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ZWILLING 1005492

ZWILLING Twin Classic Saucepan with Lid (24 cm, 6 L) Instruction Manual

Model: 1005492

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1. PRODUCT OVERVIEW

The ZWILLING Twin Classic Saucepan with Lid (Model 1005492) is a high-quality stainless steel cooking pot designed for versatile use in your kitchen. With a 24 cm diameter and 6-liter capacity, it is ideal for preparing a variety of dishes, from vegetables to soups.

Key features include:

- **Sigma Classic Sandwich Base:** Ensures very good heat retention and even heat distribution, preventing hot spots.
- **18/10 Stainless Steel Construction:** Provides robustness, scratch resistance, and a hygienic, easy-to-clean surface.
- **Induction Compatibility:** Suitable for all hob types, including induction, gas, electric, halogen, and ceramic.
- **Dishwasher Safe:** For convenient cleaning.
- **Integrated Measuring Scale:** For precise liquid measurements.



Image 1.1: Top-down view of the ZWILLING Twin Classic Saucepan, showcasing its polished stainless steel interior and exterior, with sturdy handles.

2. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the saucepan and lid from its packaging. Retain packaging for future storage or transport if needed.
2. **Initial Cleaning:** Before first use, wash the saucepan and lid thoroughly with warm soapy water. Rinse completely and dry with a soft cloth. This removes any manufacturing residues.
3. **Inspection:** Check the saucepan and lid for any signs of damage. Do not use if damaged.

3. OPERATING INSTRUCTIONS

3.1 Heat Source Compatibility

The ZWILLING Twin Classic Saucepan is suitable for all common hob types:

- Induction
- Gas
- Electric
- Halogen
- Ceramic



Image 3.1: Close-up view of the ZWILLING logo and markings on the base of the saucepan, indicating compatibility with various heat sources including CERAN, HALOGEN, ELECTRO, INDUCTION, and GAS.

3.2 Cooking Guidelines

- **Heat Settings:** Due to the Sigma Classic sandwich base, the saucepan heats efficiently and retains heat well. Start with medium heat and adjust as needed. High heat is rarely required and can lead to scorching or discoloration.
- **Lid Usage:** The included lid helps to retain heat and moisture, speeding up cooking times and conserving energy. Ensure the lid is properly seated during cooking.
- **Oven Use:** The saucepan is oven safe. When using in the oven, always use oven mitts as handles will become hot.
- **Filling Capacity:** The saucepan has an integrated measuring scale on the interior for precise liquid measurements up to 3.0 L. The total capacity is 6 L. Avoid overfilling to prevent boil-overs.



Image 3.2: Interior view of the ZWILLING Twin Classic Saucepan, highlighting the integrated measurement markings in liters for convenient and accurate liquid measurement.

4. MAINTENANCE AND CARE

4.1 Cleaning

- **Dishwasher Safe:** The saucepan and lid are dishwasher safe. For best results and to maintain the shine, it is recommended to use a mild detergent.
- **Hand Washing:** For hand washing, use warm soapy water and a soft sponge or cloth. Avoid abrasive cleaners, steel wool, or scouring pads, as these can scratch the stainless steel surface.
- **Stubborn Food Residues:** For burnt-on food, soak the saucepan in warm soapy water for a period before cleaning. A paste of baking soda and water can also be used for gentle scrubbing.
- **Drying:** Always dry the saucepan thoroughly after washing to prevent water spots, especially in areas with hard water.

4.2 Storage

Store the saucepan in a dry place. If stacking with other cookware, place a soft cloth or pan protector between items to prevent scratches.

5. TROUBLESHOOTING

- **Food Sticking:** Ensure sufficient oil or liquid is used. Preheat the saucepan properly before adding food. Avoid using excessively high heat.
- **Discoloration (Blue/Rainbow Stains):** This can occur due to mineral deposits from water or overheating. These are harmless and can often be removed by boiling a solution of water and white vinegar (1 part vinegar to 3 parts water) in the saucepan, then washing as usual.

- **White Spots:** These are typically mineral deposits from hard water. They can be removed with a solution of lemon juice or vinegar.
- **Handles Getting Hot:** While designed to stay cooler longer, handles can become hot, especially during prolonged cooking or oven use. Always use oven mitts or pot holders when handling a hot saucepan.

6. PRODUCT SPECIFICATIONS

Feature	Detail
Model Number	1005492
Material	18/10 Stainless Steel, Sigma Classic Material Base
Capacity	6 Liters
Diameter	24 cm (9.45 inches)
Product Dimensions (D x W x H)	9.84"D x 32.85"W x 8.66"H (approximate, including handles)
Item Weight	2050 Grams (4.52 pounds)
Oven Safe	Yes
Stovetop Compatibility	All types, including Induction, Gas, Electric, Halogen, Ceramic
Dishwasher Compatible	Yes



Image 6.1: Dimensional diagram of the ZWILLING Twin Classic Saucepan, illustrating its height and diameter.

7. WARRANTY AND SUPPORT

For information regarding warranty coverage, product registration, or customer support, please refer to the official ZWILLING website or contact ZWILLING customer service directly. Keep your proof of purchase for any warranty claims.

ZWILLING Customer Service: Please visit www.zwilling.com for contact details and further assistance.

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