

Helpful Hints

Congratulations on your recent purchase! We're very proud of our excellent cookware, and we want you to feel the same way. Here are some Helpful Hints to ensure that your new cookware provides you with the best possible experience.

Cookware Care and Cleaning

- Before using your new cookware for the first time, be sure to wash it thoroughly. Add ¼ cup of vinegar to hot soapy water, and with a sponge or dishcloth wash each piece. Cookware can discolor or stain if it is not washed properly before using it for the first time.
- Clean cookware well after each use once it has cooled completely. Cookware can discolor or stain if it is not properly cleaned before cooking again. Use mild dish soap and a sponge or wash cloth. The cookware is also dishwasher safe.
- To make sure the Redi-Temp® valve keeps working properly, every time you wash your cookware place the cover under the faucet and let hot water run through the open valve.
- Water spots (scaling) may occur due to the water condition in your area. These spots can be prevented by drying the cookware well with a dish towel.
- To prevent white spots or even pits at the bottom of your cookware, always add salt after the water has boiled or the food has reached cooking temperature.
- Overheating or allowing a pan to boil dry will cause yellow, bronze, blue or rainbow tints on the cooking surface. The tints are harmless and can be removed by using RoyalShine™, the exclusive, non-abrasive stainless steel cleaner by Royal Prestige®.
- Avoid scraping the pan or using metal scouring pads. When removing burned-on food, it is ok to use a double-face sponge. The scrub fiber can be used on the inside, but only the soft sponge on the outside. Fill pan half full with water, place on the stove and bring to a boil for a few minutes. Allow water to cool and wash the pan as usual. For severely encrusted grease or food, you may want to use a spray-on oven cleaner. Spray liberally, let sit overnight and by morning the stains should come off easily.
- Storing food in your cookware for long periods of time may cause staining or pitting due to the salts, fats, seasonings, and acids in the food. Storing food could be considered improper use and void the warranty.
- The interior surface of your cookware can scratch if handled incorrectly. Scratches do not affect cookware performance, and therefore are not considered defects in workmanship or material. To avoid scratches:
 - (1) Knives or sharp kitchen tools should not be used for cutting, stirring, or serving foods.
 - (2) Do not use an electric mixer in your cookware.
- Your cookware features detachable handles, which allow you to fit the utensils in the dishwasher and make it easy to store. Besides offering high heat resistance, these handles are interchangeable to help you hold the utensils more comfortably. If the handle is damaged, discontinue use and contact the warranty service department at 1-800-279-3373 for a handle replacement.

Greaseless Cooking

A low-fat diet is a healthy way to feed your family. With that in mind, INNOVE™ by Royal Prestige®, with its unique cooking method, lets you cook all types of meat, poultry and some types of fish without any added grease, fat or cooking oil.

How it works:

- All meats and poultry contain juices. Part of it is water, but unfortunately most of the juice is also fat. By trimming the visible fat from meat before cooking and then “pan broiling” the meat in the Cooking System without adding fats or oil, you can enjoy tender juicy meats that are much lower in fat and calories.
- Preheat the cookware at medium-high for about 3 minutes. The temperature is correct when a few drops of water are sprinkled on the utensil and they move around the surface without evaporating. If they immediately disappear, this is a sign that the cookware is not ready to be used.



To cook steaks: After preheating at medium-high, reduce temperature to medium, add steaks (previously seasoned) and brown for about 4 minutes on one side with the cover ajar, to prevent grease from splattering. The meat will stick at first while browning. Turn it over and cook for about 4 more minutes with the cover ajar, for medium doneness.



To cook steaks with vegetables: After preheating at medium-high, reduce temperature to medium, add steaks (previously seasoned) and brown for about 4 minutes on one side with the cover ajar, to prevent grease from splattering. Turn steaks over, add chopped vegetables (if using hard vegetables, chop into very small pieces) and cover with Redi-Temp® valve open. The valve will whistle in about 3-5 minutes indicating the food is ready. Close valve and remove utensil from stove.



To cook chicken pieces or breasts: After preheating at medium-high, add chicken pieces (previously seasoned) and brown for about 5 minutes on one side with the cover ajar. Reduce temperature to low, turn them over and cover with the valve closed. Cook for about 15-20 more minutes, depending on the quantity.

Hints for Success:

- Temperature settings vary from one stove to another. If “medium-high” is burning the meat surface instead of browning it nicely, try preheating at “medium” instead.
- For even juicier meats and for extra flavor, you can add any kind of sauce or liquid on top of the meat after browning and turning. Try adding soy sauce or barbecue sauce on meat, orange marmalade or cherry jam on poultry, or the juice of an orange or lemon on fish.

Waterless Cooking

INNOVE™ by Royal Prestige® is designed to cook fresh and frozen vegetables (and some fruits) with very little added water. This method reduces the loss of nutrients that occurs with other cooking techniques, while keeping the natural flavors.

How it works:

- Vegetables and fruits have high water content, enough to cook them as long as heat is controlled and moisture is retained inside the pan.
- The Cooking Systems have been made to provide even heat distribution. This allows the vegetables on top to cook just as well as those on the bottom—without boiling water to distribute the heat.
- The Redi-Temp® valve signals when the proper cooking temperature is reached (approximately 180 °F). This temperature is enough to kill germs and bacteria, which may be on the food, without destroying all heat-sensitive nutrients.



If you are cooking smaller or leafy vegetables (sliced carrots, broccoli, cabbage, cauliflower, etc.): Start cooking at medium-high heat, until the Redi-Temp® valve whistles. If you are using an electric stove, turn it off, close the valve and let the saucepan rest on the burner for 5 minutes. If you are using a gas stove, reduce temperature to low when the valve whistles. Once the valve stops whistling, close it and continue cooking for 5 minutes.



If you are cooking hard vegetables (potatoes, cassava, beet, corn on the cob, etc.): Start cooking at medium-high heat. When the Redi-Temp® valve whistles, reduce heat to low. Once it stops whistling, close it and continue cooking for at least 10 minutes, depending on the quantity.



If you are cooking frozen vegetables: Rinse them before cooking in order to partially thaw them and melt some of the ice. It is not necessary to add water to the pan. Follow all other instructions for that type of vegetable (soft or hard).

Hints for Success:

- Temperature settings vary from one stove to another. If “medium-high” on your stove tends to scorch the vegetables, try a lower setting.
- Don’t peek. Opening the cover lets out moisture and heat. It increases cooking time and the chances of foods drying out or burning.
- Select the pan that the vegetables will most nearly fill. A small quantity in a large pan will not create sufficient moisture to cook with this method.
- Chop hard vegetables into smaller pieces in order to reduce cooking time.
- When cooking softer vegetables, only use 1 ounce of water per each quart of the saucepan (2 ounces in a 2-quart Saucepan, 4 ounces in a 4-quart Dutch Oven, etc.). When cooking harder vegetables, double the water amount.
- When in doubt, use an extra ounce of water. As you learn the proper heat settings on your stove, you can reduce the quantity of added water until you are using just the amount of water recommended above.
- When cooking rice in the saucepans, you only need to add 1½ cups of water for each cup of rice.