

Country Cottage[™]

Porcelain Enamel
Cast Iron Cookware



Quantum2
The new nonstick doubly reinforced
to outlast all conventional nonsticks

Use and Care

55 YEAR LIMITED WARRANTY

Innova, Inc. warrants ULTREX[®] COUNTRY COTTAGE COOKWARE and QUANTUM 2 NON-STICK COATING to be free from defects in materials and workmanship under normal household use for a period of 55 years from the date of original purchase.

During this period, Innova, Inc. will repair or replace, at its option, any defective part or item returned with purchase receipt to the address below, transportation prepaid. If the item is out of production, an item of the same function and similar value will be substituted.

This warranty does not cover damage resulting from misuse, abuse, negligence, accidents, overheating, improper repair or commercial use, nor does this warranty cover scratches, stains or discoloration of the exterior or interior which do not affect the function of the cookware. Incidental or consequential damages are expressly excluded by this warranty.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

INNOVA, INC., 409 W. 76th Street, Davenport, IA 52806
www.innova-inc.com

To order additional Ultrex[®] cookware or bakeware items call
1-800-284-3100

For service or replacement parts
call 1-800-767-5160

Quantum2 is a registered trademark of Whitford Corporation

Made in China

Printed in China

WARNING

Overheating empty non-stick cookware may produce fumes. These fumes are not harmful to humans and all pets . . . except birds. Birds have sensitive respiratory systems. For their safety, they should always be kept in a well ventilated area away from the kitchen.

BEFORE USING

Remove labels. Hand wash with warm, soapy water. Rinse and hand dry.

SEASONING

Cookware can be seasoned before first use. Heat the empty pan on low heat for one minute. Pour in one or two tablespoons of cooking oil and rub the oil evenly over the entire surface with a paper towel. Periodic seasoning will enhance the non-stick qualities. DO NOT leave empty pan on heated burner longer than two to three minutes.

PREHEATING

When using the Cast Iron Cookware on the stove top, you should preheat the cookware on **LOW** heat for 2 to 3 minutes before adding oils or liquids. NEVER leave pot unattended while preheating.

COOKING

CAUTION: READ AND FOLLOW THE INSTRUCTIONS BELOW. THEY MAY HELP YOU AVOID INJURY OR DAMAGE TO YOUR COOKWARE OR YOUR PROPERTY.

- When cooking on the stove top, select the burner size that matches most closely to the diameter of the bottom of the cookware. **NEVER** use a heating element larger than the bottom of the cookware. **DO NOT** let the flame extend beyond the sides of the cookware. **DO NOT** let the handles extend over another burner or over the edge of the range.
- **High heat is not recommended.** Your Ultrex® Cast Iron Cookware efficiently distributes and maintains the heat. Select only low to medium heat for best result.
- **Always use hot pads or kitchen gloves** when removing cookware from the oven or stove top. **DO NOT** use this cookware under a broiler, in a microwave oven or over a campfire.

COOKING (CONT.)

- **Place hot pans onto a heat resistant surface, such as trivets and cooling racks. DO NOT place a hot pan directly on your countertop.**
- Use only plastic, heat resistant nylon or wooden tools. This will help avoid any scratching of the enamel surface.
- Ultrex® Cast Iron Cookware is compatible with gas, ceramic, electric, radiant, halogen, induction and oven heat sources. When using Cast Iron Cookware on ceramic, halogen or induction surfaces, **DO NOT SLIDE** cookware across the surface. Lift directly up and remove.
- **SAVE THESE INSTRUCTIONS.**

CLEANING

- **Allow pans to cool completely before washing.**
- To remove food residue and stains, use plastic or sponge scourers only. **DO NOT** use any metal products or abrasive cleaners on the Cast Iron Cookware. This will damage the enamel finish.
- Wash cookware in warm, soapy water and rinse well.
- **DO NOT allow cookware to air dry or put cookware away while it is still damp. Completely hand dry cookware before storing.**

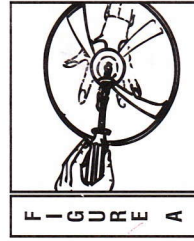
CAUTION

Dropping or hitting the cookware against a hard surface can cause the cookware to chip or break. Handle cookware carefully.

LID HANDLE MAINTENANCE

THE HANDLE ON THE LID MAY BECOME LOOSE FROM TIME TO TIME. USE THE FOLLOWING DIRECTIONS TO TIGHTEN THE LID HANDLE.

1. Holding knob in place, turn lid over. Tighten screw using a Phillips screwdriver. (See Fig. A). Make sure handle is securely fastened.
3. Periodically check screw for tightness.



CAUTION: OVERTIGHTENING CAN RESULT IN STRIPPING OF SCREWS OR NUTS, OR CRACKING OF HANDLE.



PORCELAIN ENAMEL CAST IRON TRIVET

USE AND CARE

55 AÑOS DE GARANTÍA LIMITADA

Innova, Inc. garantiza la batería de cocina y accesorios de ULTrex contra defectos en el material utilizado y mano de obra bajo uso doméstico normal por un período de 55 años a partir de la fecha de compra.

Durante este tiempo Innova, Inc. reparará o reemplazará, a criterio cualquier defecto devuelto con el ticket de compra al centro de servicio designado de INNOVA, previo pago de la transportación. En el caso de que el producto no se pueda reparar, se le proporcionará otro. Si alguno de los productos se ha dejado de producir, se le proporcionará un producto con las mismas cualidades y de similar valor.

Esta garantía no cubre daño causado por maltrato, abuso, negligencia, accidentes, sobrecalentamiento, inapropiada reparación, por uso comercial, ni tampoco cubre rayaduras, manchas, o decoloraciones del exterior o interior que no perjudiquen a la normal función de la batería de cocina. Deterioros accidentales o consecuencia de estos daños son expresamente excluidos por esta garantía.

Esta garantía le otorga derechos específicos y además usted puede tener otra clase de derechos que varían de estado a estado.

INNOVA, INC., Davenport, IA 52806

Para solicitar servicio o recambios llame al 1-800-767-5160.

6/2002

PARTE NO. 00034

Hecho en China
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Impreso en China

BEFORE USING

Remove labels. Hand wash with warm, soapy water. Rinse and hand dry. DO NOT ALLOW TRIVET TO AIR DRY. DO NOT PLACE IN DISHWASHER.

Use

CAUTION: READ AND FOLLOW THE INSTRUCTIONS BELOW. THEY MAY HELP YOU AVOID INJURY OR DAMAGE TO YOUR COOKWARE OR YOUR PROPERTY.

- **Place hot pans onto trivet. DO NOT place a hot pan directly on your countertop.**
- **DO NOT SLIDE** cookware across the surface of the trivet. Lift directly up and remove.
- **DO NOT SLIDE** trivet across the surface of the countertop or tabletop. This could cause damage to your countertop or tabletop.
- **DO NOT** place trivet in the oven or on a hot burner. Trivet is made of cast iron and will heat up quickly. If placed on countertop or table after it is mistakenly heated, it will ruin the countertop or tabletop surface.
- **DO NOT** place the trivet back into the oven with the pan if you are reheating.
- **SAVE THESE INSTRUCTIONS.**

CLEANING

- **Allow trivet to cool completely after resting hot pans on it before washing.**
- To remove food residue and stains, use plastic or sponge scourers only. **DO NOT** use any metal products or abrasive cleaners on the Cast Iron Trivet. This will damage the enamel finish.
- Wash trivet in warm, soapy water and rinse well.
- **DO NOT allow cookware to air dry or put cookware away while it is still damp. Completely hand dry cookware before storing.**
- **DO NOT** place trivet in dishwasher.

CAUTION

Dropping or hitting the trivet against a hard surface can cause the trivet to chip or break. Handle trivet carefully.

MAINTENANCE

Should you accidentally drop or crack the enamel porcelain coating off of the cast iron trivet, you will need to protect the area every time it gets wet. Simply rub a little vegetable oil over the cracked or chipped area after you have cleaned and dried the trivet thoroughly. Wipe away any excess oil with a paper towel. This will help prevent the cast iron from rusting.

HSN

Home Shopping Network

PACKING SLIP - NOT AN INVOICE

tear along line

Dear FRED SOLLBERGER,

Thank you for shopping with us. We really appreciate your business.

Join us for HSN's Celebration of Chefs on June 12 and 13 featuring Wolfgang Puck, Nick Stellino, Roy Yamaguchi and Jamie Gwin. These fabulous chefs will be launching new cookware bringing back favorite pieces and sharing delicious recipes.

Get in on the savings! Sign up for the HSN Charge Card and enjoy Extra Savings Events, up to \$240 per year in coupons, 50% off Private Sales, online account management, HSN's Big Payoff sweepstakes--where every week we pay off the HSN Charge Card balance of one lucky cardholder--and much more! To apply and receive your exclusive benefits, call 1.800.404.8933 today.

Our Customer Service lines are open 7 days a week, 8am-1am ET. **1-800-284-3900**

QTY.	ITEM #	DESCRIPTION	PRICE
1	494484	CNTRY COTTAGE 9PC CKWARE SET B 05886	149.90

On 06-03-04 your first of 4 FlexPay payments was billed for \$ 68.66, which includes shipping, handling, and tax. Payments of \$ 37.47 will occur each 30 days. Late payments may incur a fee.

CUSTOMER ACCT	ORDER #	MERCHANDISE PRICE	CREDIT	SHIPPING/HANDLING	SALES TAX	ORDER TOTAL	PAY METHOD
540832979	185288908	149.90	0.00	19.95	11.23	181.08	DI

thirty DAY SATISFACTION GUARANTEE. Your satisfaction is very important to us, and we stand by every product we sell. If you are not totally satisfied, you may return any item within 30 days for credit, exchange or refund.

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PLEASE INCLUDE THIS BOTTOM PORTION WITH CREDIT/EXCHANGE MERCHANDISE. (SEE BACK FOR DETAILS)

tear along line

06/03/04

ORDERED BY:

FRED SOLLBERGER
18244 ROSLIN AVE
TORRANCE, CA 90504-4618



01852889080001
SHIPPED TO:

FRED SOLLBERGER
18244 ROSLIN AVE
TORRANCE, CA 90504-4618



FOR MERCHANDISE CREDIT

If you would like us to credit your account rather than refund your original form of payment, please check and sign below:

☐

494484-404
CNTRY COTTAGE 9PC CK
WARE SET B

1 149.90



P1BZ046D LP428931

RETURNING AN ITEM?

Please provide reason by circling the appropriate return code number in the list below:

RETURN REASON	RETURN CODE #
Didn't fit	01
Not as expected	02
Broken/Doesn't Work	03
Wrong Item	07
Workmanship	13
Color not as shown	21
Difficult to Assemble or Use	28
Inadequate Packaging	36
Exchange	

For customer service inquiries, comments, or complaints please call 1-800-284-3900

6 002388 2651

30 DAY SATISFACTION GUARANTEE

HOW TO RETURN MERCHANDISE

If any purchase does not meet your expectations, of your item, please follow the simple instructions a year.

tion for your personal records.

Circle the reason you are returning the item. The more portion of your packing slip also contains your payment

please pack the item in the original packaging and remember portion of the packing slip. For your convenience, a return protect yourself from loss or theft by insuring the return any item that is damaged or lost in shipping.

we process your return. It may take up to two billing cycles al check, money order, or cashier's check the same day we

to issue your return as soon as possible.

nt information for any purpose whatsoever. On occasion, we will ou do not want your information given to our business partners,

all price, shopping surveys, appraisals and retail pricing formulas. ould be able to sell an item. We encourage you to compare our t, you may find that the price for the same or similar items sold ad the highest retail price at which the item, or a similar item, is any item, you may call our Customer Service Department. Our ons if available. We want to do everything we can to satisfy our



label for returning merchandise

Proper postage required (see instructions on back)



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from:

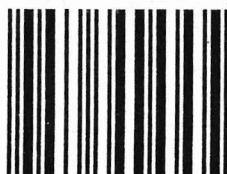
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to:

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