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› [Fissler](#) /

› Fissler Original-Profi Collection Stainless Steel 2 Quart Stock Pot Instruction Manual

Fissler 084-128-16-000/0

Fissler Original-Profi Collection Stainless Steel 2 Quart Stock Pot Instruction Manual

Model: 084-128-16-000/0

PRODUCT OVERVIEW

Thank you for choosing the Fissler Original-Profi Collection Stainless Steel 2 Quart Stock Pot. This premium cookware is designed for durability, performance, and ease of use, crafted from up to 90% recycled 18/10 stainless steel in Germany. It features an extra-large pouring rim, a condensate-plus metal lid, interior measurement markings, and ergonomic side handles for a superior cooking experience.



Image: Fissler Original-Profi Collection 2 Quart Stock Pot with Lid.

Key Features:

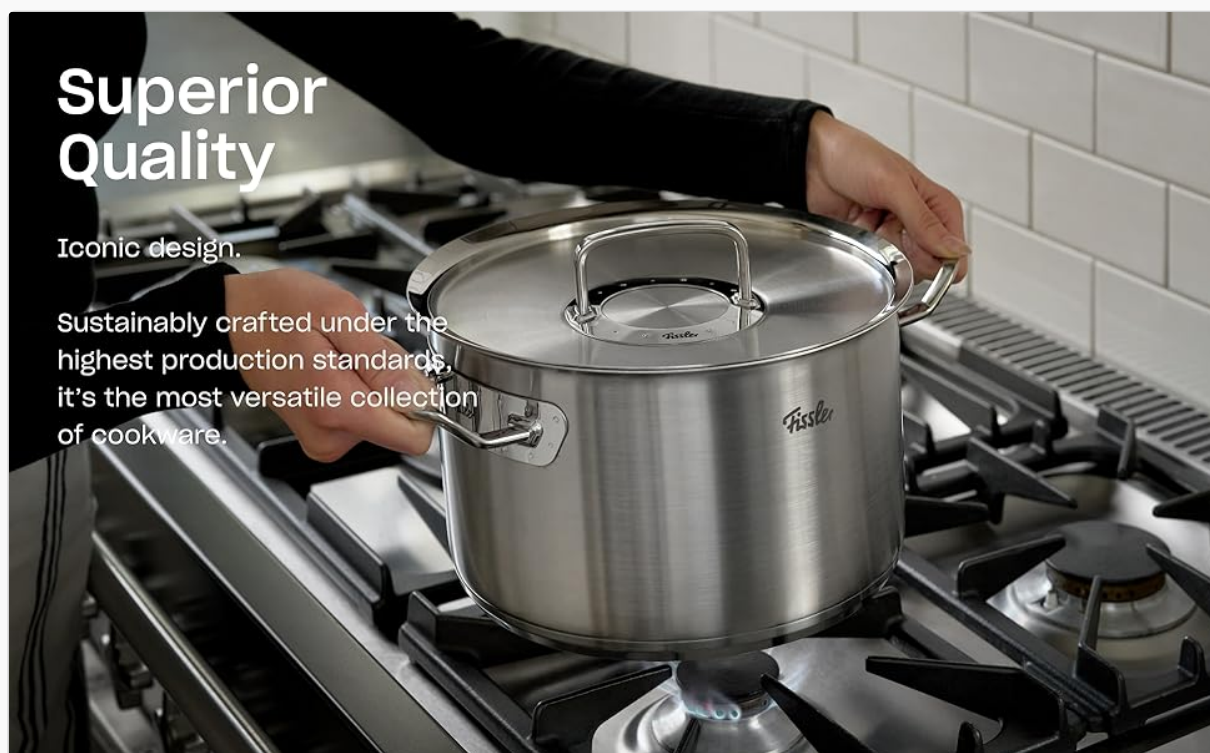
- **Superior Performance:** Extra-large pouring rim, condensate-plus metal lid, interior measurement markings, and ergonomic side handles.
- **Sleek Design & Easy Cleaning:** Rivet-free construction prevents food residue buildup.
- **Even Heat Distribution:** Exclusive Fissler CookStar base ensures optimal heat for all stovetops, including induction.
- **Durable Construction:** Crafted from up to 90% recycled 18/10 stainless steel.
- **Versatility:** Oven safe up to 450°F (230°C) and dishwasher safe.

SETUP AND FIRST USE

Before using your new Fissler stock pot for the first time, it is important to prepare it properly.

1. **Initial Cleaning:** Wash the stock pot and its metal lid thoroughly with warm water and a mild dish soap. Rinse completely to remove any manufacturing residues.
2. **Drying:** Dry the pot and lid immediately with a soft cloth to prevent water spots.
3. **Stovetop Compatibility:** The Fissler CookStar base is designed to work efficiently on all stovetops,

including gas, electric, ceramic, and induction. Ensure the pot is centered on the heat source for optimal performance.



Superior Quality

Iconic design.

Sustainably crafted under the highest production standards, it's the most versatile collection of cookware.

Image: User placing Fissler stock pot on a gas stovetop, demonstrating stovetop compatibility.

OPERATING INSTRUCTIONS

Follow these guidelines for effective and safe use of your Fissler stock pot.

- **Heat Management:** The CookStar base provides excellent heat distribution. Start with medium heat and adjust as needed. Avoid using excessively high heat, especially when the pot is empty, to prevent damage.
- **Condensate-Plus Lid:** The metal lid is designed to collect condensation and return it to the food, ensuring tastier and juicier results. Ensure the lid is properly seated during cooking to maximize this effect.



Image: User lifting the condensate-plus metal lid, showing condensation droplets.

- **Interior Measurement Markings:** The laser-engraved markings inside the pot allow for precise measurement of liquids in liters and quarts, eliminating the need for separate measuring cups.

Measurement markers

Features laser-engraved measurement markers in liters and quarts to replace measuring cups.



Image: Interior of Fissler stock pot showing laser-engraved measurement markers for precise cooking.

- **Oven Use:** The stock pot is oven safe up to 450°F (230°C). Always use oven mitts or pot holders when handling the pot after oven use, as handles will become hot.
- **Ergonomic Handles:** The Fissler Stay-Cool metal handles are designed for comfortable and secure gripping. While they are designed to stay cooler than the pot body, prolonged exposure to heat will cause them to warm up.

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Video: Fissler Original-Profi Collection Stainless Steel Stock Pot features, including recycled stainless steel, CookStar base, and ergonomic handles.

CARE AND MAINTENANCE

Proper care will ensure the longevity and performance of your Fissler stock pot.

- **Dishwasher Safe:** The stock pot is dishwasher safe. For best results and to maintain its luster, use a high-quality dishwasher detergent.
- **Hand Washing:** For hand washing, use warm soapy water and a soft sponge or cloth. Avoid using abrasive cleaners, steel wool, or harsh scouring pads, as these can scratch the satin finish.



Image: User hand washing the Fissler stock pot, demonstrating easy cleaning.

- **Drying:** Always dry the pot immediately after washing to prevent water spots and maintain its appearance.
- **Rivet-Free Construction:** The seamless, rivet-free design of the pot's interior and handles prevents food particles from getting trapped, making cleaning more hygienic and efficient.

TROUBLESHOOTING

Here are solutions to common issues you might encounter:

- **Dark Spots or Tarnishing:** If dark spots or a rainbow-like tarnish appear, especially after boiling water, this is typically mineral buildup from water. To remove, clean with a stainless steel cleaner, a solution of vinegar and water, or a product like Bar Keepers Friend. Rinse thoroughly and dry immediately.
- **Food Sticking:** Ensure adequate oil or liquid is used when cooking. Avoid preheating the pot on excessively high heat, as the CookStar base is highly efficient and often requires only medium heat for most tasks.

PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Fissler
Model Number	084-128-16-000/0
Material	Stainless Steel (18/10, up to 90% recycled)
Finish Type	Satin
Color	Silver
Capacity	2 Quarts (1.9 Liters)
Product Dimensions (D x W x H)	10.6"D x 7.1"W x 5.7"H
Item Weight	1.5 Kilograms
Oven Safe	Yes, up to 450°F (230°C)
Stovetop Compatibility	All stovetops, including induction
Included Components	Stock Pot, Metal Lid

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Video: Overview of the Fissler Original-Profi Collection, highlighting its versatility and features across various cookware types.

WARRANTY AND SUPPORT

Fissler products are renowned for their quality and craftsmanship, being made in Germany since 1845. For detailed information regarding the product warranty, terms, and conditions, please visit the official Fissler website or consult the warranty card included with your purchase. For any support inquiries, technical assistance, or replacement parts, please contact Fissler customer service directly. Retain your proof of purchase for all warranty claims.