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Oster Sangerfield 5-Quart Stainless Steel Pasta Pot Set with Steamer Basket and Lid

Model: 130008.04

INTRODUCTION

Thank you for choosing the Oster Sangerfield 5-Quart Stainless Steel Pasta Pot Set. This versatile four-piece cookware set is designed for efficient boiling, steaming, and straining, making it an essential addition to any kitchen. Crafted from polished stainless steel with an encapsulated aluminum base, it ensures even heat distribution and durability. Please read this manual thoroughly before first use to ensure safe and optimal performance.

WHAT'S INCLUDED

Your Oster Sangerfield Pasta Pot Set includes the following components:

- **5-Quart Pasta Pot:** The main pot for boiling and simmering.
- **Tempered Glass Lid:** Features a stay-cool handle for safe handling and allows monitoring of cooking progress.
- **Strainer Insert:** Designed to fit inside the main pot for easy straining of pasta or other foods.
- **Steamer Insert:** A smaller basket with a handle, designed to fit inside the strainer insert or directly into the main pot for steaming vegetables and other items.



Image: All four components of the Oster Sangerfield 5-Quart Stainless Steel Pasta Pot Set, including the main pot, glass lid, strainer insert, and steamer insert.

SETUP AND FIRST USE

- 1. Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport if needed.
- 2. Initial Cleaning:** Before first use, wash all parts (pot, lid, strainer, steamer) with warm, soapy water. Rinse thoroughly and dry completely to prevent water spots.
- 3. Assembly:** The strainer insert fits directly into the 5-quart pasta pot. The steamer insert can be placed inside the strainer insert or directly into the main pot, depending on your cooking needs. The tempered glass lid fits securely on top of the pot or the assembled inserts.



Image: The Oster Sangerfield Pasta Pot Set with all components laid out on a kitchen counter, ready for assembly or use.

OPERATING INSTRUCTIONS

General Cooking (Using the Main Pot)

- Place the 5-quart pot on a gas, electric, or ceramic stovetop. This cookware is not compatible with induction cooktops.
- Add desired ingredients. The encapsulated aluminum base ensures even heat distribution for consistent cooking.
- Use the tempered glass lid to cover the pot, allowing you to monitor food without lifting the lid. The stay-cool handles provide a secure grip.

Cooking Pasta (Using Strainer Insert)

1. Fill the 5-quart pot with water to the desired level.
2. Bring the water to a rolling boil.
3. Carefully place the strainer insert into the boiling water. Add pasta to the strainer insert.
4. Cover with the tempered glass lid and cook pasta according to package directions.
5. Once cooked, carefully lift the strainer insert out of the pot using its handles, allowing water to drain back into the main pot.



Image: Long pasta noodles being cooked within the strainer insert, which is placed inside the main pot.

Steaming Vegetables (Using Steamer Insert)

1. Add a small amount of water (approximately 1-2 inches) to the bottom of the 5-quart pot.
2. Bring the water to a boil.
3. Place the steamer insert into the pot (or into the strainer insert if using both). Add vegetables or other items to be steamed into the steamer insert.
4. Cover with the tempered glass lid and steam until desired tenderness is achieved.

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Video: A demonstration of using a stainless steel stockpot with a steamer insert to prepare food. This video illustrates the steaming functionality similar to the Oster Sangerfield set.

CARE AND MAINTENANCE

- **Cleaning:** All components of the Oster Sangerfield Pasta Pot Set are dishwasher safe. However, hand washing is recommended to preserve the finish and extend the lifespan of the cookware. Use warm, soapy water and a non-abrasive sponge or cloth.
- **Stubborn Stains:** For stubborn food residue, soak the pot or inserts in warm, soapy water before

cleaning. A paste of baking soda and water can be used for gentle scrubbing on stainless steel surfaces.

- **Storage:** Ensure all components are completely dry before storing to prevent water spots or corrosion. The stackable design allows for easy storage, saving kitchen space.
- **Heat Safety:** While handles are designed to stay cool, always use oven mitts or pot holders when handling hot cookware, especially after prolonged use on the stovetop.

TROUBLESHOOTING

- **Water Overflow During Steaming:** If water boils over when using the steamer, reduce the amount of water in the main pot or lower the heat. Ensure the water level is below the bottom of the steamer insert.
- **Food Sticking:** Ensure adequate oil or liquid is used when cooking. For pasta, ensure sufficient water and stirring to prevent sticking.
- **Discoloration:** Stainless steel can sometimes discolor due to high heat or certain minerals in water. This is typically cosmetic and does not affect performance. To remove, use a stainless steel cleaner or a mixture of vinegar and water.

SPECIFICATIONS

Feature	Detail
Brand	Oster
Model Number	130008.04
Capacity	5 Quarts
Material	Stainless Steel (Pot), Glass (Lid)
Color	Stainless Steel
Finish Type	Polished
Compatibility	Gas, Electric, Ceramic Stovetops (Not Induction Compatible)
Dishwasher Safe	Yes (Hand wash recommended)
Oven Safe	Yes
Item Weight	3.96 pounds (1.8 Kilograms)
UPC	085081531896

WARRANTY AND SUPPORT

For warranty information or customer support, please refer to the product packaging or contact Oster customer service directly. Keep your purchase receipt as proof of purchase for any warranty claims.