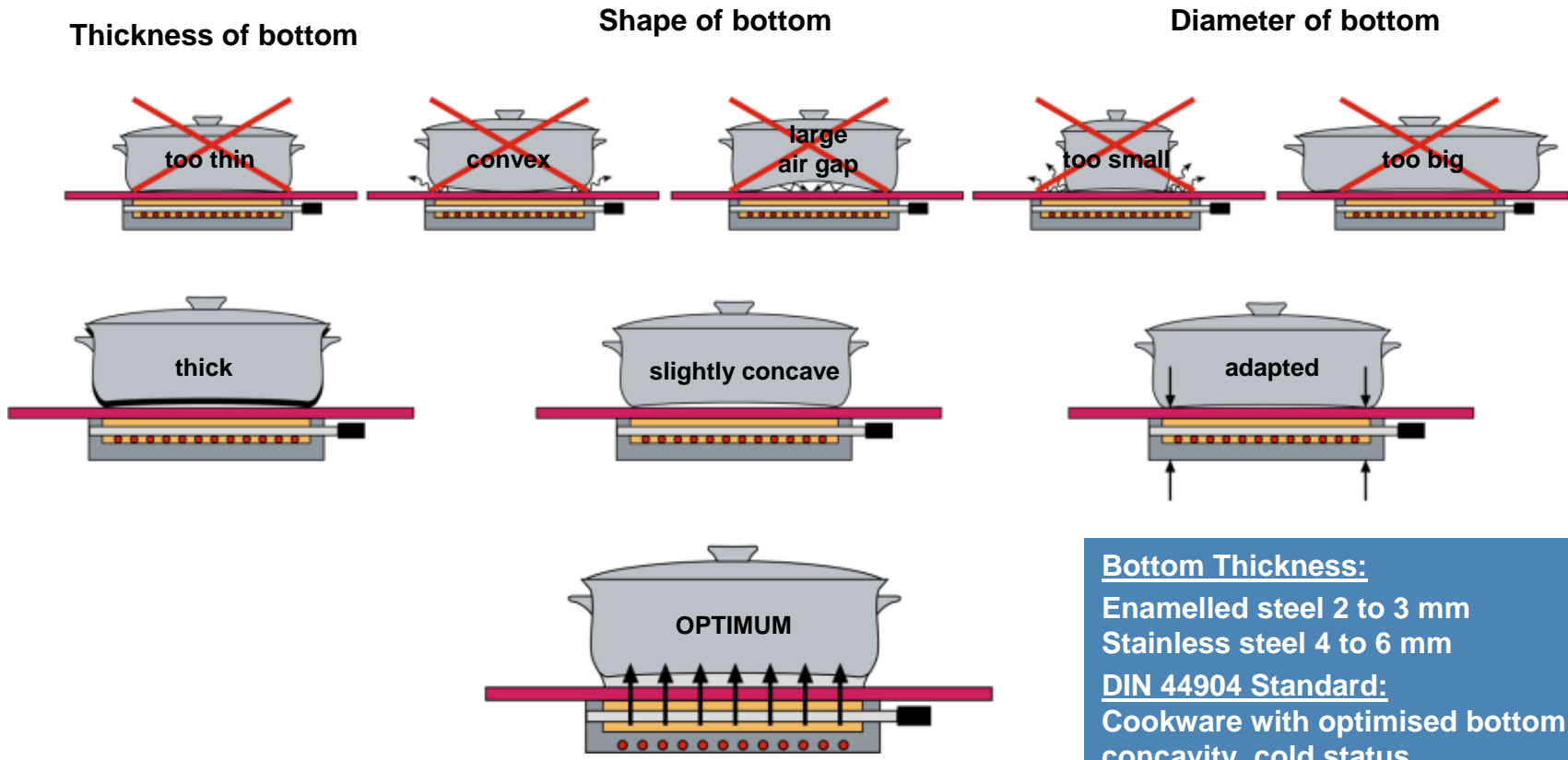


The bases of pots and pans should be slightly concave at room temperature, as it slightly expands when it gets hot. This ensures that it sits flush with the cooking surface resulting in the most efficient use of the heat.



Please ensure that the pan base is the same size as the cooking zone.