



Trisha Yearwood™ Care and Use Instructions



1) Important Safeguards

Read all safety information carefully and thoroughly before using this product!

- Do not allow children near the stove while cooking.
- To avoid injury always use caution when handling hot Cookware.
- For safety reasons never leave Cookware unattended while in use and make sure the handles do not extend over the edge of the stove.
- Do not allow handles to extend over a hot burner, otherwise the handles might become hot.
- The handles of your Cookware are constructed to minimize heat transfer. Nevertheless, lids and handles may become hot during prolonged cooking. Use caution when removing lids or lifting with the handles. Touch lightly to be sure the handles have not become hot. Use oven mitts or potholders if necessary.
- Where Bakelite handles or stainless steel handles with silicone are fitted, or glass lids are used, always check their temperature resistance before using in an oven.
- Always use oven mitts when removing Cookware from a hot oven.
- Do not use in a microwave.

Temperature resistance of your Trisha Yearwood™ Cookware:

- All Cookware with Bakelite handles is oven safe up to 350°F/180°C, not broiler safe.
- Coated Aluminum Cookware with Stainless steel handles is oven safe up to 428°F/220°C, not broiler safe
- Glass lids with Bakelite handles are oven safe up to 350°F/180°C, not broiler safe.
- Glass lids with Stainless steel handles are oven safe up to 350°F/180°C, not broiler safe.

2) Usage Guide

Before First Use:

- Remove all packaging materials and labels. Please recycle waste properly.
- Wash in warm soapy water; rinse and dry thoroughly with a soft cloth.

Cooking:

Recommendations to prevent warping of your Trisha Yearwood™ product:

- Never leave an empty Cookware on a hot burner. Doing so can permanently damage your Cookware and stovetop.
- Do not preheat on a high setting.
- Do not allow the Cookware to boil dry.
- Do not put hot Cookware under cold water. Allow the Cookware to cool completely. Plunging a hot Cookware into water can cause irreparable warping.

Recommendations for energy-saving and best cooking results:

- Cook on a burner that is similar in base diameter to the Cookware you have selected.
- When cooking on gas, adjust the flame so it does not flare up the sides of the Cookware.
- Heat settings are very important. Low to medium heat settings are recommended for most cooking. Lower heat settings not only conserve energy but also prevents the Cookware from becoming too hot, thereby minimizing carbonization of food and oils. The patented Thermolon™ coating distributes heat more effectively, causing some protein-rich foods to cook more quickly.
- When cooking on induction (only if your Cookware is suitable for induction) or gas, the Cookware heats up very quickly; therefore be especially careful not to use high heat.

Recommendations for best food release:

- Always start with clean Cookware. Wash carefully with a soft cloth or sponge and be sure that you have removed all traces of cooking oil and food before you store your Cookware.
- Remove food from the refrigerator 10 minutes before you intend to cook or fry.
- Do not drop the Cookware on the floor, and be careful not to warp or bend the Cookware as this may deform the ceramic non-stick coating, resulting in reduction of non-stick properties.
- Remember to pre-heat your Cookware and allow the oil or butter to briefly heat before adding food to the Cookware.
- If food slightly sticks to the Cookware during cooking, add a small amount of water. Adding moisture will create a burst of steam that will release any remaining food.
- Note: after a while, there is a natural reduction of the non-stick properties. This process is accelerated by prolonged exposure of the non-stick surface to high heat, which causes carbonization of food and oil. The patented Thermolon™ non-stick technology can withstand accidental over-heating up to 850°F/450°C for short periods, which is a safety feature. This means that if the Cookware is accidentally overheated, no toxic fumes will be released. In addition, the coating itself will not blister or peel.
- When the non-stick starts to fade, the thick high density ceramic undercoat allows the Cookware to be used just like enameled cast iron Cookware.

Cooking oils and fats:

- We recommend to use oil or butter. Remember, some oils and fats burn at lower temperatures. Use oils and fats that have a high smoke point, like refined olive oil, peanut oil, corn oil and (clarified) butter. Do not use extra virgin olive oil as it cannot withstand high heating and will leave a thin carbonized layer on your non-stick.
- Because of the excellent heat conductivity of your Cookware and the Thermolon™ layer, food and oil can carbonize very rapidly. Always cook on low to medium heat and only use high heat for searing or browning.
- Do not use any type of oil sprays, including aerosols, mist, and pump sprays. These sprays cause residue build-up that is difficult to remove from all types of Cookware.
- Always distribute the oil evenly onto the surface of the Cookware.

Utensils:

- Never use metal utensils on any non-stick surface. Plastic, rubber or wooden utensils are recommended to prolong the life of the Cookware.
- Do NOT hit your spatula or utensils on the edge, rim or surface of your Cookware.
- Do NOT cut food while it is in the Cookware.

3) Care and Cleaning:

- Allow the Cookware to cool and then clean it thoroughly after each use.
- Trisha Yearwood™ products are dishwasher safe. In order to prolong the lifetime of your non-stick, hand wash is recommended. The non-stick properties of ceramic non-stick coatings can be broken down in the dishwasher due to the fact that dishwashing detergents have a high alkalinity level and may also contain chlorine bleach and phosphates. To preserve your Cookware, it is recommended to wash it in warm soapy water. Rinse and then dry with a soft towel.
- If your Cookware are made from hard-anodized material, they are NOT suitable for dishwasher use.
- Do NOT use steel wool or nylon scrubbing pads. For best results, clean with a soft cloth or sponge.
- Do NOT use oven cleaner or any cleaner that is abrasive or which contains chlorine bleach. Do not gouge the non-stick coating.
- Brown deposits can form on the non-stick coating as a result of prolonged exposure to high heat during cooking with fats and oils which can break down. This can create carbonized oil and fat films, which may accelerate the loss of non-stick performance. If this happens, empty any loose food, partly fill the Cookware with warm soapy water and let it come to a quick boil. Then turn off the stove and leave it to cool. After cooling the burnt food should be easily wiped away.
- For tougher burns, we recommend to use a melamine foam sponge, available in most grocery, department and hardware stores. Pour a shallow pool of plain water into the Cookware and rub lightly with circular motion.
- Always ensure the Cookware is clean before you store it.
- Slight surface marks and discolorations developed over time are normal and will not affect the performance of the coating.
- Halogen and ceramic stovetops – Take care to ensure that your stovetop and your Trisha Yearwood™ product is kept free from debris so as not to scratch the ceramic stovetop's surface.

Storing Pans Properly:

Storing Cookware along with other metal implements can cause scratches or chipping in the surface of the non-stick coating and the edges. Always nest your non-stick Cookware carefully, and do not allow other metal Cookware covers with thin sharp edges to sit inside your Cookware.

Warranty Policy

Your Trisha Yearwood™ product has a limited lifetime warranty. Warranty on non-stick is limited to 2 year. This warranty is only applicable on defects in material or workmanship of the product and its non-stick coating under normal, non-professional use in accordance with the Care and Use Manual of Trisha Yearwood™. Upon examination of the product, if it is found to be defective, any and all faulty workmanship will be repaired free of charge, whilst reserving the right to decide to replace the entire product, or if no longer available, a similar product. Damage caused by misuse, accidents, abuse, overheating commercial use and/or alteration of the product by end customer, is explicitly excluded from this warranty. This warranty does not cover stains, discoloration or scratches due to normal wear and tear. In no event shall this warranty give rise to any compensation for consequential loss. This guarantee will only be considered valid upon presentation of dated proof of purchase, this guarantee and the product purchased. Please retain this guarantee along with your proof of purchase. This guarantee gives you specific legal rights, and you may also have other rights which vary from state to state.
Tel. Number: 914-372-7777.

We wish you a lot of cooking pleasure with your Trisha Yearwood™ with Thermolon™ product.