NutriChef PRTNCCW11GLCP

NutriChef Cooking Pot User Manual

Model: PRTNCCW11GLCP

1. Product Overview

The NutriChef Cooking Pot with Lid (Model: PRTNCCW11GLCP) is a versatile and stylish piece of kitchen cookware designed for everyday use. It features a durable non-stick ceramic diamond interior and a heat-resistant lacquer exterior with an elegant lines pattern. The pot comes with a see-through tempered glass lid, allowing for easy monitoring of cooking progress.
This 2.1-quart pot is suitable for use on various cooktops, including gas, electric, ceramic, and induction, and is also oven safe up to 392° Fahrenheit (200° Celsius).



Image: The NutriChef Cooking Pot with Lid, showcasing its grey hammered exterior, copper-colored non-stick interior, and clear glass lid with grey silicone-covered handles.

2. Safety Instructions

- **Heat Resistance:** The pot is safe for temperatures up to 392° Fahrenheit (200° Celsius). Do not exceed this temperature to prevent damage to the coating and handles.
- **Handle with Care:** Always use oven mitts or pot holders when handling the pot and lid, especially after cooking, as handles can become hot.
- **Stovetop Compatibility:** This pot is safe for use on gas, electric, ceramic, and induction cooktops. Ensure the pot is centered on the burner to prevent overheating of handles.
- **Oven Use:** The pot is oven safe. When using in the oven, ensure the lid's handle and rim are also oven-safe for the intended temperature.
- **Glass Lid:** The tempered glass lid is designed to withstand cooking temperatures, but avoid sudden temperature changes (e.g., placing a hot lid under cold water) to prevent shattering.
- **Children and Pets:** Keep hot cookware out of reach of children and pets.

3. Setup and First Use

1. **Unpacking:** Carefully remove all packaging materials and labels from the pot and lid.
2. **Initial Cleaning:** Before first use, wash the pot and lid thoroughly with warm, soapy water. Rinse well and dry completely with a soft cloth.
3. **Seasoning (Optional but Recommended):** For optimal non-stick performance, lightly coat the interior cooking surface with a small amount of cooking oil (e.g., vegetable or canola oil). Heat the pot over low heat for 30 seconds, then remove from heat and wipe off excess oil with a paper towel. This helps condition the non-stick surface.

4. Operating Instructions

4.1 Cooking on Stovetop

- **Heat Settings:** Due to the efficient heat distribution of this cookware, medium to low heat settings are often sufficient for most cooking tasks. High heat should only be used for boiling water.
- **Oil/Butter:** While the pot is non-stick, a small amount of cooking oil or butter is recommended for enhanced flavor and browning, especially for searing or sautéing.
- **Utensils:** Use only wooden, silicone, or heat-resistant plastic utensils to protect the non-stick coating. Avoid metal utensils, which can scratch the surface.
- **Lid Use:** Place the tempered glass lid on the pot to retain heat and moisture, speeding up cooking times and preserving nutrients.

4.2 Oven Use

The NutriChef Cooking Pot is oven safe up to 392° Fahrenheit (200° Celsius). Ensure that the lid, if used in the oven, is also rated for the same temperature. Always use oven mitts when removing the pot from the oven.

5. Maintenance and Care

- **Cool Down:** Always allow the pot to cool completely before washing. Submerging a hot pot in cold water can cause warping or damage to the non-stick coating.
- **Hand Washing Recommended:** For best results and to prolong the life of the non-stick coating, hand wash the pot and lid with warm, soapy water using a soft sponge or cloth.
- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or scouring pads, as these can damage the non-stick surface and exterior finish.
- **Stubborn Food:** For stubborn food residues, fill the pot with warm water and a small amount of dish soap, let it soak for 15-

20 minutes, then clean as usual.

- **Storage:** Store the pot carefully to prevent scratching of the non-stick surface. If stacking, place a soft cloth or paper towel between pots.

6. Troubleshooting

- **Food Sticking:** If food begins to stick, ensure you are using a small amount of oil or butter. Overheating can also degrade non-stick properties over time; ensure you are cooking on medium to low heat. Re-seasoning the pan (as described in Section 3) may help.
- **Uneven Heating:** Ensure the pot is properly centered on the burner. For induction cooktops, verify that the burner size matches the pot's base diameter.
- **Discoloration:** Minor discoloration on the exterior is normal over time due to heat exposure. This does not affect the pot's performance.

7. Specifications

Brand	NutriChef
Model Number	PRTNCCW11GLCP
Material	Reinforced Forged Aluminum Metal, Engineered Nylon Silicone (handles), Tempered Glass (lid)
Interior Coating	Excilon Copper Ceramic
Exterior Coating	Heat Resistant Lacquer
Finish Type	Non-Stick
Capacity	2.1 Quarts
Product Dimensions (L x W x H)	12.2" x 7.9" x 3.7" inches (with Lid)
Max Temperature	392° Fahrenheit (200° Celsius)
Oven Safe	Yes
Suitable for Stovetop	Gas, Electric, Ceramic & Induction
Item Weight	3.07 pounds
Country of Origin	China
UPC	068888012188

8. Warranty and Support

Specific warranty details for the NutriChef Cooking Pot are not provided in this manual. For information regarding warranty coverage, product support, or to address any issues not covered in this manual, please contact NutriChef customer service directly.
You may find contact information on the official NutriChef website or through the retailer where the product was purchased.

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