



Hoffritz® Lifetime Limited Warranty

This fine product is warranted to be free from defects in material and workmanship. Any piece found to be defective under normal use will be repaired or replaced at no charge with the same item or an item of equal or better value. Individual pieces should be returned to: Hoffritz® Products c/o Lifetime Brands, Inc. Customer Service Department, P.O. Box 9750, Trenton, NJ 08650-1750. You may have other rights that vary from state to state. Residents of the state of California please call (800) 252-3390 for further instructions. For further information on Hoffritz® products please visit our Web site, www.hoffritz.com

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HOFFRITZ®

Platinum

Use & Care Guide

Stainless Steel



Thank you for choosing Hoffritz cookware. Please spend some time reviewing the following use and care information. If you have questions about this product that are not covered in this leaflet please call our Customer service number listed on the back page.

Use and Care

Before Use:

Peel off any labels. Wash your pans in hot soapy water, using a sponge or dishcloth. Rinse and dry.

Cooking:

Select the proper burner size. Hoffritz cookware is a very efficient and fast conductor of heat so use low to medium heat while cooking and high heat for boiling water and reducing liquids. Always use pot holders even during stove top use as under certain conditions handles and knobs can get very hot. The cookware is oven safe to 450 degrees however use great care in removing from oven and wear pot holders.

Caution: Hoffritz Platinum cookware is not safe for broiler use. Broiler temperatures are over 500 degrees and this will damage your cookware and void your warranty.

Cooking Tools:

Metal, Nylon, plastic and wooden cooking tools may be used.

Cleaning:

At end of cooking time, let pan cool. Do not pour cold water into a hot pan. To remove burned and dried foods, soak pan in hot water before washing. Nylon scrubbers and cleansers safe for stainless steel cookware may be used.