



Viking Range Corporation

Multi-Layer, Stainless Steel, Non-Stick Cookware Use & Care Manual

Cooking

- Before using, wash in hot, soapy water; rinse and dry thoroughly.
- For optimal cooking performance, low to medium heat settings are recommended. Do NOT overheat as this will damage the non-stick cooking surface.
- For best results, cook on a burner that is close to the diameter of the fry pan you have selected. When cooking on gas, adjust flame so it does not flare up the sides of the pan.
- Do not leave an empty fry pan on a hot burner.

Care and Cleaning

- Allow pan to cool and then clean thoroughly after each use.
- Wash in hot, soapy water. Rinse and dry immediately to prevent water spots.
- Do not cut food with a sharp knife while it is in the pan.
- Metal utensils may be used but they can cause scratching. Scratches will not affect the non-stick performance but can mar the beauty of the pan. Plastic, rubber, or wood utensils are recommended to prolong the life of the pan.
- Viking non-stick cookware is oven safe to 500° F but should never be placed under the broiler.
- Do NOT use steel wool. Nylon scrubbing pads are safe to use.
- Do NOT use oven cleaner or any cleaner that is harsh or contains chlorine bleach.
- Food film, if not removed, may cause discoloration on the pan when reheated. If this occurs, simply remove with a paste of baking soda and a little water. It will not affect the non-stick performance.
- Cookware exterior may be shined using a non-chlorine, fine powder cleanser, mixed with water to form a paste. Apply paste with a soft cloth or sponge, rubbing in a circular motion. Wash in hot, soapy water and dry immediately.

Safety

- Do not allow handles to extend over a hot burner. Make sure they do not extend past the edge of the cooking surface.
- Although the handles are designed to stay cool to the touch, using a pot holder is a safe idea. **ALWAYS** use pot holders when removing pans from a hot oven.

LIMITED LIFETIME WARRANTY

From original date of purchase, Viking Range Corporation, warrantor, agrees to repair or replace, at its opinion, any item found defective in material, construction or workmanship as long as these use and care instructions are followed. This cookware is warranted to be free from defective materials or workmanship in normal household cooking use. Overheating is considered abuse and will void warranty, as it is not a manufacturer's defect. It is not intended for commercial use.

To obtain warranty service, contact Viking Range Corporation during normal business hours, 8 am – 5 p.m. CST, Monday through Friday. Provide model number, description, and date of original purchase.



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*Specifications subject to change without notice.
For more product information, call 1.888.845.4641,
or visit the Viking website at www.vikingrange.com*