

– Use & Care

Making Frittatas:

1. Saute fillings in the top half of the pan. Pour beaten eggs into the HANDLE half of the pan. Cook two minutes until eggs begin to set up
2. Close lid to combine fillings with eggs. Flip pan and cook 2 minutes.
3. Open lid and sprinkle frittata with cheese. Close lid and cook until golden brown.

Making Omelets:

1. Pour beaten eggs into both halves of the pan. when eggs begin to set up, add fillings to HANDLE half of pan.
2. Close lid to fold omelet. Remove from heat to complete cooking.
3. Serve omelet garnished with desired toppings.

Care:

1. Before initial use and after subsequent uses, hand wash with hot soapy water.
2. Use moderate heat to obtain the most effective heating pattern on cooking surface. High heat can be damaging to the pan and stove.
3. Metal utensils, scouring pads and abrasive cleaners should not be used on nonstick surfaces.
4. Always use adequate ventilation when cooking.