



CARE AND MAINTENANCE GUIDE

Congratulations on the purchase of your GASTROLUX state-of-the-art non-stick cookware. With proper care, your cookware will provide many years of easy cooking and fast cleanup. Below are instructions to care for your GASTROLUX cookware.

FIRST TIME USE

1. Remove the plastic protective sheet from the bottom of the cookware, as well as the plastic shipping tabs.
2. Wash your cookware with HOT Soapy water and wipe dry.
3. Warm the cookware for a few minutes on the stove then spread a couple drops of CANOLA oil over the interior of the pan. Wipe the surface clean with a dry cloth. This conditions the pan and should be repeated weekly. Do NOT use Olive Oil to condition the cookware, only for flavor when cooking if you wish.

MAINTENANCE

1. After each use and while the pan is still hot, wash with HOT Soapy water.
2. The use of a non-abrasive plastic scrubber such as the 3M Scotch pad is recommended for washing the cookware. We do not recommend cleaning in your dishwasher.
3. Ensure the bottom and sides are also kept clean for proper heat distribution.
4. WEEKLY, after cleaning and with the cookware dry, spread a couple drops of CANOLA oil on the surface and wipe dry. This conditions the cookware to help maintain the non-stick surface for future use.

SHOCK TREATMENT

A pan that has lost its non-stick properties due to the accumulation of food residue build up, lack of maintenance or consumer negligence will not be replaced under warranty. Your cookware should be the same color on the interior as the exterior. If the interior appears slightly brown, food residue has built up and you need to shock the cookware to return it to its non-stick condition.

1. Heat the cookware on the stove on HIGH without the lid until Very Hot. The pan will smoke indicating it is burning off built on food residue. A clean pan will not smoke when heated. Let the pan smoke until it stops, approximately 20 minutes.
2. Carefully bring the pan to the sink and place approximately 1 cup of Cold water in the pan, the water will boil intensely so be careful. When boiling has calmed down, add a few drops of liquid dish soap in the water. When it stops boiling, return to the stove. Continue boiling for approximately 5 minutes without letting it boil dry, add a half cup of water if required.
3. Carefully empty the water in the sink, and wash with your plastic scrubber, clean Hot water and liquid dish soap. This treatment may be repeated in severe cases of residue build-up.
4. When clean, heat the pan to warm and condition the pan with a couple drops of CANOLA oil. Spread the oil around to condition the pan, and wipe dry.