

So you thought you bought a quality pan?

These pans won't kill you from ingesting the Teflon, but instead will shoot a bullet like projectile towards you when the pan is heated.

Important Product Safety Recall Notice

Dear Costco Member,

Costco records indicate that you, or one of your add-on members, have purchased item #1527855 Granitestone Diamond Pro Blue Stainless Sauté Pans between August 1, 2021 and March 27, 2026.

E. Mishan & Sons is voluntarily recalling the Granitestone Diamond Pro Blue Stainless Sauté Pans, in cooperation with the U.S. Consumer Product Safety Commission. The cap on the screw that connects the pan to the handle of the sauté pans can become detached and forcefully eject when heated, posing an impact and burn hazard to consumers.



The one benefit of nonstick pans is that once all the coating is worn off, you will never get constipated.

Food will slide through you easily. ;)

Then you start to ingest the metal oxides from the pan under the coating.

Another problem most people do not know about is, the toxic gas it releases.

Teflon-coated frypans can release toxic fumes—often referred to as "Teflon flu" or polymer fume fever—when they are overheated, the coating, made of polytetrafluoroethylene (PTFE), breaks down at high temperatures, releasing gases that can cause temporary flu-like symptoms in humans and can cause death in pet birds.