

WHAT'S INCLUDED



1.75 Quart Saucepan
with Lid



3.0 Quart Saucepan
with Lid



3.5 Quart Saucier
with Lid



9.5 Inch Skillet
(shares lid with 3.5 Quart Saucier)

HOW TO USE



UNBOXING

Once you receive your cookware, please register your lifetime warranty online so we can continue to make sure you have an exceptional cookware experience for generations to come.

Before first use, remove all packaging and labels. Wash each pan in hot, soapy water with a half cup of vinegar, then rinse and dry thoroughly. It is important to wash your cookware thoroughly to prevent discoloration on first use. Cleaning your cookware will also remove any trace amount of manufacturing oils or polishing compounds left on the pans.



COOKING

Medium to low heat settings are recommended for most cooking purposes. For electric or induction range tops, select a burner that corresponds in size to the pan being used. For optimal use when frying meat, poultry or fish, preheat your pan for 4-5 minutes using the medium heat setting on your range to ensure a proper searing.

When cooking, the innovative "Hot Dots" transfers heat directly from the cooktop to the aluminum core, increasing heat conduction throughout the pan resulting in faster cooking times.



CLEANING & CARE

To maintain the beautiful finish of cookware and avoid unnecessary scratches, we recommend hand washing with hot soapy water and a soft blue scour scrub sponge to clean. If dishwasher use becomes necessary, these are dishwasher safe. However, please understand over time dishwasher detergents will dull the finish of your cookware. Never use a steel wool sponge as it will scratch your cookware. If you see any burnt spots on pan from heat, use a Bar Keeper's Friend or Steel Glo cleanser to keep your skillets looking like new.

For more information on how to use your new kitchen tools, check out www.hotdotscookware.com.

LIFETIME GUARANTEE

The bottom of each unit is stamped with the Hot Dots Seal of Quality and Lifetime Guarantee. Register your product online to receive faster customer support, special offers and more.



HOT DOTS COOKWARE

HOT DOTS COOKWARE SYSTEMS

WWW.HOTDOTSCOOKWARE.COM

POWERED
BY: LAKE
INDUSTRIES

HOT DOTS COOKWARE SYSTEMS

HOT DOTS
COOKWARE

- ✓ ENERGY EFFICIENT COOKING MADE EASY
- ✓ OVEN & DISHWASHER SAFE
- ✓ LIFETIME GUARANTEE

SUGGESTED RETAIL:
\$599.00
FULL COOKWARE SET



"HOT DOTS" ALUMINUM TECHNOLOGY

Our aluminum "hot dots" are a new feature designed to transfer heat directly from the cooktop to the aluminum core, increasing heat conduction throughout out the pan resulting in improved cooking times.



WORKS ON ALL STOVETOPS

Bring the heat to your kitchen FAST! All Hot Dots cookware is equipped with a Magnetic Stainless-Steel bottom to maximize energy and heat on any range top or cooktop, including induction. Use it on gas stoves, electric stoves, portable stoves, you name it. The options are endless!



3-PLY CLAD COOKWARE

Our 3-Ply Clad construction of T-304 Stainless Steel, Aluminum Core, and Magnetic Stainless-Steel bottom make our cookware one of the best and safest in the market. Our saucier and skillet pans are also equipped with sloped sides and wide mouth, making this set great for any foods that require frequent stirring, whisking or tossing.



PRECISION DESIGN

Our Hot Dots Cookware set is one of the most beautiful cookware sets on the market today. Our fitted lids deliver a precision seal that locks in aroma, moisture and most importantly, heat inside your cookware. The durable stainless-steel interior and exterior is non-porous, non-reactive and easy to maintain with handles designed to stay cool and offer ergonomic comfort.