LIMITED WARRANTY

Your BJC Cookware is warranted to be free of defects under normal household use to the original purchaser for life.

This warranty excludes damage caused by accident, misuse or abuse, and does not apply to scratches, stains, discoloration or other damage which does not impair the functionality of the product.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Proof of purchase required to validate the warranty.

Shipping and handling charges may apply.

For questions or concerns please contact customer service at:

Synergy Housewares, LLC.
Toll-free: 866-444-4033
Hours: M-F 8:30am-5:00pm EST
Website: warranty.synergyhousewares.com
Printed in China

Model BJC3PCTP Includes:
10" Skillet and 11.5"/4.9qt Covered Sauteuse



Stainless Steel Hammered Clad Cookware

Use & Care





Meet Meredith

Welcome and thank you for purchasing from my Blue Jean Chef Housewares and Kitchen Collection!

I have always loved food! Luckily for me, I've been able to turn this love of food into a career in cooking and have spent the last twenty-five years sharing this passion with family, friends, students, co-workers and anyone around me. I began working in the culinary world as baker in a small independent bistro in Canada. Then after culinary school, I became a line cook in Michelin-starred restaurants in France and California. I've worked as an instructor at a culinary school, as a test kitchen manager and recipe developer, as a home cooking teacher, as a live television cooking personality and I've authored 8 cookbooks.

My passion for teaching led me to create Blue Jean Chef® as a vehicle to reach more people not only through my website, but through cooking school videos, cookbooks, social media and now kitchen equipment and housewares. My promise to you is that every product that bares the Blue Jean Chef® name has been carefully considered, touched and tested by me. I believe good kitchen equipment is a key ingredient to success and your success is what matters most.

"I created Blue Jean Chef®, hoping to help you become as comfortable and confident in your kitchen as you are in blue jeans."

Meredith Laurence

Please visit me at bluejeanchef.com, or follow me as bluejeanchef on:

Your Blue Jean Chef Stainless Steel Hammered Clad Cookware is incredibly durable and has been designed to last for years given proper care. The tri-ply construction of the pans includes an outer and inner layer of premium stainless steel with a layer of highly conductive aluminum sandwiched in between. The multi-layered construction extends continuously throughout the pan to ensure excellent heat conduction at all points. Select items have an exclusive nonstick PFOA-Free coating. This provides an easy to use durable surface for cooking that releases foods and residues easily.



Before Your First Use

- Read all instructions.
- Wash in warm water with mild dishwashing soap using a sponge, nylon pad or dishcloth. Rinse and dry thoroughly.



Heat Setting

- Do not use high heat. High heat can discolor or permanently damage your cookware.
- Use a low to medium-high heat setting. The tri-ply construction of your cookware is highly conductive for quick, even heat distribution.
- If using a gas burning stove, do not allow the gas flame to rise up along the sides of the cookware. This may permanently discolor the cookware and cause the handle(s) to get very hot.



Nonstick Coating Care

- Always start with a clean pan. High heat or grease buildup can cause sticking.
- Always preheat the pan for 1-2 minutes on medium to medium-high heat.
- Use a small amount of oil or butter when cooking. While the nonstick coating on your Blue Jean Chef Stainless Steel Hammered Clad Cookware offers superior release properties, using a small amount of oil or butter is recommended.
- Do not use nonstick cooking sprays on your Blue Jean Chef Stainless Steel Hammered Clad Cookware as they may cause buildup of residue that will cause foods to stick.
- All manner of kitchen tools are safe for use with your Blue Jean Chef Stainless Steel Hammered Clad Cookware.
- Never use a knife directly on your nonstick cooking surface.



Cleaning

- Your Blue Jean Chef Stainless Steel Hammered Clad Cookware is dishwasher safe, however, hand washing is recommended to retain the original luster and shine. To clean simply use warm water, a mild dishwashing soap and a soft sponge or nylon pad. Dry thoroughly. Never use steel wool or abrasive pads and/or abrasive detergents or oven cleaning products to clean as they will scratch the surface.
- Do not soak cookware in water for a long period of time, even if it is heavily soiled. The chlorine and mineral content of your water, especially iron, can cause corrosion or discoloration.

Helpful Hints

- Your Blue Jean Chef Hammered Clad Cookware is oven-safe to 450°F (350°F with glass cover).
- It is recommended to use a potholder, towel or oven mitt at all times.
- Do not allow foods with high chloride (ex. salt) or acidic content (ex. tomatoes) to remain in the cookware after use. This can cause discoloration or pitting. However, this is only cosmetic and will not affect the performance of the cookware.
- Do not place your Blue Jean Chef Hammered Clad Cookware in the microwave.
- Cutting or using sharp utensils on the interior of the cookware may damage the nonstick coating over time.
- The glass covers on your Blue Jean Chef Hammered Clad Cookware are made of tempered glass which is designed to reduce the risk of injury should the glass break.
- Check the cover for any damage before placing in the dishwasher, oven or freezer. Nicks, dings or other damage to the glass cover can cause it to crack or break if exposed to extreme temperatures.
- Your Blue Jean Chef Hammered Clad Cookware is compatible with all kitchen stovetops including induction.

Removing Stains

- To remove stubborn stains we recommend the use of stainless steel cleaners such as Barkeeper's Friend®, Bon Ami®, Cameo® or Bio Cleaner Cleaning Clay®.
- Do not use steel wool or other abrasive cleaning pads, abrasive cleaners or stainless steel cleaners on the interior of your nonstick cookware.

Warnings

- NEVER LET YOUR COOKWARE BOIL DRY. IF THIS OCCURS DO NOT ATTEMPT TO MOVE OR REMOVE THE COOKWARE FROM THE COOKING SURFACE UNTIL IT HAS COMPLETELY COOLED.
- NEVER leave children unattended in the kitchen while food is cooking. Keep small children away from hot surfaces. When children are present, always keep the handle(s) pointed away from the front of the range and out of reach.
- ADD FOOD TO THE NONSTICK COOKWARE IMMEDIATELY AFTER PREHEATING. Leaving a heated nonstick pan empty can overheat the pan, causing fumes which are harmful to birds.
- ALWAYS choose the right size burner for your cookware. NEVER allow the handle(s) to extend over the burner as they will get very hot.
- NEVER leave an empty piece of cookware on a hot burner or in a hot oven unattended. This can damage both your cookware and stovetop.
- The handle(s) of your cookware will get hot when placed in an oven or left over a hot burner for an extended period of time. Use a potholder or oven mitt AT ALL TIMES.
- We recommend using CAUTION when taking the glass cover from one extreme temperature to another.