



- Always pair the casserole base with the cooktop heat zone. Ensure the gas flame is confined to the base area of the casserole.
- To prevent overheating and damage to handles, ensure the gas flames are confined to the base area of the casserole.
- For best cooking results we recommend medium to low heat is used.
- To ensure longevity of the cooking surface, stainless steel spoons, whisks or any utensils with sharp or hard edges should not come in contact with the casserole surface.
- Thermal shock may result in cracking or loss of enamel coating. To prevent this, always cool heated dish prior to washing.
- Do not use scourers or abrasive cleaners on the cooking surface. Nylon or soft abrasive pads or brushes can be used to remove stubborn residues.
- Before storing in a dry or open air space, ensure the casserole is completely dry.
- Avoid repeated knocks to the cooktop or other hard surfaces, especially on the edges of the pot, as this may crack or chip of the enamel finish.