



Better. Guaranteed.

CARE & USE GUIDES

Ceramic Professional Non-Stick

Warnings

Read all safety information carefully and thoroughly before using this product!

- DO NOT allow children to be near the stove while cooking.
- Handles can get hot over time, to avoid injury, always use caution and use oven mitts when needed.
- NEVER leave Cookware unattended while in use and make sure the handles DO NOT extend over the edge of the stove.
- DO NOT allow handles to extend over a hot burner
- OXO Non-Stick Cookware is oven safe up to 200°C Interchangeable lids are oven safe up to 200°C
- ALWAYS use oven mitts when removing Cookware from a hot oven.
- DO NOT use on the grill.
- DO NOT use in the microwave.
- DO NOT plunge a hot lid into water, as the thermal shock can cause the lid to shatter.
- Do not use cookware for deep frying
- Do not slide the cookware over glass top stoves such as induction and halogen. This may cause damage to your stovetop.
- Ensure both the cookware base and the stovetop are clean when cooking to avoid damage to your stovetop.

USAGE GUIDE

Before First Use

- Remove all packaging materials and labels. Please recycle properly.
- Wash in warm soapy water; rinse and dry thoroughly with a soft cloth.

Heat Sources

- Safe for use on gas, electric, electric coil, halogen, ceramic and induction stovetops

Induction Stovetop Troubleshooting:

If a pan is not recognized by an induction stovetop, try the following:

- Use an appropriately sized burner. For induction cookware to work, the bottom of the pot or pan must come into contact with the outer edge of the burner. If the burner used is larger than the Cookware, it may not be heat properly.
- Try a smaller burner. If a burner matching the base of the cookware is not available, select a smaller burner.
- Go to the edge. Try aligning the Cookware on the outermost points of the burner to promote contact between the base and the induction coil.
- Consult the instructions and maintenance manual for the induction stovetop. Check which diameter pot or pan is suitable for which burner.

Recommendations to prevent damaging Cookware

- NEVER leave empty Cookware on a hot burner. Doing so can permanently damage your OXO Cookware and stovetop.
- DO NOT allow the Cookware to boil dry.
- DO NOT put hot Cookware under cold water. Allow the Cookware to air cool completely first.

Recommendations for cooking, frying and conserving energy

- Cook on a burner that is similar in base diameter to the Cookware you have selected. When cooking on a gas stove, adjust the flame so it does not flare up the sides of the Cookware.
- Low to medium heat settings are recommended for best results. Lower heat settings conserve energy, minimize carbonization of food and oils, and prevent the Cookware from becoming too hot which can damage Non-Stick coatings.
- When cooking on a gas stove, Cookware heats up very quickly: Be especially careful not to use high heat setting of your stovetop.
- Use of a lid when cooking considerably reduces energy consumption.
- Low to medium heat settings are recommended for best results. Lower heat settings conserve energy, minimize carbonization of food and oils, and prevent the Frypan from becoming too hot which can damage non-stick coatings.

Recommendations for best results

- Always start with clean Cookware. Wash carefully with a soft cloth or sponge and be sure that you have removed all traces of cooking oil and food before you store your OXO Cookware.
- Remove food from the refrigerator 10 minutes before you intend to cook or

fry. Remember to pre-heat Cookware and allow the oil or butter to briefly heat before adding food to the Cookware.

- Check the temperature by sprinkling a few drops of water. If the drops start rolling your OXO Cookware has reached cooking temperature.
- When cooking meat ensure the entire surface comes in contact with the Cookware.
- DO NOT try to turn meat over by force; wait until it releases from the Cookware on its own and then turn. Reduce the heat, cover and let it cook throughout.
- If you wish to make a sauce, first remove meat from the Cookware, pour some liquid of your choice such as cream, honey, balsamic vinegar, water, stock, etc. and mix with the residue that was left behind after cooking. This process is called deglazing. Place meat back on Cookware, cover and wait two minutes before serving. Deglazing Cookware will also make it easier to clean.

Non-Stick Frypan:

- Our ceramic non-stick coating provides years of effortless food release.
- Slight surface marks, discolorations or abrasions are normal and will NOT affect the performance of the Cookware.
- Prolonged exposure of the Non-Stick interior to high heat will damage the coating, negatively affecting its release performance.

Cooking oils and fats

- Remember, some oils and fats burn at lower temperatures. Use oils and fats that have a high smoke point. If cooking with oil, add room temperature oil to preheated Cookware.
- Allow the oil or butter to heat up in the cookware before adding food.
- DO NOT rush the preheating process by using high heat.
- Because of the excellent heat conductivity of your OXO Cookware, food and oil can carbonize very rapidly. Always cook on low to medium heat and only use high heat for boiling liquids. Use medium-high heat for searing, sautéing, stir-frying and reducing liquids. Use low heat to warm foods, simmer or for preparing delicate sauces.
- DO NOT use any type of oil spray, including aerosols, mist and pump sprays. These sprays can cause residue build-up that is difficult to remove from all types of Cookware.
- Always distribute the oil evenly onto the surface of the Cookware.
- Use the 'butter test' to determine whether your OXO Cookware is hot enough. Simply wipe a dab of butter on the bottom of the Cookware. If it bubbles briskly without burning, your OXO Cookware is perfectly preheated

Utensils

Though your OXO Cookware can stand up to metal utensils, we recommend using plastic, silicone or wooden utensils to preserve the pan's cooking surface. OXO offers a complete line of utensils that are safe for use with Non-Stick Cookware. Visit www.oxo.com for more information.

DO NOT hit your spatula or utensil on the edge, rim or surface of your OXO Cookware. DO NOT cut food while it is in the Cookware.

DO NOT use sharp instruments or appliances such as electric mixers to cut, chop, release or whip foods in any Non-Stick Cookware.

CARE AND CLEANING

- Allow Cookware to cool and clean thoroughly after every use.
- OXO Cookware is dishwasher safe. Use dishwashing detergent without bleach or citrus additives. Non-Stick coatings can be broken down in the dishwasher because dishwashing detergents have a high alkalinity level and may also contain chlorine bleach and phosphates. To preserve your OXO Cookware, it is recommended to wash it in warm soapy water, rinse, and dry with a soft towel.
- DO NOT use steel wool or nylon scrubbing pads.
- DO NOT use oven cleaner or any cleaner that is abrasive or which contains chlorine bleach.
- DO NOT gouge the Non-Stick coating.
- ALWAYS ensure the Cookware is clean before storing.
- When using glass ceramic stovetops, ensure that your stovetop and Cookware are free from debris so as not to scratch the stovetop's surface.

Storing Cookware Properly

Storing pans along with other metal implements can cause scratches or chipping in the surface of the Non-Stick coating and the drip-free edges.

- DO NOT allow other metal Cookware covers with thin, sharp edges to sit inside your cookware
- ALWAYS make sure your cookware is clean and dry before storing.
- For ultimate protection, add a pan protector between your cookware before nesting them.

Tri-ply Stainless Steel Mira Series

USAGE GUIDE

Stovetop Use

- Safe for use on gas, electric, electric coil, halogen, ceramic and induction stovetops.

Before First Use

- Remove all packaging materials and labels. Please recycle properly.
- Wash in lukewarm soapy water; rinse and dry thoroughly with a soft cloth.

Recommendations to prevent damaging Cookware

- NEVER leave empty Cookware on a hot burner. Doing so can permanently damage your OXO Cookware and stovetop.
- DO NOT allow Cookware to boil dry.
- DO NOT put hot Cookware under cold water. Allow Cookware to air cool completely first.

Recommendations for cooking, frying and conserving energy

- Cook on a burner that is similar in base diameter to the Cookware you have selected. When cooking on a gas stove, adjust the flame so it does not flare up the sides of Cookware.
- Low to medium heat settings are recommended for best results. Lower heat settings not only conserve energy, but also prevent the Cookware from becoming too hot, thereby minimizing carbonization of food and oils.
- When cooking on a gas stove, Cookware heats up very quickly; Be especially careful not to use high heat setting of your stovetop.
- Use of a lid when cooking considerably reduces energy consumption.
- Avoid the formation of small white dots or pits on stainless steel interiors by bringing liquids to a boil before adding salt, then stirring well; or by adding salt after food has started to cook. Pitting does not interfere with cooking performance but can diminish the beauty of the stainless steel.

Ceramic Non-Stick Frypans:

Low to medium heat settings are recommended for best results. Lower heat settings conserve energy, minimize carbonization of food and oils, and prevent the Frypan from becoming too hot which can damage non-stick coatings.

Recommendations for best results

- Always start with clean Cookware. Wash carefully with a soft cloth or sponge and be sure that you have removed all traces of cooking oil and food before you store your OXO Cookware.
- Remove food from the refrigerator 10 minutes before you intend to cook or fry.

- Remember to pre-heat Cookware on low to medium heat for 1 to 2 minutes with any food.
- Check the temperature by sprinkling a few drops of water. If the drops start rolling your OXO Cookware has reached cooking temperature.
- When cooking meat ensure the entire surface comes in contact with the Cookware.
- DO NOT try to turn meat over by force; wait until it releases from the Cookware on its own and then turn. Reduce the heat, cover and let it cook throughout.
- If you wish to make a sauce, first remove meat from the Cookware, pour some liquid of your choice such as cream, honey, balsamic vinegar, water, stock, etc. and mix with the residue that was left behind after cooking. This process is called deglazing. Place meat back on Cookware, cover and wait two minutes before serving. Deglazing Cookware will also make it easier to clean.

Mira Non-Stick Frypan:

Our ceramic non-stick coating provides years of effortless food release. Slight surface marks, discolorations or abrasions are normal and will NOT affect the performance of the Cookware. Prolonged exposure of the non-stick interior to high heat will damage the coating, negatively affecting its release performance.

Cooking oils and fats

We recommend using oil or butter. Remember, some oils and fats burn at lower temperatures. Use oils and fats that have a high smoke point. If cooking with oil, add room temperature oil to preheated Cookware.

- Allow the oil or butter to heat up in the cookware before adding food.
- DO NOT rush the preheating process by using high heat.
- Because of the excellent heat conductivity of your OXO Cookware, food and oil can carbonize very rapidly. Always cook on low to medium heat and only use high heat for boiling liquids. Use medium-high heat for searing, sautéing, stir frying and reducing liquids. Use low heat to warm foods, simmer or preparing delicate sauces.
- DO NOT use any type of oil sprays, including aerosols, mist and pump sprays. These sprays can cause residue build-up that is difficult to remove from all types of Cookware, especially the ceramic non-stick Frypans.
- Always distribute the oil evenly onto the surface of the Cookware.

Using utensils

Uncoated OXO Stainless Steel Pro cookware is safe for use with all utensils.

Ceramic Non-Stick Frypans:

- Plastic, rubber or wooden utensils are recommended to protect your OXO Cookware's ceramic non-stick finish. OXO offers a complete line of utensils that are safe for use with the ceramic non-stick Frypan.
- DO NOT hit your spatula or utensil on the edge, rim or surface of your ceramic non-stick Frypan.
- DO NOT cut food while it is in the Cookware.
- DO NOT use sharp instruments or appliances such as electric mixers to cut, chop, release or whip foods in any ceramic non-stick Frypan.

CARE AND CLEANING

Allow Cookware to cool and clean thoroughly after every use.

- OXO Stainless Steel Pro Cookware is dishwasher safe. Please avoid using caustic detergents. Hand washing is recommended to preserve the luster of the stainless steel.
- For the ceramic non-stick Frypan: Use mild dishwashing detergent without bleach or citrus additives. Ceramic non-stick coatings can be broken down in the dishwasher due to the fact that dishwashing detergents have a high alkalinity level and may also contain chlorine bleach and phosphates. To preserve your OXO Cookware, it is recommended to wash it in warm soapy water, rinse, and dry with a soft towel.
- Overheating Cookware may discolor the body exterior to a yellow or blue tint, which can be removed using a stainless steel cleaner.
- DO NOT use steel wool to clean your OXO Cookware, as it will scratch glass and stainless steel surfaces and damage the surface of the ceramic non-stick Frypan. Instead, use a nylon sponge. Hand wash in hot, soapy water and periodically clean the exterior of the Cookware with a stainless steel cleaner or pure vinegar. Rinse and then dry with a soft towel.
- If there is a blackened or baked-on stain on the exterior of the Cookware, spray oven cleaner on the stain in a well-ventilated area. Wait the directed amount of time and then scrub with a cloth or nylon sponge. Rinse thoroughly.
- DO NOT gouge the ceramic non-stick Frypan's coating.
- DO NOT use any cleaner that is abrasive or which contains chlorine bleach.
- DO NOT use bleach for cleaning Cookware. Strong solutions such as bleach can corrode the stainless steel material.
- Always ensure the Cookware is clean before storing.
- When using halogen, induction and ceramic stovetops, ensure that your stovetop and Cookware are free from debris so as not to scratch the stovetop's surface.

Storing Cookware Properly

Storing Cookware along with other metal implements can cause scratches in the surface and drip-free edges, or damage the ceramic non-stick coating on the Frypan. Always nest your OXO Cookware carefully, and DO NOT allow other metal Cookware covers with thin, sharp edges to sit inside your OXO Cookware.