

Stainless Steel Material

CARE AND USE

BEFORE USE:

- Remove all labels
- Wash the product. See instructions below.

CLEANING:

- Vollrath recommends washing by hand, using a solution of hot water and a mild detergent, to maintain the finish.
- Burned-on bio-material or deposits can be soaked for up to 30 minutes to help loosen the bio-material.
NOTICE: Do not soak product for an extended period of time. Extended soaking may cause pitting or corrosion.
- Always scrub in the direction of the material grain.
- For non-stick products, use only scouring pads approved for non-stick products.
- Rinse with clean, hot water.
- Air dry cookware in an inverted position to allow water to freely drain
- Make sure product is completely dry before storing.

USE AND STORAGE:

NOTICE: Salt solutions, acidic products like tomatoes, disinfectants, or bleaches can corrode finishes. Never store these items in the bowls and avoid prolonged exposure.

NOTICE: Never leave product on a heat source

Store items in an organized manner with a coffee filter or paper towel between items to avoid scratches.

In compliance with enacted right-to-know legislation, the following information is being provided to consumers on certain ingredients used in the manufacture or processing of applicable Vollrath manufactured products.

For our Colorado consumers: Intentionally added PFAS chemicals present in our cookware products are added to give these products nonstick properties, increased wear resistance, and increased corrosion and chemical resistance.

For our California consumers: California Law AB1200 requires manufactures to disclose on the cookware website any intentionally added chemicals listed on the CA DTSC Candidate Chemical List, which may be present on any cookware surface that comes into contact with food or in the handle of the product.