

HAMMERED STAINLESS STEEL COOKWARE

The new pleasure of cooking that matches the style of both professional and household cooks in every day cuisine and special occasions.

TO KEEP YOUR COOKWARE LOOKING AND PERFORMING AT ITS BEST, FOLLOW THESE SIMPLE GUIDELINES:

USAGE:

- Before using your new cookware for the first time, wash it with warm, soapy water to remove any traces of polishing compounds.
- For the best cooking results, use a low-to-medium temperature; use high temperature only for boiling liquids.
- Use a burner that is similar in diameter to the cookware. If cooking with gas, do not extend the flame beyond the diameter of the pot. Use a maximum oven temperature of 450°F/230°C.
- Salt should be added only after the pot's content has reached the boiling point in order to avoid spots and minor pitting at the bottom of the pot. These spots do not affect the cookware's performance but cannot be removed.
- Do not use the cookware in the microwave.
- The cookware is intended for cooking and serving purposes only; do not use to store foods. This cookware is not intended for commercial use.
- To avoid scratching, do not use knives, sharp kitchen tools, or an electric hand mixer in your cookware.
- Avoid sliding or dragging your cookware over the surface of your stovetop, especially glass top ranges, as scratches may result. We are not responsible for scratched stovetops.
- Never place a hot pan on a cool ceramic/glass stovetop burner.

CLEANING:

- This cookware is dishwasher safe.
- Clean cookware well after each use. The pan may discolor if it not completely cleaned before reheating.
- Never use oven cleaners to clean cookware. They will ruin the cookware.
- To polish the copper coin on the handles, rub with a cloth dampened with salt and vinegar solution or use a copper cleaner.
- To remove stuck-on foods, fill the cookware with a little water and place over low heat; in a short time, stuck-on food will soften and easily wash off.
- If washing cookware by hand, in order to preserve the original shine, use neutral or slightly alkaline soap and a soft sponge. Corrosive detergents, detergents containing chlorine, metal scouring pads, and abrasive powder can dull the shiny surface.
- Water spots may occur over time due to the water conditions in your area.
- Overheating or allowing a pan to boil dry will cause bronze, blue, or rainbow tints on the surface; purple rings may form from contact with the starch in pasta, rice and other foods. Rub discolored areas with a cloth dampened in lemon juice or white vinegar and, if that is not enough, use a good-quality nonabrasive stainless-steel cleanser; once the stain is removed, wash the pan in warm, soapy water and towel dry.

SAFETY:

- Take care when handling hot cookware. The cookware is not for use by children. Never allow a child to sit near or under the stove while cooking. Be careful around the stove as heat, steam and splatter can cause burns. When removing lids, always position the lid so that the steam is directed away from you as rising steam can cause burns.
- Handles will get hot. Use caution when touching them and always have pot holders available for use.
- 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 the cooktop.
- Fumes from everyday cooking can be harmful to your bird and other small pets, particularly smoke from burning foods. Overheating cooking sprays, oils, fats, margarine and butter will create dangerous fumes which a bird's respiratory system cannot handle. Scorched plastic handles or utensils can also contaminate the air and endanger birds and other pets. Never allow a pan to overheat and never cook with birds or small pets in or near the kitchen.
- **Warning:** 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, which can cause personal injury and/or property damage.

TREATING THE COPPER SURFACE:

- We do not recommend washing in the dishwasher.
- Rub briskly with a soft cotton cloth for copper polishing in order to bring back the original shine to copper items for display.
- With time and regular usage copper oxidizes and develops a dark red patina. In order to restore the copper brilliance, clean the exterior with a cloth dampened in a salt and vinegar or salt and lemon solution; or use some good copper cleaner. If the seasoned look of the patina is preferred, buff the exterior with a dry cotton cloth.
- Following these rules will guarantee the perfect maintenance of your splendid Ruffoni copperware that will increase its value over time.