

Alessi AJM306SET

Alessi Pasta-Set AJM306SET Instruction Manual

Model: AJM306SET

1. PRODUCT OVERVIEW

The Alessi Pasta-Set AJM306SET is a versatile cookware solution designed for efficient pasta preparation and other culinary tasks. Crafted from durable 18/10 stainless steel with a mirror-polished finish, this set includes a stockpot, a fitting pierced basket, and a lid. Its radiating bottom, made of thick aluminum covered in stainless steel, ensures even heat distribution and makes it suitable for a wide range of cooking surfaces, including induction, gas, electric hob, and ceramic glass hotplates. It is also oven-safe. The design, by Jasper Morrison, emphasizes functionality and ease of use, featuring details like a flared edge for pouring and a lid knob designed for convenient lifting.



Image 1.1: The Alessi Pasta-Set AJM306SET, fully assembled with its lid, showcasing its polished stainless steel finish.

2. COMPONENTS

Your Alessi Pasta-Set AJM306SET consists of three primary components:

- **Stockpot:** The main pot, designed for holding water and accommodating the pasta basket.
- **Pierced Basket:** An insert that fits perfectly into the stockpot, used for holding pasta or other foods during cooking and facilitating easy draining.
- **Lid:** A stainless steel lid designed to fit the stockpot, featuring a distinctive handle for easy lifting.



Image 2.1: All components of the Alessi Pasta-Set AJM306SET, including the stockpot, pierced basket, and lid, displayed separately.



Image 2.2: A detailed view of the robust handles on both the stockpot and the pierced basket, designed for secure handling.

3. SETUP

Before first use, and for each subsequent use, follow these setup instructions:

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport if desired.
2. **Initial Cleaning:** Wash all parts (stockpot, pierced basket, and lid) thoroughly with warm, soapy water. Rinse completely and dry immediately with a soft cloth to prevent water spots.
3. **Assembly:** Place the pierced basket inside the stockpot. The basket is designed to sit securely within the pot.
4. **Lid Placement:** Place the lid on top of the stockpot, covering the basket.



Image 3.1: The Alessi Pasta-Set with the pierced basket correctly inserted into the stockpot, ready for use.

4. OPERATING INSTRUCTIONS

4.1. Cooking Pasta

1. **Fill Stockpot:** Fill the stockpot with water, ensuring there is enough space for the pasta to be fully submerged once added, without overflowing when boiling.
2. **Heat Water:** Place the stockpot on your chosen cooktop (induction, gas, electric, ceramic glass). Bring the water to a rolling boil.
3. **Add Salt:** Once boiling, add salt to the water according to your preference.
4. **Insert Basket and Pasta:** Carefully lower the pierced basket into the boiling water. Add your desired amount of pasta into the basket. The deep design helps prevent clumping.
5. **Cook:** Cook the pasta according to the package instructions, stirring occasionally to prevent sticking.
6. **Drain:** Once the pasta is cooked to your desired doneness, carefully lift the pierced basket out of the stockpot. Allow excess water to drain back into the pot.
7. **Serve:** Transfer the drained pasta to a serving dish.

4.2. Other Uses

The Alessi Pasta-Set is also suitable for:

- **Steaming Vegetables:** Place vegetables in the pierced basket and a small amount of water in the stockpot. Cover with the lid and steam until tender.
- **Boiling Other Foods:** Use the stockpot for boiling potatoes, corn, or other large items.

4.3. Safety Precautions

- Always use oven mitts or pot holders when handling hot cookware.
- Keep children and pets away from hot cooking surfaces and cookware.
- Do not leave cookware unattended on a hot stovetop.
- Ensure the lid is properly seated to prevent steam burns.

5. CARE AND MAINTENANCE

5.1. Cleaning

- **Dishwasher Safe:** All components of the Alessi Pasta-Set are dishwasher safe for convenient cleaning.
- **Hand Washing:** For best results and to maintain the mirror-polished finish, hand washing is recommended. Use warm, soapy water and a soft sponge or cloth. Avoid abrasive cleaners, steel wool, or harsh scouring pads, as these can scratch the surface.
- **Drying:** Dry all parts immediately after washing to prevent water spots and maintain the shine.
- **Stubborn Stains:** For stubborn food residue, soak the pot or basket in warm, soapy water before cleaning. A paste of baking soda and water can be used for gentle scrubbing on tough spots, followed by thorough rinsing.

5.2. Storage

Store the pasta set in a dry place. To prevent scratches, you may place a soft cloth or paper towel between the stockpot and the basket if stacking them for storage.

6. TROUBLESHOOTING

- **Food Sticking:** Ensure adequate liquid is used during cooking. For pasta, ensure water is at a rolling boil before adding pasta and stir occasionally.
- **Water Spots/Discoloration:** This is common with stainless steel, especially in areas with hard water. To remove, use a stainless steel cleaner or a solution of vinegar and water, then rinse and dry thoroughly.
- **Heat Distribution Issues:** Ensure the cookware size is appropriate for your burner. For induction cooktops, verify that the pot is fully centered on the induction zone.

7. SPECIFICATIONS

Feature	Detail
Model Number	AJM306SET
Material	18/10 Stainless Steel
Finish Type	Mirror Polished
Capacity	5-Quart (4.73 Liters)

Feature	Detail
Product Dimensions	11.42"D x 13.78"W x 11.42"H
Item Weight	6.2 Pounds (2.81 kg)
Oven Safe	Yes
Suitable For Stovetop	Yes (Induction, Gas, Electric, Ceramic Glass)
Dishwasher Safe	Yes

8. WARRANTY AND SUPPORT

For warranty information, product support, or to inquire about replacement parts, please contact Alessi customer service. Refer to the official Alessi website or your purchase documentation for specific contact details and warranty terms applicable to your region.

You can visit the official Alessi store for more information:[Alessi Store on Amazon](#)

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