

[Manuals.plus](#) /

› [Farberware](#) /

› Farberware Classic Stainless Steel 1-Quart Saucepot with Lid Instruction Manual

Farberware 50000

Farberware Classic Stainless Steel 1-Quart Saucepot with Lid Instruction Manual

Model: 50000

1. PRODUCT OVERVIEW

The Farberware Classic Series 1-Quart Stainless Steel Saucepot with Lid is designed for versatile cooking tasks. It features a full cap base with a thick aluminum core for efficient and even heating, encased in durable stainless steel. The pot is polished to a mirror finish and includes a comfortable handle with iconic styling for a secure grip. A self-basting lid helps retain heat and moisture during cooking.

- **Stainless Steel Construction:** Durable 18/10 stainless steel with a mirror finish.
- **Even Heating:** Full cap base with an aluminum core ensures rapid and uniform heat distribution.
- **Comfortable Handle:** Iconic handle design provides a confident and cool-to-touch grip on the stovetop.
- **Self-Basting Lid:** Snug-fitting, bell-shaped lid helps seal in heat and flavor.
- **Oven Safe:** Safe for oven use up to 350°F (175°C).
- **Dishwasher Safe:** Designed for easy and convenient cleanup.



Image 1.1: The Farberware Classic 1-Quart Stainless Steel Saucepot with Lid.

2. SETUP AND FIRST USE

2.1 Unpacking

Carefully remove all packaging materials and labels from the saucepot and lid. Retain this instruction manual for future reference.

2.2 Initial Cleaning

Before first use, wash the saucepot and lid thoroughly with warm, soapy water. Rinse completely and dry immediately to prevent water spots. This removes any manufacturing residues.

EASY CLEAN DISHWASHER SAFE



Image 2.1: Farberware cookware is dishwasher safe for convenient cleaning.

3. OPERATING INSTRUCTIONS

3.1 Stovetop Use

- **Heat Settings:** Use medium to low heat settings for most cooking tasks. The aluminum core in the base provides excellent heat conductivity, making high heat unnecessary and potentially damaging.
- **Burner Size:** Always match the pan's bottom diameter to the burner size to ensure even heating and prevent handle overheating.
- **Compatibility:** This saucepot is suitable for use on gas, electric, glass, and induction cooktops.

VERSATILE FOR ALL COOKTOPS

**SUITABLE FOR GAS, GLASS,
AND INDUCTION COOKTOPS**

FARBERWARE®

Image 3.1: The saucepot is versatile and suitable for all cooktops, including induction.

3.2 Oven Use

The Farberware Classic Saucepot is oven safe up to 350°F (175°C). Ensure the lid is securely placed if used in the oven.

3.3 Lid Usage

The bell-shaped, snug-fitting lid is designed to help seal in moisture and flavor, making it ideal for simmering sauces, cooking grains, or reheating small portions without drying them out.

STAINLESS STEEL LID

**BELL-SHAPED DESIGN SEALS
IN FLAVOR BEAUTIFULLY**

FARBERWARE®

Image 3.2: The bell-shaped stainless steel lid helps seal in flavor.

3.4 Handle Design

The iconic handle is designed to stay cool on the stovetop, providing a safe and comfortable grip during cooking. Always use caution and an oven mitt when handling hot cookware.

ICONIC HANDLE DESIGN



**STAYS COOL FOR A SAFE
AND COMFORTABLE GRIP**

FARBERWARE®

Image 3.3: The iconic handle design provides a comfortable and cool grip.

4. CARE AND MAINTENANCE

4.1 Cleaning

- **Dishwasher Safe:** The saucepot and lid are dishwasher safe for easy cleanup.
- **Hand Washing:** For best results and to maintain the mirror finish, hand wash with warm, soapy water and a non-abrasive sponge or cloth. Rinse thoroughly and dry immediately.
- **Stubborn Food:** For stuck-on food, soak the pan in hot, soapy water before cleaning.
- **Avoid Harsh Cleaners:** Do not use steel wool, abrasive cleaners, or oven cleaners, as these can scratch or damage the stainless steel finish.



All About the Base

Extra-durable, edge-to-edge base is engineered for even heating, designed for any family kitchen, and suitable for all stovetops including electric, gas, glass, and induction.

Image 4.1: Tips for optimal use and care of your Farberware pan.

4.2 Preventing Stains and Discoloration

- **Water Spots:** To prevent water spots, dry the pan immediately after washing.
- **Heat Tint:** Blue or rainbow discoloration can occur if the pan is overheated. This is harmless and can often be removed with a stainless steel cleaner or a solution of vinegar and water.
- **Salt Pitting:** Adding salt to cold water can cause small pits in the stainless steel. Always add salt after water has come to a boil.

5. TROUBLESHOOTING

5.1 Food Sticking

- Ensure the pan is properly preheated before adding food.
- Use a small amount of cooking oil or butter.
- Avoid using cooking sprays, as they can leave a sticky residue that is difficult to remove.

5.2 White Spots or Mineral Deposits

- These are typically caused by minerals in water or starchy foods.
- To remove, boil a solution of 1 part white vinegar to 3 parts water in the pan for 5-10 minutes, then wash and dry.

6. SPECIFICATIONS

Feature	Detail
Brand	Farberware
Model Number	50000
Material	Stainless Steel
Capacity	1 Quart
Color	Stainless Steel
Finish Type	Mirror Satin

Product Dimensions	11.2"D x 6.3"W x 4.4"H
Item Weight	1.3 pounds
Oven Safe Temperature	Up to 350°F (175°C)
Stovetop Compatibility	Gas, Electric, Glass, Induction
Dishwasher Safe	Yes

7. WARRANTY AND SUPPORT

7.1 Lifetime Warranty

This Farberware Classic Series Saucepot comes with a lifetime warranty against defects. For specific terms and conditions, please refer to the warranty information provided with your purchase or contact Farberware customer service.

7.2 Customer Support

For further assistance, product registration, or to explore other Farberware products, please visit the official Farberware website or contact their customer support department.

You can also visit the [Farberware Brand Store on Amazon](#).

© Farberware. All rights reserved.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

<https://manuals.plus/asin/B000058AK7>

More documents and user manuals: <https://manuals.plus/>