



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, 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 or open flame.

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

Do not use metal or sharp-edged utensils on the stick-resistant cooking surface. nylon, silicone, or other non-metal utensils are recommended to preserve the non-stick coating.

Cleaning & Care of Vulcano:

To maintain optimal cooking performance and preserve the stick-resistant surface, cookware should be cleaned thoroughly and regularly after each use. In high-volume cooking environments, food proteins, oils, and cooking residue may gradually build up on the cooking surface over time, which can affect release performance if not removed.

Vulcano cookware is dishwasher safe; however, hand washing is recommended to help preserve its finish and appearance.

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.

Avoid abrasive materials: steel wool, scouring pads, harsh cleaners or bleach, as these may damage the non-stick coating.

Storage Tips:

Avoid stacking pans directly on top of each other without protection. Also, to prevent scratching, use pan protectors, paper towels, or soft cloths between cookware pieces.

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.