

Cookware User Guide

STARTING OFF

Cleansing rinse: Clean your new cookware of any remaining manufacturing oils by washing them with a solution of 3 parts water and 1 part vinegar.

Adjust your habits: When cooking with stainless steel cookware, you will very rarely (if ever) need to use temperatures above medium high. The excellent heat transfer of our cookware means that you don't need a super high heat to achieve browning or a great crust. Temperatures that are too high can quickly burn your food or discolor your cookware.

COOKING

Preheat your pans: Stainless steel expands when heated, so it is very important to preheat before cooking to achieve a stable, stick-resistant surface. To do so, set your cooktop to medium and preheat your empty pan for 1-2 minutes.

Check the temperature: One simple way to check whether your pan is properly preheated is to use the water droplet test. Test for proper preheating by adding a droplet of water to your pan. If the water pools and starts boiling, the pan is not yet fully preheated. If instead, the water splits into multiple droplets and dances across the pan, the pan is ready.

Hot pan, cold oil: Only add your fats to the pan once it is preheated, and let the oil or fat heat until it is shimmering but before it begins smoking. For most applications, you do not need to use much oil – just use enough to coat the bottom of the pan.

Avoid temperature drops: Food is more likely to stick to your pan when there is a significant change in temperature. You can do two things to help avoid this. First, try not to overcrowd your pan with too much food. Second, try to bring up the temperature of the food you're cooking before adding it. For example, take the steak or eggs you're planning to cook out of the fridge a little while beforehand.

Don't turn early: Only turn your food once it is ready to release. Many foods will initially grip the pan while cooking, but will release once they're properly seared and ready to be flipped.

CLEANING

Normal cleaning: Use hot, sudsy water and a non-abrasive sponge or soft bristle brush. All of our cookware is also dishwasher safe if you prefer.

Burnt or stuck-on food: We all make mistakes sometimes! But don't worry – it's easy enough to reverse. Loosen stuck-on food by soaking your pan or boiling water in it. After, the difficult spots should easily wipe away.

Polish and shine: You can use a stainless steel cleanser to remove burn marks or discoloration and make your pans shiny as new. To use, add water to the cleanser to form a paste and scrub onto your pan. For stubborn stains, you can let the paste sit for a number of hours then rinse off.

Water spots: To prevent water spots from hand washing, dry your cookware immediately after washing.

Other needs: Your cookware is protected by a limited lifetime warranty, so if there are any defects or other issues with your cookware, contact us and we can help you out!

Learn more at
heritagesteel.us/cookingwithstainless



HERITAGE STEEL

Crafted in Clarksville, TN

OUR COOKWARE is the product of a long history of small-batch, high-quality stainless steel cookware manufacturing in the USA. We are proud of the uncompromising quality and unparalleled cooking ability of our products that is made possible by the experience, skill, and passion of our team of craftsmen.

the QUALITY

5-PLY CONSTRUCTION – Heats quickly and evenly, cooks from all sides

STAY-COOL HOLLOW HANDLES – Innovative ergonomic design that stays cool during cooking

316Ti COOKING SURFACE – The most durable, clean, and inert cooking surface available

TITANIUM STRENGTHENED – Both exterior and interior surfaces use titanium for increased durability

the CRAFT

OUR EMPLOYEES have been with us for over 20 years on average. This experience and care shows through in the final product.

the MISSION

WE BELIEVE in the creative power of cooking. Cooking at home has the power to create health, joy, independence, and community.

LIFETIME WARRANTY

Register your warranty at
www.heritagesteel.us/warranty/new

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