

World's Finest

BRIGADE_{USA}

5-Ply Stainless Induction Cookware

Available sizes:

8", 10", 12", 14" Fry Pans

3qt, 6qt Saute Pans

1qt, 2qt, 3qt, 5½qt Sauteuse Pans

Spring_{USA}

800-535-8974

www.springusa.com

Spring USA

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Brigade Stainless Induction Cookware

Directions for Use

Please read carefully and store in a safe place.

Before Using the Product

- Heat pan and add enough oil to cover the base of the empty pan; continue heating until hot.
 - Pour off the oil and wipe the pan with a paper towel.

General Remarks

- This pan is suited for all cooking ranges: gas, electric, ceramic, and induction ranges.
 - **Important:** Never leave the empty pan on a hot range.
- After having used the pan for some time, it is possible that it may develop a slight discoloration. Slight tarnish is normal and has no influence whatsoever on the performance of the cookware.

Cooking with Brigade

- Brigade USA cookware uses heat better so you cook faster and save energy.
 - The superior conductivity of Brigade USA cookware shortens cooking times by using residual heat. As soon as the food starts to boil, turn it down to the lowest setting for the rest of the cooking time.
 - The same pan can be used for frying, braising or boiling.



Brigade USA's multi-ply material creates superior heat conductivity

Cleaning and Care of Brigade

- The rounded base and sides make Brigade USA products easy to clean.
- Spring cookware may be washed in the dishwasher. Use stainless steel cleaner to treat any discolorations of their stainless steel surfaces.

Warranty

The following warranties apply to your Brigade USA cookware:

Lifetime on the stainless steel body