

TIPS TO PROPERLY UNPACK, SETUP, & USE NUTRISTAHL, PLATINUM, & INDUCORE COOKWARE + MESSERSTAHL CUTLERY

NUTRISTAHL, PLATINUM, & INDUCORE COOKWARE:

To keep your cookware looking beautiful- NEVER, EVER use abrasive pads to scrub this cookware. ALWAYS use nothing but warm, soapy water and you can use the scrubby side of BLUE sponges but NEVER green sponges or Brillo type pads. If soaking in warm water and using the blue sponge doesn't work, simply get some BARKEEPER'S FRIEND from ANY major grocery store including Wal-Mart and follow the instructions on the container. BARKEEPER'S friend is a special powder that will help remove residue in the pan without ugly scratches.

You can also put some water in the pan and reheat the water to boiling to loosen residue. However, IF you follow the cooking instructions you shouldn't have anything stick to the pans...that's the whole point. Remember, medium to low is all you need to know!

Before ANY use, clean off machine oils from the manufacturing process. Run a sink full of hot, soapy dish water BUT add 1 part vinegar for every 3 parts of water. Make sure you use lots of vinegar. Gently and thoroughly wash EVERY inch of every item in your package. After cleaning, empty the sink, run a fresh sink of hot soapy water and vinegar AGAIN. Repeat the process.

You can use metal utensils in all 3 of these brands and you won't damage the cookware BUT you would still create unsightly scratches in the finished look.

You can put all 3 of these safely in the automatic dishwasher BUT doing so runs the risk of ruining the seasoning of the INDUCORE pan and could cause the black molding on the lids and handles of Nutristahl or Platinum to lose color. I highly recommend that you treat your cookware like a fine appliance and wash it by hand.

When cooking vegetables- put the vegetables in the pan and rinse them off to rehydrate them BUT pour most to all of the water back out. Place the pan on the stove on medium heat. When the temperature gauge on top shows that the temperature inside has reached medium, drop the heat all the way down as low as possible. This will create a vacuum inside the pan that will allow your vegetables to cook below the boiling point without losing vitamins or minerals.

When cooking meat- remember that these pans distribute heat faster and more consistently than traditional pans. Sear the meat on both sides on medium heat, then put the lid on and lower to temperature to low. Unlike traditional pans, the heat inside NutriStahl or Platinum will be trapped in a vacuum and work like a convection oven to finish cooking the inside of the meat to the desired temperature.

Finally, all you have to do is a Google search and you will find multiple websites and multiple YouTube channels from the manufacturer, from authorized distributors, and from cooking enthusiasts that showcase all sorts of great recipes to enjoy with this cookware. You will also find videos that demonstrate the proper use and cleaning techniques as well as how to stack cook and how to bake a cake on top of the stove! Enjoy and have fun!!!

INDUCORE- BEFORE using but AFTER cleaning, you need to season these pans. Heat the pan on medium low. Once it reaches temperature, pour 1 to 1/2 tablespoons of VEGETABLE OIL and ONLY VEGETABLE OIL into the pan. Take a paper towel and fold it over several times until it is about 1 1/2 to 2 inches square. Use the paper towel to gently spread the oil until it coats the entire inside of the pan. Once coated., let the pan sit for about 3 minutes and then remove it from the heat. Let it sit for a few hours then fully repeat the process.

MESSERSTAHL CUTLERY:

NEVER, EVER use abrasive pads to scrub this cutlery. ALWAYS use nothing but warm, soapy water. On the cutting surface ONLY, you can use the scrubby side of BLUE sponges but NEVER green sponges or Brillo type pads. If necessary, you can use BAR KEEPER'S FRIEND on the blade only.

Before ANY use, follow the EXACT SAME INSTRUCTIONS SHOWN ABOVE for cleaning off machine oils.

The finish on the handles is designed to wear down into a patina finish. Be warned though, IF you use abrasives on the handles or scrub to hard, you can rub the finish down to what will look like a pot mark. This is a cosmetic issue and is not covered under warranty. Clean and treat these knives like fine China if you wish to keep the beautiful appearance.

Do NOT put these knives in the dishwasher...EVER! It will damage the finish on the handle.

ADDITIONAL RESOURCES:

www.lakeindustries.com | www.nutristahl.com | www.platinumcookware.com | www.platinumcookingshows.com