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Farberware 50002

Farberware Classic Stainless Steel 2-Quart Saucepan User Manual

Model: 50002 | Brand: Farberware

INTRODUCTION

The Farberware Classic Series 2-Quart Stainless Steel Saucepan with Lid is designed for durability and efficient cooking. This saucepan features a full cap base with a thick aluminum core, ensuring rapid and even heating. Its heavy-duty stainless steel construction is polished to a mirror finish, offering both classic style and long-lasting performance. The comfortable handle provides a confident grasp, and the self-basting lid helps seal in heat and flavor. This versatile saucepan is suitable for various cooking tasks, from reheating small portions to preparing side dishes.

- **STAINLESS STEEL COOKWARE:** The 2-quart saucepan's full cap base boasts stainless steel layered over a thick aluminum core for rapid, even heating; pan exterior is mirror-finished.
- **DURABLE CONSTRUCTION, COMFORTABLE DESIGN:** Comfortable handle with iconic styling provides a confident grasp; stainless steel, snug-fitting lid boasts bell shape, rolled rim and stylish knob.
- **OVEN SAFE, DISHWASHER SAFE COOKWARE:** The stainless steel saucepan is oven safe to 350 degrees F and dishwasher safe for fast, easy cleanup.
- **SAUCEPAN COMPLIMENTS FARBERWARE FRYING PANS:** This saucepan coordinates perfectly with frypans, stockpots and other items from the Farberware classic series collection.

SETUP

Before first use, wash the saucepan and lid thoroughly with warm, soapy water. Rinse completely and dry immediately to prevent water spots. It is recommended to hand wash new cookware before its initial use to remove any manufacturing residues.



The Farberware Classic Stainless Steel 2-Quart Saucepan, ready for use.

OPERATING INSTRUCTIONS

Cooking with Stainless Steel

Stainless steel cookware requires a slightly different technique than non-stick. Proper preheating and oil usage are key to preventing food from sticking and maximizing flavor.

1. Food Preparation

Allow food, especially meats and proteins, to rest outside the refrigerator to reach closer to room temperature before cooking. Cold food will stick to a hot pan.

2. Preheating the Pan

Heat the pan over medium to low heat. Let the pan warm up for a few minutes. To test if the pan is hot enough, add a teaspoon of water to the pan:

- If the water sizzles and evaporates quickly, the pan needs to heat up a little longer.

- If the water forms small beads that glide around the pan, it's ready to go.
- If the water bursts into several small beads and evaporates instantly, the pan is too hot. Lower the temperature and allow the pan to cool down before trying again.

3. Adding Oil

Once the pan is at the right temperature, add a small amount of cooking oil (or butter) and allow it to heat up. Cooking with oil creates an easy food release and helps prevent sticking. Avoid cooking sprays, as they can leave residue.

4. Food Release

Food will naturally start to release from the pan when it's ready to be turned over. You can test this with a spatula or tongs. If it releases easily, you can flip it. If a little food is left behind (called 'fond'), don't worry; this flavorful residue can be used as a base for delicious pan sauces.

Your browser does not support the video tag.

Official video: How to Cook with Farberware Stainless Steel Cookware. This video demonstrates proper techniques for cooking with stainless steel to prevent sticking and enhance flavor.

Your browser does not support the video tag.

Official video: How to Heat with Farberware Stainless Steel Cookware. Learn the correct way to preheat your stainless steel pan for optimal cooking results.

MAINTENANCE

Cleaning

The Farberware Classic Stainless Steel Saucepan is dishwasher safe for convenient and effortless cleanup. For best results and to maintain its mirror finish, hand washing with warm, soapy water is also recommended. Avoid using abrasive cleaners, steel wool, or oven cleaners, as these can damage the finish.



EASY CLEAN DISHWASHER SAFE



**FOR CONVENIENT AND
EFFORTLESS CLEANUP**

FARBERWARE®

Farberware stainless steel cookware is dishwasher safe for easy cleaning.

Oven Use

This saucepan is oven safe up to 350°F (175°C), making it suitable for finishing dishes or keeping food warm. Always use oven mitts when handling hot cookware.



Easy Cleaning

Spend more time enjoying family meals and memories and leave cleanup to the dishwasher.

Easy cleaning: Spend more time enjoying family meals and memories and leave cleanup to the dishwasher.

★ Make the Most of your Farberware Pan ★



Match pan bottom to burner size and center it.



Heat your pans on medium to low heat.



Don't use cooking sprays. Use a small amount of butter or oil.



Wash pans in warm soapy water after each use. Never use oven cleaners.

Make the Most of your Farberware Pan: Match pan bottom to burner size, heat on medium to low, use small amount of butter or oil, wash in warm soapy water.

TROUBLESHOOTING

Food Sticking to the Pan

If food is sticking, ensure the pan is properly preheated and a sufficient amount of oil or butter is used. Cold food placed in a hot pan is more likely to stick. Refer to the 'Operating Instructions' section for detailed guidance on proper heating and oil application.

Discoloration

Stainless steel cookware can sometimes develop blue or rainbow-like discoloration due to high heat. This is normal and does not affect cooking performance. To remove, use a stainless steel cleaner or a solution of vinegar and water.

SPECIFICATIONS

Material	Stainless Steel
Finish Type	Mirror Satin
Brand	Farberware

Color	Stainless Steel
Capacity	2.12 Quarts
Product Dimensions	12"D x 6.5"W x 6.75"H
Item Weight	1.4 Pounds
Is Oven Safe	Yes (up to 350°F)
Is Suitable For Stovetop	Yes
Model Number	50002
UPC	631899500021

WARRANTY & SUPPORT

Warranty Information

This Farberware Classic Stainless Steel Saucepan comes with a **Limited Lifetime Warranty** against defects. Please retain your proof of purchase for any warranty claims.

Customer Support

For further assistance, product inquiries, or to make a warranty claim, please visit the official Farberware website or contact their customer service department. Contact details can typically be found on the product packaging or the brand's official website.

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