



Use & Care - Vulcano Stick-Resistant Induction Cookware

All Vulcano 5-Ply Stainless Cookware products carry a lifetime warranty on the pan body and handle welds. Vulcano combines the best of Spring USA design, along with a Whitford Quantanium stick-resistant finish. Vulcano 5-Ply Cookware has a durable, ply, scratch-resistant, ceramic reinforced, non-stick interior cooking surface.

Before Using Your Vulcano Pan:

Soak the pan in warm soapy water and clean thoroughly with a soft sponge. Add a few drops of cooking oil and wipe with a paper towel.

Cooking With Your Vulcano Pan:

Never leave an empty pan on a hot range.

Do not over heat your pan (maximum allowable temperature is 480° F).

Do not use sharp-edged utensils.

Cleaning & Care of Vulcano:

Spring USA Vulcano Cookware works best when washed in the dishwasher.

Use stainless steel cleaner to treat any discolorations of the stainless steel surfaces.

After use, place pan in the dishwasher to be cleaned. If washing by hand, soak the pan in warm soapy water and clean thoroughly with a soft sponge to avoid fat deposits from building up on the cookware.

Cookware, once used, should be washed and maintained daily, for optimal performance.

Spring USA Professional Cookware Warranty

Spring USA offers a lifetime warranty on all lines of professional cookware against manufacturers defect on pan body or the affixing of cookware handles. Interior, non-stick pan coatings are covered for one year from the date of invoice. Lifetime warranty does not cover damage caused by misuse or abuse of the product, through over-heating or mistreatment with metal utensils, improper cleaning, neglect, accidents or intentional alteration of the product