

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [Calphalon](#) /

› [Calphalon Contemporary Stainless Steel 8-Quart Multi-Pot Instruction Manual LR8608MP](#)

Calphalon LR8608MP

Calphalon Contemporary Stainless Steel 8-Quart Multi-Pot Instruction Manual

Model: LR8608MP

INTRODUCTION

Thank you for choosing the Calphalon Contemporary Stainless Steel 8-Quart Multi-Pot. This versatile cookware is designed to simplify your cooking tasks, offering three primary functions: a stock pot, a pasta cooker, and a steamer. Crafted from durable stainless steel with an aluminum core for even heating, this multi-pot is built for performance and convenience.

This manual provides essential information for the proper setup, operation, and maintenance of your multi-pot to ensure long-lasting use and optimal cooking results.

PRODUCT COMPONENTS

Your Calphalon 8-Quart Multi-Pot includes the following components:

- 8-Quart Stock Pot
- Pasta Insert
- Steamer Insert
- Tempered Glass Lid



Image: All components of the Calphalon 8-Quart Multi-Pot, including the main stock pot, the perforated pasta insert, the smaller steamer basket, and the clear tempered glass lid.

SETUP

- 1. Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport if desired.
- 2. Initial Cleaning:** Before first use, wash all parts (stock pot, pasta insert, steamer insert, and lid) thoroughly with warm, soapy water. Rinse completely and dry with a soft cloth.
- 3. Assembly:**
 - For general cooking, use the 8-quart stock pot alone.
 - For pasta or large-volume straining, place the pasta insert directly into the stock pot.
 - For steaming, place the steamer insert into the stock pot. Ensure there is enough water in the main pot below the steamer to generate steam without boiling dry.



Image: The Calphalon 8-Quart Multi-Pot fully assembled with the pasta insert in place and the glass lid covering it.

OPERATING INSTRUCTIONS

General Cooking with the Stock Pot

- Place the stock pot on a stovetop burner. This multi-pot is suitable for all stovetop types.
- Add ingredients and liquids as per your recipe.
- Use appropriate heat settings. The aluminum core provides even heating, so medium heat is often sufficient for most tasks. Avoid excessively high heat, which can cause food to stick or discolor the stainless steel.
- The non-porous stainless steel cooking surface is safe for use with all types of utensils, including metal.

Using the Pasta Insert

1. Fill the 8-quart stock pot with water to an appropriate level for your pasta or other items to be boiled.
2. Place the pasta insert into the stock pot.
3. Bring the water to a rolling boil.
4. Add pasta or other items to the pasta insert. Cook according to recipe instructions.
5. Once cooked, carefully lift the pasta insert out of the stock pot, allowing water to drain through the perforations.



Image: The Calphalon 8-Quart Multi-Pot with the pasta insert in use, showing pasta strands cooking within the perforated basket.

Using the Steamer Insert

1. Add approximately 1-2 inches of water to the bottom of the 8-quart stock pot. Ensure the water level is below the bottom of the steamer insert.
2. Place the steamer insert into the stock pot.
3. Add vegetables, fish, or other items to be steamed into the steamer insert.
4. Cover with the tempered glass lid.
5. Bring the water to a boil over medium-high heat. Reduce heat to maintain a steady steam.
6. Steam until food is cooked to desired tenderness.

Using the Tempered Glass Lid

The clear tempered glass lid allows you to monitor cooking progress without lifting the lid, helping to retain heat and moisture. The lid is oven safe, making it suitable for finishing covered dishes in the oven or keeping them warm until serving. However, the main pot itself is not rated for oven use.

CARE AND MAINTENANCE

Cleaning

- **Dishwasher Safe:** All components of your Calphalon Contemporary Stainless Steel Multi-Pot are dishwasher safe for convenient cleaning.
- **Hand Washing:** For best results and to maintain the luster of the stainless steel, hand washing with warm, soapy water and a non-abrasive sponge or cloth is recommended. Rinse thoroughly and dry immediately to prevent water spots.
- **Stubborn Food:** For stuck-on food, fill the pot with warm water and a small amount of dish soap, then let it soak for 15-20 minutes before cleaning.
- **Discoloration:** Minor discoloration may occur over time, especially with high heat or certain foods. This can often be removed using a stainless steel cleaner like Bar Keepers Friend. Follow the product instructions for use.



Image: The Calphalon 8-Quart Multi-Pot's stock pot, pasta insert, steamer insert, and lid placed in a dishwasher for cleaning.

Storage

Store your multi-pot and its inserts in a dry place. To prevent scratching, place a cloth or paper towel between stacked pieces if storing them nested.

TROUBLESHOOTING

- **Food Sticking:** Ensure you are using adequate cooking oil or liquid. Avoid excessively high heat, especially when cooking items prone to sticking like rice or eggs. Preheat the pot properly before adding food.

- **Discoloration/Blue Stains:** This is common with stainless steel and is often caused by mineral deposits in water or high heat. Use a stainless steel cleaner like Bar Keepers Friend to restore shine.
- **Handles Getting Hot:** Stainless steel handles can become hot during stovetop use. Always use oven mitts or pot holders when handling the multi-pot during or immediately after cooking.

SPECIFICATIONS

Brand	Calphalon
Model Number	LR8608MP
Material	Stainless Steel with Aluminum Core
Finish Type	Brushed
Capacity	8 Quarts
Item Weight	5 Pounds
Product Dimensions	11.9 x 11.3 x 11.9 inches
Oven Safe	No (Lid is oven safe for warming/finishing covered dishes)
Stovetop Suitable	Yes
Dishwasher Safe	Yes

WARRANTY AND SUPPORT

For detailed warranty information and customer support, please refer to the official Calphalon website or contact their customer service directly. Keep your purchase receipt as proof of purchase.

Calphalon Official Website: www.calphalon.com