



HERTHAL®

## Marble Coating Cookware Instruction Manual

### The eatwell plate

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### Marble Coating Cookware

Thank you for choosing our product. Your cookware is the art creation with an advanced interior Marble Coating. Please read through this manual carefully for proper use and cleaning procedures.

### Pre-Conditioning your Cookware

Upon removing all labels, gently rinse and dry your cookware with mild detergent and water. Condition the cookware with a little vegetable oil and wipe off the excess. Proper pre-conditioning can maintain your cookware's non-stick performance.

### Cleaning Instructions

Immediately after cooking, cool your cookware on a heat-resistant surface. Do not attempt to cool it with water into the hot cookware. Should there be difficult stains, soak your cookware in hot water before cleaning.

Clean your cookware with mild detergent through a dishwasher. Do not use non-abrasive cleaning products designed for stainless steel surfaces. Our cookware is designed to give you excellent performance with minimum effort.

Hand washing in hot, soapy water is usually sufficient for cleaning the cookware. Alternatively, you can clean your cookware in the dishwasher.

### Usage Reminders

- Do not use high heat on your cookware.
- Avoid using sharp metal kitchen utensils and knives on the interior coating.
- Do not leave an empty cookware on a hot burner or heated oven.
- Position handles away from burners.
- Do not keep hot oil unattended on the cookware.
- Do not store food in your cookware after cooking. Transfer to another container.