

*the* **ORIGINAL**



*all* **NATURAL™**

*"Lasts a Lifetime"*

**Use & Care**  
*Guide*

# The Granite•Ware® Story

*Granite•Ware® has been a part of the American kitchen for nearly 150 years. It is the original speckled cookware that has helped generations of families turn holiday feasts and everyday meals into cherished memories.*

*Granite•Ware® is made by fusing porcelain to a steel core at 1500° F. The steel core provides strength and even heat distribution while the porcelain surface is inert and naturally nonstick. Porcelain is all natural and will not alter the color, taste or nutritional value of your food. There is no PTFE, PFOA or other unhealthy chemicals in Granite•Ware®.*

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**GRANITE•WARE**

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# Use & Care

## Pots and Pans

Granite•Ware® pots and pans have been a mainstay in American homes for generations. The dark porcelain surface and steel core evenly absorbs and distributes heat so all contents are cooked equally. The lid helps to retain heat, avoid splatters and keep your food at the perfect temperature.

Wash your cookware before first use. Avoid striking on a hard surface because the porcelain may chip. The handles get hot so use mitts or potholders. Do not use on glass cooktop but it is safe to use with all other heat sources. Heat cookware with at least one inch liquid and let contents cool before moving. For pots less than 12 quart, do not lift by the handles if more than  $\frac{3}{4}$  full. For pots 12 quart and larger do not lift by the handles if more than  $\frac{1}{2}$  full. Granite•Ware® is dishwasher safe, metal tool safe and free of any harmful chemicals.

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MADE IN MEXICO  
MANUFACTURED BY CINSA S.A. DE C.V.  
DISTRIBUTED BY CINSA USA INC. SAN ANTONIO, TX 78259  
**VISIT US AT: [WWW.GRANITEWARE.COM](http://WWW.GRANITEWARE.COM)**

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