

[Manuals.plus](#) /

› [Lagostina](#) /

› Lagostina Every Pot Stainless Steel 22 cm 4.5 Liters Instruction Manual

Lagostina 010715020422

Lagostina Every Pot Stainless Steel 22 cm 4.5 Liters Instruction Manual

[Introduction](#) [Safety Information](#) [Features](#) [Setup](#) [Operating](#)
[Instructions](#) [Maintenance](#) [Troubleshooting](#) [Specifications](#) [Warranty & Support](#)

1. INTRODUCTION

Thank you for choosing the Lagostina Every Pot. This instruction manual provides important information on the safe and efficient use, care, and maintenance of your new stainless steel pot. Please read this manual thoroughly before first use and retain it for future reference.



Image 1: The Lagostina Every Pot, a stainless steel pot with a polished finish and sturdy handles.

2. SAFETY INFORMATION

- Always use oven mitts or pot holders when handling hot cookware.
- Do not leave cookware unattended on a hot stovetop.

- Ensure handles are securely fastened before use.
- Avoid sudden temperature changes, such as placing a hot pot under cold water, as this may cause warping.
- Keep out of reach of children.
- This pot is oven safe. When using in an oven, be aware that handles will become extremely hot.

3. PRODUCT FEATURES

- **Material:** Constructed from 18/10 stainless steel, ensuring 100% hygienic food preparation.
- **Base Technology:** Features a high-thickness 3-layer LagosealPlus primer for optimal heat distribution.
- **Heat Source Compatibility:** Suitable for all heat sources, including induction cooktops.
- **Cleaning:** Designed for convenience, this pot is dishwasher safe.
- **Finish:** Boasts an external polished finish and an internal satin finish for durability and aesthetics.

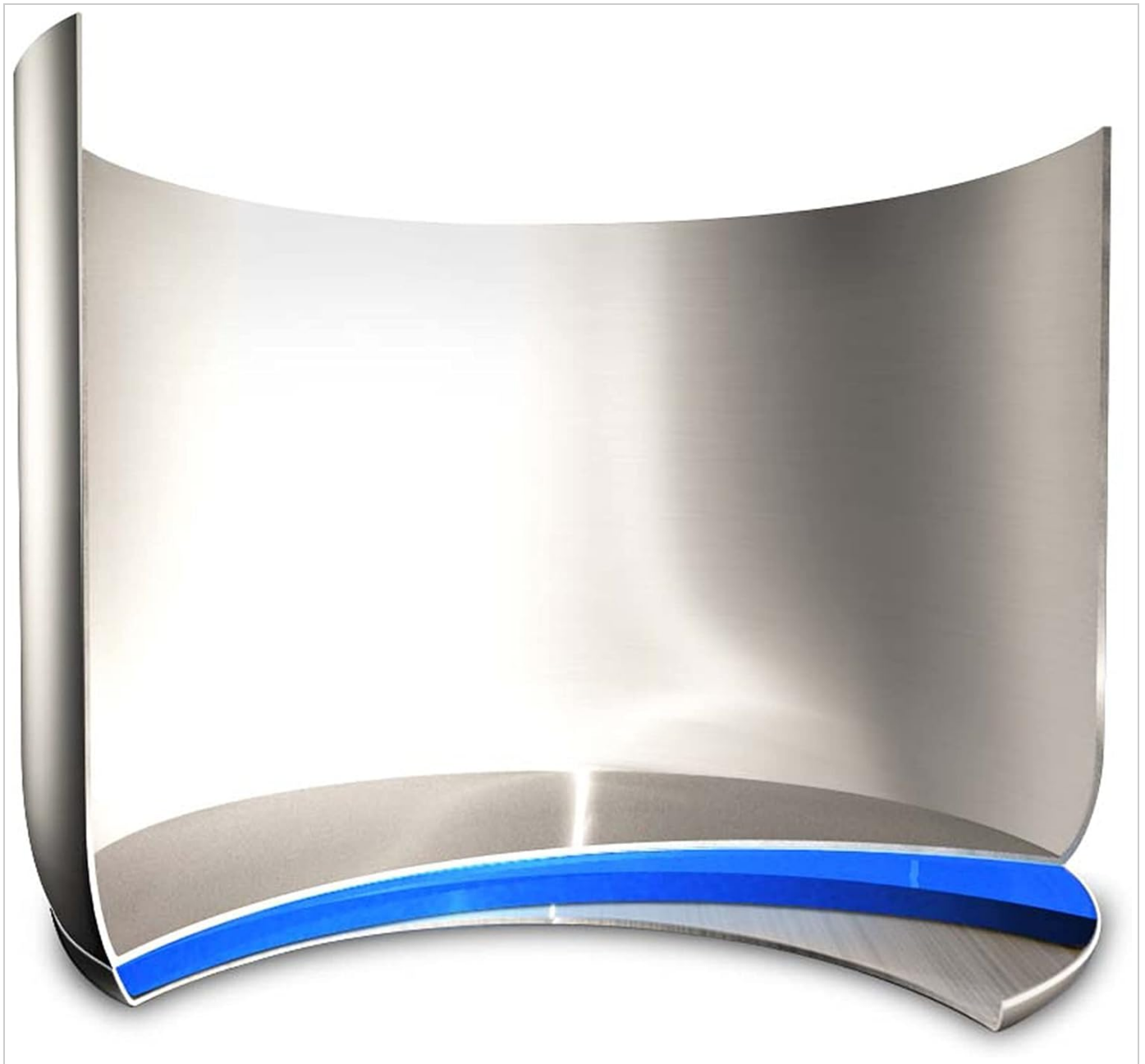


Image 2: Cross-section view illustrating the multi-layer LagosealPlus base for efficient heat distribution.



Image 3: A collection of Lagostina Every Pots, showcasing their design and polished finish in a kitchen setting.

4. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the pot from its packaging. Retain packaging for future storage or transport if needed.
2. **Initial Cleaning:** Before first use, wash the pot thoroughly with warm soapy water. Rinse well and dry completely to remove any manufacturing residues.
3. **Seasoning (Optional):** Stainless steel cookware does not require seasoning. However, for optimal non-stick performance over time, some users prefer to lightly oil the interior before first use and heat gently.

5. OPERATING INSTRUCTIONS

5.1. Heat Source Compatibility

The Lagostina Every Pot is designed for versatility and can be used on all types of cooktops, including gas, electric, ceramic, and induction. The LagosealPlus base ensures efficient heat transfer across all compatible surfaces.



Image 4: The "Adatto all'induzione" (Suitable for Induction) symbol, indicating compatibility with induction cooktops.

5.2. Cooking Guidelines

- **Heat Settings:** Due to the efficient heat distribution of the LagosealPlus base, medium to low heat settings are often sufficient for most cooking tasks. High heat should only be used for boiling water.
- **Preheating:** For best results, preheat the pot for a few minutes before adding food.
- **Oven Use:** This pot is oven safe. When using in the oven, remember that the entire pot, including handles, will become very hot. Always use appropriate hand protection.
- **Lid Usage:** If using a lid (sold separately), ensure it fits properly to retain heat and moisture.

Prima della cottura



Durante la cottura



Image 5: Diagram illustrating the superior heat distribution of the Lagostina pot compared to a normal pot, both before and during cooking.

6. MAINTENANCE AND CLEANING

- **Dishwasher Safe:** The Lagostina Every Pot is dishwasher safe for convenient cleaning.
- **Hand Washing:** For hand washing, use warm soapy water and a soft sponge or cloth. Avoid abrasive cleaners or scouring pads that can scratch the stainless steel surface.
- **Stubborn Food Residue:** For stubborn food residues, soak the pot in warm soapy water for a period before cleaning. A paste of baking soda and water can also be used for gentle scrubbing.
- **Removing Stains:** White vinegar or lemon juice can help remove mineral deposits or discoloration. Rinse thoroughly after using acidic cleaners.
- **Drying:** Always dry the pot completely after washing to prevent water spots and maintain its polished finish.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to the bottom	Insufficient oil, heat too high, or not preheated properly.	Use adequate oil, reduce heat, and preheat the pot before adding food.

Problem	Possible Cause	Solution
Discoloration or white spots	Mineral deposits from water or salt added to cold water.	Clean with white vinegar or lemon juice. Add salt only after water boils.
Rainbow-like stains	Overheating the pot.	These are harmless and can often be removed with a vinegar solution. Use lower heat settings in the future.

8. SPECIFICATIONS

Attribute	Detail
Brand	Lagostina
Model Number	010715020422
Material	18/10 Stainless Steel
Capacity	4.5 Liters
Product Dimensions (D x W x H)	8.66"D x 12.6"W x 6.3"H
Item Weight	1.24 Kilograms
Finish Type	Polished (External), Satin (Internal)
Heat Source Compatibility	All heat sources, including Induction
Oven Safe	Yes
Dishwasher Safe	Yes

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided with your purchase or visit the official Lagostina website. Keep your proof of purchase for any warranty claims.

Manufacturer: Lagostina

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Question

Example: How do I reset this device or fix this error?

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