Important Safeguards

• Do not allow children near appliances while you cook.

• To avoid injury, always use caution when handling cookware.

• For safety reasons, make sure handles do not extend over the edge of any cooking appliances and never leave cookware unattended while in use.

• The handles of this cookware are constructed to minimize heat transfer, however lids and handles may become hot during prolonged cooking.

• Use caution when removing lids or lifting handles. Touch lightly to be certain the handles are safe for lifting. Use oven mitts or potholders if necessary.

• Use caution when removing lids. Steam may accumulate in the cookware.

• Always use oven mitts when removing pans from any heat source

About Duralon™ Coating

Duralon™ is a natural and safe ceramic material that is long lasting and eco-friendly because it contains no PFOA*, PTFE* or Cadmium. Duralon™ coating is very durable, registering a 9H grade compared to ordinary teflon coatings between 2-3H grade. A diamond is 10H grade.

When using natural ceramic there are no chemical reactions during the application process. This means there are no harmful chemicals used in our Duralon™ non-stick coating which makes it healthier. Even if you accidentally overheat your pan, no toxic fumes will be released which are especially dangerous to small animals. In addition, the coating itself will not blister or peel.

The PerfectGreen™ pan can withstand heats up to 932°F for short periods. The recommended cooking temperature should not exceed 480°F.

*See more information on the back of this manual.

For more information regarding induction cooking, Precision™ Induction Cooktop products or recipes, visit us at: www.nuwavepic.com.
Making Your NuWave PerfectGreen™ Pans Last

- Use your non-stick cookware on medium to medium/high heat (275°F - 375°F). High heat can cause food to scorch, burn and discolor the pan.

- Avoid over heating of empty cookware. If empty, the maximum temperature should not exceed 300°F.

- Avoid pre-heating pans on high temperature settings. The nature of Duralon™ non-stick coating is to hold and distribute the heat more effectively which will help protein-rich foods cook more quickly.

- Always let your pan cool down to room temperature before washing.

- Never run cold or warm water onto a hot pan or immerse the heated pan in cold water.

- The ideal temperature for washing Duralon™ coated pans is between 90°F and 110°F.

Keep in mind, discoloration and small surface markings may appear with use. This will not affect the quality or performance of the pan.

Care & Usage

- Always wash new cookware prior to initial use.

- Hand wash only. Use warm soapy water with a soft sponge or dishcloth and rinse and dry. You can also simply wipe and clean with a damp paper towel.

- Most dishwasher detergents can damage the surface. Do not use a dishwasher or dishwasher detergents.

- Do not use steel wool or any other abrasive materials that may scratch the surface of your pan.

- Use plastic or wooden utensils while cooking. Metal whisks, mashers and/or sharp knifes will scratch the surface. Never attempt to cut foods while they are in the pan. Any misuse will void the warranty (See back of manual for details).

- Handle using pot holders or oven gloves to avoid injury.

- For best results, before cooking, allow pan to heat up to 1 minute, heating the empty pan between 280°F - 300°F, before inserting foods.

- After cooking, always allow the pan and lid to cool down to room temperature before cleaning.

- Although the natural ceramic finish is extremely durable, it can become damaged if not stored properly. A hanging rack is ideal. When storing in a drawer or cabinet use care when stacking with other pots and pans. This will help avoid scratches or dings that may cause the ceramic surface to separate from the stainless steel.
Limited Warranty

This product is warranted to be free from defects in material and workmanship under normal household use for 10 years for the cookware (coating not included).

Warranty does not apply to damages resulting from accidents, abuse or misuse, including damage caused by overheating. Warranty does not apply to scratches, stains, discoloration or other damage, or anything that does not impair the functionality of the products. Damages caused by heating above the recommended temperatures or abuse will not be covered under the limited warranty.

The manufacturer’s obligation shall be limited to repairing and/or replacing, any part of the product that is defective. The customer is responsible for any shipping cost incurred.

Discoloration and small surface markings may appear with use. This will not affect the quality or performance of the pan.

What is PFOA and PTFE?

How can it be harmful to me?

PFOA is a chemical that is used in the manufacturing of traditional PTFE-based non-stick cookware coatings and other products. PFOA is a carcinogen and has been found in normal climates, and can damage the environment and risk your health. We at Hearthware want to help eliminate product content of PFOA. Our Duralon™ coating is made without this chemical.

PTFE is a chemical found in certain non-stick coatings. PTFE can begin to degrade at temperatures over 500°F. With our Duralon™ coating, no PTFE will be released, even if you accidentally overheat your pan. In addition, the coating itself will not blister or peel. Our coating can resist higher temperatures than many of our competitors, so there is less risk of damage.

Any material containing PTFE is not recommended for use around birds. For more information go to http://www.ewg.org/node/21780.