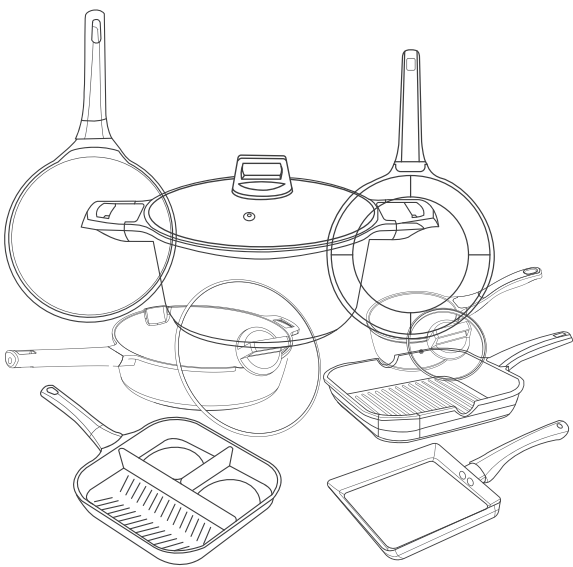


# *Eslite Life*

Casting Aluminum Cookware



**USER & CARE  
INSTRUCTION**

## ABOUT ESLITE LIFE:

ESLITE LIFE is a cookware manufacturer and seller that offers a wide range of cookware supplies. We have been majored in casting aluminum cookware for over 30 years and supply for Walmart and many other named brands around the world. We strive for excellence and believe high quality and a great reputation are crucial to our business. All of the products we offered were manufactured with the latest international equipment and state-of-the-art technology to be an ideal replacement solution for your aged, worn out, or failed cooking equipment. We commit to providing you with the best innovative, quality products & professional services so you can protect and get the most out of your investment in Eslite life cookware. We commit to providing you with the best innovative, quality products & professional services so you can protect and get the most out of your investment in Eslite life cookware.

## ABOUT CASTING ALUMINUM COOKWARE

Die-casting aluminum cookware is the perfect replacement choice for traditional stamped and riveted pans, no riveting screws inside the pan or pot body returns a better heat transfer and easier clean-up, saving energy and time. Die-casting aluminum cookware combined the advantage of cast-iron and traditional riveted cookware, a thick body provides longer service life, anti-warp, and durability. All the nonstick coating we use was from Whiteford or DuPont, PFOA free, LEDA free and Toxic free, passed FDA, and lots of quality systems like ISO, UL, BSI, JFSL, GB, EAP. We really appreciate your trust and will never disappoint you!

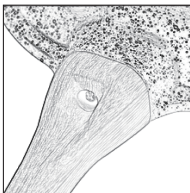
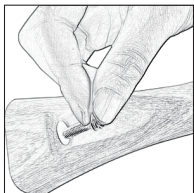
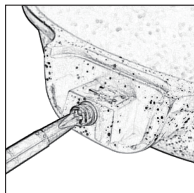
### ● QUICK START TIPS

- 1.Remove ALL labels and packaging materials.
- 2.Check the accessories and install it following the Instructions.
- 3.Wash cookware in warm, soapy water, then rinses and dry using a soft cloth or paper towel.
- 4.'Season' after every 10 dishwasher cycles or if accidental overheating occurs:

Heat each pan on low for 30 seconds, remove from heat and put on tablespoon of vegetable oil in each pan. Rub the oil over the entire surface with a paper towel.

#### \* Installation Instructions

- 1.Unscrew the screw from the pan.
- 2.Install the screw into the handle.
- 3.Use screwdriver to join the handle to the pan body.



## ● LIDS, HANDLES & KNOBS

1.All the lid handles and knobs was detachable and could be replaced.

2.Do not use glass lids that have cracks, chips, or scratches, and do not attempt to make repairs to damaged cookware. Using damaged lids or cookware could lead to accident or injuries to users and bystanders.

3.When removing lids during cooking, tilt the lid to direct steam away from you and keep hands and face away from steam vents.

4.Do not place hot glass lids under cold water, as the temperature change can break the glass.

5.When leaving a covered pan on the burner after the heat is turned down, be sure to leave the cover ajar or the steam vent open or else a vacuum seal may form.

6.Handles and knobs were made by macro-molecule material that will stay cool while cooking, but may get very hot or burned under certain conditions, always get potholders available for use.

7.When cooking, make sure handles & lids are not positioned over other hot burners.

8.Some handles and knobs that are attached with screws may loosen over time. If this occurs, just re-tighten will be okay, but avoid over-tightening.

## ● COOKING ON A STOVETOP

1.Low to medium heat offers the best cooking performance.

2.Low heat for warming food, simmering, and preparing delicate sauces. Medium to medium-high heat for sautéing, stir-frying, and frying. High heat only for boiling or reducing liquids.

3.Wooden or plastic utensils are recommended for most non-stick surfaces.

4.Cookware with a non-stick finish will provide years of great cooking performance and easy cleaning. Preventing damage to the non-stick finish will help to maximize product performance. By following these care instructions, you can protect and get the most out of your investment in cookware.

5.NEVER cut food directly in the pan or gouge the non-stick surface in any way.

6.The non-stick surface may become slightly darker after heavy-used. This will not impair its nonstick performance. Slight surface marks or abrasions are normal and will NOT affect the performance of the non-stick coating.

7.Non-stick cooking sprays are not necessary with non-stick cookware. The use of such sprays may create an invisible buildup on the surface of the pan that will affect the pan's non-stick properties.

8.Slight surface marking or abrasions are normal and will not diminish the performance of your cookware.

CAUTION: Cooking at ultra-high settings may cause the emission of fumes that could be dangerous for certain animals with sensitive respiratory systems, such as birds. Birds should not be kept in the kitchen.

## ABOUT DISCOLORATION

Overheating may cause brown or blue stains. This is not a defect in

the product; it occurs from using a too high heat setting (typically in an empty or minimally filled pan). Food films that were not properly or fully removed from past cooking will also cause discoloration to the pan when reheated. Large amounts of iron in your water can cause discoloration as well and may result in the pot looking slightly rusty.

## **INDUCTION COMPATIBLE**

Eslite Life cookware is induction compatible. Except for a special cooker.

## **● OVEN, DISHWASHER AND BROILER USE**

1. Do not use non-stick aluminum cookware under the Broiler.
2. Always use potholders when moving cookware in to and out of the oven

## **● CLEANING**

1. Hand-washing is recommended.
2. Hand-washing: Always wait for your cookware to cool before cleaning.
3. Non-stick cookware is easy to clean in warm, soapy water using a cloth or sponge. Never use abrasive cleaners or scouring pads such as steel wool, scouring powder, or oven cleaner. When cleaning glass lids, do not use metal scouring pads or harsh abrasives, as they may scratch and weaken the glass.
4. Dishwasher: Most non-stick cookware can be cleaned in a dishwasher, but the advice is that hard enamel, brushed aluminum, and stainless steel exterior finishes may discolor and become dull due to the abrasive nature of dishwasher detergents. Some hard-anodized non-stick cookware is NOT dishwasher safe, please refer to the detailed description.
5. When placing non-stick cookware in the dishwasher, position the items vertically between the spikes of the dishwasher rack to minimize friction between the non-stick surface and the spikes during the washing cycle. It is recommended to re-season non-stick pans with cooking oil after every 10 dishwasher cycles if applicable.

## **● GENERAL SAFETY RECOMMENDATIONS**

1. Keep children away from the stove while you are cooking. Be careful around the stove, as heat, steam, and splatter can cause injury.
2. Do not touch hot cookware with a wet cloth or potholder or put it on a wet surface.
3. Hot cookware should be placed on heat-resistant surfaces only. For surfaces that are not heat-resistant, it is recommended to place cookware on a trivet or potholder to protect the surface from the heat.
4. Do not add cold water, ice or fully frozen food items directly to a hot pan, as a steam eruption could occur that cause burns or other injury to users or bystanders. Be especially cautious as possible when elements containing water are brought into contact with hot oil.
5. When boiling water, add salt to water only after it has come to a boil to keep salt grains from damaging the steel components of the cookware.
6. Do not combine cookware to make a double boiler. These pieces

are not designed for that purpose, and such use could result in steam-related burns or other injury to users or bystanders.

7. Cannot be used in a microwave, over a campfire or on any type of grill, and should not be placed in the oven during the self-clean cycle.

8. Any other questions or problems, please contact us first, we provide 24 hours service.

## ● AFTERMARKET SERVICE & WARRANTIES

30 days free return and money back guarantee.

1-Year warranty for Esliet Life Base products.

2-Year warranty for Esliet Life Premium products.

Lifetime warranty for handle & Lids.

Notice your order was sold by Seller 'Esliet Life Cookware store', not any other fake sellers.

\*This warranty does not cover damage due to misuse (including overheating, improper cleaning practices, and non-recommended oven use) or commercial use.

\*This warranty does not cover staining, discoloration, or scratching of the non-stick interior or exterior.

Esliet Life warrants this cookware to be free of manufacturing defects, If you believe your product is defective, please contact us along with proof of purchase and a description of the nature of the defect.

## ● CONTACT US

### Facebook:

Esliet Life Cookware

### Amazon

#### ***If you have an order from us:***

Go to Your Orders.

Find the order in the list.

Select Problem with the order.

Choose your topic from the list displayed.

Select Contact seller.

#### ***If you do not have any order from us:***

Find any of our products and go to the product detail page.

Select the name of the seller (Esliet Life cookware store)

Select Ask a question

Select seller 'Esliet Life cookware store'

Type and send messages to us

*Thanks  
for  
ordering*

# Handle Installation

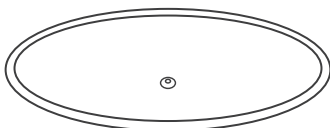


Rubber Flat Washer ←



→ Metal Flat Washer

5x14 Screw ←



Style 1 ←



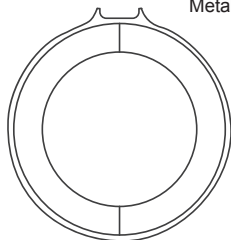
5x20 Screw ←



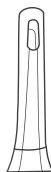
← Metal Lock Washer →



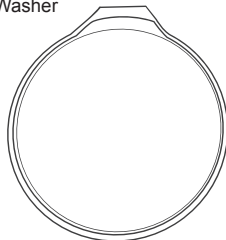
← Metal Flat Washer →



→ Style 2



→ 5x18 Screw



# Eslite Life<sup>®</sup>

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