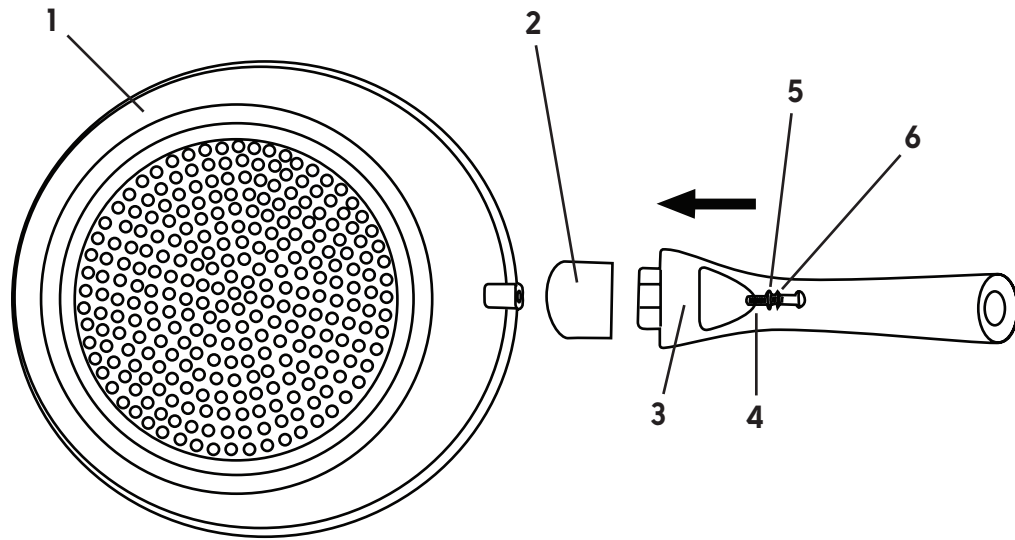


## Assembly Instructions

HANDLES MUST BE ATTACHED TO ALL COOKWARE PIECES, BEFORE COOKING.

### Parts:

1. Pan
2. Heat shield
3. Handle
4. Screw
5. Flat washer
6. Spring lock washer



*If any parts are missing, please call customer service for a replacement.*

## Instructions

1. Insert the spring lock washer on to the screw.
2. Insert the flat washer on to the screw.
3. Thread the screw through the handle as shown in the picture above.
4. Insert the heat shield, flat side up, on to the handle.
5. Use a Phillips head screwdriver to secure the handle to the threaded top of the pan.
6. Make sure the handle is secured tightly to the pan.

Periodically check your pan to make sure that the handle is tightly secured to the pan.  
If the handle is loose, tighten the screw using a Phillips head screwdriver before using again. (See step 5)

**NEVER** use any of the cookware pieces if the handles are loose.



WORLD CLASS COOKWARE



**CERAMIC COOKWARE**  
**USER GUIDE**

## IMPORTANT SAFETY, USE & CARE INFORMATION

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PLEASE READ THIS INFORMATION BEFORE USING YOUR COOKWARE. THESE INSTRUCTIONS ARE FOR YOUR GENERAL SAFETY, USE AND CARE TO AVOID PERSONAL INJURY AND DAMAGE TO YOUR COOKWARE OR PROPERTY.

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### Safety Warnings

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. 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.

**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 that they are not loose.

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### Use and Care

**Oven Use** — It is not recommended that the cookware be used in the oven.

**Broiler** — Never place a nonstick pan under the broiler.

**Stove top** — The use of high heat can permanently discolor, warp and damage the cookware. Match pan size to burner size. Use burners that are the same size as the pan you are using. Adjust the 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. Position pans so that the handles are not over hot burners. Do not allow handles to extend beyond the edge of the stove where pans can be knocked off the cooking surface.

**Microwaves** — Never use your cookware in the microwave.

**Utensils** — Wood or silicone 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 stove top, especially glass top ranges, as scratches may result. To preserve the exterior finish of the cookware, we recommend this item not to be slid across stove grates, it is preferred that the cookware be picked up and moved to prevent cosmetic exterior scratching.

**Temperature Extremes** — Do not place glass lids directly on top or directly under heating elements. Avoid extreme 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 effect 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 the pan in any way until the pan has cooled down. To avoid a lid seal, remove the lid and set it ajar before turning the 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 us for a replacement.

## IMPORTANT SAFETY, USE & CARE INFORMATION

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### Nonstick Coatings

This cookware uses superior nonstick coatings on the interiors of the cookware. Though this is a premium coating and very durable, we do not recommend using metal utensils to mix, stir or release food from our pans. Wood or silicone tools are preferred.

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### Care and Cleaning

#### Standard Care

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

Do not use nonstick aerosol cooking sprays. This will leave a residue that may be difficult to remove and will cause foods to stick to the cookware. If food remains on the surface, boil a mixture of water and vinegar to dislodge the food particles.

#### Lid Cleaning

Never use metal utensils, sharp instruments, or harsh abrasives that may scratch or weaken the glass.

#### Spots and Stains

Do not use oven cleaners to clean cookware.

Do not use steel wool, coarse scouring pads, or powder.

Discoloration may occur overtime, however, this will not affect the non-stick properties of the cookware.

#### Dishwasher

This cookware is not dishwasher-safe. Hand washing is recommended.

#### Storage

To avoid scratches or chips on the cookware's exterior, place paper towels between pans when storing.

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### Customer Service Info

800.218.3871

[customerservice@supremeceramic.com](mailto:customerservice@supremeceramic.com)

[www.supremeceramic.com](http://www.supremeceramic.com)

