



WOLSTEAD®

mineral

Looks and cooks like a dream

Quick Care Guide

Ceramic cookware requires a little extra TLC to keep it looking and cooking as good as the day you purchased it, so make sure you follow these steps for use, care and cleaning.

Before first use

Remove all packaging and labels

Hand wash in warm, soapy water with a soft, non-abrasive sponge

Wipe completely dry with a soft, non-abrasive cloth

Cleaning your cookware

Allow your cookware to completely cool before washing to avoid thermal shock, which can cause cracking

Wash both the interior and exterior with warm, soapy water and a non-abrasive sponge or cloth

For stubborn grease, simmer soapy water over low heat and then gently scrub with a non-abrasive sponge or cloth, rinse and repeat if required

During cooking

The smooth ceramic surface ensures that food moves freely around the pan without sticking, so you won't need much oil or butter

If using oil, add before the cookware heats up

Cooking sprays are not recommended as they can leave a residue that can affect performance

Use a burner that's the same size as the base of the pan

Sear food on high for a maximum of two to four minutes then reduce to low to medium heat

Avoid using metal utensils, always use silicone, nylon or wood instead

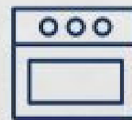
Avoid sliding the cookware across your stovetop to minimise scratching



SUITABLE FOR
ALL STOVETOPS



EASY CLEAN
SURFACE



OVEN SAFE
UP TO 250°C



DISHWASHER
SAFE

EXCLUSIVE TO



**Kitchen
Warehouse**