

Twenty-Five Year Limited Warranty on Cookware
Twenty-Five Year Full Warranty on Bakeware
One Year Full Warranty on Tea Kettles & Racks
One Year Limited Warranty on Mixing Bowls

Revere Copper and Brass Incorporated warrants that each Revere Ware cooking utensil sold by it is free from defects in material and workmanship. Revere will repair or replace any defective product (excluding racks, tea kettles, and mixing bowls) returned to Revere within twenty-five (25) years after purchase. Revere will repair or replace any defective bakeware rack, tea kettle, or mixing bowl returned to Revere within one (1) year after purchase. The product should be returned to the address below, transportation prepaid. Return transportation will be prepaid on all merchandise in warranty.

This warranty does not cover the black phenolic handles and knobs of utensils, glass percolator tops, or plastic covers for mixing bowls, nor does it apply to any damage resulting from misuse, negligence, accidents, or improper repair. Repairs made on cookware damaged through misuse, etc. and repairs made after warranty has expired will be billed at current repair costs. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.



REVERE COPPER AND BRASS INCORPORATED
P.O. Box 250/South Sherman Street
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REVERE WARE

HP/11-87
082739

USE OF REVERE WARE



**Copper Clad
Stainless Steel**



**Aluminum Bottom
Stainless Steel**

BEFORE USING: Wash utensil thoroughly with detergent and water. Rinse and dry.

USE: "High" heat is never needed under Revere Ware Cookware because it conducts heat so quickly and uniformly. Start with "medium" heat until water boils or meats are seared. Then reduce to "low" heat. Whenever possible, select an electric unit the same diameter as the utensil. Adjust a gas burner so the flame hits only the bottom area of the utensil and not the sides.

Be sure handles are not over another burner or do not extend beyond edge of stove.

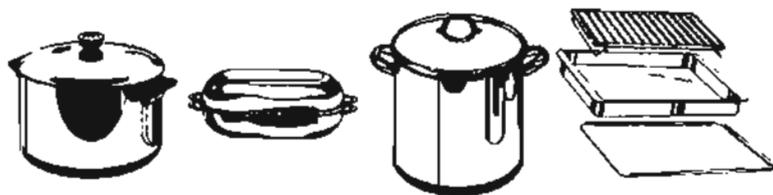
NOTE

The utensil should not be allowed to boil dry. The stainless steel will discolor if an empty utensil is left on a hot surface. If allowed to overheat excessively the aluminum clad bottoms will melt. If melting occurs turn off heat, but do not move cookware until it has cooled.

Revere Ware Cookware is intended for top of stove cooking but can be used in the oven. The cool-grip phenolic handles and cover knobs are oven-safe up to a maximum of 425 degrees F.

Use pot holders to remove cookware from oven because handles and knobs will be hot.

When baking with Revere Cookware or Bakeware, make sure oven is properly calibrated. Preheat the oven completely before putting in your Revere Ware. Do not place your uten-



sils with phenolic handles close to the broiler when the unit is on. Utensils should be arranged in the oven so that the heat can circulate evenly around them. Allow approximately 2 inches of air space around each utensil. Never place utensils so that they touch each other or the sides of the oven. When broiling, with Revere Bakeware, follow range manufacturer's directions for positioning the broiler pan, recommended rack position and cooking time. Remove broiler pan from oven after broiling. For even broiling on both sides start the food on a cold utensil.

CARE OF REVERE WARE

CARE: Food adhering to the inside of utensils after cooking may be removed by soaking in water, then washing with detergent and water. Let the cookware cool before placing it in water. To remove food and grease which has burned on, use a fine steel wool scouring pad. Rubbing in the direction of the polishing lines of the metal is recommended. Clean the outside gently with a plastic cleaning pad to avoid scratching the shiny finish. A good cleaner will remove heat discoloration

from your Revere Ware and keep them gleaming. We recommend Revere Ware liquid or powder copper cleaners for the copper bottom utensils, Revere Ware stainless cleaner for the carbon core and aluminum bottom utensils, bakeware, and stainless steel tea kettles. After cleaning, utensils should be thoroughly rinsed in hot water and dried immediately to prevent water spotting.

Revere Ware can be washed in a dishwasher. Follow the manufacturer's loading instructions. Because utensils are placed in the dishwasher upside down, water will collect around the rim. This may cause a slight rusting of the heat-conducting carbon steel core in Revere's stainless bottom utensils. This can be avoided by wiping around the underside of the rim with a paper towel after the drying cycle is completed. Constant washing in the dishwasher will not harm the phenolic handles and cover knobs, but in time may remove their gloss.



TO REMOVE LIME DEPOSITS FROM TEA KETTLES: A lime or mineral deposit may form on the inside of your tea kettle as a result of hard water found in many areas of the country. If the tea kettle is emptied after each use and cleaned regularly, you should be able to keep it in good condition. To clean, combine equal amounts of water and vinegar in the tea kettle, bring to a boil and simmer for 10 minutes until caked lime dissolves. Clean out dissolved material. Rinse well after cleaning. Repeat if necessary.