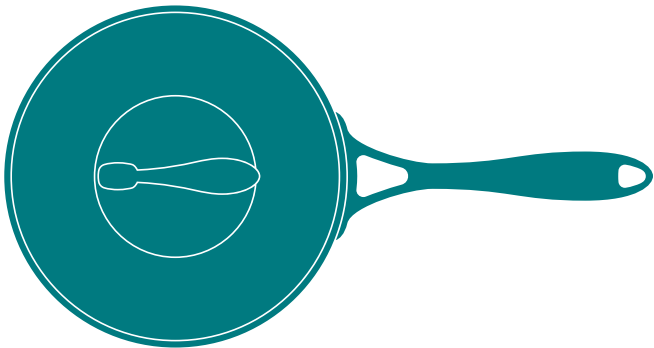
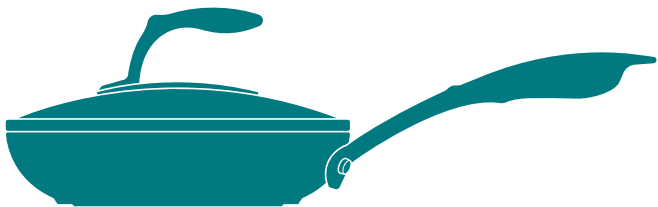
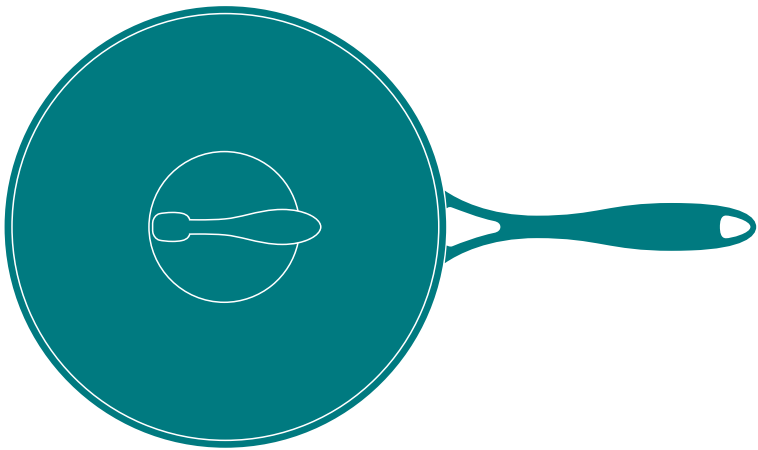


# T CHEF SERIES

## COTTAGE COOKWARE



Congratulations on your selection of the **Cottage Cookware by Tupperware**. This premium line is designed to honor your ingredients, your skills and your imagination in the kitchen. Each piece features high-quality construction.

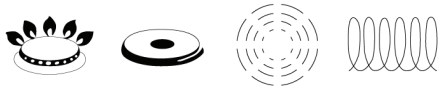


## Construction

This premium line of cookware features quality construction for superior performance and durability for novice or experienced chefs. Hard anodized aluminum is harder than steel and heats very quickly and evenly. Plus, the anodization process binds the nonstick coating to the interior to best resist flaking or peeling. An additional stainless steel capped-aluminum disc is added to the cookware to create an encapsulated base.

## Key Features and Benefits

- Compatible on all cooking surfaces (gas, electric, ceramic and induction).



- Aluminum is a very fast conductor of heat, meaning the cookware will heat quickly and very evenly (fewer hot spots).
- Hard anodized aluminum is more resistant to corrosion and wear, and easier to clean.
- Features Eterna® nonstick coating that's PFOA free.
- Cast-hollow handles offer a superior grip and stay cool to the touch when cooking, allowing you to transfer hot foods from any cooking surface to a plate or platter with both ease and confidence. The thumb stop on the Fry Pans indicates where it is cool to hold.
- All bases are safe for use in conventional ovens up to 450° F/230 ° C.
- Glass covers enable you to view contents while cooking and are safe to use in conventional ovens up to 350 °F /180 °C. Do not use glass covers under a grill..

## Cooking with Hard Anodized Aluminum Pans

- Preheat the pan on low to medium heat for one to two minutes before adding any food.
- Achieving the right temperature is required to prevent sticking and optimize browning of your meat.

## Energy Saving Tips

- Turn your stovetop off five minutes before the end of the cooking time. The encapsulated base will keep the pan hot enough to finish the cooking process.
- Choose the right size for the job; filling your pan to 2/3 is best.

## Use & Care

### Before first Use

- Read the insert thoroughly and save for future reference. Remove any labels (if existing) before cooking.
- Hand wash in hot, soapy water; rinse and dry.
- The diameter of the base of the cookware should correspond with the diameter of the stovetop burner being used.
- Never allow flames from a gas cooker to extend up the sides of the pan. To maintain balance on a gas range, ensure the long handle is positioned over a grate prong.
- Do not use the pans in a microwave oven, over an open-flame campfire, on top of a grill or under a broiler unit.
- When in use, keep out of the reach of children.
- Do not leave an empty piece of cookware on a hot burner or allow the pan to boil dry.
- Handles should never be placed directly over the heat source.
- Do not drop cookware. Dropping may lead to misshapen pans.
- Do not use aerosol cooking sprays as they may leave a gummy residue and cause foods to stick.
- To protect the high quality nonstick coating of the cookware, DO NOT use metallic or sharp-edged utensils on the product as this will damage the nonstick coating.
- Do not use a hand mixer in your cookware as this will damage the nonstick coating.
- Always stack the pans with a cloth between them in order to preserve the outside and inside surfaces of the cookware.
- Tempered glass covers can shatter if dropped and should be handled with care
- In case of covers with side holes for steam, it is recommended not to direct the holes towards

the handles in order to avoid over heating of the handles.

- Use oven mitts or pot holders to grab handles on cookware that has been placed in a hot oven.

## **Cleaning**

- Allow cookware to cool gradually before cleaning. Do not rinse a hot pan with cold water, as it may cause hot grease to splatter or steam to be created, which could cause injury.
- The Cookware is not dishwasher safe.
- To hand wash, use only non-abrasive, non-chloride cleansers and a sponge, nylon scrub brush or a Tupperware Microfiber Towel.
- Remove stuck or crusted-on foods by soaking fry pans in hot water with dish detergent.
- Do not use steel wool or metal products for cleaning your cookware as they will scratch glass and body surfaces.
- Do not use bleach for cleaning cookware. Strong such solutions such as bleach can corrode the material.

## **The Tupperware Commitment**

Our products reflect our commitment to making a measurable impact on the world around us. At Tupperware, we design all products with minimizing plastic and food waste in mind. By creating quality, durable and reusable products made to stand the test of time, we're supporting our mission to reduce waste for the longevity of our planet, our people and the communities in which we live and work.

The **Tupperware Cottage Cookware** Collection is covered by a Tupperware warranty against any material or manufacturing defects that may occur when using the product according to directions and in normal household use. The warranty does not include damage to the product resulting from negligent use or misuse which may include overheating, stains and scratches on the inside and outside, or any nicks it may have received or if it has been dropped.

If your product is covered by warranty, please refer to the warranty terms applicable to your country for a full description of coverage. Your Tupperware product is meant to be used again and again. If for any reason your product is damaged and not covered by warranty or you no longer need your product, please be responsible and recycle it, or let us know if we can help you.

**[www.tupperwarebrands.com](http://www.tupperwarebrands.com)**