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Cooks Standard 02709

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Model: 02709

1. INTRODUCTION

Thank you for choosing the Cooks Standard 8-Piece Nonstick Hard Anodized Cookware Set. This manual provides essential information for the proper setup, operation, and maintenance of your new cookware set. Please read it thoroughly before first use to ensure optimal performance and longevity of your products.

2. PRODUCT OVERVIEW

The Cooks Standard 8-Piece Nonstick Hard Anodized Cookware Set is designed for versatile cooking, featuring durable construction and a reliable nonstick surface. This set includes the following components:

- One 2-Quart Saucepan with Lid
- One 3-Quart Saucepan with Lid
- One 8-Quart Stockpot with Lid
- One 8-Inch Frying Pan
- One 10-Inch Frying Pan

Key features of this cookware set include:

- **Hard Anodized Surface:** Provides exceptional durability, heats evenly and quickly, and helps prevent hot spots for consistent cooking results. The material is harder than steel, thick, and chip-resistant.
- **Nonstick Interior:** Delivers reliable food release, making cooking and cleanup easier. It also supports healthier cooking with less oil.
- **Tempered Glass Lids:** Equipped with steam vents, allowing for easy monitoring of food while cooking and helping to retain heat and moisture. Lids are designed to fit corresponding fry pans.
- **Stainless Steel Handles:** Riveted for strength and designed to stay cool during stovetop use, providing a comfortable and secure grip. Handles feature a hole for convenient hanging storage.
- **Oven Safe:** Cookware is oven safe up to 500°F (260°C). Glass lids are oven safe up to 350°F (175°C).
- **Stovetop Compatibility:** Suitable for use on gas, electric, glass, ceramic, and halogen stovetops. **Note: Not induction**

compatible.



Image: The complete Cooks Standard 8-Piece Nonstick Hard Anodized Cookware Set, showcasing all pots, pans, and lids.

COMPATIBLE WITH MOST STOVETOPS



 Not Induction	 Gas	 Electric	 Glass	 Ceramic	 Halogen
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Image: Detailed dimensions of each piece in the cookware set, including the 8-quart stockpot, 8-inch fry pan, 10-inch fry pan, 2-quart saucepan, and 3-quart saucepan.

3. SETUP AND FIRST USE

3.1 Unpacking

Carefully remove all cookware pieces and lids from the packaging. Inspect each item for any signs of damage. Retain packaging for future storage or transport if needed.

3.2 Initial Cleaning

Before first use, wash all cookware pieces and lids thoroughly with warm, soapy water. Rinse completely and dry immediately with a soft cloth to prevent water spots.

3.3 Preparing Nonstick Surface

While modern nonstick coatings typically do not require seasoning, for enhanced performance and longevity, you may lightly condition the nonstick surface before first use. Apply a small amount of cooking oil (e.g., vegetable, canola) to a paper towel and gently rub it over the entire nonstick interior. Heat the pan over low heat for 30 seconds, then remove from heat and wipe off any excess oil. This step is optional but can help maintain the nonstick properties.

4. OPERATING INSTRUCTIONS

4.1 Stovetop Use

- **Heat Settings:** Use low to medium heat for most cooking tasks. The hard anodized construction provides excellent heat distribution, making high heat rarely necessary. Overheating can damage the nonstick coating and cause discoloration.
- **Burner Size:** Match the pan size to the burner size to ensure even heating and prevent heat from escaping around the sides, which can damage handles.
- **Compatibility:** This cookware is compatible with gas, electric, glass, ceramic, and halogen stovetops. **It is NOT compatible with induction cooktops.**

TEMPERED GLASS LID WITH STEAM VENT & COMFORTABLE HANDLES

Prevents boiling over and provides better visibility while cooking



Riveted stainless steel handle to keep cool

Image: A frying pan on a gas stovetop, illustrating compatibility with gas, electric, glass, ceramic, and halogen cooktops, with a clear indication that it is not induction compatible.

4.2 Oven Use

- **Cookware:** The pots and pans are oven safe up to 500°F (260°C).
- **Glass Lids:** The tempered glass lids are oven safe up to 350°F (175°C).
- **Caution:** Always use oven mitts when handling hot cookware from the oven or stovetop, as handles can become hot during prolonged cooking or oven use.

OVEN SAFE TO 500 ° F

Glass Lid to 350 ° F



Image: A stockpot with a glass lid inside an oven, demonstrating its oven-safe capability up to 500°F for the cookware and 350°F for the glass lid.

4.3 Utensil Recommendations

To protect the nonstick coating and ensure its longevity, it is highly recommended to use utensils made of wood, silicone, or heat-resistant plastic. While the coating is durable, avoid using metal utensils, sharp objects, or abrasive scouring pads, as these can scratch or damage the nonstick surface.

HARD ANODIZED NONSTICK COATING

Prevent food from sticking to the bottom of the pot
and reduce oil during cooking



THICKNESS-4MM

Don't use metal or sharp tableware
to scrape non stick coatings

Image: A frying pan with an omelet, illustrating the nonstick coating and a graphic indicating a 4mm thickness, with a warning not to use metal or sharp tableware.

5. CARE AND MAINTENANCE

5.1 Cleaning

- **Hand Washing (Recommended):** For best results and to prolong the life of the nonstick coating, hand washing is recommended. Allow cookware to cool completely before washing. Use warm, soapy water and a soft sponge or cloth.

Avoid abrasive cleaners, steel wool, or harsh scrubbing pads.

- **Dishwasher Safe:** While the cookware is dishwasher safe, frequent dishwasher use may dull the exterior finish and shorten the lifespan of the nonstick coating over time. If using a dishwasher, use a mild detergent and a low-temperature cycle.
- **Stubborn Food Residue:** For baked-on food, fill the pan with warm water and a small amount of dish soap, let it soak for 15-20 minutes, then clean with a soft sponge.

EASY TO CLEAN BY HAND WASHING



It is recommended to use a mild cleaning agent and a soft cloth for cleaning.

Dishwasher Safe

Image: A hand washing a saucepan under a faucet, with text recommending mild cleaning agents and soft cloths, and an inset showing the cookware is dishwasher safe.

5.2 Storage

When storing, place a soft cloth or paper towel between stacked pans to prevent scratching the nonstick surface. Hang pans by their handles if space allows to avoid stacking.

6. TROUBLESHOOTING

- **Food Sticking:** Ensure you are using appropriate heat settings (low to medium). Always use a small amount of oil or butter, even with nonstick. Avoid using metal utensils that can scratch the coating.
- **Discoloration:** High heat can cause discoloration over time. Always use low to medium heat. Minor discoloration does not typically affect performance.
- **Warping:** Sudden temperature changes (e.g., placing a hot pan under cold water) can cause warping. Always allow cookware to cool completely before washing.
- **Loose Handles:** The stainless steel handles are riveted for durability. If a handle feels loose, it is generally not user-serviceable. Contact customer support if this issue arises.

7. SPECIFICATIONS

Feature	Detail
Brand	Cooks Standard
Model Number	02709
Material	Hard Anodized Aluminum (Cookware), Tempered Glass (Lids), Stainless Steel (Handles)
Color	Black
Number of Pieces	8 (5 cookware pieces + 3 lids)
Included Components	2-Quart Saucepan with lid, 3-Quart Saucepan with lid, 8-Quart Stockpot with lid, 8-Inch Frying pan, 10-Inch Frying pan
Stovetop Compatibility	Gas, Electric, Ceramic, Glass, Halogen (Not Induction Compatible)
Oven Safe Temperature (Cookware)	Up to 500°F (260°C)
Oven Safe Temperature (Glass Lids)	Up to 350°F (175°C)
Dishwasher Safe	Yes (Hand wash recommended)
Material Type Free	PTFE Free
Utensil Compatibility	Wood, Silicone, Heat-Resistant Plastic (Avoid Metal)
Product Dimensions	23 x 13 x 9 inches
Item Weight	15 Pounds
UPC	813046027098

8. WARRANTY AND SUPPORT

Cooks Standard stands behind the quality of its products. Specific warranty details are typically included with your purchase documentation. Please refer to the warranty card or information provided in the product packaging for terms and conditions. For customer support, product inquiries, or to report any issues, please visit the official Cooks Standard website or contact their

customer service department using the contact information provided with your product or on their website.
You can also visit the Cooks Standard Store on Amazon for more information and product offerings.

