



# InvisaCookware Use & Care Manual

# INVISACOOKWARE®

## MULTI-LAYER COOKWARE

- 5-ply construction (inserts are 1-ply)
- 18/10 stainless steel interior and exterior
- Aluminum core for even heat distribution
- 18/0 magnetic exterior
- Ergonomically designed, stainless steel, stay-cool handles
- Can be used on any cooking surface, including induction
- Oven safe to 600°F
- Limited Lifetime Warranty

## WARRANTY

From original date of purchase, Invisacook Inc, warrantor, agrees to repair or replace, at its opinion, any item found defective in material, construction or workmanship as long as these use and care instructions are followed. This cookware is warranted to be free from defective materials or workmanship in normal household cooking use. It is not intended for commercial use.

## HEALTH-SAFE NONSTICK

The nonstick surface of Invisacookware pans uses a proprietary ceramic coating called [TerraBond™](#), which is free of PTFE, PFAS, and PFOA. This coating is infused with diamond dust and offers the benefits of nonstick without the use of traditional nonstick chemicals like PTFE, commonly found in Teflon.

## CLEANING

- Wash in hot, soapy water. Rinse and dry immediately to prevent water spots. (You may wash in the dishwasher, but hand washing is recommended.)
- Do NOT use steel wool. Nylon scrubbing pads are safe to use.
- Do NOT use oven cleaner or any cleaner that is harsh or contains chlorine bleach.
- Overheating can cause brown or blue stains. Food films not removed will cause discoloration on the pot when reheated. To remove discoloration from your cookware, use one part vinegar to one part water. Set aside for about 5 minutes and rinse accordingly.
- Large amounts of iron content in water may cause pot to appear rusty.

## SAFETY

- Do not allow handles to extend over a hot burner. Make sure they do not extend past the edge of the cooking surface.
- Although the long handles are designed to stay cool to the touch, using a pot holder is a safe idea. ALWAYS use pot holders when removing lids, holding side handles, and removing pans from a hot oven.

## COOKING

- Before using, wash in hot soapy water; rinse and dry thoroughly.
- We recommend seasoning the pan. Heat your cookware with two tablespoons of cooking oil for 1 to 2 minutes at medium heat. Do NOT allow the oil to overheat, change color or begin to smoke. Empty the pan and repeat the washing process with hot, soapy water. Rinse and dry thoroughly.
- When frying, sauteing or searing, preheat on low heat for 1 to 2 minutes and then add food. This will also help minimize sticking.
- When using oil, butter, or margarine add to a cold pot before pre-heating.
- For optimal cooking performance, low to medium heat settings are recommended. A high heat setting would be used for boiling.
- For best results, cook on a burner that is close to the diameter of the pan you have selected. When cooking on gas, adjust flame so it does not flare up on the sides of the pan.
- It is best to add salt after food has started cooking. This will help prevent small white dots or pits from forming on your cookware surface, as is the case for any stainless steel cookware.
- Do not leave an empty pan on a hot burner or allow a pan to boil dry.

2.18 L Saucepan with steel

lid

17.5 cm diameter



3.22 L Casserole Pan with steel lid

20 cm diameter



1.32 L Saucepan with steel

lid

15 cm diameter



3.3 L Saute Pan with steel lid

26x6.5 cm



10 inch Fry pan without

lid

26x4.5 cm



8 inch Fry Pan without lid

20x3.8 cm

DESIGNED FOR PERFORMANCE  
**INVISACOOKWARE**  
5-PLY  
COPPER CORE

