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› Caraway Nonstick Ceramic Cookware Set (12 Piece), Cream - User Manual

Caraway 12pc Set

Caraway Nonstick Ceramic Cookware Set (12 Piece), Cream - User Manual

Model: 12pc Set | Brand: Caraway

INTRODUCTION

This manual provides essential instructions for the proper use, care, and maintenance of your Caraway Nonstick Ceramic Cookware Set. Designed for healthy cooking, this 12-piece set features a non-toxic ceramic coating, is oven-safe, and compatible with all stovetops. Following these guidelines will ensure optimal performance and longevity of your cookware.



Image: The complete Caraway 12-Piece Nonstick Ceramic Cookware Set in Cream, showcasing the frying pan, sauce pan, sauté pan, and Dutch oven with lids.

WHAT'S IN THE BOX

Your Caraway 12-piece cookware set includes the following components:

- 10.5-inch Frying Pan
- 3-quart Sauce Pan with Lid
- 6.5-quart Dutch Oven with Lid
- 4.5-quart Sauté Pan with Lid
- 4 Modular Magnetic Pan Racks
- 1 Canvas Lid Holder with Hooks

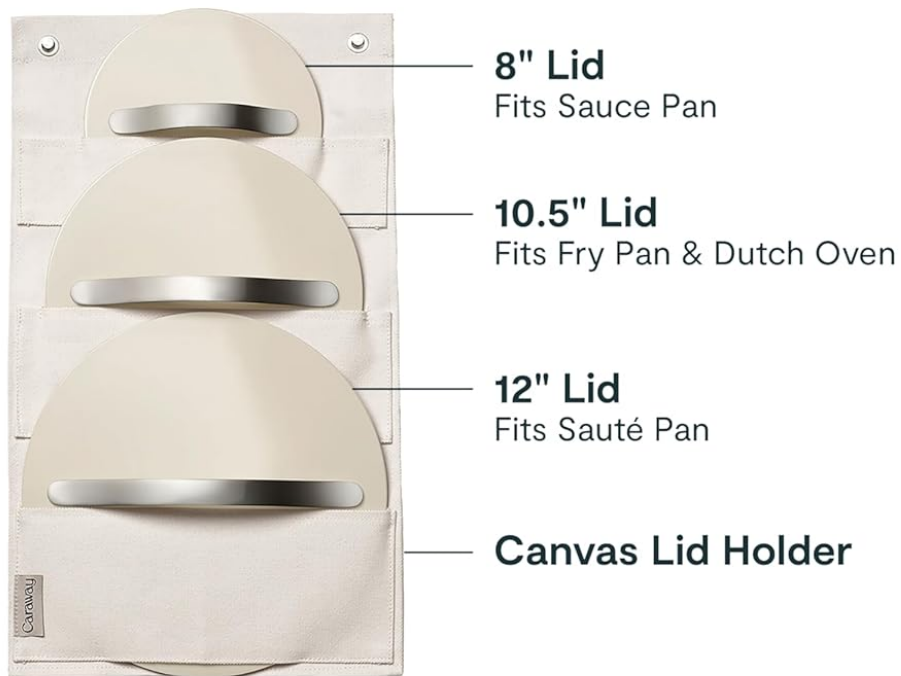


Image: A detailed diagram illustrating the various components of the Caraway cookware set, including the pans, lids, magnetic pan racks, and the canvas lid holder.

SETUP

1. **Unpacking:** Carefully remove all cookware and accessories from the packaging. Inspect each item for any signs of damage.
2. **Initial Cleaning:** Before first use, wash all pots and pans with warm, soapy water and a soft sponge. Rinse thoroughly and dry completely.
3. **Storage Organization:** Utilize the included modular magnetic pan racks to store your pans vertically or horizontally, preventing scratches. Hang the canvas lid holder on a cabinet door or wall to keep lids

organized and easily accessible.



Image: A kitchen cabinet interior showing Caraway pots and pans neatly organized with magnetic pan racks and lids stored in a canvas holder on the cabinet door.

OPERATING INSTRUCTIONS

Pre-heating and Cooking

- **Heat Settings:** Always use low to medium heat settings. The ceramic nonstick coating is highly efficient and retains heat well, making high heat unnecessary and potentially damaging to the coating over time.
- **Oil/Butter:** A small amount of oil or butter is recommended for optimal cooking results and to enhance the nonstick properties. Avoid aerosol cooking sprays, as they can leave a residue that may affect the nonstick surface.
- **Utensils:** Use non-abrasive utensils made of wood, silicone, or plastic to protect the ceramic nonstick surface. Metal utensils can scratch and damage the coating.



Non-Stick

Super slick non-stick pans that require less oil or butter for cooking and minimal scrubbing for a spotless clean.

Image: A Caraway frying pan on a gas stovetop, demonstrating cooking with a wooden spatula and an egg, highlighting the nonstick surface and recommended low to medium heat.

Stovetop and Oven Compatibility

- **Stovetops:** Caraway cookware is compatible with all stovetop types, including electric, gas, and induction.
- **Oven Use:** All pieces are oven-safe up to 550°F (287°C).

Image: Two Caraway pots on an induction stovetop, illustrating their compatibility with various cooking surfaces and oven-safe design.

MAINTENANCE

Cleaning

- **Hand Washing (Recommended):** For best results and to prolong the life of the nonstick coating, hand wash your cookware with warm, soapy water and a soft sponge or cloth. The nonstick surface allows for easy cleaning with minimal scrubbing.
- **Dishwasher Use:** While the cookware is technically dishwasher safe, frequent dishwasher use may reduce the lifespan of the nonstick coating and dull the exterior finish over time.
- **Stubborn Residue:** For any stubborn food residue, soak the pan in warm, soapy water for a short period before cleaning. Avoid abrasive cleaners, steel wool, or harsh scouring pads.

Storage

- Use the provided magnetic pan racks to store pans without stacking them directly on top of each other, which can prevent scratches and damage to the nonstick surface.
- Store lids in the canvas lid holder to keep them organized and protected.

TROUBLESHOOTING

- **Food Sticking:** Ensure you are using low to medium heat settings. High heat can degrade the nonstick coating over time. Always use a small amount of oil or butter. Avoid aerosol cooking sprays.
- **Discoloration:** Minor discoloration on the exterior or interior may occur over time due to heat exposure or certain foods. This is generally cosmetic and does not affect performance.
- **Scratches:** To prevent scratches, always use non-abrasive utensils (wood, silicone, plastic) and avoid stacking pans without protection. The magnetic pan racks are designed for this purpose.
- **Handles Getting Hot:** While handles are designed to stay cooler than the pan body, they can still become hot, especially during prolonged cooking or oven use. Always use oven mitts or pot holders when handling hot cookware.

SPECIFICATIONS

Brand	Caraway
Model Number	Cream (12pc Set)
Material	Aluminum with Ceramic Coated Interior, Stainless Steel Handles
Color	Cream
Number of Pieces	12
Oven Safe Temperature	Up to 550°F
Stovetop Compatibility	Electric, Gas, Induction

Dishwasher Safe	Yes (Hand washing recommended for longevity)
Material Type Free	PFOA Free (also free of PTFE, PFAS, lead, cadmium)
Included Components	10.5" frying pan, 3 qt. sauce pan with lid, 6.5 qt. dutch oven with lid, 4.5 qt. sauté pan with lid, 4 modular magnetic pan racks, canvas lid holder with hooks.
Item Weight	32.8 pounds

WARRANTY & SUPPORT

For specific warranty information and customer support, please refer to the official Caraway website or contact Caraway customer service directly. Keep your proof of purchase for any warranty claims.

You can visit the Caraway Store for more information: [Caraway Official Store](#)