

STORAGE.

- If you nest the cookware, make sure to place a paper towel, cloth towel, or pan protectors between each one to help prevent scratching and help maintain its beauty.
- We recommend removing long handles prior to storage for a more comfortable fit.
- We recommend placing lids on upside down to allow for stacking storage if desired.
- Never store the cookware while it is still wet.

SAFETY.

- Do not allow children near the stove while cooking.
- To avoid injury always use caution when handling hot cookware.
- For safety reasons never leave cookware unattended while in use.
- Make sure the long handles never extend over the edge of the stove while in use.
- Hot cookware should be placed on heat-resistant surfaces only. For surfaces that are not heat-resistant, it is recommended to place cookware on a trivet or potholder to protect the surface from the heat.
- Do not allow long handles to extend over a hot burner as they could get hot or warp.
- The handles of your cookware are constructed to minimize heat transfer. Nevertheless, handles may become hot during prolonged cooking. Always use silicone grips when handling hot short handles.
- Use caution when removing lids. Use oven mitts or potholders if necessary.

Zavor Limited Lifetime Household Cookware Warranty

The Zavor limited lifetime cookware warranty guarantees to the original purchaser of the cookware that it is free of manufacturing defects. To maintain your cookware, we recommend you follow the Use and Care instructions carefully. Zavor reserves the right to decide if the product was handled in a manner that would violate the warranty.

Register your cookware at:
www.zavor.us/register

Remember to use your cookware's lot # located next to the barcode on the box.



NOIR CAST ALUMINUM COOKWARE

USE AND CARE GUIDE

Thank you for choosing the Zavor Noir Cast Aluminum Cookware. Be sure to read the following use and care instructions to get the best performance from your cookware.



The Noir Cookware is constructed of layers of specially developed and carefully selected materials. It begins with a cast aluminum foundation. The interior of the cookware has a 100% Whitford ceramic nonstick coating that is PFOA and PTFE free. It is compatible to use on all domestic stovetops including induction.

100% Whitford Fusion Ti Ceramic Nonstick Coating



For instructions on how to attach and detach the long handle, visit the Zavor America YouTube channel or scan here:



BEFORE FIRST USE.

- Before using the cookware for the first time, remove all packing material and labels.
- Clean the product in warm soapy water to ensure the removal of any dust or particles it could have picked up during production and packaging.

FOR BEST COOKING RESULTS.

- **DO NOT USE HIGH HEAT!!** Using high heat will damage the inner ceramic coating and void the warranty. Use only low to medium heat to ensure the longevity of the interior Whitford Fusion Ti ceramic coating.
- **DO NOT USE COOKING SPRAY!!** Cooking sprays will compromise the integrity of the interior nonstick ceramic coating and void your warranty. Any cooking oil used must be poured or spooned into the cookware.
- Always use silicone grips when handling hot cookware during and after cooking.
- Always place your cookware at the center of the heating source.
- Do not slide or drag cookware across the stovetop, as this may cause damage to both the cookware and the stovetop surface.
- When removing lids during cooking, use oven mitts and tilt lid to direct steam away from you. Keep hands and face away from steam vents.
- Do not use glass lids that have cracks, chips, or scratches. Using damaged lids or cookware could lead to potential fire hazards or injuries to users or bystanders.
- Do not place hot glass lids under cold water, as the temperature change can break the glass and void the warranty.
- For best results and to maximize energy efficiency, match the base diameter of your cookware to the correct size burner or hot plate when using on the stove.
- For gas cooktops, ensure the flame is centered beneath the cookware. DO NOT allow the flame to extend up the sides.
- For electric cooktops, always make sure the base of your cookware and the surface of your cooktop are clean prior to use.
- For induction cooktops, always make sure the base of your cookware and the surface your cooktop are clean prior to use.
- Never use the Noir Cookware in the microwave or on an open coal or wood fire.

UTENSILS.

- Plastic, silicone and wooden utensils are recommended.
- Metal utensils are not recommended.
- Tools with sharp edges or points should not be used on the cookware. Never cut or chop food inside the cookware.

OVEN USE.

- Never use the cookware in the oven with the handles or silicone grips attached.
- The Noir cookware is oven safe up to 535°F when the removable handle has been detached and the silicone grips have been removed.
- Remove the silicone grips before placing cookware in the oven (sauté pans and dutch ovens only) as they will get hot. Use them when handling the hot cookware.
- Do not use the Noir cookware in the broiler.
- The Noir cookware lid is oven safe up to 302°F.

CLEANING AND MAINTENANCE TIPS.

- The Noir Cookware is dishwasher safe, but hand washing is recommended.
- Remember to always let your cookware cool before washing. Putting hot cookware into cold water can potentially warp the cookware and even shatter glass lids.
- To clean the cookware, use hot, soapy water with a soft sponge or a dish cloth. Make sure to rinse well in warm water. Allow the cookware to completely dry before storing.
- Do NOT use steel wool or nylon scrubbing pads. Do not use abrasive cleaners.
- Stubborn spots can be removed with cleaners that specify "safe for non-stick surfaces." When cleaning glass lids, do not use metal scouring pads or abrasive cleaners, as they may scratch and weaken the glass.
- It is necessary to thoroughly wash the Noir cookware between uses. Any residue left behind may create a residue barrier over the ceramic coating, which will leave the product sticky and hard to use. This residue barrier, if left over time, can cause overheating damage when you continue to cook with it.
- Be careful not to drop the cookware or lid on the floor and take care not to warp or bend the cookware as this may deform the ceramic non-stick coating, resulting in loss of non-stick properties.