



## Use & Care of Motif Cookware

Motif Cookware offers a one (1) year warranty against manufacturers defect of the nonstick, interior coating.

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.

Motif cookware is constructed of die-cast, heat conducting aluminum, so pieces are at a lower weight per vessel for easier handling. Our exclusive, tempered glass, vented covers are reinforced with a satin finish, stainless steel rim. Pieces are perfect for induction, but designed for all heat sources. The stainless steel, rimmed cover is made of durable, tempered glass. Avoid rough handling or extreme temperature change, to avoid breakage. Breakage of the cover is not covered under warranty.

To clean your Motif Cookware, wash with hot, soapy water after each use. Pieces can be placed in the dishwasher. Store carefully to prevent scratching; Avoid stacking cookware.

When using Motif, (or any of our servers or cookware) on a SmartStone® Induction System, controls should always be set on the 'Low' or 'Low-Med' setting at the beginning of the serving cycle.

If the vessel has a water bath, such as a Spring USA Buffet Server, your temperature should start at 'Med-High' or 'High'. Power should be increased only if the food is not maintaining proper serving temperature.