

Useful Tips on Proper Care of Your Tupperware™ Chef Series™ Culinary Collection

- ✓ Always use non-metal, heat-resistant tools (such as glass-filled nylon or silicone) to avoid scratching nonstick surfaces. Sharp utensils such as forks and knives will damage the surface.
- ✓ Hand wash in hot, soapy water using a nylon scrub sponge such as Dobie to clean your cookware. Do not use steel wool products for cleaning as they will scratch glass and body surfaces.
- ✓ To remove brown spots or stains from the exterior surface, use a stainless steel cleaner such as Bar Keepers Friend (Cameo or Dawn Power Dissolver will also work) with a nylon scrub sponge.
- ✓ Oven cleaner can be used to remove extremely stubborn spots from exterior surfaces only. (Use with rubber gloves in a well-ventilated area.) Let oven cleaner sit for recommended time and wipe off using a cloth or sponge. Rinse thoroughly under hot, running water; continue cleaning with dishwashing liquid; rinse and dry.
- ✓ Cleaning your cookware in an automatic dishwasher is not recommended.
- ✓ Never leave empty pans on a hot burner to boil dry. Exceeding the recommended temperature of 450° F will cause the nonstick surface to discolor and the handle to loosen.
- ✓ The diameter of the base of the cookware should equal the diameter of the stovetop burner.
- ✓ Do not use over an open flame or campfire.
- ✓ Do not store pots and pans with covers inverted or inside one another. This will scratch the coating and void the warranty.