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Cook N Home 02570

Cook N Home 8 Quart Stainless Steel Stockpot with Lid Instruction Manual

Model: 02570

Introduction

This manual provides essential information for the proper use and care of your Cook N Home 8 Quart Stainless Steel Stockpot with Lid. Please read these instructions thoroughly before first use and retain for future reference. This stockpot is designed for various cooking tasks, offering durability and efficient heat distribution.



Image: The Cook N Home 8 Quart Stainless Steel Stockpot with its glass lid.

Product Features

- **18/10 Stainless Steel Construction:** The stockpot is crafted from mirror-polished 18/10 stainless steel, providing resistance to deformation and ensuring long-lasting performance. An aluminum disc bottom is integrated between the steel layers for even heat distribution, preventing hot spots.
- **Large Capacity:** With an 8-quart capacity, this stockpot is suitable for preparing family-sized meals, soups, stews, and boiling pasta.
- **Induction Compatible:** The stockpot is compatible with various heat sources, including gas, electric, glass, ceramic, and halogen stovetops, as well as induction cooktops.
- **Oven Safe:** The pot is oven safe up to 500°F (260°C). The tempered glass lid is oven safe up to 350°F (175°C).
- **Easy to Clean, Stack, and Store:** Both the inner and outer surfaces are smooth for easy cleaning. The design allows for convenient stacking to maximize storage space.

- **Tempered Glass Lid with Steam Vent:** The transparent lid allows for monitoring food during cooking without lifting, and the steam vent helps prevent boil-overs.
- **Comfortable and Durable Handles:** Riveted stainless steel handles provide a secure and comfortable grip.



Image: Close-up view of the stockpot's sturdy riveted stainless steel handle.

Setup

1. **Unpacking:** Carefully remove all packaging materials and labels from the stockpot and lid.
2. **Initial Cleaning:** Before first use, wash the stockpot and lid thoroughly with warm, soapy water. Rinse completely and dry immediately to prevent water spots.

Operating Instructions

Heat Management

- **Medium to Low Heat:** Stainless steel cookware conducts heat efficiently. For most cooking, use medium to low heat settings. High heat should only be used for boiling liquids.
- **Preheating:** For best results, preheat the pot on medium heat for a few minutes before adding food.
- **Stovetop Compatibility:** This stockpot is suitable for use on gas, electric, glass, ceramic, halogen, and induction cooktops. Ensure the pot's base is centered on the heat source.



Image: The stockpot on an induction cooktop, illustrating its compatibility with multiple heat sources.

Using the Lid

- The tempered glass lid allows you to monitor cooking progress without releasing heat or moisture.
- The integrated steam vent helps to release excess steam, reducing the risk of boil-overs.

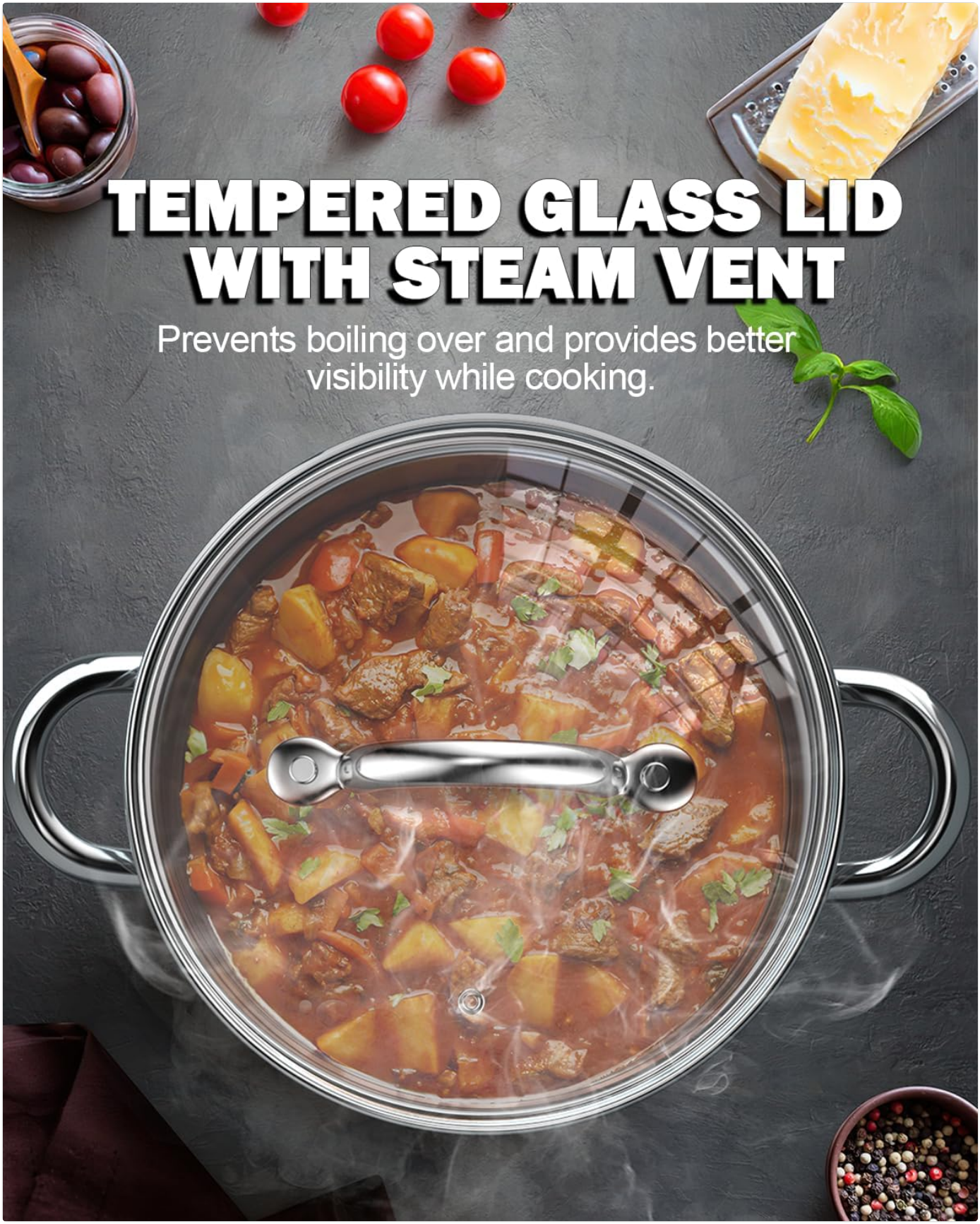


Image: The stockpot with its tempered glass lid, allowing visibility of the cooking process.

Oven Use

- The stockpot is oven safe up to 500°F (260°C).
- The glass lid is oven safe up to 350°F (175°C).
- Always use oven mitts when handling hot cookware.



Image: The stockpot placed inside an oven, highlighting its oven-safe capability.

Maintenance and Cleaning

Cleaning

- **Dishwasher Safe:** The stockpot and lid are dishwasher safe for convenience.

- **Hand Washing:** For best results and to maintain the luster of the stainless steel, hand washing with warm, soapy water and a non-abrasive sponge is recommended.
- **Drying:** Always dry the pot thoroughly immediately after cleaning to prevent water spots and maintain its shine.



Image: A person hand-washing the stockpot, with an inset demonstrating its dishwasher-safe feature.

Storage

The stockpot's design allows for stacking with other compatible cookware, optimizing storage space in your kitchen.

Troubleshooting

Food Sticking

- Ensure the pot is properly preheated before adding food.
- Use an adequate amount of cooking oil or fat.
- Avoid overcrowding the pot, which can lower the temperature and lead to sticking.

Discoloration

- **Blue/Rainbow Stains:** These are typically caused by minerals in water or overheating. They can often be removed by cleaning with white vinegar or a stainless steel cleaner.
- **White Spots:** Caused by mineral deposits from hard water or starchy foods. A solution of vinegar and water can help remove these.

Specifications

Feature	Detail
Brand	Cook N Home
Model Number	02570
Capacity	8 Quarts (7.6 Liters)
Material	18/10 Stainless Steel, Glass (Lid)
Finish Type	Polished
Product Dimensions	9.4"D x 12"W x 6.9"H
Item Weight	3.3 Pounds
Oven Safe	Pot: Up to 500°F (260°C), Lid: Up to 350°F (175°C)
Stovetop Compatibility	Gas, Electric, Glass, Ceramic, Halogen, Induction
UPC	813046025704

Warranty and Support

This Cook N Home stockpot comes with a 1-year hassle-free replacement warranty through Cook N Home. For warranty claims or support, please contact Cook N Home directly.

Product Videos

Stainless Steel Cookware Set Overview

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Video: An overview of the Cook N Home Stainless Steel Cookware Set, highlighting features and design elements relevant to the stockpot.

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