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> Moss & Stone 6-Piece Nonstick Cookware Set Instruction Manual (Model: PARENT-6PCS)

## Moss & Stone PARENT-6PCS

# Moss & Stone 6-Piece Nonstick Cookware Set Instruction Manual

Model: PARENT-6PCS



Image: The complete Moss & Stone 6-piece nonstick cookware set, including two saucepots with glass lids and two frying pans, arranged with fresh vegetables like broccoli, carrots, and bell peppers, highlighting its use in preparing healthy meals.

## 1. SETUP AND FIRST USE

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Before using your new Moss & Stone cookware set for the first time, please follow these instructions to ensure optimal performance and longevity:

1. **Unpacking:** Carefully remove all cookware pieces and accessories from their packaging. Inspect each item for any signs of damage.
2. **Initial Cleaning:** Wash all pots, pans, and glass lids thoroughly with warm, soapy water. Use a soft sponge or cloth. Rinse completely and dry with a soft towel. Do not use abrasive scourers or harsh cleaning agents, as these can damage the nonstick coating.
3. **Handle Assembly (if applicable):** Ensure all handles are securely attached. While these handles are designed to stay cool during cooking, always use oven mitts or pot holders when handling hot cookware, especially lids, to prevent steam burns.

Your cookware is now ready for use.

## 2. OPERATING INSTRUCTIONS

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The Moss & Stone nonstick cookware set is designed for efficient and healthy cooking. Follow these guidelines for best results:

### 2.1 Heat Source Compatibility

This cookware set is compatible with a variety of heat sources, including:

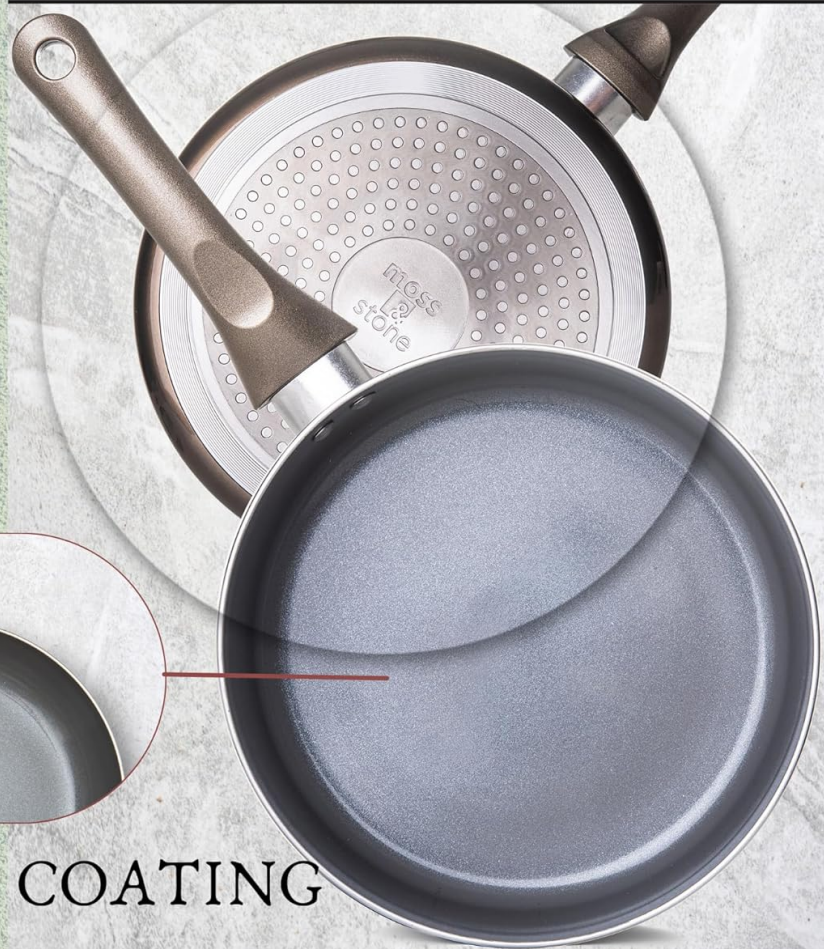
- Gas stoves
- Electric stoves
- Halogen cooktops
- Induction cooktops

Always match the cookware size to the size of your heat source to ensure even heat distribution and prevent damage to the handles or exterior finish.



Induction  
Technology  
Can be used  
on all cooking  
surfaces

# HEAT QUICKLY & EVENLY



## NON-STICK COATING

Image: A close-up view of a Moss & Stone frying pan, highlighting its textured induction-compatible base and the smooth, grey non-stick ceramic interior. This illustrates the cookware's suitability for various stove types and its easy-release surface.

### 2.2 Nonstick Cooking

The ceramic-tech nonstick coating allows for cooking with minimal oil or butter, promoting healthier meals. The coating is PTFE and PFOA free.

- **Low to Medium Heat:** Use low to medium heat settings for most cooking tasks. High heat can damage the nonstick surface over time.
- **Utensil Use:** Only use non-metal utensils (e.g., silicone, wood, plastic) to protect the nonstick coating from scratches.
- **Avoid Overheating:** Never leave empty cookware on a hot burner. Overheating can cause damage to the nonstick surface and the pan itself.

# HEALTHY COOKWARE

*For You  
And Your  
Family*



*PFOA Free*

*ECO Friendly*



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&  
stone**



Image: A Moss & Stone pot filled with colorful vegetables like broccoli and cauliflower, alongside a frying pan. The image emphasizes the cookware's suitability for healthy cooking and highlights its PFOA-free and eco-friendly attributes with clear labels.

## 2.3 Stay-Cool Handles and Glass Lids

The ergonomic Bakelite handles are designed to stay cool during stovetop cooking, providing maximum comfort and safety. The tempered glass lids allow you to monitor your food without lifting the lid, helping to retain heat and moisture.

- **Lid Placement:** Always use lids that fit snugly to the cookware to prevent excessive steam escape.
- **Lid Removal:** When removing lids, tilt them away from you to direct steam away from your face and hands. Always use oven mitts or pot holders.

# ERGONOMIC HANDLE



Image: A chef's hands seasoning food in a Moss & Stone frying pan, with a focus on the ergonomic, stay-cool handle. This image demonstrates the comfortable and secure grip provided by the handle during cooking.

## 2.4 Official Product Video

Watch this official video from Moss & Stone for a visual overview of the cookware set and its features:

Video: An official product video showcasing the Moss & Stone 6-piece nonstick cookware set, highlighting its various components, nonstick properties, and suitability for different cooking tasks. The video provides a comprehensive look at the design and functionality of the pots and pans.

## 3. MAINTENANCE AND CARE

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Proper care will extend the life and performance of your Moss & Stone cookware:

- **Cleaning:** The cookware set is dishwasher safe. For best results and to preserve the nonstick coating, hand washing with warm, soapy water and a soft sponge is recommended.
- **Stubborn Food:** If food residue is difficult to remove, soak the pan in warm, soapy water for a few minutes before cleaning. Avoid using metal scouring pads or harsh chemicals.
- **Storage:** To prevent scratches to the nonstick surface, place a soft cloth or paper towel between pans when stacking them for storage.

## 4. TROUBLESHOOTING

Here are solutions to common issues you might encounter:

- **Food Sticking:** If food begins to stick, ensure you are using a small amount of oil or butter. Avoid high heat, which can degrade the nonstick surface over time. Ensure the pan is clean and free of residue from previous cooking.
- **Uneven Heating:** Verify that the cookware size matches the size of your burner. Using a pan that is too large or too small for the heat source can lead to uneven heating.
- **Handles Getting Hot:** While designed to stay cool, extreme heat or prolonged exposure to high temperatures can cause handles to warm. Always use oven mitts or pot holders as a precaution.

## 5. SPECIFICATIONS

Detailed specifications for the Moss & Stone 6-Piece Nonstick Cookware Set:

**moss & stone** 6 PCS COOKWARE SET

*Sauce Pot (1.5 Quart)* *Casserole Pan (2.5 Quart)*

6.2In (D)- 2.75In (H) 8In (D)- 3.5In (H)

*Frypan*

9.5In (D)- 2.16In (H) 8In (D)- 1.77In (H)

Your Natural Partner In The Kitchen

Image: A visual diagram illustrating the dimensions and components of the Moss & Stone 6-piece cookware set, including the saucepot, casserole pan, and two frying pans, with their respective capacities and diameters.

Feature

Detail

<b>Material</b>	Aluminum, Ceramic Coating, Glass (Lids), Bakelite (Handles)
<b>Color</b>	Dark Grey
<b>Number of Pieces</b>	6
<b>Included Components</b>	1.5 Qt Saucepot, 2.5 Qt Casserole Pan, 8" Frypan, 9.5" Frying Pan, 2 Glass Lids
<b>Handle Material</b>	Plastic (Bakelite)
<b>Nonstick Coating</b>	Ceramic-tech, PTFE/PFOA Free
<b>Heat Source Compatibility</b>	Gas, Electric, Halogen, Induction
<b>Dishwasher Safe</b>	Yes
<b>Oven Safe</b>	No
<b>Utensil Compatibility</b>	Non-metal utensils recommended
<b>Item Weight</b>	7 Pounds
<b>Package Dimensions</b>	18.15 x 11.97 x 4.92 inches
<b>Model Number</b>	PARENT-6PCS

## 6. WARRANTY INFORMATION

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Specific warranty details for the Moss & Stone 6-Piece Nonstick Cookware Set are not provided in the product information. Please refer to the product packaging or contact Moss & Stone customer support for warranty inquiries.

## 7. SUPPORT

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For further assistance, questions, or support regarding your Moss & Stone cookware set, please visit the official Moss & Stone store or contact their customer service department. Contact information is typically available on the product packaging or the brand's official website.

You can visit the [Moss & Stone Store on Amazon](#) for more information.