



Your Voyage Series Triply Stainless Steel Cookware comes with a Limited Lifetime Warranty. Following these USE AND CARE instructions will help you to maximize the performance and durability of your proprietary cookware.

CONSTRUCTION

- Your Voyage Triply Cookware features an 18/10 stainless steel interior, a thick aluminium core and a magnetic stainless steel exterior, that are all laminated together and shaped to form the entire body of the pan, enabling the most efficient and even heating all the way up to the sidewall and throughout the entire surface.
- The interior 18/10 layer is highly corrosion resistant and non-reactive. It will not alter the flavour of your food. The aluminium layer distributes heat evenly and avoids hot spots. The exterior magnetic stainless steel layer is compatible with all cooking surfaces including induction.
- Lids are made from double-walled stainless steel designed for temperature retention, cooking and serving. The underneath drip ridges are tailor-made for redistributing liquid back into the vessel for a rich flavour.
- Ergonomic, milled textured handles offer comfort and security for a lifetime of daily use.

INITIAL USE

- Wash your cookware in warm, soapy water and vinegar with a soft sponge. Rinse and dry. This removes any manufacturing oils or polishing materials. If this is not removed before using, it may permanently stain or discolor your cookware.

COOKING

- Suitable for all stovetops, including gas, electric, vitroceramic glass and induction. Do not use in microwave.
- Use a burner that is SMALLER than or the same size as the bottom of your pot or pan. For gas stoves, make sure flames NEVER extend up the sides of the cookware.
- Always use LOW to MEDIUM heat setting. HIGH heat settings should only be used for boiling liquids and searing meats.
- Preheat using LOW to MEDIUM heat setting. To test for readiness, a drop of water or a small piece of food. If it sizzles, the pan is ready.
- We recommend silicone or nylon tools to keep the interior finish free from marks and scratches and maintain the beauty of the interior surface.
- Add salt only after food has come to a boil or reached its cooking temperature. Adding salt beforehand can cause permanent white spots and pits on the interior of the cookware.

- To prevent food from sticking, add a small amount of oil or butter to cookware over LOW to MEDIUM heat setting.
- Always use dry towel or oven mitts to handle hot cookware and lids.
- Your cookware is oven and broiler safe up to 260°C.

WASHING

- Always allow your cookware and lid to cool before washing. Pans and lids are dishwasher safe but hand washing is recommended.
- To avoid damaging the surface of your cookware, do not use abrasive sponges, metallic pads or bleach.
- Use a non-scratch sponge or scrub brush to remove stuck-on foods. Or soak for a few minutes in hot soapy water before cleaning.
- To remove white film left on the cookware from minerals in water and starch in foods, use stainless steel cleansers following instruction on label. Dry cookware immediately after washing.
- Salt that was not dissolved while cooking can cause white spots or pits on the interior of cookware. While these cannot be removed, they do not affect the performance of the cookware.
- Never leave food in cookware for long period of time or store food in cookware. Salty or highly acidic foods like sauces, soups and stews may cause staining or pitting.

CAUTION

- Your cookware, handles and lid will be HOT during and after use. Always use dry towel when lifting or removing your cookware.
- Cooking at too high temperatures or allowing the pan to boil dry will cause bronze, blue or rainbow tints on the outside of the cookware.
- Proper lifting and support should be considered when moving or lifting large stockpots.
- Your cookware is not safe for use over open campfires or directly on hot charcoal.
- Do not let your cookware boil dry or allow dry cookware to remain on a hot cooktop. Never leave your cookware unattended while in use. These are not covered under our limited lifetime warranty.

Always carefully lift and never slide your cookware when manoeuvring over stovetops or kitchen surfaces. This prevents scratches to the bottom of your pans and to the top of your stove. Damage to pans or stovetops caused by incorrect movement is not covered in our warranty.

Warranty Information

SAVEUR Selects[®] will replace any item found defective in material or workmanship when put to normal household use and cared for according to the instructions. Minor imperfections, surface markings as a result of shipping, and slight color variations are normal. This excludes damage from misuse or abuse, such as improper cleaning, neglect, accident, alteration, fire, theft, or use in a commercial establishment.

- Return Shipping Responsibility - The cost of returning the product to SAVEUR Selects[®] is up to the customer.
- Discontinued Item Returned - If the item you returned is discontinued and is no longer available, SAVEUR Selects[®] will automatically replace your item with the most comparable item currently manufactured. If nothing is available, we will notify you to discuss the next steps.
- Replacement Requests - SAVEUR Selects[®] will replace any item found to be defective in material or workmanship with the most comparable current item. We do not accept special requests, nor do we have the ability to upgrade in exchange for money.
- No Defect Found - Products found to not be defective in material or workmanship will be returned directly to you with a letter stating why.

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