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Tefal 2100060746

T-fal Specialty Stainless Steel Stockpot User Manual

Model: 2100060746

Product Overview

The T-fal Specialty Stainless Steel 12-qt. Stockpot is designed for versatile cooking, offering durability and ease of use. It features a tempered glass lid with air vents, silicone handles for comfortable and cool handling, and a 3-ply aluminum construction for even heat distribution. This stockpot is compatible with various stovetops and is oven and dishwasher safe.

Key Features:

- **Durable Stainless-Steel Construction:** Ensures high quality and long-lasting performance.
- **12 Quart Capacity:** Ideal for large batch cooking, boiling, blanching, braising, and soup making. Its wide bottom allows for sautéing ingredients before adding liquids.
- **Even Heat Base:** Prevents hot spots and guarantees consistent and reliable cooking results.
- **Comfortable Silicone Handles:** Provide a secure and comfortable grasp, designed to stay cool during stovetop use.
- **Vented Glass Lid:** Allows visibility of cooking progress while retaining heat and moisture.
- **Versatile Cookware:** Dishwasher safe and oven safe up to 350°F. Compatible with all cooktops, including induction.



Image: The T-fal Specialty Stainless Steel 12 Quart Stockpot with its tempered glass lid and black silicone handles.

Setup and First Use

1. **Unpacking:** Carefully remove all packaging materials and labels from the stockpot and lid.
2. **Initial Cleaning:** Before first use, wash the stockpot and lid thoroughly with warm, soapy water. Rinse completely and dry with a soft cloth.
3. **Inspection:** Inspect the stockpot for any damage or defects. Do not use if damaged.

Operating Instructions

Stovetop Use:

- The stockpot is compatible with gas, electric, and glass stovetops, including induction.
- Use a burner size that matches or is slightly smaller than the base of the stockpot to ensure even heating and prevent handle overheating.
- The 3-ply aluminum construction ensures even heat distribution, reducing hot spots.
- The silicone handles are designed to stay cool during stovetop cooking, but always use caution and test handle temperature before handling.



Image: The T-fal stockpot in use on a stovetop, filled with ingredients for a meal, demonstrating its large capacity.



Image: The underside of the T-fal stockpot, highlighting its "Even Heat Base" design for optimal heat distribution.

Oven Use:

- The stockpot is oven safe up to 350°F (175°C).
- Always use oven mitts when handling the stockpot after it has been in the oven.

Lid Use:

- The tempered glass lid allows you to monitor cooking without lifting the lid, preserving heat and moisture.
- The lid features air vents to allow steam to escape, preventing boil-overs and pressure buildup.



Image: A close-up of the T-fal stockpot's vented glass lid, showing its transparency and steam release feature.



Image: A detailed view of the T-fal stockpot's ergonomic silicone handles, designed for a comfortable and secure grip.

Maintenance and Cleaning

- **Dishwasher Safe:** The T-fal Specialty Stainless Steel Stockpot and its lid are dishwasher safe for convenient cleaning.
- **Hand Washing:** For best results and to prolong the life of your cookware, hand washing with warm, soapy water and a non-abrasive sponge is recommended.
- **Stubborn Food:** If food is stuck, soak the pot in warm, soapy water for a period before cleaning. Avoid using steel wool or harsh abrasive cleaners, which can damage the finish.
- **Drying:** Dry thoroughly after washing to prevent water spots, especially on the stainless steel exterior.



Image: The T-fal stockpot and its lid placed inside a dishwasher, illustrating its dishwasher-safe feature.

Troubleshooting

- **Food Sticking:** Although designed for non-stick performance, ensure proper heat levels are used. Overheating can cause food to stick. Always use a small amount of oil or butter.
- **Discoloration:** High heat or certain foods may cause slight discoloration on the stainless steel exterior. This is normal and does not affect performance. It can often be removed with a stainless steel cleaner.
- **Handles Getting Hot:** While silicone handles are designed to stay cool on the stovetop, prolonged exposure to high heat or oven use will make them hot. Always use oven mitts when removing from the oven or if handles become hot on the stovetop.

Specifications

Brand	Tefal

Model Number	2100060746
Material	Stainless Steel
Capacity	12 Quarts (11.36 Liters)
Product Dimensions	10"D x 14"W x 14"H
Item Weight	5.7 Pounds
Oven Safe Temperature	Up to 350°F
Stovetop Compatibility	Gas, Electric, Glass, Induction
Dishwasher Safe	Yes
UPC	032406048423

Warranty and Support

The T-fal Specialty Stainless Steel Stockpot comes with a **Limited Lifetime Warranty**, ensuring peace of mind regarding its quality and durability.
For detailed warranty information, product support, or to view the official user manual, please refer to the resources below:

- Official User Manual (PDF): Download PDF
- Visit the T-fal Store: T-fal Brand Store

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