



**dal 1941** made in italy

## COOKWARE USAGE AND CLEANING ISTRUCTIONS

- **Before using this cookware item for the first time, carefully wash it** with boiling water and a liquid detergent to remove all traces of the protective polish from the steel surfaces.
- **Always use the pot-holders when the pot is hot.**
- **Add salt to the water only when it's boiling** and stir with a spoon. If the salt is deposited on the bottom it may form white specks, or it may start the process of corrosion. These specks do not alter the quality of the cookware or how it works in the slightest and cannot in any way be blamed on manufacturing faults.
- **Keep the fire inside the bottom of the pot to avoid it touches the pot walls.** When cooking on plates always use plates of smaller diameter than that of the pot.
- **Do not leave the cookware on the heat source without oil or liquid** inside as the considerable accumulation of heat on the base will cause it to turn brown.
- **Do not use any corrosive detergents or abrasive powders,** as they might damage the surface of the cookware. To remove eventual incrustations leave the pot on the fire with water and detergent for a few minutes. Use neutral or slightly alkaline detergents (do not use bleach or detergents that contain chlorine, or free chlorides).
- **Do not leave the dishwasher closed with the items inside,** as the salt mist may damage the utensils. Open the dishwasher and carefully dry the items; this will also prevent the formations of rings. **Do not put the utensils away when they are still wet.**
- **If purple rings should form** as a result of the starch contained in some foods such as pasta and rice, or any whitish ring caused by using water that has a high scale content, **they may be removed** by wiping the surface with a ball of cotton soaked with lemon juice or vinegar or by using special products for cleaning stainless steel that are on sale.
- **Keep the children away from hot pots or while you are cooking.**
- **Keep the plastic bags away from the children.**

**INOXRIV** guarantees the quality of its cookware items, which are made in Italy in its own factories with first choice materials and which receive very strong and attentive controls in every production steps, through the quality certification system UNI EN ISO 9001:2008.