

Lagostina

STAINLESS

LIFETIME CANADIAN WARRANTY

- Read use and care instructions carefully before using your Lagostina.
- This Lagostina product is warranted for lifetime to be free from defects in material and workmanship under normal household use. Any phenolic/glass/silicone parts (lids, handles & knobs) are warranted for 1 year from the date of purchase.
- If any defects should occur, please call Lagostina customer service at 1-800-418-3325 for assistance. In some instances, you may be required to send the product back, postage prepaid, to Groupe SEB Canada Inc., 36 Newmill Gate, Unit 2, Scarborough, ON, M1V 0E2.
- This warranty does not apply to any damage resulting from misuse, abuse, negligence, accidents, improper repair, commercial use or dishwasher. Damage such as markings or discolouration are not protected by this warranty. Incidental or consequential damages are definitely excluded by this warranty. Certain provinces do not permit the exclusion or limitation of incidental or consequential damages. Accordingly, the aforementioned limitation or exclusion may not apply in your area. This warranty grants you definite legal rights and you may have additional rights which vary from province to province.
- Please call customer service at 1-800-418-3325 if you have any questions about this warranty.
- **Read use and care recommendations carefully to ensure that warranty is valid.**

USE RECOMMENDATIONS

- Before using your Lagostina Cookware for the first time, wash in warm, soapy water with a sponge or dishcloth. Rinse and dry thoroughly.
- Low to medium heat settings are recommended to avoid food sticking to pots. Overheating can cause brown or blue stains to appear.
- Avoid placing a hot pan under cold water, sudden changes in temperature may cause metal to warp. Allow pan to cool prior to cleaning.
- Do not heat utensil when it is empty. Be sure there is shortening, food or liquid in each utensil before it is placed on the range or burner.
- Add salt to water only after it has come to a boil to avoid white dots or pitting.
- If utensil contains phenolic parts, to avoid damage, never use the utensil in the oven at a temperature higher than 175°C (350°F). Over time, the phenolic parts will wear and this is normal.
- **IMPORTANT: If you have cookware with aluminum, high heat can melt aluminum if it boils dry. The dripping molten aluminum can cause severe burns.**

CARE RECOMMENDATIONS

- For regular care, soapy water is sufficient. The luster of your cookware will be maintained easily with the same dishwashing rules used for cleaning silver or china.
- Clean utensils thoroughly with a good cleaner. Do not allow fats and salts to remain in your cookware overnight.
- A straw or blue tint may appear on your Lagostina. This tinting is a natural occurrence with stainless steel due to overheating and is in no way harmful. It can be removed with Lagostina stainless steel cleaner Lemon juice or vinegar can be added to the cleaner, if desired, for best results.
- Sometimes food may become dried-on or burnt by overheating. The method of removing these food particles is to place cold water in the utensil and bring the water to a boil. Allow the water to cool before washing. A good cleaner may be used to complete the cleaning. The use of steel wool, a steel brush or scratchy cleaner on the polished surface is not recommended.