

Gourmet Nesting Cookware Care & Use Instructions

CAUTION

- **Do Not** use abrasive cleansers, oven cleaners, steel wool or any abrasive cleaning pads.
- **Always** use a hot pad when handling hot cookware. Handles may become hot if left directly over heat or flame.
- **Cookware is oven safe to 500° F.**
- **Do Not** use detachable cookware handles in oven.
- **Always** be sure locking pin on detachable handle has fully engaged before lifting cookware.
- **Caution** should be used with “Bungee” storage cord. Keep away from children.

GENERAL USE

- Hand wash in hot water and mild dishwashing detergent, before first use.
- When cooking over a gas burner, make sure flame touches pan bottom only. If flame extends up the pan side’s energy is wasted and sides of pan may become discolored.
- The triple clad bottom construction of the cookware is highly conductive and effective for quick, even heat distribution. Low to medium temperature setting is recommended for most cooking. Boiling water, medium-high is sufficient.
- Never leave an empty pan over a hot burner. Doing so can ruin pan, void the warranty, and could cause damage to stovetop.
- Heat and cool cookware gradually, never pour cold water in a hot pan or immerse a hot pan into liquid.
- Hand wash in hot water, mild dishwashing detergent, and sponge or soft cloth. Dry thoroughly.
- For heavily baked-on debris or grease, soak pan(s) in hot water and a mild dishwashing detergent for 1-2 hours, then a non-abrasive nylon pad and/or a non-abrasive cleanser may be used on the Stainless Steel Interiors or on exteriors surfaces of the pan(s).

CERAMICA® NON-STICK INTERIORS

- **Never use any non-stick cookware without cooking oil or liquids, regardless of other manufacturer’s claims. Use without cooking oil will eventually reduce performance of non-stick and void product warranty.**
- **Do Not** use metal utensils. Use plastic or wooden utensils only to maintain cookware appearance and performance. Refrain from cutting foods or using sharp utensils that can scratch cooking surface. Slight surface marks and abrasions are normal and will not affect the performance of the Ceramica® coating.
- For heavily baked on debris or grease, soak pan(s) in hot water and a mild dishwashing detergent for 1-2 hours.
- Although non-stick cookware is stated as dishwasher safe, general ongoing research and testing has revealed that the non-stick properties of all non-stick coatings may slowly diminish with repeated exposure to some harsh dishwashing detergents. Magma recommends only hand washing in hot water with a mild detergent and a sponge or soft cloth as the best way to protect your cookware. Damage from harsh detergents is not covered by product warranty.

INDUCTION MODELS

- Induction cooking surfaces use a magnetic field to produce fast even energy efficient heat.
- Only pans with ferromagnetic bottoms can be used for induction cooking, non-magnetic pans will not create the magnetic field necessary for cooking.
- Although cookware bottom exterior is stainless steel it is not as resistant to rusting as the remaining 18-10 stainless steel construction. This ferromagnetic layer is susceptible, especially in a marine environment, to surface rusting.
- Rusting of the cookware bottom is not covered under the warranty.

*****Original Proof of Purchase Required for all Warranty Claims*****

Limited Warranty

Magma Products, Inc. guarantees this cookware to be free from defects in materials and workmanship for 1 year from the date of purchase to the original consumer. This guarantee is for the periods herein specified when used under normal and reasonable conditions in a non-commercial or non-institutional environment.

Conditions of Warranty

This warranty does not include the cost of property damage or any inconvenience due to failure of the product. Nor does it cover damage due to misuse, abuse, accident, or damage resulting from transportation of this product. Nor does it include damage resulting from commercial / industrial use of this product. If the product fails to function due to a defect in materials or workmanship during the warranty period, the defective part will be repaired or replaced at Magma’s option. If you wish to obtain performance under this limited warranty, you should contact **Magma’s customer service department via telephone at 562-627-0500 or via e-mail at mail@MagmaProducts.com, or via U.S. postal Service mail at “Magma Products, Inc., Attention Customer Service, 3940 Pixie Ave., Lakewood, CA 90712 U.S.A.”** The defective part, along with proof of purchase, must be returned postage prepaid to Magma Products, Inc.

In the state of California only, if refinishing or replacement is not commercially practicable, the retailer selling the product, or Magma Products, Inc., will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer prior to the discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment from which it was purchased or to any retail establishment selling this product in order to obtain performance under this warranty.

ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIODS SPECIFIED HEREIN FOR THE PARTS DESCRIBED HEREIN.

Some states do not allow limitations on how long an implied warranty lasts. So the above limitation may not apply to you. Neither Magma dealers, nor the retail establishment selling this product has any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above. Magma’s maximum liability shall not exceed the purchase price of the product paid by the original consumer. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. The warranty gives you specific legal rights and you may also have other rights which vary from state to state.



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