



How to use your non Stick Cookware

- Condition before the first use with a thin smear of cooking oil



- Cook over low to medium heat for best cooking results. High heat can burn food, waste energy and cause surface discoloration after some time.



- Do not use sharp objects like knives / forks and metal spoons with sharp corners / edges.



- Cool cookware before washing to safeguard against rapid temperature changes that can cause warping.



- **IMPORTANT :** Clean your Non stick cookware with soapy water using the plastic scrubber after each use to prevent oil deposition.



Bill No.....

Date of Purchase :.....

Customer Name & Address :

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.....

.....

Phone No.:

**Name, Address &
Phone Number of Dealer
(Use Rubber Stamp)**



I agree to the attached warranty conditions and I have Noted the information contained in the Use & Care Manual enclosed with this appliance. I further agree that I will not have any claim against the company in case of misuse, usage of spurious spares, and/or after the expiry of warranty period as specified in the warranty conditions.

