

Tasha® CHEF'S CLASSIC STAINLESS COOKWARE

Tasha ® Chef's Classic™ Stainless Cookware is an investment that will prove its worth every time you use it. Exclusively designed aluminum encapsulated base provides superior heat conductivity and even heat distribution to meet the demands of gourmet chefs everywhere. When properly cared for, your Tasha ® Chef's Classic™ Stainless Cookware will give countless years of service and pleasure. Follow the use and care suggestions in this leaflet to preserve and maintain the cookware's original beauty.

Some tips to enhance and maintain the qualities of the product:**▪ ESSENTIAL PRECAUTIONS**

Never use Tasha Classic™ Stainless Cookware on high heat. Food will burn. The aluminum encapsulated base makes this cookware highly conductive and efficient for quick, even heat distribution. We recommend using a low to medium setting for most cooking. To boil water, medium-high is sufficient. Never leave Tasha ® Chef's Classic™ Stainless Cookware any pan empty over a hot burner. Doing so can ruin the pan and cause damage to the stovetop.

▪ BEFORE USING

Wash your new cookware in warm water with a mild soap or dish detergent, or in a dishwasher, before using for the first time. Rinse thoroughly and wipe dry immediately with a soft dish towel, or you may place your Tasha® Chef's Classic™ Stainless cookware in a dishwasher.

▪ EASY MAINTENANCE

Immediately after each use, fill the pan with hot water and liquid dish detergent; let stand until lukewarm. Use a sponge or soft cloth to remove any remaining food particles. **Do not use steel wool or other metal pads that make coarse scratches.** Rinse thoroughly and dry immediately for a flawless finish.

Tasha® Chef's Classic™ Stainless Cookware features oven-safe handles that can withstand oven temperatures up to 550°F. Caution should be used when handling any cookware handles and we recommend the use of potholders.

▪ WHAT ABOUT THE DISHWASHER?

Tasha® Chef's Classic™ Stainless is dishwasher safe, but remember that soil from other dishes may be abrasive. If the dishwasher is carelessly packed, other dishes or flatware may mar the surface of the cookware. Over a long period, regular dishwasher cleaning will eventually scratch any utensil. We recommend using a non-lemon detergent.

▪ WHAT ABOUT METAL UTENSILS?

We recommend using plastic or wooden utensils with your Tasha® Chef's Classic™ Stainless Cookware. You may prefer using metal utensils. These may scratch the cooking surface, but will in no way impair the performance of your Tasha® Chef's Classic™ Stainless Cookware. You may use a hand mixer with metal beaters which can scratch the interior surface but will not impair the cookware's performance or its durability.

▪ TO REMOVE STAINS

Calcium in your water may leave a multicolored stain. This is from a harmless deposit and can be removed with a little warm vinegar. Certain foods such as pasta or oatmeal may leave a light residue or cloudy appearance. This can be easily removed with any of these cleaning products: Bon Ami®, Cameo® Stainless Steel or Metal Cleaner, Nev'r-Dull®.

▪ TO REMOVE STUBBORN RESIDUE

When food is burned in the pan, a stubborn black residue may remain. If soaking does not loosen it, add water to a depth of one inch in the pan, then add a tablespoon of dishwasher detergent (a non-lemon product). Bring to a boil, reduce heat and simmer for 15 minutes. Let

cool in the pan, then drain and rinse. Loosen the residue with a sponge or plastic spatula. Repeat if necessary.

CAUTION: Detergent fumes can be irritating. Carry out this procedure under a hood with an exhaust fan or in a well-ventilated room.

▪ TO REMOVE BURNER STAINS

Stains on the outside bottom (not sides) of pans can be removed with an oven cleaner. Follow the manufacturer's directions and spray or brush the cleaner on only the outside bottom of the pan. If the directions call for using the cleaner in a warm oven, heat the pan before applying the cleaner. Rinse thoroughly after cleaning.

IMPORTANT NOTE: Tasha Classic™ Stainless Cookware has exceptionally high thermoconductivity, and even a low setting on some gas burners will overheat or even burn foods such as thinly sliced onions. An inexpensive gas “flame-tamer” placed between the burner and the bottom of the pot solves this problem. Flame-tamers are readily available at most hardware stores.

▪ COOKING OVER A GAS BURNER

When cooking over a gas burner, make certain the flame touches only the pan bottom. If the flame comes up the sides of the pan, energy is wasted and the sides of the pan may become permanently discolored.

▪ COOKING TEMPERATURE IN OVEN

Tasha ® Chef's Classic™ Stainless Cookware can be used in the oven without damage. Naturally, the handle as well as the pan will become hot. Use potholders to prevent burns. The cookware can be used in the oven at any baking temperature up to 550°F and can go from burner to broiler to table when placed on a heat-resistant trivet.

▪ TO BREAK A VACUUM SEAL

The uniquely designed rims and covers form a perfect fit to reduce the evaporation of liquids. If you leave the cover on after turning the heat down or off, a partial vacuum may form which will seal the lid to the pan. To break the seal, turn on the heat for a few

moments, and the cover will come off easily. If you don't want the lid to seal to the pan, remove the cover or set it slightly ajar before turning off the heat. n

- **CONVENIENT STORAGE**

A cookware rack or pegboard for your Tasha ® Chef's Classic™ Stainless Cookware provides convenient, safe storage. Stacking and crowding in cabinets or drawers may cause scratches.