

Cuisinart 766S-22

Cuisinart 766S-22 6.3-Quart Stainless Steel Pasta Pot with Straining Cover

Model: 766S-22 | Brand: Cuisinart

INTRODUCTION

This manual provides essential information for the safe and efficient use of your Cuisinart 766S-22 6.3-Quart Stainless Steel Pasta Pot with Straining Cover. Please read all instructions carefully before first use and retain for future reference.

KEY FEATURES

- **Stainless Steel Construction:** Durable and resistant to corrosion.
- **Integrated Straining Cover:** Uniquely designed lid securely fastens to the pot, allowing for easy draining without a separate colander.
- **Interior Measurement Markings:** Convenient markings in cups and liters simplify ingredient measurement.
- **Optimal Heat Distribution:** Aluminum-encapsulated base ensures quick and even heating, eliminating hot spots.
- **Versatile Compatibility:** Suitable for all stovetops, including induction.
- **Oven Safe:** Can be used in the oven up to 550°F (287°C).
- **Dishwasher Safe:** For easy cleaning.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and labels from the pasta pot and lid.
2. **Initial Cleaning:** Before first use, wash the pot and lid thoroughly with warm, soapy water. Rinse well and dry immediately to prevent water spots.
3. **Inspect:** Check the pot and lid for any signs of damage. Do not use if damaged.

OPERATING INSTRUCTIONS

General Use

The Cuisinart pasta pot is designed for boiling, simmering, and preparing various dishes. Its stainless steel construction ensures durability and even heat distribution.



Image: The Cuisinart 6.3-Quart Stainless Steel Pasta Pot with its straining cover.

Boiling and Straining

1. **Fill the Pot:** Add water or other liquids to the pot. Use the interior measurement markings for precise quantities.



Interior measurement marks

In cups and liters to easily follow any recipe.

Image: Close-up of the pot's interior showing measurement markings in cups and liters.

2. **Heat:** Place the pot on your stovetop. The aluminum-encapsulated base ensures even heat distribution.



Image: Cross-section diagram illustrating the pot's construction for optimal heat distribution.

3. **Secure the Straining Cover:** Once cooking is complete and you need to drain liquid, place the straining cover onto the pot. Align the small tabs on the lid with the corresponding notches on the pot rim. Twist the lid slightly to securely lock it into place.
4. **Drain:** Carefully tilt the pot to pour out the liquid through the perforated sections of the lid. The secure fit of the lid prevents food from spilling out.



Image: The pasta pot demonstrating its boil and strain feature, with water flowing through the lid.

5. **Remove Cover:** To remove the lid, twist it in the opposite direction to unlock and lift.

MAINTENANCE AND CLEANING

Dishwasher Cleaning

The Cuisinart pasta pot and straining cover are dishwasher safe. For best results, load the pot and lid in a way that allows water to reach all surfaces.

Hand Washing

For hand washing, use hot, soapy water and a sponge or soft cloth. Avoid abrasive cleaners, steel wool, or scouring pads, as these can scratch the stainless steel surface. Rinse thoroughly and dry immediately to prevent water spots and maintain the mirror finish.

Removing Stubborn Stains

For stubborn food residue, fill the pot with water and a small amount of dish soap, then bring to a simmer. Allow to cool, then clean as usual. For discoloration or mineral deposits, a non-abrasive stainless steel cleaner can be used, following the product's instructions.

TROUBLESHOOTING

- **Food Sticking:** Ensure the pot is properly preheated before adding food. Use a small amount of cooking oil or butter.
- **Water Spots/Discoloration:** This is common with stainless steel. To prevent, dry immediately after washing. For existing spots, use a stainless steel cleaner or a solution of vinegar and water.
- **Lid Not Sealing:** Ensure the lid is correctly aligned with the pot's rim and twisted to lock into the notches. Check for any food debris preventing a proper seal.
- **Handles Getting Hot:** While designed to minimize heat transfer, handles can become warm during prolonged cooking or high heat. Use oven mitts or pot holders as needed.

SPECIFICATIONS

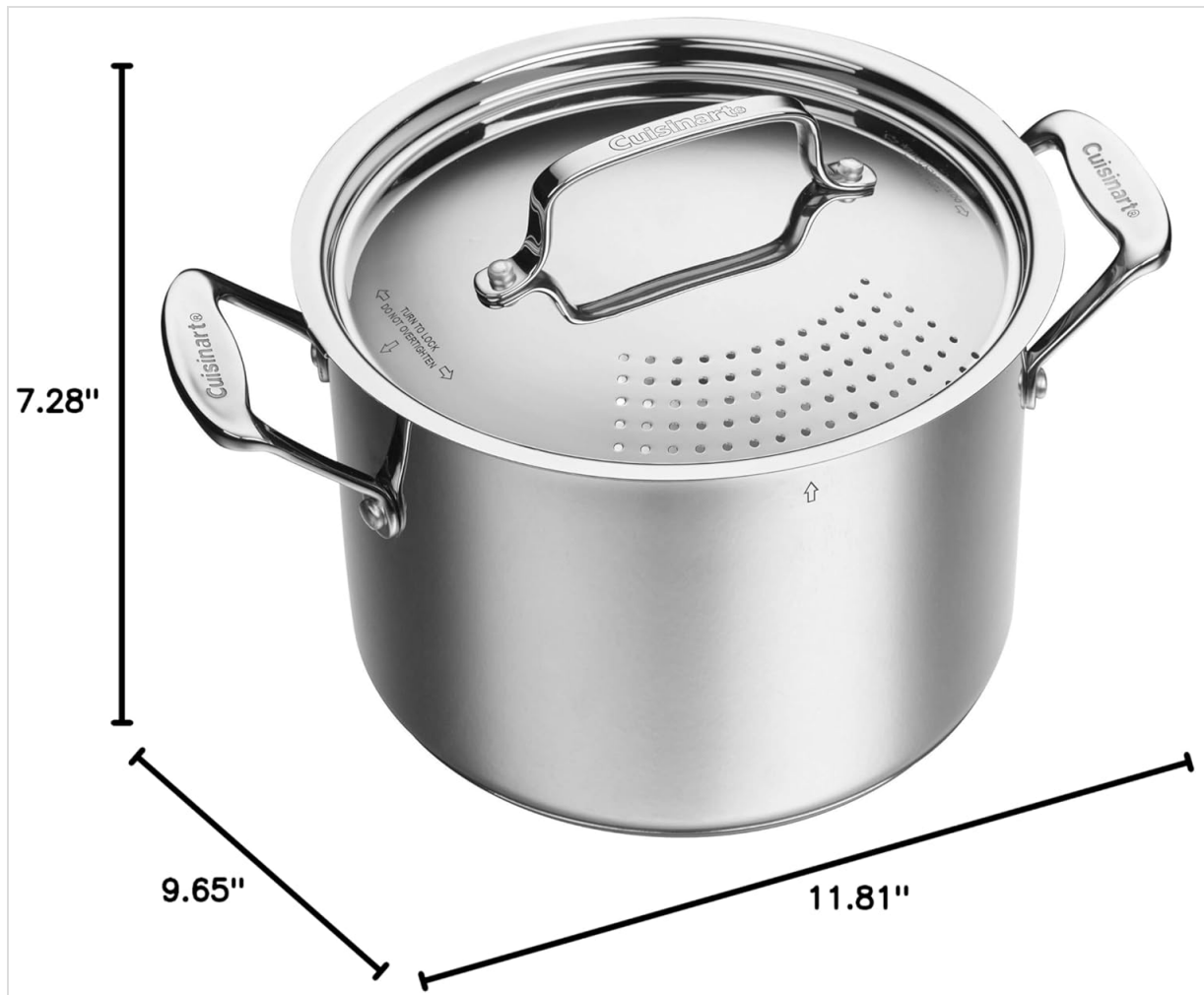


Image: Visual representation of the pasta pot's dimensions.

Model Number	766S-22
Material	Stainless Steel
Finish Type	Mirror Finish
Capacity	6 Liters (6.3 Quarts)
Product Dimensions (D x W x H)	11.81" x 7.28" x 9.65"
Item Weight	3.35 Pounds
Oven Safe	Yes

Stovetop Compatibility	All stovetops, including Induction
Included Components	6 Qt Pasta Pot, Straining Cover
UPC	086279179524

WARRANTY AND SUPPORT

Manufacturer's Warranty

This Cuisinart product comes with a **Lifetime Warranty**. Please refer to the official Cuisinart website or your product packaging for full details regarding warranty coverage and terms.

Customer Support

For any questions, assistance, or to register your product, please visit the official Cuisinart website or contact their customer service department. Contact information can typically be found on the product packaging or the manufacturer's website.