

LIMITED LIFETIME WARRANTY

Clipper Corporation (Clipper) warrants Viking® cookware to be free of defects in material and workmanship under normal household use from the date of the original purchase throughout the useful lifetime of the product.

Clipper agrees to repair or replace, at its option, any item found defective in material, construction or workmanship under normal household use as long as these use and care instructions are followed. The warranty does not apply to damage caused by misuse, abuse, improper or negligent care and cleaning, over-heating, altered product or commercial use.

This warranty is limited to the original consumer with receipt or proof of purchase and is not transferable. If the product was not purchased new from an authorized dealer, distributor, or representative of the manufacturer, this warranty is null and void.

Clipper's liability under this warranty is limited to the repair or replacement of the defective product at Clipper's sole option. Clipper shall not be liable for any special, punitive, incidental, or consequential damages, whether direct or indirect. This warranty gives you specific legal rights. You may also have other rights which vary from state to state.

To obtain warranty service, contact Clipper Corporation during normal business hours, 9 a.m. – 5 p.m. PST, Monday through Friday. Provide model number, description, and date of original purchase.

Clipper Corporation is an Authorized Viking® Licensee
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Specifications subject to change without notice. For more product information visit www.vikingculinaryproducts.com

40-HANS-D15320



Viking® Hard Anodized Nonstick Roasting Pan & Nonstick Rack

Warranty, Use & Care Guidelines

VIKING® HARD ANODIZED NONSTICK ROASTING PAN & NONSTICK RACK

- Durable heavy gauge aluminum construction
- Triple-layer nonstick coated interiors made without PFOA for superior release
- Hard anodized aluminum exterior
- Hand wash only
- Viking signature ergonomically designed stainless steel handles
- Nonstick rack is made without PFOA and features oversized handles for easy lifting
- Oven safe to 500°F
- Limited lifetime warranty

BEFORE FIRST USE & SPECIAL CARE

- Before using and after every use, wash in hot soapy water; rinse and dry thoroughly. Before each use, ensure all handles are secure.
- CONDITIONING NONSTICK: After cleaning, condition your cookware before using it for the first time. With a paper towel or soft cloth wipe the interior with 1 tsp. (5 ml) of vegetable oil. This should be done with the pan at room temperature. To maintain the longevity of your nonstick surface, repeat this process every 3 to 4 months, or whenever food starts sticking to the pan.
- DO NOT USE AEROSOL COOKING SPRAYS: An invisible buildup will impair the nonstick release system causing food to stick to the pan.
- To extend the life of your cookware and maintain the consistency and color of the anodized exterior, hand washing in hot, soapy water is recommended.

COOKING

- Viking cookware is exceptionally efficient. For optimal performance and most cooking, energy-efficient LOW to MEDIUM heat is all that you will need. A higher heat setting would be used for boiling. The heavy gauge aluminum conducts heat so well that it is rarely necessary to use higher temperatures. Excessive high heat can cause food to scorch or burn, warp the pan, or damage the nonstick.
- The ergonomically designed Viking stay cool stainless steel handles are designed to be comfortable and easy to hold while reducing heat transfer to the handle. Handles will remain cool-to-the-touch under most standard stovetop cooking conditions. However, all handles may get hot under extended or crowded stovetop use and when used in the oven. Always use heat protection when handling hot pans or covers.

COOKING (Continued)

- Viking hard anodized cookware is designed to be used in the oven the same way professional chefs use their cookware in a restaurant kitchen. Your cookware is safe according to the following temperature guidelines:

  HARD ANODIZED NONSTICK COOKWARE WITH METAL HANDLES in ovens preheated up to 500°F (260°C).
- Never place a nonstick coated pan under the broiler. Always use potholders when removing cookware from the oven.
- Do not use sharp knives or utensils in the pan. Such use can damage the nonstick coating and void the warranty. It is recommended that foods be removed to a cutting board for carving.
- To extend the life of your nonstick surface, it is recommended to only use wood, plastic covered or nylon utensils to avoid scratching. Do not use metal utensils with nonstick coated cookware.
- Occasionally, approved utensils may leave superficial marks on the nonstick interior. These marks are normal and do not affect the release performance of the nonstick.
- When frying, sautéing or searing, preheat on low heat for 1 to 2 minutes and then add food. This will also help minimize sticking.
- When using oil, butter, or margarine add to a cold pan before preheating.
- For best results, cook on a burner that is close to the diameter of the pan you have selected. When cooking on gas, adjust flame so it does not flare up on the sides of the pan.

CLEANING

- **This roasting pan is not designed to be washed in a dishwasher. To extend the life of your cookware and maintain the consistency and finish of the anodized exterior, hand washing in hot, soapy water is recommended.** Rinse and dry immediately to prevent water spots.

  If you choose to put your roasting pan in the dishwasher, please note that over time, anodized aluminum cookware may "cloud" as a result of the high temperatures used in today's modern dishwashers combined with the chemicals used in dishwasher soaps. To help prevent this, use automatic dishwashing detergent without bleach or citrus additives. Any clouding is purely cosmetic and will not affect the performance of your cookware.
- Hand wash the exterior hard anodized surface of the pan with a liquid dishwashing detergent and a non-abrasive sponge, nylon pad or soft bristle brush.

CLEANING (Continued)

- Hand wash the interior nonstick surface of the pan with a liquid dishwashing detergent and a non-abrasive sponge, nylon pad or soft bristle brush. To remove difficult residues, use a nonabrasive liquid cleanser, then hand wash in warm, soapy water.
- DO NOT use steel wool, metal scouring pads or cleaning pads on the interior nonstick coating or the hard anodized exterior of the pan.
- DO NOT use abrasive cleaners, oven or other caustic cleaners, or a cleaner that contains chlorine bleach on the pan. These types of cleaners will damage the finish and void the warranty.
- Food films not removed may cause discoloration on the pot when reheated.

SAFETY

- NEVER leave cookware unattended on a heated burner. Never place an empty pan on a hot burner.
- DO NOT leave an empty pan on a hot burner or allow a pan to boil dry. It will cause warping and damage your cookware surface, voiding the warranty.
- AVOID sudden temperature changes. Never put cold water or frozen food in a hot pan or plunge a hot pan into cold water. Sudden changes in temperature may cause any metal to warp, resulting in an uneven bottom and voiding the warranty.
- DO NOT allow handles to extend over a hot burner. Make sure they do not extend past the edge of the cooking surface.
- ALWAYS use potholders when removing lids, holding side handles, and removing pans from a hot oven. Although the long handles are designed to stay cool-to-the-touch, using a potholder is a safe idea.
- NEVER use cookware in the microwave.
- NEVER place nonstick coated cookware and tempered glass lids under a broiler. Avoid exposing nonstick surfaces to temperatures in excess of 500°F (260°C).
- DO NOT leave food in your cookware for extended periods of time. Storing food in any type of cookware is not recommended. Particular care should be taken with highly acidic foods such as chili, tomato sauce, etc.