



**TRUPRO™ TRI-PLY  
NONSTICK STAINLESS STEEL  
COOKWARE SET**



To my fellow home chefs,

I am incredibly excited to bring new kitchen innovations to your home. With the Zakarian by Dash Collection, we have created high quality products that will help you cook like a pro. Have fun!

Cheers,

A handwritten signature in black ink, appearing to read "Jeffrey Zak".



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Zakarian by Dash TruPro™ Tri-Ply Stainless Steel Cookware has a unique 3 layer nonstick coating. Follow these tips to ensure the longevity of your product:



Cooking sprays that contain soy lecithin should not be used on nonstick stainless steel, as these sprays may damage the coating and will be difficult to remove.



Do not cook on high heat. This will damage the nonstick coating over time, causing staining and a reduction in the surface's release properties.



Silicone handles may get hot while your cookware is in use: use care when moving from your stove or heat source.

**Chef's Tip:** The glass lid's handle may be folded down for easy storage. We recommend leaving the handle up when cooking to prevent the silicone grip from overheating.



## Heat Safe Up To 425°

Your stainless steel cookware will retain heat very well, and will come to temperature quickly. The heat will be evenly distributed so high heat is not necessary for preheating. We recommend to preheat on a medium heat. Your stainless steel cookware is oven safe up to 425°.



## Preheat with oil or butter

Use a small amount of oil or butter to lightly and evenly coat the inside surface each time you cook. Do not use aerosol cooking sprays. Allow the oil or butter to heat for a minute before adding food. Never heat your cookware empty or dry as this can result in property damage or injury.



## Metal Utensil-Safe

For the longevity of your product, we do not recommend cutting or scraping inside the pan. Although the stainless steel cookware is metal utensil-safe, the nonstick coating is best preserved by using silicone, nylon or wood utensils.



## Allow to cool

Always allow the cookware to cool before submerging into water or other liquids. Never put a hot pan on a cold surface such as a marble countertop. Use a trivet.

## PARTS & FEATURES

### HEAT SAFE SILICONE

Ergonomic silicone handle allows safe transfer from stovetop to oven.

### SMARTSTORE® DESIGN

Cookware stack neatly while resting on their handles to protect nonstick coating.



### STACKABLE STRAINER LID

Built-in strainer for hassle-free draining and fold down handle for stackable storage.



### EASY-CARRY SILICONE HANDLE

Each pan is built with an ergonomic silicone handle for easy carrying, straining, and pouring.

## PARTS & FEATURES

### TRIGLIDE™ NONSTICK COATING

Nonstick interior is metal utensil-safe and easy to clean.



### TRI-PLY CONSTRUCTION

**18/10 STAINLESS STEEL** Even heat distribution eliminates hot spots.

**ALUMINUM CORE** Heats up fast for rapid preheating.

**INDUCTION-READY STAINLESS STEEL** Compatible with all cooktops



## ABOUT YOUR COOKWARE SET



### 12" FRY PAN

Large surface area enhances heat retention for quick one-pan meals, searing, and stir-frying.



### 3 SAUCE PANS - 1.5QT, 3QT, 5QT

Create perfect batches of soups, sauces, pasta, and more with a built-in pour spout for less mess.



### 3.5QT SAUTÉ PAN

Ideal for sauce-dense foods, roasting, braising, sautéing, simmering and even frying.



### STACKABLE STRAINER LID

Sauce Pans come equipped with a fitted Stackable Strainer Lid for neater storage and convenient draining.



### SILICONE COOKWARE PROTECTOR

Use this cookware protector to keep your cookware scratch-free in storage.



## GENERAL CLEANING



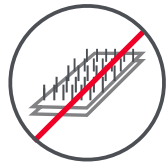
Your stainless steel cookware is dishwasher-safe, but hand washing is recommended. High temperatures in the dishwasher may discolor the stainless steel.



Hand-washing with a soft towel or sponge in warm, soapy water is recommended to prolong the cookware's original appearance.



Always allow the cookware to cool before cleaning. Filling with cold water before cooling may damage the cookware.



Never use steel wool or abrasive cleaning pads, as these may scrape off the coating. Do not use harsh cleaners.

## CLEANING TOUGH STAINS AND BUILDUP

### Soaking

For tough stains, mix ½ cup of dishwasher detergent with 2 cups of hot water. Let stand in the cookware for 1-3 hours, then rinse and wash thoroughly.

### Solution

For some foods, simmering ½ cup of vinegar and scrubbing with a non-abrasive sponge will give better cleaning results. Do not use metal sponges or brushes.

### Discoloration

To help clean any discoloration or oil buildup, clean with Bar Keepers Friend® using a soft towel or sponge.

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## DREAM TEAM IN YOUR KITCHEN

Chef Geoffrey Zakarian has teamed up with Dash, a leading manufacturer of cookware and kitchen tools, to bring you high-quality professional grade products specifically designed for home use. This collection provides a combination of innovation, craftsmanship and culinary expertise that will elevate your cooking endeavors. With groundbreaking products, Zakarian by Dash makes cooking like a pro at home a reality.

## CUSTOMER SUPPORT

Contact Customer Support regarding repairs to the product. We welcome and value all concerns and questions from our customers. Please do not hesitate to contact us for product support, warranty, and maintenance related questions directly at: **1-800-898-6970** Monday-Friday, or by email at **zakarian@bydash.com**.

## REPAIRS

Do not attempt to repair the appliance yourself under any circumstances. Contact Customer Support regarding repairs to the device.



## OUR LIMITED LIFETIME WARRANTY

Zakarian Nonstick Stainless Steel is warranted to the purchaser by StoreBound. StoreBound will replace any item found defective in material and workmanship for a lifetime from the date of the original purchase when utilized for normal and intended household use by the original owner. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. Minor imperfections, surface markings, and slight color variations are inherent to sand casting and hand finishing, and do not affect the performance of the cookware. This warranty does not cover damage from misuse or abuse, such as improper cleaning, neglect, accident, alteration, fire, theft, or use in a commercial establishment. Return Shipping Responsibility - The cost of returning the product to StoreBound is up to the customer. Discontinued Item Returned - If the item you returned is discontinued and is no longer available, StoreBound will automatically replace your item with the most comparable item currently manufactured. If nothing is available, we will notify you to discuss the next steps. Replacement Requests - StoreBound will replace any item found to be defective in material or workmanship with the most comparable current item. We do not accept special requests, nor do we have the ability to upgrade in exchange for money. No Defect Found - Products found to not be defective in material or workmanship will be returned directly to you with a letter stating why.

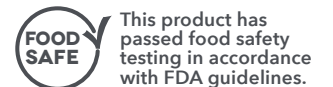
Send all inquiries to **zakarian@bydash.com**. There are no express warranties except as listed above.

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Bar Keepers Friend® is a registered trademark of SerVaas Laboratories, Inc.

Stock #: 10pc\_TruPro™ Nonstick Stainless Steel\_20230223\_v2  
Made in China







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**BY**

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For product tips and cooking tricks, visit  
[@geoffreyzakarian](#) | [@zakariankitchen](#) | [@bydash](#)

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