

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 and care 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 postage prepaid to:

Sabatier Products, c/o Lifetime Brands, Inc.

Customer Service Department, P.O. Box 9750 Trenton, NJ 08650-1750.

You may have other rights which vary from state to state. Residents of the state of California please call (800)252-3390 for further instructions.

For further information on Sabatier products,
please visit our web site, www.lifetimebrands.com

LIFETIME BRANDS, INC.
WESTBURY, NY 11590
MADE IN CHINA

 **SABATIER**
Signature

- Hard anodized aluminum
- QuanTanium® Non-Stick interiors safe for use with metal utensils
- Classic gourmet silicone grip handles
- Oven safe to 450°



Thank you for choosing Sabatier Signature Hard Anodized Aluminum cookware. Please spend some time reviewing the following use and care information.

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. Sabatier 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 stovetop use as under certain conditions handles and knobs can get very hot. Cookware bodies are oven safe to 450°, however, use caution in removing from oven and use pot holders. Metal lids are oven safe but glass lids are not.

Caution: Sabatier Signature cookware is not safe for broiler use. Broiler temperatures are over 500° and this will damage your cookware and void your warranty.

Cooking Tools:

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



Durable Non-Stick coating is safe to use with metal utensils

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.

Cleaning Non-Stick surfaces:

Non-Stick finish cookware only needs soap and water with a non abrasive cloth for a thorough clean up. To extend the life of the Non-Stick pans do not use abrasive pads or cleansers. Never wash Hard Anodized cookware in an automatic dishwasher as this will damage the finish.

Exterior cleaning only:

Nylon scrubbers and cleansers that are safe for Hard Anodized cookware may be used on stubborn stains.