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> MICHELANGELO Hard Anodized 10-Piece Cookware Set Instruction Manual, Model A01

MICHELANGELO A01

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Model: A01

1. INTRODUCTION

Thank you for choosing the MICHELANGELO Hard Anodized 10-Piece Cookware Set. This set is designed to provide a durable and efficient cooking experience with its hard-anodized aluminum exterior and triple-layered non-stick granite interior. This manual provides essential information for the proper setup, use, care, and maintenance of your new cookware to ensure its longevity and optimal performance.



Image 1.1: The complete MICHELANGELO Hard Anodized 10-Piece Cookware Set, showcasing various pots, pans, and lids.

2. PRODUCT COMPONENTS

Your MICHELANGELO Hard Anodized 10-Piece Cookware Set includes the following items:

- 1 x 8-inch Non-stick Frying Pan
- 1 x 10-inch Non-stick Frying Pan with Lid
- 1 x 1-quart Saucepan with Lid
- 1 x 3-quart Saucepan with Lid
- 1 x 5-quart Stock Pot with Lid
- 1 x 9.5-inch Steamer Insert

PREMIUM HARD-ANODIZED COOKWARE SET FOR VARIOUS COOKING TASKS



Image 2.1: An illustration detailing each component of the 10-piece cookware set, including frying pans, saucepans, stock pot, and steamer insert.

3. SETUP AND FIRST USE

3.1 Unpacking

Carefully remove all cookware pieces and accessories from their packaging. Retain packaging for future storage or transport if needed.

3.2 Initial Cleaning

Before first use, wash all pots, pans, and lids with warm soapy water. Rinse thoroughly and dry completely with a soft cloth. This removes any manufacturing residues.

3.3 Seasoning (Optional but Recommended)

Although the cookware features a non-stick coating, a light seasoning can enhance performance and longevity:

1. Apply a thin layer of cooking oil (e.g., vegetable, canola) to the entire non-stick interior surface of each pan.
2. Heat the pan over low to medium heat for 1-2 minutes.

3. Remove from heat and let cool completely.
4. Wipe off any excess oil with a paper towel.

4. OPERATING INSTRUCTIONS

4.1 Heat Settings

Due to the excellent heat conductivity of hard-anodized aluminum, it is recommended to use low to medium heat settings for most cooking tasks. High heat can damage the non-stick coating over time and is generally unnecessary.

4.2 Utensil Compatibility

The non-stick interior is durable. However, to prolong its life, it is recommended to use silicone, wood, or plastic utensils. Metal utensils can be used with care, but avoid sharp edges or excessive scraping.

4.3 Stove Compatibility

This cookware set is compatible with all stove types, including induction, ceramic, gas, electric, and glass cooktops.



Image 4.1: An image illustrating the cookware in use on a modern stovetop, highlighting its compatibility with various heat sources.

4.4 Oven Safety

The cookware is oven safe up to 450°F (232°C). Lids are also oven safe, but always check manufacturer recommendations for glass lids if using at high temperatures.



Image 4.2: A frying pan placed inside an oven, indicating its oven-safe capability.

4.5 Strainer Lids and Pouring Spouts

The saucepans feature convenient strainer lids with two straining sizes and integrated pouring spouts on the pan rims. This design allows for easy draining of liquids without the need for a separate colander.

STRAINER LID & SPOUT

Easily Transfer Liquids without Mess



No colander needed,
built-in 2 size strainer for easy pouring.

Image 4.3: A saucepan with its specialized strainer lid and pouring spout, shown effectively draining liquid into a sink.

5. CARE AND MAINTENANCE

5.1 Cleaning

- **Cool Down:** Always allow cookware to cool completely before washing. Sudden temperature changes can warp the pan and damage the non-stick coating.
- **Hand Washing:** Hand washing with warm soapy water and a soft sponge or cloth is recommended for best results and to prolong the life of the non-stick surface.
- **Dishwasher Safe:** While the cookware is dishwasher safe, frequent dishwasher use may reduce the lifespan of the non-stick coating and the exterior finish. Use a gentle cycle if machine washing.
- **Stubborn Food:** For stubborn food residues, soak the pan in warm soapy water for a few minutes before cleaning. Avoid using abrasive cleaners, steel wool, or harsh scouring pads.

NONSTICK STONE INTERIOR & HARD-ANODIZED EXTERIOR

for premium
food release
and easy clean up



Image 5.1: A visual demonstration of cleaning the non-stick interior and hard-anodized exterior of a frying pan with a soft cloth.

5.2 Storage

When storing, place a soft cloth or pan protector between stacked pans to prevent scratching the non-stick surface or exterior finish.

6. TROUBLESHOOTING

- **Food Sticking:** Ensure the pan is properly cleaned and lightly oiled before use. Avoid using excessively high heat, which can degrade the non-stick coating. Re-seasoning may help.
- **Discoloration:** Minor discoloration on the exterior is normal over time due to heat exposure. This does not affect cooking performance.
- **Handles Getting Hot:** While designed to stay cool, handles can become hot during prolonged cooking or when used in the oven. Always use oven mitts or pot holders when handling hot cookware.

7. SPECIFICATIONS

Feature	Detail
Brand	MICHELANGELO
Model Number	A01
Material	Hard Anodized Aluminum (exterior), Granite Non-stick (interior), Glass (lids), Stainless Steel (handles)
Color	Black
Number of Pieces	10
Stove Compatibility	Induction, Ceramic, Gas, Electric, Glass
Oven Safe Temperature	Up to 450°F (232°C)
Dishwasher Safe	Yes
Material Type Free	PFOA, PTFA, Lead, Cadmium
Item Weight	15.82 pounds
Package Dimensions	22.6 x 14.96 x 10.47 inches

8. WARRANTY AND SUPPORT

For warranty information or product support, please refer to the documentation included with your purchase or contact MICHELANGELO customer service directly. Contact details can typically be found on the manufacturer's official website or through your retailer.

For further assistance, visit the official MICHELANGELO store: [MICHELANGELO Store on Amazon](#).