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CAROTE C00004

CAROTE Saute Pan with Lid - Instruction Manual

Model: C00004 | 24cm/2.8 Litre Classic Granite

INTRODUCTION

Thank you for choosing the CAROTE Saute Pan with Lid. This manual provides essential information for the safe and effective use, care, and maintenance of your new cookware. Please read these instructions thoroughly before first use and retain them for future reference.



Image: The CAROTE 24cm Saute Pan with Lid, showcasing its classic granite finish and wooden-look handle.

SETUP

Unpacking

Carefully remove all packaging materials, labels, and tags from the pan and lid. Inspect the pan for any signs of damage. If any damage is found, do not use the product and contact customer support.

Initial Cleaning

Before first use, wash the pan and lid thoroughly with warm, soapy water. Rinse completely and dry with a soft cloth. It is recommended to lightly season the non-stick surface by rubbing a small amount of cooking oil over the interior with a paper towel, then wiping it clean. This helps maintain the non-stick properties.

OPERATING INSTRUCTIONS

Compatible Heat Sources

This saute pan is designed for versatility and is compatible with various cooktops:

- Induction stovetops
- Gas stovetops
- Electric stovetops (coil and smooth surface)
- Ceramic stovetops
- Halogen stovetops

Excellent Heat Transfer With All Cooktops

Fast , Even & Save Energy



Image: The base of the CAROTE Saute Pan, illustrating its compatibility with gas, ceramic, electric, and induction cooktops.

Heat Settings

The pan's design ensures even and rapid heat distribution. To preserve the non-stick coating and prevent damage, avoid using excessively high heat. Medium heat settings are generally sufficient for most cooking tasks. The handle is designed to remain cool during stovetop use.

Non-Stick Performance

The pan features a durable granite non-stick coating for effortless food release. While cooking, a minimal amount of oil or butter is recommended to enhance flavor and further protect the surface.

Ultra Durable Nonstick

5x Nonstick Ability vs. Other Nonstick Pan



Image: An omelet effortlessly sliding out of the CAROTE Saute Pan, highlighting its ultra-durable non-stick surface.

Utensil Use

To protect the non-stick surface, use only wooden, silicone, or heat-resistant plastic utensils. Avoid using metal utensils, sharp objects, or abrasive pads, as these can scratch and damage the coating.

Cooking Versatility

The deep design and included lid make this pan suitable for a variety of cooking methods, including sauteing, frying, simmering, and stewing. The higher sidewalls help prevent overflowing.

Video: Official CAROTE demonstration of the saute pan's use in preparing various dishes, showcasing its deep design and non-stick capabilities.

MAINTENANCE AND CARE

Cleaning Instructions

- **Hand Wash Only:** This pan is not dishwasher safe. Hand washing is required to maintain the integrity of the non-stick coating and the wooden-look handle.

- **Cool Down Before Washing:** Always allow the pan to cool completely before washing. Pouring cold water into a hot pan can cause warping or damage to the non-stick surface.
- **Gentle Cleaning:** Use warm, soapy water and a soft sponge or cloth to clean the pan. The non-stick surface makes cleaning easy, often requiring just a simple wipe. Avoid abrasive cleaners, steel wool, or harsh scrubbing pads.
- **Rivetless Interior:** The pan features a rivetless interior design to prevent food from getting stuck, making cleaning even simpler.



Image: A hand wiping the interior of the CAROTE Saute Pan with a soft cloth, demonstrating its easy-to-clean non-stick surface.

Storage

Store the pan in a dry place. If stacking with other cookware, place a soft cloth or pan protector between the pan and other items to prevent scratches to the non-stick surface.

TROUBLESHOOTING

Food Sticking

If food begins to stick, ensure you are using a small amount of cooking oil or butter. Avoid using metal

utensils that can scratch the non-stick coating. Re-seasoning the pan with a light coat of oil after cleaning can help restore its non-stick properties.

Uneven Heating

The pan is designed for even heat distribution. Ensure the pan is properly centered on your heat source. Using appropriate heat settings (medium heat for most cooking) will prevent hot spots and ensure consistent cooking results.

SPECIFICATIONS

Feature	Detail
Brand	CAROTE
Model Number	C00004
Material	Classic Granite (coating)
Capacity	2.6 Liters (approx. 2.8 Quarts)
Color	Classic Granite
Handle Material	Wood
Non-stick Coating	Yes
Dishwasher Safe	No (Hand Wash Only)
Oven Safe	No
Maximum Temperature	250 Degrees Celsius
Compatible Devices	Electric Coil, Gas, Smooth Surface Induction
Item Weight	1.5 Kilograms



ONLY 6.5qt Come with Side Handle

Size (qt)	Height (inch)	Lid Dia. (inch)	Dia. (inch)	Weight (lb)
3	2.8	9.5	7.3	2
4.5	3.3	11	8.5	2.5
6	3.5	12	9	2.7
6.5	3.5	12.6	9.8	3.3

Image: Diagram illustrating the dimensions of the CAROTE Saute Pan, including its 10-inch diameter and 2.8-inch height.

WARRANTY AND SUPPORT

Warranty Information

CAROTE offers a 12-month warranty for this product. In case you receive a defective or damaged item due to shipping, or encounter any quality problems during normal use, please contact CAROTE customer service. We are committed to addressing your concerns promptly.

Customer Support

For assistance, questions, or warranty claims, please refer to the contact information provided with your purchase or visit the official CAROTE store online. You can find more information and products at the [CAROTE Store](#).