



MARIO BATALI™
THE ITALIAN KITCHEN

BY COPCO

USE AND CARE BOOKLET

Thank you for your purchase of Mario Batali Cast Iron Cookware by Copco. By purchasing Mario Batali Cast Iron Cookware, you not only have a superb cooking vessel, but you also have a unique piece of cookware that will last through years of use. With your cookware purchase, we welcome you to *The Italian Kitchen*.

BEFORE FIRST USE

Mario Batali Cast Iron Cookware is dishwasher safe, but hand washing is recommended for best results. Before using for the first time, remove all labels; wash in hot, soapy water, rinse and dry thoroughly.

DIRECTIONS FOR USE

Mario Batali Cast Iron Cookware is suitable for use on all types of stovetop cooking surfaces and in the oven. When using Cast Iron on glass or ceramic cooking surfaces, do not slide the cookware on the surface. To prevent scratching of the pan and the cooking surface, always lift to move. Mario Batali Cast Iron Cookware distributes heat evenly and efficiently. **ONLY LOW TO MEDIUM BURNER HEAT IS RECOMMENDED.**

GENERAL COOKING HINTS

Mario Batali Cast Iron Cookware will transfer heat throughout the vessel, including the handles. ALWAYS USE A POTHOLDER OR INSULATED GLOVE WHEN HANDLING THE COOKWARE. Keep in mind that this cookware performs well with only low to medium heat.

STOVETOP COOKING

Use low to medium heat when cooking. For best results, preheat the cookware on medium heat for 2-3 minutes prior to adding food. This ensures a more consistent temperature during the cooking cycle. It is important to use the cookware on a burner of corresponding diameter (or slightly smaller) and at no time should a gas flame be allowed to extend up the sides of the pan as this will cause overheating and staining. If you are cooking at a high temperature and/or a gas flame is allowed to extend up the sides of the pan, pan and handle will get extremely hot.

- To avoid spillage and the risk of boiling over, the pan should not be filled to more than $\frac{2}{3}$ capacity. As soon as the boiling point is reached, the temperature should be lowered.
- Avoid over-heating the pan and NEVER LET A PAN BOIL DRY ON A STOVE AS IT CAN CAUSE SEVERE DAMAGE AND CAN BE A SAFETY HAZARD.

- If your Cast Iron Cookware includes a lid and is meant for braising or stewing, it is equipped with self-basting spikes that help return moisture to the pan, producing tender, perfectly-cooked results.
- If you purchased the Panini Grill and Press, preheat the pan over medium heat with the press inside. This will cause the press to be as hot as the pan.
 - Before adding food, remove the press using a potholder or insulated glove as the press handle will get hot.
 - Place food in pan and place press on top of food.
 - Now you're cooking from the top and the bottom for perfect paninis or grilled meats and vegetables.

OVEN COOKING

Mario Batali Cast Iron Cookware can be used in conventional and convection ovens. All pieces of the cookware are oven safe up to 500° F.

Naturally, the handle as well as the pan will become hot in the oven. ALWAYS USE A POTHOLDER OR INSULATED GLOVE WHEN HANDLING THE COOKWARE WHILE COOKING TO PREVENT BURNS. DO NOT use Mario Batali Cast Iron Cookware in the microwave, as this will damage the microwave.

EASY CLEANING

In order to maintain the appearance of your cookware, we recommend:

- Immediately after cooking, remove pan from heat and let it cool on a trivet or other heat-resistant surface.
- Food adhering to the inside of the cookware may be removed by soaking the pan in soapy water, then washing with warm, soapy water. Do not use metal scouring pads, bleach or any other abrasive cleansers. Plastic scouring pads may be used.

USE IN DISHWASHER

Mario Batali Cast Iron Cookware is completely dishwasher safe; however, as with all fine cookware, hand washing is recommended.

Pans can become chipped in the dishwasher and the cumulative effects of strong agitation and harsh detergent will dull the high-gloss exterior, although the performance of the pan will not be affected.

STORAGE

If your Cast Iron Cookware includes a lid, it will include small black rubber spacers to protect the lid enamel from scratching or chipping when stored inverted on top of the cookware base. Always remove the rubber spacers before use and save them to help ensure the longevity of your cookware. Always dry cookware before storing.

WARNINGS

- Do not misuse your pans. Follow use and care instructions carefully.
- Use medium to low heat for cooking. Not only will the use of continuous high heat possibly discolor the Cast Iron, the pans will become extremely hot during use. Always use a potholder or an insulated glove when handling the Cast Iron Cookware.
- Never leave an empty pan on a hot burner and never boil a pan until dry.
- Keep handles from extending over the front edge of the cooker where they can be snagged by clothes or small hands. Similarly, position handles away from other burners or electric units to keep them from getting hot.
- Always use a potholder or insulated glove when handling the cookware.
- Remove the lid by lifting it away from you. Direct contact with rising steam can be hazardous.
- Check lid knobs to confirm they are secure before using.
- Do not put hot pans directly on countertops or unprotected surfaces.
- When filled, the cookware can be very heavy. Be extremely careful when moving the pan if it contains hot oil or other hot liquids or food.
- Enameled Cast Iron Cookware will chip or crack if dropped on a hard surface.
- Do not use in microwave ovens.

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MARIO BATALI CAST IRON COOKWARE

LIMITED LIFETIME WARRANTY

What This Warranty Covers This warranty covers any defects in workmanship and materials in your cast iron cookware.

How Long The Coverage Lasts This warranty lasts for the lifetime of the product from the date of purchase. Coverage terminates if you sell or otherwise transfer the cookware.

Who Is Covered Under This Warranty This warranty is for the original consumer purchaser only. It is not transferable and proof of purchase must be verified.

What Warranty Does Not Cover Any problem that is caused by abuse, misuse, or an act of nature (such as a flood) is not covered. Also, consequential and incidental damages are not recoverable under this warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

What Copco Will Do Copco will replace the cast iron cookware if it proves to be defective in materials or workmanship with a new piece of cast iron cookware of similar composition and price, or refund the full purchase price of the cast iron cookware, whichever you prefer.

Limitation on Damages and Duration of Implied Warranties Copco will replace or refund this product as provided under this Limited Lifetime Warranty. This shall be the only remedy of the consumer. Copco shall not be liable for any loss or damages, including consequential, indirect and incidental damages, arising out of the use or inability to use the product or for breach of any express or implied warranty or condition on this product. Except to the extent prohibited by law, any implied warranties or conditions of merchantability and fitness for a particular purpose are limited in duration to the duration of this warranty.

How You Get Service Contact Customer Service at 800 794-5866, visit us at www.copco.com or write to us at Wilton Industries, Inc., 2240 W. 75th St., Woodridge, IL 60517.

How State Law Applies This warranty gives you specific legal rights. You may also have other rights which vary from state to state.

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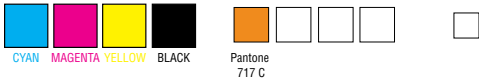
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