

# Wolfgang Puck

## Pasta Strainer Accessory for 5 & 7 Quart Electric Pressure Cooker Use & Care

### Limited Lifetime Warranty

Your Wolfgang Puck Pasta Strainer is warranted for life to be free of defects under normal household use to the original purchaser for life.

Kitchen accessories are warranted to be free from defects under normal household use for a period of one year from the date of original purchase to the original purchaser.

This warranty excludes damage caused by accident, overheating, misuse or abuse, and does not apply to scratches, stains, discoloration or other damage which does not impair the functionality of the Pasta Strainer.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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P.O. Box 3150  
Hallandale, FL 33008  
Toll Free (800) 275-8273  
Hours: M-F 8:30am - 8:00pm Sat. 9:00am- 5:30pm EST  
[www.wphousewares.com](http://www.wphousewares.com)  
Printed in China  
Model No.: BPCR07US1





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*Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his cookware!*



### Before Your First Use

Wash Pasta Strainer in hot water with mild dishwashing detergent using a sponge, nylon pad or dishcloth. Rinse and dry thoroughly.

### Using Your Wolfgang Puck Cookware

#### Boiling

Bring liquid to a full boil before adding salt, stir to dissolve completely.

Direct contact with salt can cause white spots or pitting on the Pasta Strainer surface, however this is only cosmetic and will not affect the performance of the Pasta Strainer.

#### Helpful Hints

Do not allow foods with high chloride (ex. salt) or acidic (ex. tomatoes) contents to remain in Pasta Strainer after use. This can cause discoloration or pitting.

#### Cleaning

Your Pasta Strainer is dishwasher safe, however hand washing is recommended to retain the original luster and shine. To clean simply use warm water, a mild dishwashing soap and a soft sponge or nylon pad. Dry thoroughly.

#### Removing Stains

We recommend the use of stainless steel cleaners to remove stubborn stains from your Pasta Strainer, such as Wolfgang Puck Bistro Stainless Steel Cleaning Set, Bon Ami®, Cameo® or Barkeeper's Friend®.

To remove baked on food, use a mild detergent in about 1 inch of water. Boil and then simmer in Pasta Strainer for about 15 minutes. After cooling drain, rinse and dry.

Do not soak Pasta Strainer in water for a long period of time, even if it is heavily soiled. The chlorine and mineral content of your water, especially iron, can cause corrosion or discoloration.

Do not use steel wool or other abrasive cleaning pads, abrasive cleaners or stainless steel cleaners.

### Warning

**THE HANDLES OF YOUR COOKWARE WILL GET HOT, USE A POTHOLDER OR OVEN MITT AT ALL TIMES .**