



## CARING FOR KYOCERA CERAMIC COATED COOKWARE

Our ceramic coated cookware offers excellent thermal conductivity by evenly distributing and retaining heat throughout the non-stick cooking surface. Suitable for gas, electric, ceramic and even induction stoves. The ceramic coating is safe and non-toxic. Proper use of Kyocera cookware will provide a trouble-free experience by following these use and care guidelines.



- Wash the fry pan in warm water before the first use. Towel dry it well, then condition the pan by rubbing the surface with a layer of cooking oil. Rub a clean paper towel over the ceramic to remove excess oil. **It is recommended to use cooking oil and avoid cooking sprays that tend to create build-up over time.**



- Only use wood, silicone, plastic or nylon cooking tools on cookware. Metal kitchen tools can scratch and damage the surface of the cookware. **Avoid using metal kitchen tools with the cookware as it can damage the ceramic-coated surface.**

- Lightly coat the inside surface of the ceramic coated cookware with oil at the start of the cooking process, unless the food being cooked is high in fat content. **Applying oil will help to avoid dry burning the cooking surface.**



- Cook at low or medium heat when using, as the cookware heats evenly and retains heat well. Pans are oven safe up to 400 °F. Using high heat causes foods to stick to the pan, which can discolor or damage the surface. **Avoid letting empty cookware sit on a hot stovetop or burner to avoid damage.**

### CARE

- Rinse the fry pan in warm water promptly after cooking to remove excess food and grease. Do not use any abrasive cleaners including, chlorine bleach. It is OK to use an oxygen-based non-chlorinated bleach.
- Clean cookware with warm water and a soft sponge or dish cloth. If burnt food is caked on the pan, soak in hot water for 30 minutes before washing.
- Avoid using a dishwasher or any abrasive cleaning products and/or pads. Rinse and dry thoroughly before storing.
- If your fry pan becomes difficult to clean you may have a carbonized layer of fat or oil on the surface forming a layer over the nonstick surface. If this happens your food will stick. To remove the layer, gently scrub with water and a melamine sponge. The layer should come off.

### STORAGE

Store cookware pans so they are not stacked on top of one another. If the ceramic coated surface rubs against other metal pans and pots, this can cause damage or scratches to the surface.