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› Sur La Table Tri-Ply Stainless Steel 10-Piece Set Instruction Manual

Sur La Table SLT-0001234

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Model: SLT-0001234

PRODUCT OVERVIEW

The Sur La Table Tri-Ply Stainless Steel 10-Piece Set is designed for superior cooking performance and durability. Each piece features a tri-ply construction, combining the heat conductivity of aluminum with the durability and non-reactivity of stainless steel. This set is suitable for all stovetops, including induction, and is oven safe.



Image: The complete Sur La Table Tri-Ply Stainless Steel 10-Piece Cookware Set, showcasing various pots, pans, and lids.

SETUP AND FIRST USE

Before using your new cookware set for the first time, please follow these steps:

1. **Unpack and Inspect:** Carefully remove all packaging materials. Inspect each piece for any signs of damage.
2. **Initial Cleaning:** Wash all cookware pieces and lids thoroughly with warm, soapy water. Rinse well and dry immediately with a soft cloth to prevent water spots.
3. **Remove Labels:** Ensure all labels and stickers are removed from the cooking surfaces. If any adhesive remains, gently rub with a small amount of cooking oil and then wash again.



Image: Sur La Table Tri-Ply Stainless Steel cookware set arranged on a kitchen counter, ready for use.

OPERATING INSTRUCTIONS

To achieve the best cooking results and prolong the life of your cookware, consider the following:

- **Heat Management:** Due to the tri-ply construction, these pans heat quickly and evenly. Use medium to low heat for most cooking tasks. High heat should only be used for boiling liquids or searing, and only for short periods. Overheating can cause discoloration and food to stick.
- **Preheating:** For best results, preheat your pan on medium heat for 1-2 minutes before adding food. A good test is to sprinkle a few drops of water into the pan; if they bead up and dance, the pan is ready.
- **Cooking Oils:** Always add cooking oil or butter to a preheated pan before adding food to prevent sticking.
- **Utensils:** While stainless steel is durable, avoid using sharp metal utensils that could scratch the surface. Silicone, wood, or plastic utensils are recommended.
- **Oven Use:** This cookware is oven safe up to 500°F (260°C). Lids are oven safe up to 350°F (175°C).

CARE AND MAINTENANCE

Proper care will ensure your Sur La Table cookware remains in excellent condition for years:

- **Cool Before Cleaning:** Always allow cookware to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Hand Washing:** Hand washing is recommended to preserve the finish and extend the life of your cookware. Use warm, soapy water and a non-abrasive sponge or cloth. For stubborn food residue, soak the pan in warm, soapy water for a few minutes before cleaning.
- **Dishwasher Use:** While the cookware is dishwasher safe, harsh detergents and high heat in dishwashers can dull the finish over time.
- **Stain Removal:** For discoloration or stubborn stains (e.g., from hard water or high heat), a stainless steel cleaner or a paste made of baking soda and water can be used. Apply, let sit, then scrub gently and rinse thoroughly.
- **Storage:** Store cookware carefully to prevent scratching. Placing a cloth or paper towel between stacked pans can help protect the surfaces.

TROUBLESHOOTING

Issue	Possible Cause	Solution
Food sticking to the pan	Pan not preheated sufficiently; insufficient oil; heat too high.	Preheat pan properly, use adequate oil/fat, cook on medium to low heat.
Blue/rainbow discoloration	Overheating; mineral deposits from water.	Reduce heat. Clean with a stainless steel cleaner or a mixture of white vinegar and water.
White spots or residue	Mineral deposits from hard water or starchy foods.	Boil a solution of 1 part white vinegar to 3 parts water in the pan for 5-10 minutes, then wash.

SPECIFICATIONS

- **Brand:** Sur La Table
- **Model:** SLT-0001234
- **Material:** Tri-Ply Stainless Steel (Stainless Steel, Aluminum Core, Stainless Steel)
- **Number of Pieces:** 10
- **Handle Material:** Stainless Steel
- **Compatibility:** All stovetops, including induction
- **Oven Safe:** Cookware up to 500°F (260°C), Lids up to 350°F (175°C)
- **UPC:** 400023933468
- **ASIN:** B01CKKQGIW

WARRANTY AND SUPPORT

Sur La Table cookware is crafted with quality and durability in mind. While specific warranty details may vary, generally, products are covered against defects in materials and workmanship under normal household use.

For warranty claims, product support, or to purchase replacement parts, please contact Sur La Table customer service. You can find contact information on the official Sur La Table website or through your original point of purchase.

Note: Always retain your proof of purchase for warranty purposes.



Image: A woman, likely associated with the Sur La Table brand, emphasizing the importance of customer feedback.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

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

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question