VIKING® 3-PLY COOKWARE

- Durable 3-ply construction (inserts are single-ply)
- 18/8 stainless steel interior
- · Aluminum core for even heat distribution
- Induction capable stainless steel exterior
- Ergonomically designed, stainless steel, stay-cool handles
- · Works on all cooking surfaces, including induction
- Non-stick pans feature Eterna® PFOA free coating with superior release
- · Oven safe
- · Limited lifetime warranty

BEFORE FIRST USE & SPECIAL CARE FOR NON-STICK SURFACES

- Before using and after every use, wash in hot soapy water; rinse and dry thoroughly. Before each use, ensure all handles and knobs are secure.
- CONDITIONING NON-STICK: After cleaning, condition your cookware before using it for the first time. With a paper towel or soft cloth wipe the interior with 1 tsp. (5 ml) of vegetable oil. This should be done with the pan at room temperature. To maintain the longevity of your non-stick surface, repeat this process every 3 - 4 months or whenever food starts sticking to the pan.
- DO NOT USE AEROSOL COOKING SPRAYS: An invisible buildup will impair the non-stick release system causing food to stick to the pan.

COOKING

- Viking cookware is exceptionally efficient. For optimal
 performance and most cooking, energy-efficient LOW
 to MEDIUM heat is all that you will need. A higher heat
 setting would be used for boiling. The aluminum layer
 sandwiched between the stainless steel conducts
 heat so well that it is rarely necessary to use higher
 temperatures. High heat can cause food to scorch or
 burn, discolor the pan, or damage the non-stick.
- The ergonomically designed Viking stay cool stainless steel handles are designed to be comfortable and easy to hold while reducing heat transfer to the handle. Handles will remain cool-to-the-touch under most standard stovetop cooking conditions. However, all handles may get hot under extended or crowded stovetop use and when used in the oven. Always use heat protection when handling hot pans or covers.

COOKING (Continued)

 Viking multi-ply cookware is designed to be used in the oven the same way professional chefs use their cookware in a restaurant kitchen. Your cookware is safe according to the following temperature guidelines:

UNCOATED STAINLESS STEEL COOKWARE WITH METAL HANDLES AND LIDS in ovens preheated up to 600°F (315°C).

NONSTICK COOKWARE WITH METAL HANDLES AND LIDS in ovens preheated up to 500°F (260°C).

GLASS COVERS in ovens preheated up to 450°F (232°C).

- Viking uncoated stainless steel cookware is safe for use under the broiler up to 600°F (315°C). Never place a non-stick coated pan, tempered glass cover or phenolic handle under the broiler. Always use potholders when removing cookware from the oven.
- Sharp utensils can damage the interior of your cookware, especially if it has a non-stick coating. It is recommended that foods be removed to a cutting board for carving.
- When frying, sautéing or searing, preheat on low heat for 1 to 2 minutes and then add food. This will also help minimize sticking.
- When using oil, butter, or margarine add to a cold pan before preheating.
- For best results, cook on a burner that is close to the diameter of the pan you have selected. When cooking on gas, adjust flame so it does not flare up on the sides of the pan.
- It is best to add salt after food has started cooking.
 This will help prevent small white dots or pits from forming on your cookware surface, as is the case for any stainless steel cookware.
- To extend the life of your non-stick surface, it is recommended to only use wood, plastic covered or nylon utensils to avoid scratching. Do not use metal utensils with non-stick coated cookware

CLEANING

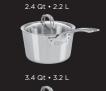
- Viking cookware is dishwasher safe. For best results and to increase the life of your cookware, it is highly recommended to hand wash in hot, soapy water. Rinse and dry immediately to prevent water spots.
- DO NOT use steel wool. Nylon scrubbing pads are safe to use. Always use a non-abrasive stainless steel cleaner such as Barkeepers Friend.
- DO NOT use oven cleaner or any cleaner that is harsh or contains chlorine bleach.

CLEANING (Continued)

- Overheating can cause brown or blue stains. Food films not removed will cause discoloration on the pot when reheated.
- Excessive heat can cause discoloration tints of golden brown or blue on the stainless steel. These can be removed with a stainless steel cleanser as mentioned above or use one part vinegar to one part water. Set aside for about 5 minutes and rinse accordingly.
- For stubborn stains and stuck on food, add equal parts vinegar and water to the pan. Bring to a boil and then remove from heat. Allow the pan to cool and then wash with warm soapy water.
- To remove stuck on food from non-stick surfaces, soak in warm soapy water and clean with a nylonscrubbing pad. Metal scouring pads and abrasive cleaners should not be used.
- Large amounts of iron content in water may cause pot to appear rusty.

SAFETY

- NEVER leave cookware unattended on a heated burner. Never place an empty pan on a hot burner.
- DO NOT leave an empty pan on a hot burner or allow a pan to boil dry. It will cause warping and damage your cookware surface, voiding the warranty.
- AVOID sudden temperature changes. Never put cold water or frozen food in a hot pan or plunge a hot pan into cold water. Sudden changes in temperature may cause any metal to warp, resulting in an uneven bottom.
- DO NOT allow handles to extend over a hot burner.
 Make sure they do not extend past the edge of the cooking surface.
- ALWAYS use potholders when removing lids, holding side handles, and removing pans from a hot oven.
 Although the long handles are designed to stay coolto-the-touch, using a potholder is a safe idea.
- NEVER use cookware in the microwave.
- NEVER place non-stick coated cookware under a broiler. Avoid exposing non-stick surfaces to temperatures in excess of 400°F (204°C).
- DO NOT leave food in your cookware for extended periods of time. Storing food in any type of cookware is not recommended. Particular care should be taken with highly acidic foods such as chili. tomato sauce. etc.



3.6 Qt • 3.4 L

8 in • 20 cm

12 in • 30 cm

8 in • 20 cm

10 in • 25 cm

5.2 Qt • 4.9 L

Sauce Pan & Lid

Sauté Pan & Lid

Fry Pan

Nonstick Fry Pan

Dutch Oven & Lid



LIMITED LIFETIME WARRANTY

Clipper Corporation (Clipper) warrants Viking® cookware to be free of defects in material and workmanship under normal household use from the date of the original purchase throughout the useful lifetime of the product.

Clipper agrees to repair or replace, at its option, any item found defective in material. construction or workmanship under normal household use as long as these use and care instructions are followed. The warranty does not apply to damage caused by misuse, abuse, overheating, altered product or commercial use.

This warranty is limited to the original consumer with receipt or proof of purchase and is not transferable. If the product was not purchased new from an authorized dealer, distributor, or representative of the manufacturer, this warranty is null and void.

Clipper's liability under this warranty is limited to the repair or replacement of the defective product at Clipper's sole option. Clipper shall not be liable for any special, punitive, incidental, or consequential damages, whether direct or indirect. This warranty gives you specific legal rights. You may also have other rights which vary from state to state.

To obtain warranty service, contact Clipper Corporation during normal business hours, 9 a.m. - 5 p.m. PST. Monday through Friday. Provide model number, description, and date of original purchase.



Viking Contemporary 3-Ply Stainless Steel Cookware

Warranty, Use & Care Guidelines



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Specifications subject to change without notice. For more product information visit www.vikingculinaryproducts.com

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