



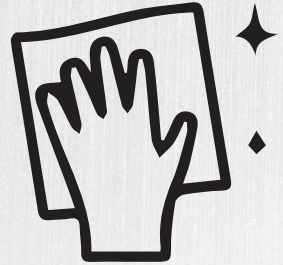
*Make a difference,
live the difference...*



LUNA COOKWARE USER GUIDE

We thank you for choosing Luna for your next cooking experience. At Luna, we do strongly believe that nothing is more important than the health of your beloved ones! Thus we strive for providing you with the best cookware which will add value to the health of your loved ones. In order to ensure that you use the Luna cookware sets for years with the same elegance and quality and also get the best performance out of your brand-new cookware, please pay special attention to the care and maintenance instructions contained in the user guide.

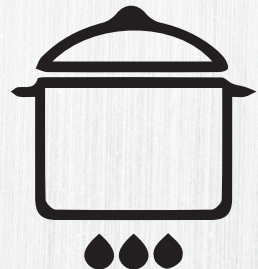
1. Before using your cookware for the first time, clean it with the help of a standard washing-up liquid and hot water, then dry with a soft cloth.



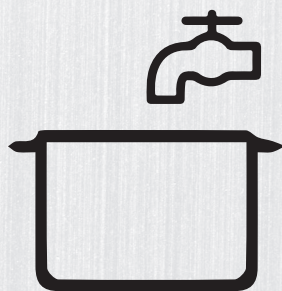
2. Ensure that you let your cookware heat up first and reach to a moderate heat-level. Do not place your cookware on an induction hob ring which is larger than the base of the cookware. After boiling occurs, make sure that you turn the heat on to lower level.



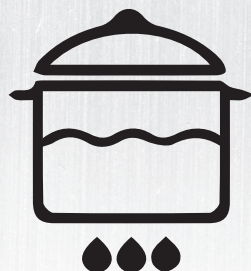
3. Do not let your cookware heat up for a long time when it is not filled with water or any liquid. When frying, let the cookware heat up for a moderate level first and then turn the heat on to lower level. Later, you should add the oil or place your food in the pan.



4. After you are done with cooking, please do not keep your cookware wait for a long time. Keep it wait adding water in if it is really needed. Ensure that you clean them as soon as possible properly with the help of hot water and washing-up liquid and dry with a soft cloth.



5. In order to remove burnt-on food in the cookware, never scour with a hard object. Start boiling water in the cookware for a while and let it cool down. Later on, clean it with the help of washing-up liquid and dry.



6. Except washing-up liquid, do not use chemicals like hydrochloric acid and bleach to clean up the cookware.



bleach

hydrochloric
acid

CAUTION!

In case you would like to add salt to your food, ensure that you add it while your food is being cooked and meanwhile keep stirring. Thus, this will prevent salt accumulation from damaging to the cookware base.

! Cookware, which is discolored, burnt, and stained due to the fact that user lacks observing care and maintenance instructions, is not under warranty. Also, the warranty does not cover the damages caused by not observing care and maintenance instructions contained in the user manual.



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