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Royalty Line RL-ES2014M

Royalty Line RL-ES2014M 14-Piece Stone Coated Cookware Set

Model: RL-ES2014M

Introduction

Thank you for choosing the Royalty Line RL-ES2014M 14-Piece Stone Coated Cookware Set. This manual provides essential information for the safe and efficient use, maintenance, and care of your new cookware. Please read these instructions thoroughly before first use and retain them for future reference.

Important Safety Instructions

- Always use appropriate heat settings for your cooking surface. Overheating can damage the non-stick coating.
- Do not leave cookware unattended on a hot stove.
- Use oven mitts when handling hot cookware, especially when removing from the oven or stovetop.
- Avoid using sharp metal utensils that can scratch the non-stick surface. Silicone, wood, or plastic utensils are recommended.
- Ensure handles are securely attached before lifting or moving cookware.
- Keep out of reach of children.

Product Overview

The Royalty Line RL-ES2014M set includes 14 pieces of stone-coated cookware designed for versatile cooking. Key features include a durable non-stick stone coating and quick-release handles for oven use.

Components Included:

- Various sizes of stone-coated frying pans and saucepans.
- Lids for saucepans.
- Quick-release handles.
- Other accessories as part of the 14-piece set.



Image: The Royalty Line RL-ES2014M 14-piece stone-coated cookware set, showcasing various pans and lids with quick-release handles.

Setup

Before First Use:

1. Remove all packaging materials, labels, and tags from the cookware.
2. Wash each piece of cookware thoroughly with warm, soapy water using a soft sponge or cloth.
3. Rinse well and dry completely.
4. For optimal non-stick performance, lightly condition the interior surface by rubbing a small amount of cooking oil over it with a paper towel. Wipe off any excess oil.

Attaching and Detaching Quick-Release Handles:

- **To Attach:** Align the handle with the designated slot on the cookware. Press the quick-release button on the handle and slide it firmly onto the pan until it clicks securely into place. Ensure it is stable before use.
- **To Detach:** While holding the pan steady, press the quick-release button on the handle and slide the handle off. This feature allows for easy transfer to the oven and compact storage.

Operating Instructions

Stovetop Cooking:

- **Heat Settings:** The stone coating provides excellent heat distribution. Use low to medium heat for most cooking tasks. High heat should only be used for boiling liquids or searing for short periods.
- **Oil/Butter:** While the coating is non-stick, a small amount of cooking oil or butter is recommended for flavor and to enhance cooking performance.
- **Utensils:** Always use heat-resistant silicone, wooden, or plastic utensils to protect the non-stick surface from scratches.
- **Compatibility:** This cookware is suitable for all types of stovetops, including induction, gas, electric, and ceramic.

Oven Use:

- The cookware, once handles are detached, is oven safe.
- Always remove the quick-release handles before placing the pans in the oven.
- Use oven mitts when handling hot cookware from the oven.

Maintenance and Cleaning

Daily Cleaning:

- Allow cookware to cool completely before washing to prevent warping and thermal shock.
- Wash with warm, soapy water and a soft sponge or cloth. For stubborn food residues, soak the pan in warm water before cleaning.
- Avoid abrasive cleaners, steel wool, or scouring pads, as these can damage the non-stick coating.
- Rinse thoroughly and dry immediately to prevent water spots.

Dishwasher Use:

This cookware is dishwasher safe. However, hand washing is recommended to prolong the life of the non-stick coating and the overall appearance of the cookware.

Storage:

When stacking cookware, place a soft cloth or pan protector between each piece to prevent scratching the non-stick surface.

Troubleshooting

Problem	Possible Cause	Solution
Food sticking to the pan.	Too high heat, insufficient oil, or damaged coating.	Use lower heat settings. Add a small amount of oil. Avoid metal utensils. Re-season the pan if needed.
Handles feel loose.	Handle not fully engaged.	Ensure the quick-release button is pressed and the handle is slid firmly until it clicks into place. Do not use if loose.
Discoloration on cookware.	Overheating or mineral deposits from water.	Use lower heat. Clean with a mixture of water and vinegar to remove mineral deposits.

Specifications

Brand: Royalty Line

Model Number: RL-ES2014M

Color: Black

Material: Stainless Steel (body), Stone Coating (interior)

Handle Material: Stainless Steel (with quick-release mechanism)

Number of Pieces: 14

Oven Safe: Yes (without handles)

Dishwasher Safe: Yes

Compatibility: All stovetops, including Induction

Item Weight: Approximately 9.74 Kilograms

UPC: 024606039578

Warranty and Support

Royalty Line products are manufactured to high-quality standards. For information regarding warranty coverage, product support, or spare parts availability, please refer to the warranty card included with your purchase or contact Royalty Line customer service directly. Contact details can typically be found on the manufacturer's official website or on the product packaging.
Please retain your proof of purchase for any warranty claims.

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