

LIFETIME LIMITED WARRANTY

Thank you for purchasing our cookware. We wish you years of cooking enjoyment. Food Network is dedicated to producing a trusted brand of cookware. These pans are manufactured and inspected to ensure the highest quality standards. They are guaranteed to be free from defects in materials and workmanship under normal household use for the lifetime of the cookware.

This warranty promises the original purchaser replacement of any defective part or item during the guarantee period. If the product is out of production, a pan of similar value will be substituted or a refund will be issued.

This warranty does not cover damage caused by accident, misuse, abuse or commercial use. Scratches, stains, discoloration, damage from overheating, or damage from the use of an automatic dishwasher are not covered by this guarantee. Incidental or consequential damages are not covered by this guarantee.

This warranty gives you specific rights and you may also have other rights that vary from state to state. Should you have a problem with your cookware, please return to your local Kohl's Department Store or call 1-877-34-CHEFS (1-877-342-4337).

IMPORTANT SAFETY, USE & CARE INFORMATION

Please read this information before you use your cookware. These instructions are for your general safety, use and care to avoid personal injury and damage to your cookware or property. Please note that some sections may not apply to your specific line of cookware.

USE & CARE

- Keep small children away from the stove while you are cooking.
- Be careful around the stove as heat, steam and splatter can cause burns.
- Never allow your cookware to boil dry and never leave an empty pan on a hot burner. An unattended, empty pan on a hot burner can get extremely hot.
- In some cases, cookware with aluminum bases may melt and separate, possibly resulting in personal injury and property damage.
- Oven Use: Always use potholders when removing cookware from the oven. Cookware is oven-safe up to 350°F.
- Stovetop: The use of high heat can permanently discolor, warp and damage the cookware. Match pan size to burner size. Use burners that are same size as the pan you are using. Adjust gas flame so that it does not extend up the sides of the pan. The use of high heat is not necessary; cook using low to medium heat only. The use of high heat can permanently discolor and damage the cookware. Position pans so that handles are not over other hot burners. Do not allow handles to extend beyond the edge of the stove where pans can be knocked off.
- Microwaves: Never use your cookware in the microwave.
- Utensils: Metal, wood or nylon tools are preferred.
- Steam: When removing lids or cooking with lids, always position the lid so that the steam is directed away from you. Always use a potholder when adjusting lids. Rising steam can cause burns.
- Sliding Pans: Avoid sliding or dragging your cookware over the surface of your stovetop, especially glass top ranges, as scratches may result. To preserve the exterior finish of the cookware, we recommend this item not be slid across the grates, but rather picked up and moved to prevent cosmetic exterior scratching.
- Temperature Extremes: Do not place glass lids directly on top of or directly under heating elements. Avoid extreme temperature changes when using glass lids. Avoid sudden temperature changes such as immersing hot cookware in

- cold water. Always let cookware cool before washing.
- Lid Vacuum: A lid left on a pan after turning heat down or off may result in a vacuum that causes the lid to seal to the pan. Using a lid made for another pan can also cause a lid vacuum. If a lid vacuum occurs, DO NOT attempt to remove the lid from pan in any way. To avoid a lid seal, remove the lid and set it ajar before turning heat off.
- Glass Lids: Cracks and Scratches: Do not use glass lids that have cracks or scratches. If your lid is cracked or has deep scratches, breakage can occur spontaneously. Please contact Kohl's for a replacement.
- Hot Handles: Handles can get very hot under some conditions. Use caution when touching them and always have potholders available for use.
- Loose Handles: Periodically, check handles to be sure they are not loose.

CARE & CLEANING

Standard Care

- Before first use and after each use, wash pans thoroughly with mild dishwashing detergent and warm water and dry thoroughly.

Lid Cleaning:

- Never use metal utensils, sharp instruments or harsh abrasives that may scratch and weaken the glass. Hand wash only, then immediately dry thoroughly.

Spots and Stains:

- Do not use oven cleaners to clean cookware.
- Do not use steel wool, coarse scouring pads or powder.
- A spotted white film may form which can be removed with a mild solution of water and lemon juice or vinegar.

Discoloration:

- Discoloration on the bottom of cookware caused by overheat may occur. To remove, wash the cookware with either hot soapy water or a small amount of distilled white vinegar, using a soft cloth. If that does not work, use any stainless steel polishing cream or powder (e.g. Bar Keeper's Friend) to remove discoloration.

Dishwasher:

- This cookware is dishwasher-safe but to maintain luster, handwashing is recommended. Over time harsh dishwashing detergents may dull the stainless steel exterior, and in rare instances some rust may appear on handles which can easily be cleaned with stainless steel polishing cream.

Storage:

- To avoid scratches on the cookware exterior, place paper towels between pans when storing.



ELECTRIC
SAFE



GAS
SAFE



INDUCTION
SAFE



GLASS
COOKTOP
SAFE



OVEN SAFE
UP TO 350°F
WITHOUT LID



DISHWASHER
SAFE



METAL,
NYLON, WOOD
UTENSIL SAFE