



# Aluminum Cookware

## Use and Care Guide

07/2026

### Hazard Statements



**WARNING**  
To prevent  
personal injury.



**CAUTION**  
Hot surface,  
burn risk.

**Do Not Use if Damaged:** Product should not be used if damage is found. Contact an authorized service center.

**Keep Away From Children:** This product is not a toy. Do not allow children to play with or use this item.

**Use as Intended:** Use the product only as intended.

**Inspect Before Use:** Inspect the product before each use. Do not use if any parts are loose or damaged.

### Initial Inspection

**Unboxing:** Remove packaging carefully. Avoid using sharp tools that could damage the cookware.

- Do not force a box cutter or knife through packaging, as it may damage the product or accessories.
- Ensure you do not damage the product or its components when removing packaging.
- If any damage is present, contact customer service immediately.

**Inspect Handles:** Check that handles and knobs are not loose before use.

### Cleaning

**NOTE:** Use these instructions for full aluminum cookware only. These instructions do not apply to cookware that has silicone or plastic handles or coated non-stick cookware.

**Avoid Alkaline Cleaners:** Avoid strong alkaline cleaners (such as lye, soda ash, or trisodium phosphate), oven cleaners, and chlorine-based sanitizers. These can cause discoloration, pitting, and corrosion of aluminum, even when diluted.

**Avoid Abrasives:** Avoid using steel wool or abrasive pads to clean aluminum cookware, as they will scratch the surface and dull the finish.

**Handwashing:** It is recommended to wash aluminum cookware by hand.

**Clean Before First Use:** Wash cookware with warm water and a few drops of dish detergent. Rinse thoroughly and wipe dry.

**Clean After Use:** Soak cookware in warm, soapy water. Scrub with a nylon pad or other soft pad. Do not use metallic scrapers, steel wool, or abrasive pads.

**Stains from Acidic Foods:** Cooking or storing acidic foods may stain aluminum cookware. To remove stains:

- **Prepare Cleaning Paste:** Mix aluminum cookware cleaner with water to form a paste.
- **Apply Paste:** Apply the paste to the stain. Let it sit for up to five minutes.
- **Scrub Surface:** Use a fiber scouring pad to lightly scrub the stain. Follow the grain of the cookware.
- **Rinse Cookware:** Wash the cookware thoroughly.

**Whitish Deposits:** Naturally occurring minerals may leave whitish deposits. To remove deposits:

- **Prepare Solution:** Dissolve 1 to 2 tablespoons of cream of tartar in one gallon of clean water.
- **Clean Interior:** Place the solution in the cookware. Bring the solution in the cookware to a boil. Boil for 5 minutes. Discard the solution. Wash the cookware.
- **Clean Exterior:** Prepare solution in a pot large enough to hold the cookware. Place the stained cookware in the solution and bring it to a boil. Boil for 5 minutes. Remove the cookware. Discard the solution. Wash the cookware normally.

## How to Use

**NOTE:** Use these instructions for full aluminum cookware only. These instructions do not apply to cookware that has silicone or plastic handles or coated non-stick cookware.

**Caution:** Do not allow cookware to boil dry. Never leave empty cookware on a heat source. This may damage the base or cause discoloration.

**Handle Safely:** Use insulated gloves or pot holders when handling hot cookware.

**Appropriate Utensils:** Use plastic or wooden utensils. Metal utensils may scratch the surface but will not affect performance.

**Temperature Shock:** Do not expose cookware to rapid temperature changes. This may cause warping or discoloration.

**Glass Surfaces:** Lift cookware when moving on glass ceramic cooktops. Do not slide aluminum cookware over glass surfaces, as this may cause scratching / damage to the surface.

**Acidic Foods:** Limit use with acidic foods. They cause pitting, leaching, and discoloration more quickly than other foods.

**Food Storage:** Do not store food in cookware overnight or for long-term food storage. Remove food promptly after use to prevent staining or discoloration. Storing food may affect surface quality and cause a metallic taste.

**Limit Acidic Simmering:** Avoid long simmers with acidic foods such as tomato sauce.

## Seasoning

**NOTE:** Use these instructions for full aluminum cookware only. These instructions do not apply to cookware that has silicone or plastic handles or coated non-stick cookware.

**Seasoning Cookware:** To create a non-stick surface, season the cookware after cleaning.

### Seasoning - Stovetop Method

- **Heat Pan:** Place the clean, dry pan on the stovetop. Heat over medium-low heat.
- **Apply Oil:** Add a small amount of oil. Spread evenly over the interior surface.
- **Heat Oil:** Increase heat until the oil just begins to smoke. Remove from heat.
- **Clean and Repeat:** Wipe away excess oil. Allow the pan to cool completely. Repeat the process 2 to 3 times to fully season.

### Seasoning - Oven Method (for oven-safe cookware ONLY)

- **Preheat Oven:** Preheat the oven to 400°F. Line a baking sheet with foil. Place it on the lowest rack to catch drips.
- **Clean Pan:** Wash the pan with warm, soapy water. Rinse and dry completely.
- **Apply Oil:** Apply a small amount of high-smoke-point oil. Spread over the entire interior surface. Wipe until dry.
- **Bake Pan:** Place the pan upside down on the middle rack. Bake for 15 to 20 minutes.
- **Cool and Repeat:** Remove the pan carefully. Allow to cool completely. Repeat the process 2 to 3 times to fully season.