



**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](http://www.hoffritz.com)

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**HOFFRITZ®**

# Healthworks

## Use & Care Guide

*Stainless Steel Steamers, Pasta  
Pots and Poachers*



**Thank you for choosing Hoffritz Healthworks™ cookware. We have combined healthy cooking steamers and stock pots with quality materials and workmanship so you may enjoy this cookware for a lifetime. 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 & Care**

#### **Before Use:**

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

#### **When Cooking on a stovetop:**

Select the proper burner size. The burner or flame should not extend past the bottom of the pan as it might discolor pan as well as waste energy. Hoffritz Healthworks™ cookware has an aluminum fully encapsulated core base that provides even heat conduction and heat distribution. The cookware base conducts heat so well that low or medium heat is all that is needed for cooking. High heat may be used for boiling water or reducing liquids.

#### **Caution: Handles and lids will get warm to the touch so please use pot holders.**

Never preheat Hoffritz Healthworks™ cookware empty or boil dry as this could potentially damage your stove as well as the cookware.

#### **Steamers and poachers:**

When steaming or poaching fill bottom of pot with at least 2 cups of water. Bring water to a boil and lower to a simmer while cooking. Use extreme caution when removing lids from steamers during cooking as hot steam can build up and be released suddenly when lid is removed. For normal stovetop use only.

**Do not use in oven, broiler or microwave oven.**

#### **Cooking Tools:**

Stainless steel, plastic, rubber, and wooden, cooking tools may be used. (stainless steel tools may not be used in non stick pan) Metal utensils might scratch the surface of the stainless steel interior but will not impair the effectiveness of the cookware. Cutting directly on to the surface as well as the use of electric beaters will also scratch the interior.

#### **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 are safe for stainless steel cookware may be used. Hoffritz Healthworks™ products are dishwasher safe.