

**LIMITED LIFETIME WARRANTY**

Browne warranties Thermalloy® Stainless Steel Cookware to be free of defect in material, manufacturing and workmanship for the life of the product with the following exceptions:

- Coated fry pans - 90 day warranty. Product must be used normally and care instructions followed. Products that have been abused or misused will not be covered by the limited lifetime warranty
- Minor variations in materials and color are normal.

Browne shall not be liable for loss of use of the product, incidental or consequent costs, expenses or damage however incurred by the purchaser.

**ONE YEAR WARRANTY**

Browne warranties, for a period of one year, to repair or replace any product it distributes (except as listed above) in which material, manufacturing or workmanship is deemed to be defective when the item has been used normally and care instructions have been followed.

**90 DAY WARRANTY**

Browne offers a 90 day warranty on all coated fry pans. Warranty is void where products have been abused or misused. Minor variations in materials and color are normal. Browne shall not be liable for loss of use of the product, incidental or consequent costs, expenses or damage however incurred by the purchaser.

**CARE & HANDLING****STAINLESS STEEL FLATWARE\***

While stainless steel is highly resistant to stain and corrosion, even the finest alloys will suffer if corrosive food acids are not removed by proper soaking, washing, rinsing and drying procedures. Careful handling will prolong the life and luster of your stainless steel tableware.

1. **RINSE** to remove all food remnants immediately after use. Foods which contains salts and acids can slowly break down the finest alloys of the steel.
2. **PRESOAK** in a plastic or stainless steel pan using a nonabrasive presoak compound. (Never use an Aluminum pan). Maximum time is 20 minutes.

• Do not use a non-corrosive, non-abrasive cleaning agent, according to manufacturer's recommendations.

4. **PLACE** in up-right racks, this will allow the water pebbles to flow off the wares. Flat racks can cause damage. The chemicals from the dishwasher will dry on the wares, leading to staining, pitting and perhaps rusting.
5. **RINSE** in water of at least 180°F / 82°C. A wetting agent of water softener may be required if using water with high mineral content.
6. **DRY** immediately. Give rack a shake to remove extra water droplets. This will reduce potential water marks on flatware. Never store the flatware when wet or damp.

**COOKWARE**

- Prior to first use remove all stickers and labels, then wash in soap and hot water.
- Do not leave cookware on heating element without food or liquid.
- Always allow cookware to cool before washing.
- Direct application of salt to cookware can cause pitting. Add salt after ingredients are placed in the cookware.
- Acidic products such as tomatoes and saline solutions can be corrosive and should not be stored in cookware.
- Do not soak cookware with disinfectants or chlorine solutions for long periods of time and always follow the instructions of chemical manufacturers.
- Life of cookware will be prolonged if ware is washed by hand in soap and hot water. Good appearance will be prolonged by always scrubbing in the direction of the grain of the metal.
- After washing, ware should be well rinsed and left to drip dry.

**NON-STICK COATINGS**

- Cookware with Eclipse® and Excalibur® non-stick coatings is best washed in soap and hot water once cooled down from use, and then dried immediately.
- To preserve life of coating place soft liner between pans when stacking.
- Do not use metal utensils.

**STAINLESS STEEL COOKWARE**

- For best results Stainless Steel and Aluminum cookware should be seasoned before first use.
- After cleaning and drying, coat the cookware lightly with vegetable oil or a small amount of shortening.
- Place on medium heat burner for 10-15 minutes until light smoke appears.
- When oil turns a deep brown turn off heat and allow pan to cool.
- Wipe off excess oil with a paper towel.

**CARBON STEEL COOKWARE**

- Thermalloy® Carbon Steel cookware is pre-seasoned and ready for first use after rinsing in hot water only
- To re-season follow Stainless Steel and Aluminum instructions

**CAST IRON COOKWARE**

- Thermalloy® Cast Iron cookware is pre-seasoned and ready for first use after rinsing in hot water only
- To re-season follow Stainless Steel and Aluminum instructions

**ACACIA WOOD SERVING BOARD**

To clean simply wipe over the surface with a damp cloth or wash in warm soapy water, do not soak. Do not clean in the dishwasher. Handwash recommended.

\*WARNING: Low Temperature Dish washing If you are using a low-temp or chlorine bath-type dish washing system, take great care in following manufacturer's instructions. An over concentration of sodium hypochlorite (bleach), the active sanitizing agent of these systems, will attack most metal tableware. Improper use, or faulty equipment functioning, will cause staining or corrosion of even the finest stainless steel. Because of the porosity of newly manufactured flatware, we would recommend using a stainless cleanser for the first 6-12 months. The more the flatware is used, the stronger it will be and therefore resulting in a greater guard against staining and pitting. This is why it is called "stainless" not "stain proof".