

What kind of warranty comes with Rena Ware cookware?

Our Nutri-Plex cookware comes with a lifetime limited warranty against defects in materials and workmanship. You can be confident when you use your Rena Ware, you are using high-quality cookware backed by an excellent warranty. Please be sure to review the product specific material you received with your Rena Ware cookware.

How can I prevent food from sticking?

Food will stick or burn if too high heat has been used. Remember, one reason you chose Rena Ware cookware was to save on energy costs! Start cooking using medium to medium-high (never high); once you achieve the water seal, reduce the temperature to low or simmer. Remember that in most cases, you will need to use a small amount of oil or fat when frying.

Cooking sprays work great, too, and many kinds are available! When cooking meat, it will stick if you try to turn it before it's ready! Preheat the utensil, add the meat and leave it alone for 4 to 6 minutes. If you preheat the utensil, add the meat, and leave it alone for 4 to 6 minutes. The meat will sear and loosen itself; then you can turn it with a spatula with no sticking. Be sure to clean the utensil completely after every use. If even a very thin film is left on the utensil, this could cause food to stick the next time the utensil is used.

How can I remove heat stains?

Heat stains can be removed by using any non-abrasive product suitable for cleaning stainless steel or Rena Ware's very own cleaner, Rena Lite. Remember, these products are not meant for daily use, but rather for special situations, such as if too high of heat is used or a utensil is left unattended on the burner for too long. This is when we recommend the use of a special cleaner.

With Rena Lite, make a paste with the powder and a very small amount of water. Apply to the surface of the utensil and rub in a circular motion with the grain of the metal. Rinse off, then wash in hot, soapy water and dry. Be sure to hand-dry your utensils if you don't want water spots.

Another cleaner, which works on the shiny outsides of the utensils and on covers, is baking soda. Use a small amount - dry, with a dry paper towel on a clean, dry utensil. This is a super way to remove dull, greasy film that sometimes takes away the beautiful shine that makes Rena Ware cookware so attractive. For a more thorough cleaning, you can even remove the handles and then reinstall them once the utensil is cleaned and dried.