



EMERIL LAGASSE

**FOREVER PAN
PRO™**

Owner's Manual

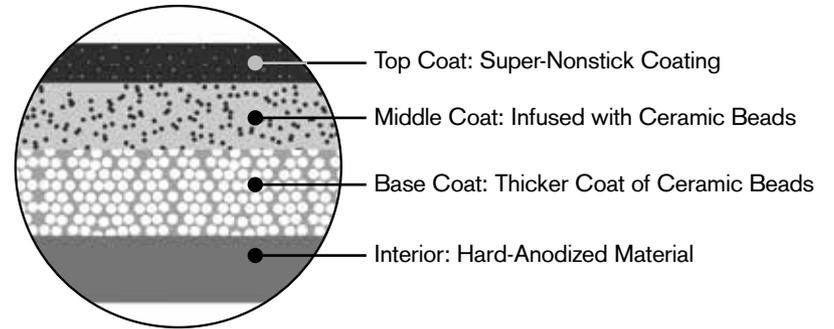
Congratulations!

You are now the owner of
Emeril Lagasse Forever Pan Pro cookware.

This cookware is made of hard-anodized aluminum with three layers of Super-Nonstick Hybrid Coating. The pans can be used on gas, electric, glass, and induction cooking surfaces.



**FOREVER PAN
PRO™**



Important Safeguards

WARNING

1. Read all warnings and safe use instructions carefully and thoroughly before use. Failure to follow the warnings provided below may result in personal injury, property damage, or damage to your cookware.
2. The fill level of oil should not exceed one half of the interior depth of the pan when frying food. Since the oil level rises with heat and when food is added to the pan, **ALWAYS ENSURE** that the oil level is below one half of the interior of the pan before adding food and heat.
3. **NEVER** leave the cookware or any pan empty on a hot burner. This could ruin the pan and cause damage to your stove top.
4. **NEVER** put your cookware in the microwave or toaster oven. This is a hazard that can cause electric sparks or fire and could possibly damage the appliances and your cookware.

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY

Important Safeguards

5. **NEVER** leave your cookware unattended. This helps to avoid potential injury to children or the risk of fire.
6. **ALWAYS** supervise children who are near cookware when in use, or injury may result.
7. **DO NOT** touch the cookware with your bare hands when hot, especially when inside the oven. Use oven mitts.
8. **EXERCISE CAUTION** when using the Glass Lid. As with any glassware for cooking, the Lid could shatter due to sudden temperature changes or due to impact if it is dropped or knocked against a hard object.
9. If the Glass Lid should crack, chip, or become damaged, stop using it immediately.
10. **DO NOT** attempt to repair cookware if it is damaged.
11. **DO NOT** use aerosol cooking sprays. These sprays will build up on cookware and become difficult to remove while reducing the nonstick coating release.

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY

BEFORE USING

Please remove any clear or blue protective film on the components. Before using your new cookware, it is recommended that you wash it in hot water with mild soap or dish detergent. Rinse thoroughly and wipe dry immediately with a soft dish towel.

Directions For Use

SEASON YOUR PAN BEFORE FIRST USE

For best results, season your pan before using it for the first time:

1. Heat a clean, dry pan on low heat for 30 seconds.
2. Remove from heat and add 1 tbsp. vegetable oil.
3. Using a paper towel, rub the oil all over the entire interior surface of the pan.

RE-SEASON YOUR PAN

With repeated use and washing, the characteristics of nonstick coating may fade, but you may revitalize the coating by re-seasoning your cookware. For best results, re-season your pan after a few uses or after cleaning it in a dishwasher.

COOKING WITH HIGH HEAT

This cookware has exceptionally high thermoconductivity. Even a low setting on some gas burners could cause overheating and possibly burn foods such as thinly sliced onions.

WHILE COOKING

- We recommend low to medium heat for most cooking. This pan distributes heat evenly. Slow, steady heat will caramelize, sear, and evenly brown your food.
- Certain oils (e.g., corn, lard, butter, canola, peanut, sesame, coconut, avocado, grapeseed, sunflower, olive oil, and extra virgin olive oil) or clarified butter can be used at higher cooking temperatures than other oils. When using extra virgin olive oil, please consider using medium or medium-high heat for best results.

Directions For Use

PROPER COOKING UTENSILS

To extend the life of the pan, do not cut food on the cookware using sharp utensils or use forks, knives, mashers, tongs, or whisks on the pan as they can deteriorate the cooking surface.

COOKING WITH GAS

When cooking over a gas burner, make certain the flame touches only the bottom surface of the cookware. If the flame comes up the sides of the pan, turn down the gas flow; the burner is wasting gas and may discolor the cookware.

COOKING TEMPERATURE IN THE OVEN

Your cookware can be used in the oven or on the stove top. The handle and pans will become hot. Always use oven mitts or potholders to prevent burns. You can move your pans from the burner to the oven to the table (place the pan on a heat-resistant trivet on the table).

Care & Cleaning

EASY MAINTENANCE

- Allow cookware to cool completely before washing. Never immerse hot cookware in cold water as this will cause irreparable warping.
- Cleaning your cookware is quick and easy. After each use, wash thoroughly. If any food particles remain, fill the cookware with hot water and liquid dish detergent, soak until the water becomes lukewarm, and use a sponge or soft cloth to remove any remaining food particles. Dry immediately with a soft towel.
- Do not use steel wool or metal pads. They could leave coarse scratches. Soft-bristle brushes are recommended.

DISHWASHER SAFE

Although the entire cookware collection is dishwasher safe, we recommend cleaning by hand. Hand-washing preserves the life of the cookware and helps to maintain its appearance and the nonstick surface. If cleaning in the dishwasher, follow the suggested guidelines:

1. Load the dishwasher carefully. Place your cookware on the top rack. Other dishes and flatware may mark the surface of your cookware.
2. Be sure to remove soil from other dishes and flatware. It can be abrasive to the cookware's nonstick coating.
3. We recommend using a non-lemon detergent.
4. Regular dishwasher cleaning will eventually scratch any surface.

Care & Cleaning

REMOVING STUBBORN RESIDUE

If food is burned on the cookware, a stubborn black residue may remain. If regular cleaning does not loosen it, soak in hot water and a tablespoon of non-lemon detergent for 15 minutes. Allow the water to become lukewarm before you drain and rinse. Wipe with a plastic spatula or nonabrasive sponge to loosen residue. Repeat if necessary.

CLEANING THE OUTSIDE OF THE PAN

Washing the outside of the pans using a sponge or dish brush with soap and water should keep the outside surface of your pans looking great. For more thorough cleaning use a minimally abrasive stainless steel cleaner and follow the cleaner manufacturer's instructions.

STORAGE

This cookware can be stacked using the flat tempered glass lids. To stack the cookware, turn the pan's lid over so that the lid's handle is inside the pan. Another pan can be stacked on top of the lid. For best results, stack smaller pans on top of larger pans.

90-Day Money-Back & 100% Lifetime Guarantee

The **Emeril Lagasse Forever Pan Pro** is covered by a 90-day money-back guarantee. If you are not 100% satisfied with your product, return the product and request a replacement product or refund. Proof of purchase is required. Refunds will include the purchase price, less processing, shipping, and handling. Follow the instructions in the Return Policy below to request a replacement or refund.

The Emeril Lagasse Forever Pan Pro comes with a lifetime guarantee, which includes the nonstick surface, for as long as the original purchaser owns the product. Proof of purchase is required. This guarantee does not cover changes in the appearance of the pan unless they have a significant impact on function. For this guarantee to apply, the Emeril Lagasse Forever Pan Pro must be used as directed in the instruction manual. The guarantee does not cover commercial use, does not cover misuse, and does not cover subsequent purchasers, resales, or transfers.

In the event that your pan does not perform properly, please contact Customer Service to arrange for replacement of your pan with a new Emeril Lagasse Forever Pan Pro, an equivalent pan, or a refund of the depreciated value of your purchase price (minus processing, shipping, and handling) for the pan based on the number of years owned. If purchased as part of a set, HPC BRANDS, LLC will either replace it or issue a refund in an amount equal to the purchase price of the individual pan reduced to the pan's depreciated value as discussed above. For purposes of this guarantee, all pans are considered to be of equal value. HPC BRANDS, LLC, in its sole discretion, will decide which method of honoring the guarantee will be selected. Please note that you, the purchaser, are responsible for providing proof of purchase and for returning the pan at your expense.

RETURN POLICY

If, for any reason, you would like to replace or return the product under the money-back guarantee, your order number can be used as the return merchandise authorization number (RMA). If the product was purchased in a retail store, return the product to the store or use "RETAIL" as the RMA. Return your product to the address provided below for a replacement, which will incur no additional processing and handling fees, or for the refund of your purchase price, less processing and handling. You are responsible for the cost of returning the product. You can call customer service at 973-287-5132 for any additional questions. If you are returning the pan for replacement under the lifetime guarantee, provide the information requested. Pack the product carefully and include in the package a note with: (1) your name, (2) your mailing address, (3) your phone number, (4) your email address, (5) the reason for the return, and (6) proof of purchase or order number. Specify on the note whether you are requesting a refund or replacement. Write the RMA on the outside of the package.

Send the product to the following return address:

Emeril Forever Pan Pro
HPC BRANDS, LLC
500 Returns Road
Wallingford, CT 06495

If the replacement or refund request has not been acknowledged after two weeks, please contact Customer Service at 973-287-5132.

REFUND

Refunds requested within the money-back guarantee timeframe will be issued to the payment method used at purchase if the item was purchased directly from HPC BRANDS, LLC. If the item was purchased from an authorized retailer, proof of purchase is required, and a check will be issued for the item and sales tax amount. Processing and handling fees are non-refundable.



EMERIL LAGASSE

FOREVER PAN PRO™

This product has been manufactured to the highest standards. Should you have any questions, our friendly customer service staff is here to help you.

To contact us, call us at **973-287-5132**.

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