

Care Manual

(Cookware)

MODENA

Thank you for your trust in choosing MODENA products for your household needs. With your satisfaction as our priority, we constantly aim to deliver stylishly designed products equipped with state-of-the-art technology to assist you in your daily activities.

This is your guidebook containing everything you need to know about our product. Please reach us if you need further assistance or other information via our Customer Care or our official website www.MODENA.com.

MODENA Cookware Use & Care

Please read these instructions before using your new cookware. Store this manual properly.

Important Safeguards:

- Do not preheat MODENA cookware without any ingredients inside and do not boil liquid until it dries.
- Overheating or allowing the gas flames to come up the sides of the cookware (pan as example) can cause brown/blue discoloration. For the most of the cooking applications (except for boiling water), they are only need a low to medium heat setting.
- Open the lid carefully so that the rising steam does not come in contact with your face or hands. Wear an oven mitt to protect your hand.
- When using your stainless steel/aluminum cookware in the oven, **always** wear an oven mitt to remove the cookware because the knobs and handles of the cookware will be hot.



Care and Cleaning:

- Before using the cookware for the first time, thoroughly wash your cookware with hot soapy water, rinse and dry it with a soft cloth/towel.
- Keep your stainless steel/aluminum cookware in a good condition and eye-catching by soaking it in the hot soapy water after use, then rinse and dry it with a soft cloth/towel;.

Cooking Tips:

- The attached cookware to MODENA cooker is Ideal for **ALL** the cooktops, especially magnetic induction cooker.
- To prevent sticking on the surface of stainless steel/aluminum cookware, apply a small amount of cooking oil or butter on a heated cookware, and then heat the cookware on the medium temperature for one to two minutes before adding the food.

Note: Daily use of this cookware may result in minor scratching, but this will not affect the cooking performance.

- Clean the cookware (e.g pan) thoroughly after use. Wiping a still-warm pan with a paper towel can help removing the food residue.
- Do not use the steel wool, scouring pad, oven cleaner, bleach, or strong abrasive cleaner.
- Occasionally, buff the cookware with a Stainless steel/Aluminum cleaner for a "like new" luster.
- For the occasional dried-on or burnt food cleaning, sprinkle the cookware with baking soda and let the leftover cooking oils to absorb the baking soda. Then, soak the cookware with water for 10 minutes before scrubbing.
- Do not use MODENA cookware to store acidic, salty, of fatty food before or after cooking.
- The high iron that is contained in the water can cause the rust spots to appear on the cookware. Use a Stainless Steel/Aluminum cleaner to remove these types of spots.

