



World's Finest

WULCANO USA

5-Ply Non-Stick Induction Cookware

NEW! Scratch-proof and resistant to abrasives

Available sizes:

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

11", 13³/₄" Wok Pans

Spring USA

800-535-8974

www.springusa.com

Spring_{USA}

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Vulcano Non-Stick Induction Cookware

Directions for Use

Please read carefully and store in a safe place.

Before Using the Product

- Soak the pan in warm soapy water and clean it thoroughly with a soft sponge.
 - Add a few drops of cooking oil and wipe 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 the coating becomes discolored. Slight tarnish is normal and has no influence on cooking or taste.

Frying with Vulcano

- **Caution!** Do not overheat the pan (maximum allowed temperature is 550° F). Overheating and improper cleaning may damage the non-stick coating.
 - **Important:** For stirring and turning, use only utensils made of wood, plastic or rubber. Never use sharp-edged utensils.

Cleaning and Care of Vulcano

- Spring non-stick cookware may be washed in the dishwasher. Use stainless steel cleaner to treat any discolorations of stainless steel surfaces.
 - After use, soak the pan in warm soapy water and clean it thoroughly with a soft sponge to avoid fat deposits. From time to time, use a hard sponge but refrain from using steel wool pads and scouring powder.



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

Warranty

The following warranties apply to your Vulcano USA cookware:

Lifetime on the stainless steel body

One-year on the non-stick coating