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Farberware 75653

Farberware Millennium Stainless Steel 10-Piece Cookware Set Instruction Manual

Model: 75653

INTRODUCTION

The Farberware Millennium Stainless Steel 10-Piece Cookware Set provides essential pans for your kitchen. This set features professionally styled polished stainless steel construction with gentle tulip-shaped bodies, designed for durability and aesthetic appeal. The stainless steel bases fully encapsulate a thick aluminum core, ensuring exceptional heat distribution. This cookware is compatible with all stovetops, including glass and induction, and is oven safe up to 500°F. For convenient cleanup, all pieces are dishwasher safe.



Image: The complete Farberware Millennium Stainless Steel 10-Piece Cookware Set, showcasing various pots and pans with lids.

WHAT'S INCLUDED

- 1-Quart Covered Saucepan
- 2-Quart Covered Saucepan
- 8-Quart Covered Stockpot
- 3-Quart Covered Sauté Pan
- 8-Inch Frying Pan
- 10-Inch Frying Pan

SHATTER-RESISTANT GLASS LIDS

**MONITOR COOKING PROGRESS,
WHILE LOCKING IN FLAVOR**

FARBERWARE®

Image: An overhead view of all 10 pieces included in the Farberware Millennium Stainless Steel Cookware Set, neatly arranged.

SETUP AND FIRST USE

Before using your new Farberware Millennium cookware for the first time, wash each piece thoroughly with warm, soapy water. Rinse completely and dry immediately to prevent water spots. It is recommended to season stainless steel pans before first use to enhance their non-stick properties and prevent food from sticking. To season, heat the pan over medium heat for 2-3 minutes, then add a thin layer of cooking oil (e.g., vegetable, canola, or grapeseed oil). Heat until the oil begins to shimmer, then remove from heat and let cool. Wipe out excess oil with a paper towel.

OPERATING INSTRUCTIONS

Heat Management

Stainless steel cookware heats efficiently due to its aluminum core. Use medium to medium-low heat for most cooking tasks. High heat should only be used for boiling liquids. Overheating can cause food to stick and may lead to discoloration

of the pan. Always match the pan size to the burner size to ensure even heating and prevent handle overheating.



Image: A Farberware Millennium saucepan on an induction cooktop, illustrating its versatility across different heat sources.

Cooking with Stainless Steel

To prevent food from sticking, ensure the pan is properly preheated before adding food. A common test is to add a few drops of water to the hot pan; if the water beads up and dances across the surface, the pan is ready. If it evaporates immediately, the pan is too hot. If it just sits there, the pan is not hot enough. Add cooking oil after the pan is preheated, then add your food. Food will naturally release from the pan when it's ready to be turned over. Avoid using cooking sprays, as they can leave a residue that is difficult to remove and may cause sticking over time.

Your browser does not support the video tag.

Video: This video demonstrates proper techniques for cooking with Farberware Stainless Steel Cookware, including preheating and food release.

Your browser does not support the video tag.

Video: This video provides instructions on how to properly heat Farberware Stainless Steel Cookware for optimal cooking results.

Lids and Handles

The cookware features shatter-resistant glass lids that allow you to monitor cooking progress without lifting the lid, thus retaining heat and moisture. The stainless steel handles are double-riveted for a secure and confident grip and are oven safe up to 500°F.

STAINLESS STEEL HANDLES



**DOUBLE RIVETED FOR A
SECURE AND CONFIDENT GRIP**

FARBERWARE®

Image: A close-up of a shatter-resistant glass lid on a Farberware Millennium pan, showing condensation from cooking.

VERSATILE FOR ALL COOKTOPS



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

FARBERWARE®

Image: A close-up of the double-riveted stainless steel handle on a Farberware Millennium saucepan.

MAINTENANCE AND CLEANING

This Farberware Millennium cookware set is designed for easy maintenance. All pieces are dishwasher safe, offering convenient cleanup. For best results and to maintain the cookware's luster, hand washing with warm, soapy water and a soft sponge is recommended. Avoid abrasive cleaners or steel wool, which can scratch the surface. For stubborn food residue, soak the pan in warm, soapy water before cleaning. To remove discoloration or heat tints, a stainless steel cleaner or a mixture of vinegar and water can be used.

STAINLESS STEEL BASE



**EDGE-TO-EDGE BASE
PROMOTES EVEN HEATING**

FARBERWARE®

Image: Various pieces of Farberware Millennium cookware being cleaned in a dishwasher, highlighting its dishwasher-safe feature.

TROUBLESHOOTING

Food Sticking

If food is consistently sticking, ensure the pan is properly preheated and sufficient cooking oil or fat is used. Cold food placed into a hot pan is more likely to stick. Allow meats and proteins to come closer to room temperature before cooking. Also, avoid overcrowding the pan, which can lower the pan's temperature and lead to sticking.

Discoloration or Heat Tints

Blue or rainbow-colored stains on stainless steel are typically heat tints caused by overheating. These do not affect the performance of the cookware and can often be removed with a stainless steel cleaner or a solution of white vinegar and water. White spots or mineral deposits can occur from hard water or certain foods; these can be removed by boiling a solution of water and vinegar in the pan.

SPECIFICATIONS

Feature	Detail
Material	Stainless Steel
Color	Stainless Steel
Brand	Farberware
Number of Pieces	10
Handle Material	Stainless Steel
Lid Material	Glass
Dishwasher Safe	Yes
Oven Safe Temperature	Up to 500°F
Stovetop Compatibility	Electric, Gas, Induction
Item Weight	20.9 Pounds
Product Dimensions	23.25 x 11 x 14 inches
Model Number	75653

WARRANTY AND SUPPORT

Farberware Millennium Stainless Steel Cookware is designed for durability and performance. For specific warranty information or customer support, please refer to the official Farberware website or contact their customer service department. Keep your purchase receipt as proof of purchase for any warranty claims.

