



Product Care

We are very proud of the quality of our cookware, and want you to feel the same way. Here are some helpful tips to ensure that your new cookware provides you with the best possible experience.

Cookware Care and Cleaning Tips

- Before using your new cookware for the first time, add ¼ cup of vinegar to hot soapy water with a sponge to wash each piece. Wash it thoroughly and rinse well. The polishing process can leave finishing oils on the surface; hence it is essential to remove any such oil particles left back during polishing. The cookware can discolour or stain if it is not washed properly before using it for the first time.
- Clean the cookware well after each use once it has cooled completely. The cookware can discolour or stain if it is not washed properly before cooking again. All the pieces are dishwasher safe.
 1. To clean the inside surface only of the cookware, use any conventional scotch brite pad and avoid using metal scouring pads or harsh scouring powders when cleaning pans.
 2. We find that the type with a green scourer attached to one side of a sponge works best, these are available at most grocery stores.
 3. Do not use the scourer pad on the polished exterior of the cookware or the top of the lid (use the sponge side only).
 4. We recommend that the knobs of the pans be removed for cleaning occasionally as grease and food particles can accumulate.
- To make sure the Redi-Temp® valve keeps working properly, every time you wash your cookware place the cover under the faucet and let water run through the open valve.
- Water spots (scaling) may occur due to the water condition in the area that you live in. To prevent them, after washing always rinse the cookware with hot water and dry immediately. If water spots appear, apply a non-abrasive stainless steel cleanser, such as Royal Shine™ by Royal Prestige®, onto the dry cookware and with a moistened paper towel, rub in a circular motion. Once the stain is removed, wash pan in hot, soapy water and dry immediately.
- Undissolved salt can leave white spots or even create pits at the bottom of your cookware. These pits do not affect the cookware's performance but cannot be removed. Cooking with undissolved salt in the cookware can void the warranty. To avoid the above from occurring, always add the salt after the water has boiled or the food has reached cooking temperature.
- Overheating or allowing a pan to boil dry will cause yellow, bronze, blue or rainbow tints on the stainless steel surface. The tints are harmless and can be removed by using a non-abrasive stainless steel cleanser, such as Royal Shine by Royal Prestige®. Apply the cleanser onto the dry cookware and with a moistened paper towel, rub in a circular motion. Once the stain is removed, wash pan in hot, soapy water and dry.



- When removing burned-on food, use a double-face sponge.
 1. Avoid scraping the pan or using metal scouring pads. The scrub fibre can be used on the inside, but only the soft sponge on the outside.
 2. Alternatively, fill pan half full with water, place on the stove and bring to a boil for a few minutes. Allow water to cool and wash the pan as usual.
 3. For severe encrusted grease or food, you may want to use a spray-on oven cleaner. Spray liberally, let it sit overnight and by morning the stains should come off easily.
 4. Burnt grease stains can also be removed by adding one cup of water and vinegar each with two spoons of baking soda to the pot/ pan and bringing it to a boil for a few minutes. Once the soda fizzes off, allow water to cool and wash the pan as usual.
- Storing food in surgical stainless steel cookware for more than 2-3 hours may cause staining or pitting due to the salts, fats, seasonings and acids in the food. Storing food could be considered improper use and void the warranty.
- Stainless steel can scratch if handled incorrectly. Scratches do not affect the cookware performance, and therefore are not considered defects in workmanship or material. To avoid scratches:
 1. Knives or sharp kitchen tools should not be used for cutting, stirring, or serving foods.
 2. Always use wooden/ silicon spoons and spatulas while cooking food in your cookware.
 3. Do not use an electric mixer in your cookware.
 4. Always stack cookware carefully for storage or while loading them into the dishwasher.
- The Silichromatic™ gaskets can be soaked in half cup of hot water with ¼ cup vinegar and liquid soap overnight. Wash the gaskets as usual the next morning, this will help getting rid of grease & food odour, if any.

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