



CARE AND COOKING WITH GRIDDLE:

This package includes a non-stick griddle. Due to the nature of the manufacturing and coating process, you may notice some surface imperfections, blemishes, scratches or color variations. These do not affect the cooking properties of the cookware. Please follow the care and seasoning instructions included on this page for best results.



GRIDDLE MS-119

USING THE GRIDDLE:

Gradually heat cookware to cooking temperature. Best results are obtained with LOW to MEDIUM heat settings. Griddle may warp with use. Do not overheat or leave empty cookware on burner. Do not use high heat when cooking. High, intense or uneven heat may warp your cookware and damage the finish. For best results use a non-stick cooking spray or other oil when cooking. Use plastic coated or wooden utensils. Do not use metal utensils or sharp instruments or appliances to cut, chop or whip foods. Such use can damage the non-stick finish.

CLEANING THE GRIDDLE:

Non-stick cookware is easily cleaned with warm water and mild dish washing soap using a sponge, nylon pad or dishcloth. Do not use oven cleaners. Do not use steel wool. Do not use harsh detergents or cleansers with chlorine bleach. Like all fine non-stick cookware, this griddle is not dishwasher safe.

CAUTION:

Griddle will remain hot for a long time after use. Handle carefully while hot. Keep away from children.

