



Healthy Stone Cookware Set

Model: HS-16T



USER MANUAL

Your satisfaction is guaranteed. If you are not completely satisfied with our Healthy Stone Cookware Set and the results they bring, we insist that you let us know. We'll help make the Cookware set work for you, or we'll refund your money.

PACKAGING CONTENTS

- Sauce Pan with Lid
(5.5 x 2.6 in) / (14 x 6.5 cm)



- Sauce Pan with Lid
(7 x 3.1 in) / (18 x 8 cm)



- Pot with Lid
(9.5 x 4.5 in) / (24 x 11.5 cm)



- Fry Pan
(4.7 x 1.1 in) / (12 x 2.9 cm)



- Fry Pan
(7 x 1.5 in) / (18 x 3.7 cm)



- Fry Pan
(9.4 x 1.8 in) / (24 x 4.5 cm)



- Deep Fry Pan with Lid
(9.4 x 2.4 in) / (24 x 6 cm)



- Stainless Steel Steamer



- 4 x Kitchen Utensils



ESSENTIAL PRECAUTIONS

- Cookware is **compatible** with gas, electric, ceramic, and glass top stoves. **It cannot be used** on an induction stove or induction burner plate.
- Before using for the first time, remove all labels and wash in hot water with a mild detergent to remove any manufacturing residue on the new cookware.
- When in use, the cookware will be extremely hot. Caution should be taken as heat, steam, and splatter can cause injury.
- When in use, keep cookware, especially handles out of reach of children.
- Always carry hot cookware by the handles. When hot, do not use a wet cloth or potholder to lift the cookware or place on a wet surface. Hot cookware should be placed on heat-resistant surfaces only.
- Do not add cold water, ice, or fully frozen food items directly to hot cookware, as a steam eruption could occur that may cause burns or other injuries to users or bystanders.
- Be extremely cautious when the pan contains hot oils used during cooking, as steam eruptions are possible when elements containing water are brought into contact with hot oil.
- Never leave cookware on the heat source without food or liquid inside.
- Do not combine cookware to make a double boiler. These pieces are not designed for that purpose, and such use could result in steam-related burns or other injuries to users or bystanders.
- For safety and to prevent warping, allow cookware to cool before cleaning or immersion in water.
- ! • This cookware **cannot be used** in a microwave, under a broiler, over a campfire, or on any type of grill.
- Salt solutions, acidic products like tomatoes, disinfectants, or bleaches can corrode cookware, and so it is recommended to avoid prolonged exposure.
- All cookware will last longer and will retain their finish better if washed by hand with hot soapy water. Always scrub in the direction of the material grain. Rinse thoroughly and allow to air dry completely.
- To prevent surface damage, use **ONLY** plastic, wooden, or silicone utensils.

SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY

USING YOUR COOKWARE SET

BEFORE FIRST USE:

- Remove all labels and packaging materials.
- Wash cookware in hot water with a mild detergent, then rinse and dry using a clean, soft dish cloth or paper towel.

GENERAL COOKING TIPS:

- Never leave cookware unattended while cooking.
- Use only low to medium heat with your cookware set at all times (including boiling water). Aluminum cookware conducts heat extremely quickly and evenly. High heat may damage the ceramic coating.
- Select the proper burner size so that the heat touches only the bottom diameter of the cooking surface and not the sides of the cookware.
- **When cooking over a gas burner**, make certain the flame touches only the cookware bottom cooking surface. If the flame comes up the sides of the pan, energy is wasted, and the sides of the pan may become permanently discolored.
- Never let cookware boil dry or leave an empty piece of cookware on a heated burner.
- Do not use the cookware to flambe.
- Do not slide or drag cookware across the stovetop, as this may cause damage to both the cookware and the stove top.

LID USE:

- When removing lids during cooking, tilt the lid to direct steam away from you and keep hands and face away from steam vents. Always use a potholder or appropriate kitchen cloth to remove lids to avoid burns or injury.
- DO NOT use glass lids that have cracks, chips, or scratches and do not attempt to make repairs to damaged cookware. Using damaged lids or cookware could lead to explosions or injuries to users or bystanders.
- DO NOT place hot glass lids under cold water, as the temperature change can break the glass.

HANDLES AND KNOBS:

- The handles and knobs can get very hot under cooking conditions. As a general precaution, we always recommend the use of a potholder when handling hot cookware.
- When cooking, make sure handles are not positioned over other hot burners.
- Some handles and knobs that are attached with screws may loosen over time. If this occurs, they should be retightened. Do not over tighten, as this could result in damage to the lid or knob.
- During use, keep all handles out of reach of children and avoid overhanging over the cooking surface, to avoid potential knocks and possible injury.

COOKING ON A STOVE TOPS:

If properly maintained, the non-stick finish will provide years of great cooking performance and easy cleaning. Preventing damage to the ceramic finish will help to maximize product performance. You can protect and get the most out of your cookware by following these instructions:

- Never cut food directly in the pan or gouge the ceramic surface in any way.
- Avoid overexposure to food high in salt, as it can cause the coating to peel off.
- The ceramic surface may become slightly darker with use. Slight surface marks or abrasions are normal and will not affect the performance of the ceramic coating.
- Ceramic cooking sprays are not necessary with ceramic cookware. The use of such sprays may create an invisible buildup on the surface of the pan that will affect the pan's ceramic properties.

UTENSILS:

Wooden, silicone, or plastic utensils are recommended for most ceramic surfaces.

TO BREAK A VACUUM SEAL:

The uniquely designed rims and lids form a perfect fit with the base cookware to reduce the evaporation of liquids. If you leave the lid on after turning the heat down or off, a partial vacuum may form, which will seal the lid to the pan. To break the seal, turn on the heat for a few moments, and the cover will come off easily. If you don't want the lid to seal to the pan, remove the lid or set it slightly ajar before turning off the heat.

CLEANING AND CARE:

- Hand-wash ONLY.
- Allow non-stick coating to cool before cleaning.
- Hand wash in hot water with mild detergent water with a cloth or sponge and let air dry immediately to preserve appearance. Always scrub in the direction of the material grain.
- Use a non-woven scouring pad to remove burnt food.
- Never use abrasive cleaners, metal scouring pads, oven cleaners, or strong solvents.
- Stubborn stains can be removed with cleaners that specify “safe for ceramic surfaces.”
- When cleaning glass lids, do not use metal scouring pads or harsh abrasives, as they may scratch and weaken the glass.
- To remove food burnt to the bottom of the cookware, boil a mild solution of vinegar and water for 10 minutes to dislodge food particles.
- To remove white film caused by starch or water minerals, rub with a sponge that has been dipped in lemon juice or vinegar, then wash with hot, soapy water.
- A cookware rack provides convenient, safe storage for your Mueller *Healthy Stone Cookware Set*. Stacking and crowding in cabinets or drawers may cause scratches.



Your purchase comes with a 100% satisfaction guarantee from Müller

If you are not happy with the product for any reason, please contact us at support@muellerdirect.com or **888-632-9981** with your feedback or questions, and we will do our best to make things right for you!

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