






IS A REGISTERED TRADEMARK OF:

EAGLEWARE MANUFACTURING CO., INC.

2835 E. ANA STREET
RANCHO DOMINGUEZ, CA 90221

Manufacturers of quality products serving the food service industry.

Participant in  Listing Program Member of  NAFEM

Member of  CMA — Cookware
Manufacturers Association

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Professional Aluminum Cookware Collection

Cookware Collection Care & Maintenance

Congratulations on your purchase of fine cookware from the Eagleware Professional Collection. For best performance and to keep your utensils looking new, please follow these instructions carefully.

- 1** Your new Eagleware pots and saucepans should be seasoned before first using them. This greatly reduces the likelihood of discoloration. Wash the pot with soap and water. Rinse and dry. Then spread a small amount of light cooking oil inside the pot. Slowly heat it until quite hot, but before smoke is visible. Turn off heat and let it cool. Again add oil and heat one more time. Empty and clean the pot with cold water. Your pot is now seasoned.
- 2** To clean your aluminum cookware after cooking, use hot water and soap or detergents that are mild enough to be applied with bare hands. Detergents too strong for your hands may reduce the lifespan of your new cookware.
- 3** Rinse your cookware with clear water and wipe dry with a clean soft cloth.
- 4** Most automatic dishwashing processes and detergents are too strong for proper care. Therefore to insure longer life and utility we recommend that you do *NOT* place your cookware in the dishwasher.

5 If you cook foods with high alkali or iron content, or boil plain water, this may cause discoloration or staining. This discoloration or staining can be easily removed, either by cooking acidic foods (tomatoes, rhubarb, etc.) or by using a mild aluminum cleaner. This removes the stain without affecting the taste, color or quality of the food.

6 Your new cookware should *NEVER* be used as a storage container.

7 **SILVERSTONE® COATING:** If your Eagleware fry pans have a Dupont Silverstone® coating, do not use metal utensils when cooking or any abrasive when cleaning. This will help protect the coating. To season your fry pan, wash, rinse, and dry it. Then rub with a thin coat of cooking oil.

8 Use of Eagleware Aluminum Cookware with certain highly acidic foods and/or some barbecue sauces will reduce the service life of the cookware.

Regular inspection of the cookware for suitability in use should be made by the purchaser/user.

We sincerely hope you enjoy the ease of cooking and fine culinary results which will be yours with your new Eagleware Professional Cookware Collection.

*Silverstone® is DuPont's registered trademark for their non-stick surface.