

PYREX® GLASSWARE, CERAMIC BAKEWARE, AND ACCESSORIES SAFETY, USE & CARE

As with all glass and ceramic products, you must exercise an appropriate degree of care, especially when cooking food at high temperatures.

There are three primary risks:

1. Breakage due to sudden temperature change.
2. Breakage due to impact if the item is dropped or knocked against a hard object.
3. Burning when handling hot cookware.

WARNINGS

FAILURE TO FOLLOW THE WARNINGS BELOW MAY RESULT IN PERSONAL INJURY OR PROPERTY DAMAGE, OR MAY CAUSE YOUR ITEM TO BREAK OR SHATTER IMMEDIATELY OR LATER.

- AVOID sudden temperature changes, to avoid the risk of breakage. DO NOT add liquid to hot glassware or ceramicware, place these hot items on a wet or cool surface, or handle these hot items with a wet towel, wet potholder or other wet cloth. DO NOT place hot glassware or ceramicware directly on a countertop or any metal surface, or in the sink. DO NOT transfer directly from freezer to hot oven. DO allow hot glassware and ceramicware to cool on a cooling rack, dry potholder or dry cloth. DO allow hot glassware or ceramicware to cool before washing, refrigerating or freezing.
- DO preheat oven before inserting glassware or ceramicware. DO NOT insert into oven for cooking or reheating until the oven has been preheated to the desired temperature.
- DO add a small amount of liquid sufficient to cover the bottom of dish prior to cooking, when cooking food that may release liquid.
- DO NOT use on or under a flame or other direct heat source, including on a stovetop, under a broiler, on a grill, or on a camping stove or open flame.
- DO NOT use with countertop appliances, such as a toaster, countertop oven, multi-cooker, electric pressure cooker, air fryer, slow cooker/crockpot, rice cooker or grilling appliance.
- DO NOT handle hot glassware or ceramicware (including ware with silicone gripping surfaces) without appropriate protection for your hands, such as dry potholders.
- DO NOT use to microwave popcorn or foods wrapped in heat-concentrating material (such as special browning wrappers); heat empty or nearly empty glassware or ceramicware in the microwave; or overheat oil or butter in microwave (use minimum cooking time).
- DO NOT use or repair if broken, chipped, cracked or severely scratched. USE CARE handling broken glass. Broken glass pieces may be extremely sharp and difficult to locate.
- DO NOT drop or hit against a hard object or surface.
- DO NOT strike utensils against glassware or ceramicware.
- DO NOT allow ceramicware to soak or stand in water for an extended period of time. Applying heat after soaking may cause crazing.

USE AND CARE

- BEFORE FIRST USE, wash with a soft sponge or cloth in warm soapy water, then rinse and dry thoroughly. Allow glassware and ceramicware and lids to dry completely before adding

food.

- Can be used for cooking, baking, warming, and reheating food in microwave ovens, and in preheated conventional and convection ovens. Permanent discoloration may occur if decorated glass storage is used in oven.
- Can be used in a refrigerator or freezer.
- Can be washed in the dishwasher or by hand. When using a dishwasher, load dishes to avoid bumping against other items during dishwashing cycle. DO use non-abrasive cleansers. If scouring is necessary, use only plastic or nylon cleaning pads, again with non-abrasive cleansers. DO NOT clean with hard objects, such as metal.
- This product is intended for normal household use only; it is not intended for camping, industrial or commercial use.

GLASS LIDS

- Follow the warnings above for PYREX glassware.
- DO NOT use on or under a flame or other direct heat source, including on a stovetop, under a broiler, on a grill or in a toaster oven.
- Can be used in a preheated conventional or convection oven.
- Can be used in microwave.
- Can be used in refrigerator or freezer.
- Can be cleaned in a dishwasher or washed by hand. DO NOT use abrasive cleansers. If scouring is necessary, use only plastic or nylon cleaning pads with non-abrasive cleansers.

PLASTIC AND WOOD LIDS

- DO use care with tomato and acidic sauces that can stain plastic lids.
- If lid includes a removable seal, DO be sure it is securely in place to prevent leaks during transport and storage.
- DO NOT use plastic or wood lids in a conventional or convection oven.
- DO NOT use on or under a flame or other direct heat source, including on a stovetop, under a broiler, on a grill or in a toaster oven.
- DO NOT use wood lids in freezer or microwave.
- DO NOT soak wood lids in water.
- DO NOT store wood lids in direct sunlight as it can damage the wood.
- Plastic lids can be used in refrigerator and freezer.
- Plastic lids can be used in microwave. To avoid warping, remove or vent lids at least ¼ inch before microwaving. If lid includes a vent feature, be sure to open it before microwaving food.
- Can be cleaned in a dishwasher (top rack for plastic lids; no dishwasher cleaning for wood lids) or washed by hand. DO NOT use abrasive cleansers. If scouring is necessary, use only plastic or nylon cleaning pads with non-abrasive cleansers.

CANISTER LIDS

- DO NOT drop, hit, or place lid aggressively on a hard surface. It may cause the lid to break.
- DO NOT force lid open. Remove lid by lifting vertically. You may need to lift around the perimeter of the lid to loosen before removing.

PORTABLE ACCESSORIES

- DO keep hot/cold pack away from children and pets.
- DO NOT heat the hot/cold pack in the oven or hot/boiling water.

- DO NOT heat the insulated carrying case in any cooking appliance.
- DO NOT drop or bump the insulated carrying case when filled, or you could break the glassware inside.
- DO NOT overheat the hot/cold pack.
- DO NOT use the hot/cold pack as a therapeutic pack for your body.
- If the hot/cold pack is damaged or leaking, DISPOSE of it carefully.

When used for hot foods

- Heat food in the glassware dish to the correct temperature. Shortly before the dish is done, heat the hot/cold pack in your microwave oven, following the instructions printed on the pack. Carefully remove the hot/cold pack from the microwave, using potholders. Slide the hot pack into the bottom pocket of the carrying case, using potholders.
- When fully heated, remove the dish from the oven, using potholders.
- As soon as it's safe to do so, carefully place the plastic lid on the hot dish. Immediately place the dish with lid in the carrying case. If you have a second hot pack, slide it into the top pocket of the carrying case, using potholders.
- Use the zipper to close the bag.

When used for cold foods

- Freeze the hot/cold pack overnight (more than 8 hours) in your freezer. If the hot/cold pack becomes too stiff and does not fit inside the pocket of the carrier, let it sit at room temperature for up to two minutes until it softens so that it is flexible. Slide the cold pack into the bottom pocket of the carrying case.
- Refrigerate or freeze cold foods in the glassware dish. Cold food must be thoroughly chilled to 4.4°C (40°F) or colder before placing in the carrying case. Allow adequate time to chill properly.
- Put the plastic lid on the cold dish. Immediately place the dish with lid in the carrying case. If you have a second cold pack, slide it into the top pocket of the carrying case.
- Use the zipper to close the bag.

Transporting food

- Close carrying case zipper. Carrying case should be held/carried as level as possible to avoid leakage.
- Be sure to use the plastic lid whenever you transport food in your PYREX glassware. Plastic lids are not airtight. Overfilled dishes or liquid from foods may leak. As with any covered dish, condensation may develop on the underside of the plastic lid. Remove lid with care.
- DO NOT drop or bump carrying case, this may break the PYREX glassware inside.

Cleaning

- Hot/cold pack: clean with a sponge or cloth using soap and hot water. DO NOT place in washing machine, dishwasher or dryer.
- Carrying case: hand wash only, spot clean with damp sponge or cloth. DO NOT soak in water. DO NOT use bleach. Hang to dry. DO NOT iron. To prevent mildew, make sure carrying case is completely dry.

PYREX STAINLESS STEEL MIXING BOWLS

USE AND CARE

- BEFORE FIRST USE, wash bowls and lids with a soft sponge or cloth in warm soapy water, then rinse and dry thoroughly.
- DO NOT use in microwave, under a broiler or browning elements, or on stovetop.
- Can be used in a refrigerator or freezer.
- Can be washed in the dishwasher or by hand. DO use non-abrasive cleansers. DO NOT clean with abrasive materials, like steel wool or metal scouring pads.
- Lids can be washed in the dishwasher (top rack only) or by hand.
- Lid seal can be removed for cleaning.

PYREX METAL BAKEWARE

USE AND CARE

- BEFORE FIRST USE, wash baking dishes and lids with a soft sponge or cloth in warm soapy water, then rinse and dry thoroughly.
- DO NOT use in microwave, under a broiler or browning elements, or on stovetop.
- DO NOT handle hot bakeware without appropriate protection for your hands, such as dry potholders. DO allow bakeware to cool before cleaning.
- DO NOT soak in water for extended time periods, such as overnight.
- DO NOT cut food in the bakeware; remove food before cutting or slicing.
- DO NOT use metal utensils or utensils with sharp edges, as they can cause scratches to the non-stick coating.
- DO NOT use non-stick cooking oil sprays, as these may cause residue to build up and reduce the effectiveness of the non-stick coating.
- Can be used in preheated conventional and convection ovens, up to 450°F / 232°C.
- Can be used in a refrigerator or freezer.
- Can be washed in the dishwasher, but washing by hand is recommended to extend the life of the non-stick coating and prevent rust in the rolled edge. DO use non-abrasive cleansers. DO NOT clean with abrasive materials, like steel wool or metal scouring pads.
- Baking highly acidic or oily foods may stain bakeware. This does not affect performance. DO use parchment paper or aluminum foil to reduce staining.
- When storing, DO use a protective layer between metal bakeware items to protect the non-stick coating, and prolong its useful life.

PYREX GADGETS

USE AND CARE

- BEFORE FIRST USE, wash with a soft sponge or cloth in warm soapy water, then rinse and dry thoroughly.
- DO NOT use in microwave.
- DO NOT rest on a hot surface during cooking, as this can damage the utensil.
- DO NOT touch sharp edge for pizza cutter, grater or peeler.
- These items are heat resistant up to 425°F / 218°C: turner, spoon, ladle, pasta spoon, masher, basting brush, spatula, tongs.
- These items can be used with non-stick cookware: turner, spoon, ladle, pasta spoon, masher, basting brush, spatula, tongs.
- Can be washed in the dishwasher or by hand, except can opener which must be washed by

hand. DO use non-abrasive cleansers. DO NOT clean with abrasive materials, like steel wool or metal scouring pads.

PYREX® COOKWARE USE & CARE

USE AND CARE

- BEFORE FIRST USE, wash your new cookware with a soft sponge or cloth and warm, soapy water. Rinse thoroughly and dry.
- Compatible with gas, electric, glass top, and induction stovetops.
- Pans and lids oven safe up to 450°F.
- The pan heats quickly and efficiently. Use low to medium heat for most cooking unless boiling liquids. DO NOT overheat the pan when empty. Overheating can warp the pan or damage the non-stick coating and reduce its lifespan.
- The pan is compatible with induction cooktops. Make sure the base is clean and dry before placing it on the cooktop.
- Use high smoke point oils. Do not use aerosol cooking sprays, which can create a buildup that is difficult to remove and can damage the coating.
- Use wooden, silicone or plastic utensils to avoid scratches and extend the life of the non-stick coating.
- DO NOT place the handles of the pan above a direct heat source, as they can overheat and cause severe burns.
- DO NOT slide the cookware across the stovetop, as it can cause damage to the cookware and stovetop.
- Allow pans and lids to cool before running under cold water. Sudden temperature changes can warp the cookware, damage the coating, and crack the glass in the lid.
- Pans and lids are dishwasher safe, but hand washing can help extend the life of the non-stick coating.
- For stubborn food residue, simmer soapy water on low heat for a few minutes. Then wipe with sponge or nylon cleaning pad and rinse.
- Use a non-abrasive sponge or dishcloth. Do not use steel wool, metal or heavy-duty scouring pads or abrasive cleaning products.
- Make sure cookware is clean and dry before storing.
- When stacking, use a soft cloth or paper towel between pieces to prevent scratching.

PYREX® WARRANTY

PYREX® Limited Two-Year Warranty

Corelle Brands LLC promises to replace any Pyrex glass product that breaks from oven heat, and any Pyrex non-glass accessory item with a manufacturing defect, within TWO YEARS from the date of purchase.

The owner must follow the Safety and Usage Instructions provided with the product. Please contact our Consumer Care Center for warranty claims. **KEEP THE PRODUCT.** You may be asked to return it.

Incidental and consequential damages are expressly excluded from these warranties. Some jurisdictions do not allow the exclusion or limitation on incidental or consequential damages, so the foregoing limitation or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from jurisdiction to jurisdiction.

For this warranty to apply, the owner must follow the Safety, Use & Care instructions. If you wish to make a warranty claim, contact the [Corelle Brands Customer Care Center](#)