

Scanpan CS+ 10-Piece Set

Scanpan CS+ 10-Piece Nonstick Cookware Set Instruction Manual

Model: CS+ 10-Piece Set

INTRODUCTION

Thank you for choosing the Scanpan CS+ 10-Piece Nonstick Cookware Set. This set features revolutionary Stratanium+, Scanpan's commercial-grade nonstick surface, combined with a durable brushed stainless steel exterior. Designed for exceptional searing and easy food release, this cookware is built to last. The five-layer clad aluminum construction ensures quick and even heat distribution and excellent heat retention. This manual provides essential information for the proper setup, use, and care of your new cookware set.

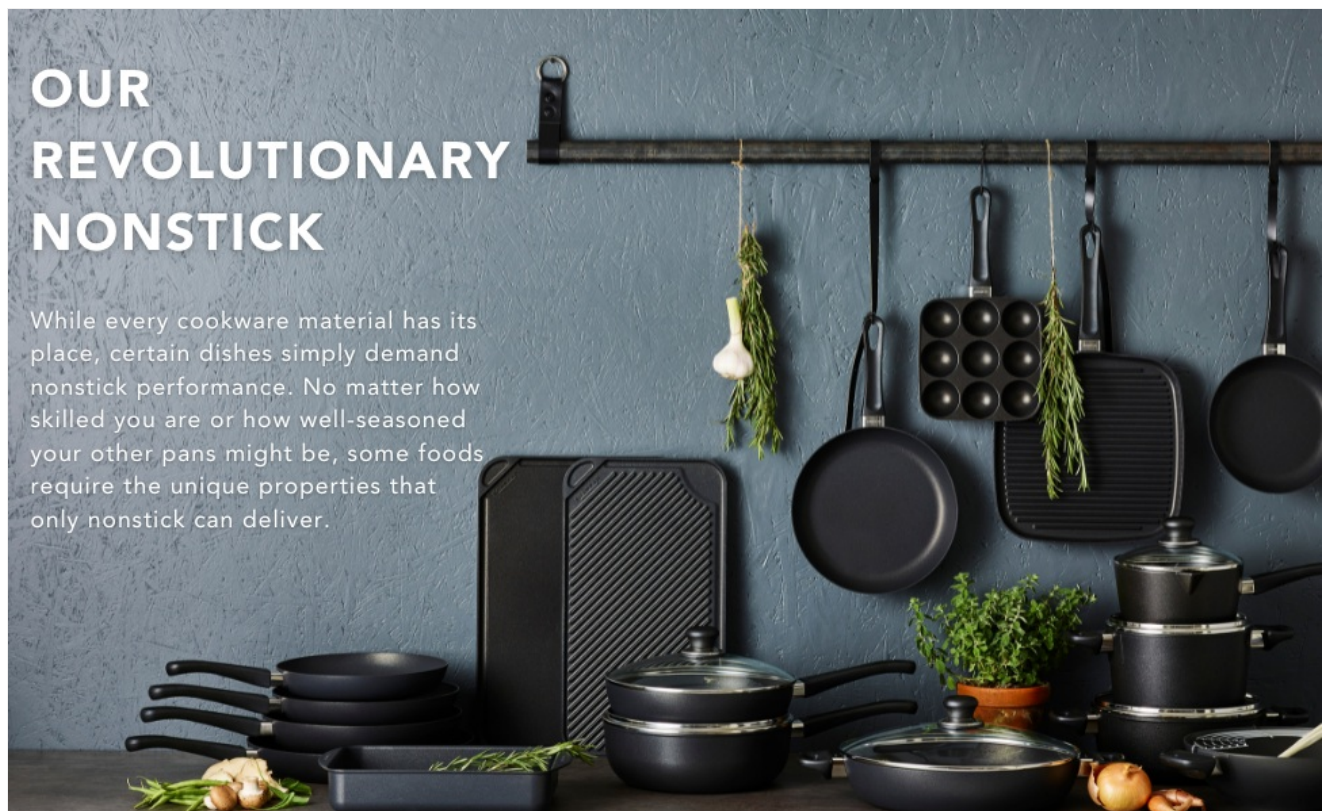


Image: Overview of the Scanpan CS+ cookware set, highlighting its revolutionary nonstick properties.

INCLUDED COMPONENTS

Your Scanpan CS+ 10-Piece Nonstick Cookware Set includes the following items:

- 12-inch nonstick frying pan
- 2-quart saucepan with lid
- 8-inch nonstick frying pan
- 1.5-quart saucepan with lid
- 3-quart sauté pan with lid
- 8-quart stockpot with lid
- Slotted spoon
- Pasta server
- Spatula
- Tongs

SETUP

1. **Unpacking:** Carefully remove all cookware pieces and accessories from their packaging. Retain packaging for future storage or transport if needed.
2. **Initial Cleaning:** Before first use, wash all cookware and lids thoroughly with warm, soapy water. Rinse completely and dry with a soft cloth. This removes any manufacturing residues.
3. **Conditioning (Optional but Recommended):** For optimal nonstick performance, lightly rub a small amount of cooking oil (e.g., vegetable oil) onto the nonstick surface with a paper towel. Heat the pan over low heat for 30 seconds, then remove from heat and wipe off any excess oil. This helps to condition the surface.

OPERATING INSTRUCTIONS

Heat Management

- **Compatible Cooktops:** Scanpan CS+ cookware is compatible with all cooktops, including induction, gas, electric, and ceramic.
- **Oven Safe:** This cookware is oven safe up to 500°F (260°C), allowing for versatile cooking from stovetop to oven.
- **Medium Heat Usage:** Due to the excellent heat conductivity of the clad aluminum construction, medium heat is typically sufficient for most cooking tasks. High heat should only be used for boiling liquids. Overheating can damage the nonstick surface over time.

Cooking Tips

- **Oil Usage:** While the Stratanium+ nonstick surface allows for cooking with minimal or no oil, a small amount of oil or butter can enhance flavor and browning. Avoid aerosol cooking sprays, as they can leave a residue that may affect nonstick performance.
- **Utensil Compatibility:** The Stratanium+ nonstick coating is designed to be metal utensil safe. However, for prolonged life of your cookware, silicone, wood, or plastic utensils are recommended.
- **Searing and Browning:** The micro-textured surface of the CS+ cookware is optimized for exceptional searing and browning, allowing you to achieve professional results.



Image: Close-up of a Scanpan CS+ saucepan with its glass lid, showcasing the quality construction.



Image: Detail of the ergonomic stainless steel handle on a Scanpan CS+ saucepan.

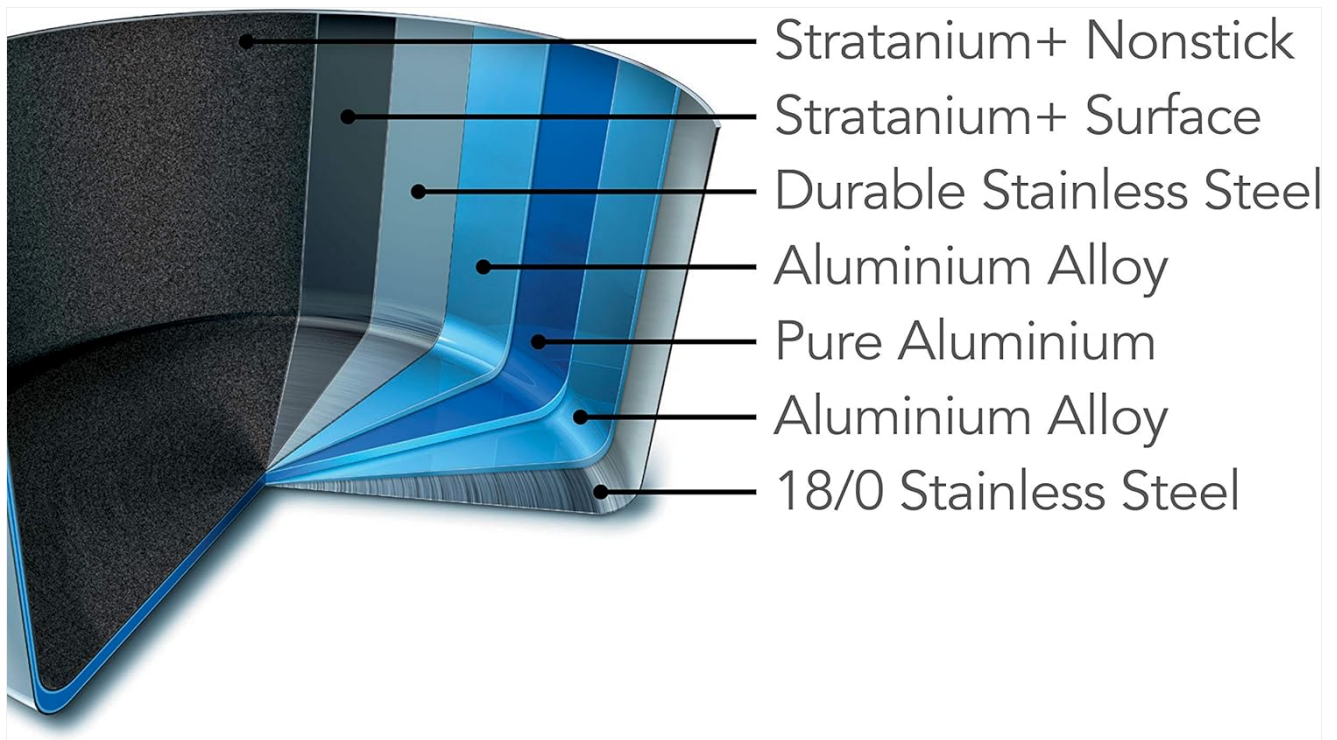


Image: Cross-section diagram illustrating the five-layer construction of Scanpan CS+ cookware, including Stratanium+ nonstick and stainless steel layers.

MAINTENANCE AND CARE

Cleaning

- **Dishwasher Safe:** Scanpan CS+ cookware is dishwasher safe for convenient cleaning.
- **Hand Washing:** For best results and to prolong the life of your cookware, hand washing with warm, soapy water and a soft sponge or cloth is recommended. Avoid abrasive cleaners, steel wool, or scouring pads, as these can damage the nonstick surface and exterior finish.
- **Stubborn Food Residue:** If food residue is difficult to remove, fill the pan with warm water and a small amount of dish soap, let it soak for 15-20 minutes, then clean as usual.
- **Exterior Cleaning:** The brushed stainless steel exterior can be cleaned with a non-abrasive stainless steel cleaner to maintain its luster.



Image: A Scanpan CS+ pan being wiped clean with a cloth, demonstrating effortless cleanup.

Storage

- When stacking cookware, place a soft cloth or pan protector between pieces to prevent scratching the

nonstick surface or exterior.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to nonstick surface	<ul style="list-style-type: none">◦ Pan not properly conditioned.◦ Excessive heat used.◦ Residue buildup from cooking sprays.	<ul style="list-style-type: none">◦ Re-condition the pan with a small amount of cooking oil.◦ Use medium heat for most cooking.◦ Avoid aerosol cooking sprays. Clean thoroughly to remove any existing residue.
Discoloration on stainless steel exterior	<ul style="list-style-type: none">◦ High heat exposure.◦ Mineral deposits from water.	<ul style="list-style-type: none">◦ Clean with a stainless steel cleaner or a paste of baking soda and water.◦ Use appropriate heat settings.
Handles becoming hot during use	<ul style="list-style-type: none">◦ Prolonged high heat.◦ Flame extending up the sides of the pan on gas stoves.◦ Oven use.	<ul style="list-style-type: none">◦ Always use oven mitts or pot holders when handling hot cookware.◦ Adjust gas flame so it does not extend beyond the base of the pan.

SPECIFICATIONS

- **Model:** Scanpan CS+ 10-Piece Set
- **Material:** Aluminum, Stainless Steel (5-layer clad construction)
- **Nonstick Coating:** Stratanium+ (Commercial-grade, PFOA/PFOS free)
- **Material Type Free:** PTFE Free
- **Color:** Silver (Stainless Steel exterior)
- **Number of Pieces:** 10
- **Cooktop Compatibility:** All cooktops, including Induction
- **Oven Safe Temperature:** Up to 500°F (260°C)
- **Dishwasher Safe:** Yes
- **Utensil Compatibility:** Metal, Wood, Plastic, Silicone
- **Product Dimensions:** 24 x 13.5 x 11.5 inches (packaging dimensions)
- **Item Weight:** 1 pounds (Note: This appears to be a placeholder or incorrect weight for the entire set)
- **UPC:** 083421176998

WARRANTY AND SUPPORT

Scanpan products are manufactured to high-quality standards. For specific warranty details, please refer to the warranty card included with your purchase or visit the official Scanpan website.

If you require assistance or have questions regarding your Scanpan CS+ cookware set, please contact Scanpan customer support through their official website or the contact information provided in your product documentation.