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Davyline Cookware Stainless-Steel Pans and Pots

DAVYLINE values your business and will always attempt to provide the best use of your cookware. Here are tips to maintain and keep them beautiful:

Product Care

Clean before use

with soapy water and a soft sponge.

Regular Cleaning

- Do not pour water into your hot stainless-steel cookware immediately after cooking. Wait until it has cooled. Stainless steel cookware is dishwasher-friendly, but hand wash them if you want to preserve that beautiful finish.
- Always clean stainless-steel cookware with a chlorine-free kitchen cleanser. Never use steel wool!

Heat Up Gradually

- This will make your food more flavorful.
- Never set unheated stainless-steel cookware directly on high heat. Instead, put it on low and gradually increase the heat so that it is heated evenly. If it develops a rainbow effect or brown or blue stains, simply pour in 2-3 teaspoons of diluted vinegar and scrub using a non-abrasive sponge.
- *Note- Do not use undiluted vinegar on stainless-steel cookware.*

Salt and Acidic Food

- Never add salt to stainless-steel cookware by itself as it could lead to rusting or corrosion. Similarly, rinse off the vinegar, lime, and other acidic foods immediately, as they could lead to rusting or pitting.
- Minimize Abrasion: Always use a wooden spatula on stainless steel cookware.
- Minimize abrasion in every way possible. If food burns or sticks on the bottom soak it in soapy water for a while and gently scrub it with a sponge.
- Avoid using steel wool on your stainless-steel cookware. Scrubbing with steel wool will make it susceptible to rust and corrosion.

Stubborn Food Bits Stuck on Pans

- When you accidentally burn food and it sticks on your pots or pans pour some soapy water into the pan and bring it to a boil. Then gently scrape with a flexible spatula. Do not scrub with steel wool.

Remove Scaling

- If you live in one of those areas with a hard water supply, your cookware might develop scaling over some time. You can clean it off by simply scrubbing it gently with diluted vinegar.
- It is best to rinse the utensil with potable water before storing it away and also before you place it on the heat. This avoids white residue from hard water ruining the utensil.

Prevent Pitting

- Pitting on the surface of stainless steel cookware can only be prevented, it can't be remedied. Never add salt directly to the pan. If you want to add salt to the water, do so only once the water starts boiling.

Maintaining Shine

- Over time, your cookware might lose its initial shine. To restore the original shine, make a paste with baking soda and scrub the cookware gently. Then wipe it off with some diluted vinegar.

Vacation Care

- Before you go away on vacation, apply a light coat of oil on both the inside as well as the outside of the stainless-steel cookware to keep the cookware moist and shiny.

Warranty:

This product has a lifetime warranty with proper usage applies.