

SAVEUR

S E L E C T S[®]

VOYAGE SERIES TRIPLY STAINLESS STEEL NON-STICK COOKWARE USE AND CARE



Your Voyage Series Triply Stainless Steel Non-Stick 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 a proprietary non-stick finish on 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 non-stick finish allows cooking with little or no fats for a healthier option. 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 wall stainless steel designed for temperature retention, cooking and serving. The underneath drip ridges are tailored-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.
- To season, rub a small amount of vegetable oil on the non-stick surface with a soft cloth or paper towel.
- Heat your pan for 2 to 3 minutes over MEDIUM heat setting.
- Let cool and you are ready to cook.
- Season your pan occasionally and after each dishwasher washing for best results.

COOKING

- Suitable for all stovetops, including gas, electric, vitroceramic glass and induction. Do not use in a 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. Using HIGH heat will damage your cookware and the non-stick surface.
- Preheat cookware for 2 to 3 minutes at MEDIUM heat setting empty or with oil or butter.
- Never use non-stick sprays.
- We recommend silicone or nylon tools to keep the non-stick finish free from marks and scratches.

- Never cut on the non-stick surface with a knife or sharp tool.
- Always use a dry towel or oven mitts to handle hot cookware and lids.
- High heat cooking or searing of foods are NOT recommended.
- Your cookware is oven and broiler safe up to 232°C.

WASHING

- ALWAYS COOL your non-stick cookware before washing.
- Your cookware and lids can be washed by hand or in the dishwasher.
- Use only nonabrasive cloths or sponge.
- To remove any discoloration on the outside or bottom of your cookware you can use stainless steel cleaners. DO NOT USE ON THE NON-STICK SURFACE.
- Dry with a soft cloth to avoid water spots.
- Always season pan after dishwasher washing for best results.
- Never leave food in cookware for long periods of time or store food in cookware. Salty or highly acidic foods like sauces, soups and stews may cause staining or pitting.

STORING

- Cookware and lids should be dried thoroughly before storing.
- Store in a dry location free from moisture.
- Do not store cookware in plastic bags, including bags used to ship the product.

CAUTION

- Your cookware, handles and lid will be HOT during and after use. Always use a dry towel when lifting or removing your cookware.
- Placing hot cookware in water may cause warping.
- 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. These are NOT covered under our limited lifetime warranty.
- 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.

NOTE: When used responsibly, non-stick cookware poses no threat to people or animals and can be a useful components in a healthy, well-balanced diet.

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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