

amazon basics B0BFWH5FYM Stackable Cookware Pots and Pans Set Instruction Manual

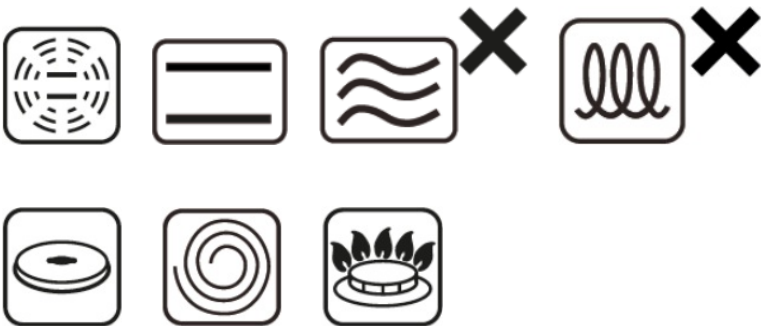


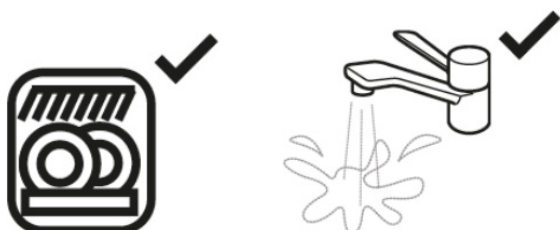
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Stackable Non-Stick Cookware Pots and Pans, 10-Piece Set

B0BFWH5FYM





Important Safeguards



Read these instructions carefully and retain them for future use. If this product is passed to a third party, then these instructions must be included.

When using the product, basic safety precautions should always be followed to reduce the risk of injury including the following:

⚠ CAUTION Risk of burns!

Use potholders or oven mitts when moving hot cookware as handles and knobs may become very hot during use.

- For household use only.
- This cookware set is not intended for use by individuals (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are fully supervised.
- Use only in well-ventilated areas.
- For cookware with a non-stick interior, it is recommended to “season” the cookware prior to first use. Wash the cookware thoroughly and dry. Heat each pan on low for 30 seconds. Remove from heat and put on tablespoon of vegetable oil in each pan. Rub the oil over the entire surface with a paper towel. Repeat if accidental overheating occurs.
- When removing lids during cooking, tilt the lid to direct steam away from you and keep your hands and face away from steam vents.
- Never leave cookware unattended while cooking.
- Place hot cookware on heat-resistant surfaces only.
- Do not use glass lids that have cracks, chips, or scratches, and do not attempt to make repairs to damaged cookware. Using damaged lids or cookware could lead to explosions or injuries to users and bystanders.
- Do not place hot glass lids under cold water, as the temperature change can break the glass.
- When leaving covered cookware on the heat source after it is turned down, be sure to leave the lid ajar or the

steam vent open or else a vacuum seal may form.

- This cookware is safe to use in an oven and can withstand temperatures of up to 350 °F (177 °C), excluding the trivets and fresh cover.
- To prolong the lifespan of the cookware, it is recommended to cook at low to medium temperatures. High temperature cooking may discolor or damage the cookware and reduce its performance.
- Before heating the pan, cover the cooking surface evenly with regular cooking oil (vegetable/olive).
- Never allow hot cookware to boil dry. Leaving a cookware on a continuous heat while it is empty could cause serious injury and damage to it. Excessive dry heating will cause the cookware to discolor.

For Europe:



Handles and Knobs

This symbol identifies that the materials provided are safe for food contact and comply with European Regulation (EC) No 1935/2004.

- Handles and knobs can get very hot during use. Always have potholders available when handling cookware and lids.
- When cooking, make sure handles are not positioned over other hot hobs.

Non-Stick Cookware

- Never cut food directly in the cookware or gouge the non-stick surface in any way.
- With use, the non-stick surface may become slightly darker. Slight surface marks or abrasions are normal and will not affect the performance of the non-stick coating.
- Non-stick cooking sprays are not necessary with non-stick cookware. The use of such sprays may create an invisible buildup on the surface of the pan that will affect the cookware's non-stick properties.
- Avoid using metal utensils as these can damage the non-stick coating. Always use suitable heat-resistant wooden or synthetic utensils.

Discoloration

- Overheating can cause brown or blue stains. This is not a defect in the product:
- It occurs from using a too high heat setting (typically in an empty or minimally filled cookware).
- Food films that were not properly or fully removed from past cooking will also cause discoloration to the cookware when reheated.

Before First Use



DANGER

Risk of suffocation!

Keep any packaging materials away from children and pets – these materials are a potential source of danger, e.g. suffocation.

- Remove all the packing materials.
- Check the product for transport damages.

- Clean the product before first use. Wash the product in warm, soapy water, then dry thoroughly.

Intended Use

- Suitable for all heating sources, excluding microwave oven and induction hob.
- The product cannot be used over a campfire, or on any type of grill, and should not be placed in the oven during the self-clean cycle.

Tips

- Use low to medium heat; extremely high temperatures can cause handle and coating damage.
- When using a gas stove, adjust the height of the flame to avoid overheating the side walls of the cookware.
- For optimal energy use, the hob ring should be the same size as the base of the product and it should be placed in the center of the ring.

Cleaning and Maintenance

Cleaning

- Let the product cool before cleaning. This prevents warping caused by drastic changes in temperature.
- Clean the product after every use.
- Wash the product in warm, soapy water, then rinse and dry using a soft cloth or paper towel. For stubborn residue, use a soft nylon brush.
- Do not use steel wool or scouring pads to clean the product.
- Remove stubborn stains by boiling water, then simmer with dish detergent for approximately 15 minutes. Let the water cool down. Use a soft sponge to remove any remaining residue.
- This product is dishwasher-safe. However, hand washing is recommended to prolong the service life of the product.
- Dry the product with a soft cloth thoroughly before storage.

Maintenance and Storage

- Color stains may appear on the surface after cleaning which can be easily removed with a paper towel and vinegar.
 - Stains on the outside bottom (not sides) can be removed with oven cleaner.
 - Clean the cookware with dish detergent or in a dishwasher.
 - Always store the cookware safely on a cookware rack or pegboard. If stacking, place a soft cloth between each piece of cookware.
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Specifications

Mod.	SU01ALN161
Set includes	
Casserole with glass lid (x 1)	7" (18 cm); 3 qt (2.75 L)
Casserole with glass lid (x 1)	9.5" (24 cm); 5 qt (4.7 L)
Saute pan with glass lid (x 1)	10.25" (26 cm); 3.7 qt (3.5 L)
Open fry pan (x 1)	11" (28 cm)
Fresh cover (inner size) (x 1)	7" (17.8 cm)
Trivet (x 2)	7.5" (19 cm)

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Documents / Resources

	<p>amazon basics B0BFWH5FYM Stackable Cookware Pots and Pans Set [pdf] Instruction Manual</p> <p>B0BFWH5FYM Stackable Cookware Pots and Pans Set, B0BFWH5FYM, Stackable Cookware Pots and Pans Set, Cookware Pots and Pans Set</p>
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References

- [User Manual](#)

