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> Alpine Cuisine 3 Quart Non-stick Stock Pot Instruction Manual

Alpine Cuisine High-Grade

Alpine Cuisine 3 Quart Non-stick Stock Pot Instruction Manual

Model: High-Grade

INTRODUCTION

Thank you for choosing the Alpine Cuisine 3 Quart Non-stick Stock Pot. This versatile aluminum cookware is designed for efficient and enjoyable cooking. Please read this manual carefully before first use to ensure proper handling and maintenance, which will extend the life of your product.

SETUP AND FIRST USE

Before using your new stock pot for the first time, follow these steps:

1. **Unpack:** Carefully remove all packaging materials and labels from the pot and lid.
2. **Wash:** Wash the pot and lid thoroughly with warm, soapy water. Rinse completely and dry with a soft cloth.
3. **Season (Optional):** Although the pot features a non-stick coating, a light seasoning can further enhance its performance. Apply a thin layer of cooking oil to the interior surface and heat over low heat for 2-3 minutes. Let it cool, then wipe off any excess oil.

Ergonomic Designs



Easy Hold Knob



Easy Grip Handle



Durable Rivets



Image: Alpine Cuisine 3-Quart Stock Pot with ergonomic handles and lid knob, ready for use.

Stovetop Compatibility

This stock pot is designed for use on various stove types, including:

- Gas stoves
- Electric stoves
- Halogen stoves
- Radiant stoves

It is important to match the pot's base size to the burner size to ensure even heating and energy efficiency.



Aluminum
Construction



Rust Proof



Durable



**OTHER
BRANDS**



Flimsy
Construction



Rust



Breaks Easily



Image: The stock pot shown on a stovetop, indicating compatibility with various heat sources.

OPERATING INSTRUCTIONS

Cooking with Your Stock Pot

The Alpine Cuisine stock pot is ideal for a variety of cooking tasks, including braising, boiling, stewing, and simmering. Its non-stick interior allows for cooking with minimal oil, promoting healthier meals and easier food release.

- **Even Heat Distribution:** The aluminum construction ensures quick and even heat transfer, preventing hot spots and ensuring consistent cooking results.
- **Tempered Glass Lid:** The transparent tempered glass lid allows you to monitor your food without lifting the lid, preserving heat and moisture.
- **Steam Vent:** The lid features a steam vent to prevent boil-overs and reduce pressure buildup, enhancing safety and control during cooking.
- **Cool-Touch Handles:** The Bakelite handles are designed to stay cool on the stovetop, providing a comfortable and secure grip when moving the pot.

Gas stove



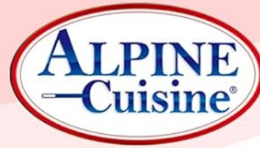
Halogen



Electric Stove



Radiant stove



Easy grip
Handle



Flat & Wider
bottom



Steam and
moisture flow

Image: Close-up of the stock pot showing the ergonomic handle, flat bottom for even heating, and the steam vent on the lid.

Oven Use

The stock pot is oven safe up to 350°F (175°C). This allows for seamless transition from stovetop to oven for dishes that require baking or finishing in the oven.

CARE AND MAINTENANCE

Proper care will ensure the longevity and performance of your Alpine Cuisine stock pot.

- **Cleaning:** The pot is generally dishwasher-safe. However, for best results and to preserve the non-stick coating, hand washing with warm, soapy water and a soft sponge is recommended. Avoid abrasive cleaners or scouring pads that can damage the non-stick surface.
- **Non-stick Coating:** To protect the non-stick coating, use wooden, silicone, or plastic utensils. Avoid metal utensils that can scratch the surface.
- **Storage:** When storing, place a soft cloth or paper towel between stacked pots to prevent scratching the non-stick

surface.

TROUBLESHOOTING

If you encounter any issues with your stock pot, consider the following:

- **Food Sticking:** Ensure you are using a small amount of oil or butter, even with non-stick. Overheating can also damage the non-stick surface over time, leading to sticking.
- **Uneven Heating:** Verify that the pot's base is centered on the burner and that the burner size matches the pot's diameter for optimal heat distribution.
- **Lid Fit:** If the lid does not fit properly, check for any debris around the rim of the pot or lid. Ensure the lid is correctly aligned.

SPECIFICATIONS

Feature	Detail
Brand	Alpine Cuisine
Model Number	High-Grade
Material	Aluminum (Pot), Glass (Lid)
Capacity	3 Quarts
Color	Open Stock
Finish Type	Non Stick
Shape	Round
Product Dimensions	7.9"W x 3.7"H
Item Weight	2.18 pounds
Oven Safe	Yes (up to 350°F)
Dishwasher Safe	Yes (Hand wash recommended for longevity)

High Quality



7.9"
20 cm

3.72"
9.5cm



Image: The stock pot displaying its key dimensions and capacity.

WARRANTY INFORMATION

Alpine Cuisine is committed to customer satisfaction. While specific warranty details are not provided in this manual, the product is designed for durability and quality. For any warranty-related inquiries, please contact Alpine Cuisine customer support directly.

CUSTOMER SUPPORT

If you have any questions, concerns, or require assistance with your Alpine Cuisine 3 Quart Non-stick Stock Pot, please do not hesitate to reach out to our customer support team. We are dedicated to ensuring your complete satisfaction. Contact information can typically be found on the product packaging or the official Alpine Cuisine website.

