

duxtop SSIB-19

Duxtop Professional Stainless Steel Induction Cookware Set User Manual

Model: SSIB-19

Brand: duxtop

1. INTRODUCTION

Thank you for choosing the Duxtop Professional Stainless Steel Induction Cookware Set. This 19-piece kitchen set is crafted from premium food-grade 18/10 stainless steel, designed for durability and optimal cooking performance. Featuring impact-bonded technology for fast and even heating, this set is suitable for a wide range of cooking methods and stovetops. Please read this manual thoroughly before first use to ensure proper care and maximize the lifespan of your cookware.

2. PRODUCT OVERVIEW

The Duxtop Professional Stainless Steel Induction Cookware Set includes the following components:

- 1.4 Quart Saucepan with Lid
- 2.4 Quart Saucepan with Lid
- 4 Quart Casserole with Lid
- 7.6 Quart Stockpot with Lid
- 5.28 Quart Saute Pan with Lid
- 8-inch Fry Pan
- 9.5-inch Fry Pan
- 9.5-inch Boiler Basket
- 9.5-inch Steam Basket
- 2-prong Fork
- Solid Spoon
- Ladle
- Slotted Turner
- Skimmer



Figure 2.1: The complete 19-piece Duxtop Professional Stainless Steel Induction Cookware Set, showcasing various pots, pans, and utensils.

3. SETUP AND FIRST USE

3.1 Unpacking

Carefully remove all cookware pieces and accessories from their packaging. Inspect each item for any signs of damage.

3.2 Initial Cleaning

Before first use, wash all cookware and utensils thoroughly with warm, soapy water. Rinse well and dry immediately to prevent water spots.

4. OPERATING INSTRUCTIONS

4.1 Stovetop Compatibility and Heating

Duxtop Professional Stainless Steel Cookware is designed with a heavy gauge impact-bonded aluminum encapsulated bottom, ensuring fast, even, and energy-efficient heating. This cookware is compatible with all stovetops, including:

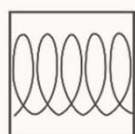
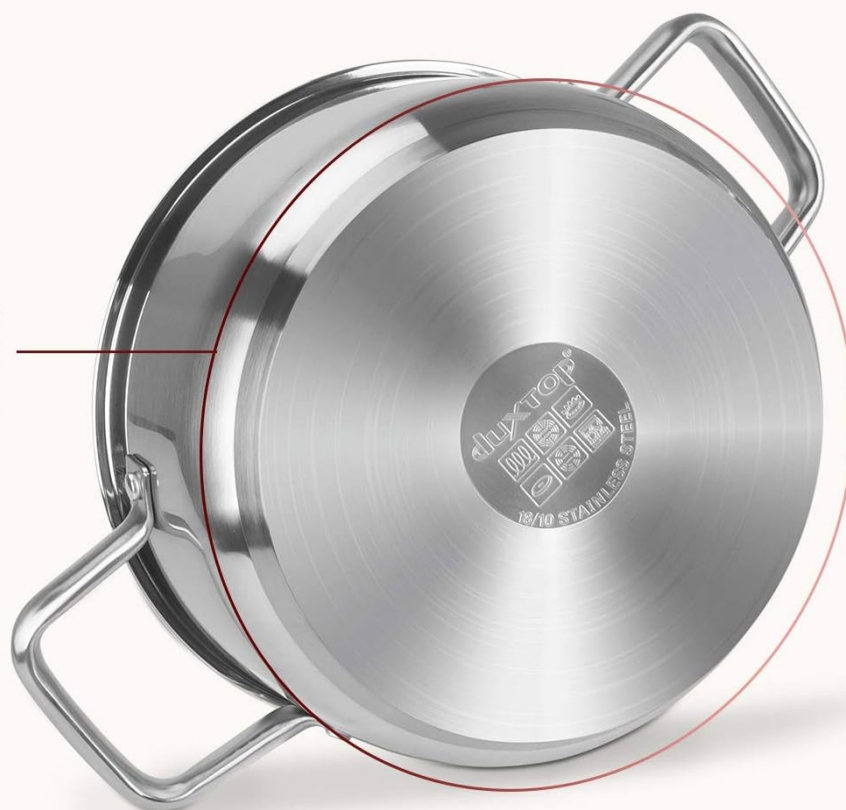
- Induction

- Gas
- Electric
- Halogen

FAST & EVEN HEATING

Heavy Gauge Impact-bonded Aluminum Encapsulated Bottom for Fast and Even Heating

Large induction base with aluminum layer for fast and even heating



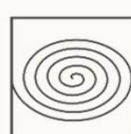
Induction



Gas



Electric



Electric Rings



Halogen



Glass Ceramic

Figure 4.1: The heavy-gauge impact-bonded base of Duxtop cookware, designed for fast and even heat distribution across various stovetops.

4.2 General Cooking Tips for Stainless Steel

- **Preheating:** Always preheat your pan before adding food. A good test is to sprinkle a few drops of water into the hot pan; if they bead up and dance, the pan is ready. If they evaporate immediately, it's too hot. If they just sit there, it's not hot enough.
- **Oil Usage:** Use a sufficient amount of cooking oil or fat. For best results, add oil after preheating, just before adding food.
- **Heat Settings:** Stainless steel heats efficiently. Most cooking can be done on medium to medium-high heat. High heat should generally be reserved for boiling water. Excessive high heat can cause discoloration and food sticking.
- **Handles and Lids:** The stylish shaped handles are secured with stainless steel rivets for durability. Clear tempered glass lids allow for easy monitoring of your cooking progress without lifting the lid, helping to retain heat and moisture.



Clear Tempered
Glass Lid

Rivet Reinforcement

Stay-cool Stainless-steel
Perfect-grip Handle

Figure 4.2: Detailed view of a Duxtop saucepan highlighting its clear tempered glass lid, reinforced rivets, and stay-cool stainless steel handle.

MULTIPURPOSE COOKWARE SET

Suitable for a variety of cooking methods

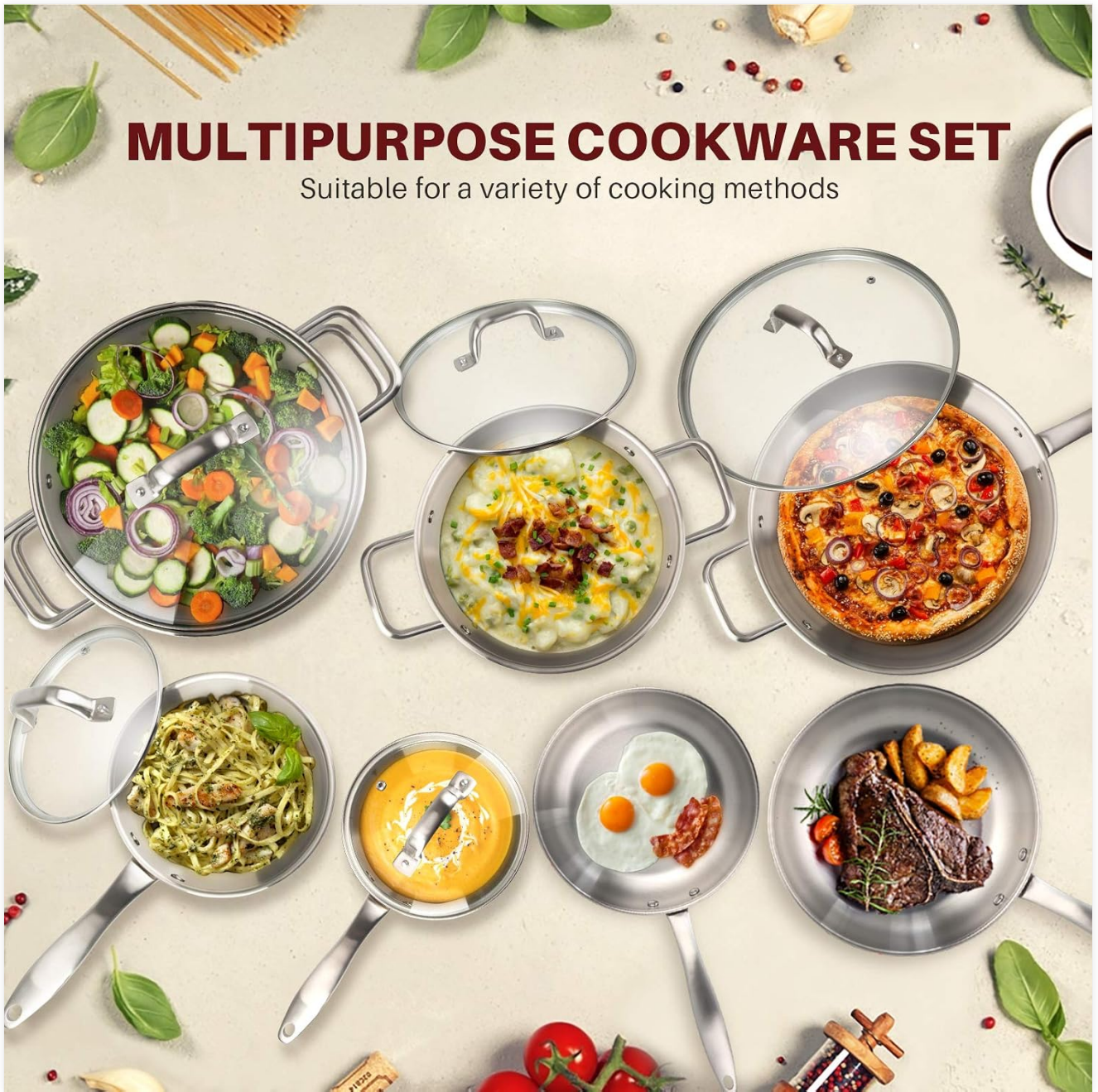


Figure 4.3: Examples of the multipurpose use of the Duxtop cookware set, suitable for a variety of cooking methods.

7.6QT STOCKPOT COVERED WITH PASTA INSERT AND STEAMER INSERT



Figure 4.4: The 7.6 Quart Stockpot shown with its included pasta insert and steam basket, demonstrating its versatility.

5. MAINTENANCE AND CLEANING

5.1 Cleaning

All Duxtop stainless steel pots and pans are **dishwasher-safe** for convenient cleaning. For best results and to maintain the cookware's shine, hand washing with warm, soapy water and a non-abrasive sponge is recommended.

5.2 Oven and Freezer Safety

The stainless steel pots and pans are **oven-safe up to 550°F (287°C)**. The glass lids are oven-safe up to 400°F (204°C). The cookware is also **freezer-safe** for food storage.

OVEN SAFE



**DISHWASHER
SAFE**

Figure 5.1: Illustration of Duxtop cookware being oven-safe and dishwasher-safe for versatile use and easy cleaning.

5.3 Removing Stubborn Stains and Discoloration

For stubborn food residue, fill the pan with water and a small amount of dish soap, then bring to a simmer. This will help loosen the residue. For discoloration (e.g., blue or rainbow stains caused by minerals in water or high heat), a non-abrasive stainless steel cleaner or a mixture of vinegar and water can be used. Apply, let sit for a few minutes, then scrub gently and rinse thoroughly.

6. TROUBLESHOOTING

6.1 Food Sticking

If food sticks to your stainless steel cookware, it is often due to insufficient preheating or not enough cooking fat. Ensure the pan is properly preheated (water bead test) and use an adequate amount of oil or butter. Allow food to naturally release from the surface; do not force it.

6.2 White Spots or Mineral Deposits

White spots are typically mineral deposits from water. These can be easily removed by boiling a solution of water and white

vinegar (1 part vinegar to 3 parts water) in the pan for a few minutes, then rinsing and drying.

6.3 Heat Discoloration (Blue/Brown Tints)

Overheating can cause stainless steel to develop a blue or brown tint. This is harmless and does not affect cooking performance. It can often be removed with a stainless steel cleaner or a paste made from baking soda and water.

7. SPECIFICATIONS

Feature	Detail
Brand	duxtop
Model Number	SSIB-19
Material	Food Grade 18/10 Stainless Steel
Number of Pieces	19
Handle Material	Stainless Steel
Lid Material	Tempered Glass
Stovetop Compatibility	Induction, Gas, Electric, Halogen
Oven Safe Temperature (Cookware)	Up to 550°F (287°C)
Oven Safe Temperature (Glass Lid)	Up to 400°F (204°C)
Dishwasher Safe	Yes
Freezer Safe	Yes
Product Dimensions	23.5 x 12.48 x 10.98 inches
Item Weight	29.7 pounds

8. WARRANTY AND SUPPORT

Duxtop stands behind its products with comprehensive warranties. For specific warranty details, product registration, or technical support, please refer to the warranty card included with your purchase or visit the official Duxtop website. For further assistance, you may contact Duxtop customer service through their official channels.