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ZWILLING 1009150

ZWILLING Simplify 9-Piece Stainless Steel Cookware Set User Manual

Model: 1009150

1. INTRODUCTION

Thank you for choosing the ZWILLING Simplify 9-Piece Stainless Steel Cookware Set. This premium set is designed for efficient and versatile cooking, featuring durable 18/10 stainless steel construction, induction compatibility, and innovative design elements for ease of use. This manual provides essential information for the proper setup, operation, maintenance, and care of your new cookware.



Image: The complete ZWILLING Simplify 9-piece stainless steel cookware set, showcasing various pots and pans with grey silicone handles and glass lids.

2. PRODUCT COMPONENTS

Your ZWILLING Simplify 9-Piece Cookware Set includes the following items:

- 16cm Saucepan
- 16cm Stockpot
- 20cm Stockpot
- 20cm Stew Pot
- 24cm Stockpot
- Matching Glass Lids with Silicone Rims (5 pieces)

Glass Straining Lid
Reduces the need for an additional strainer.



Image: A selection of individual pots and pans from the ZWILLING Simplify set, highlighting their stainless steel construction and grey silicone accents.

3. SETUP AND FIRST USE

3.1 Unpacking and Initial Cleaning

1. Carefully unpack all components and remove any packaging materials.
2. Wash all pots, pans, and lids thoroughly with warm, soapy water before first use. Rinse well and dry completely to prevent water spots.

3.2 Preparing for Cooking

For optimal cooking results and to prevent food from sticking, especially with stainless steel:

- **Use Medium Heat:** Stainless steel conducts heat efficiently. Start with medium heat settings for most cooking tasks.
- **Preheat Your Pan:** Always preheat your pan before adding oil or butter. This helps create a non-stick surface.
- **Water Droplet Test:** To ensure your pan is properly heated, sprinkle a few drops of water into the pan. If the water forms small beads that dance across the surface, the pan is ready. If it evaporates immediately, the pan is too hot. If it just sits there, the pan is not hot enough.



ZWILLING® Simplify

Image: A visual guide illustrating best practices for cooking with stainless steel, including using medium heat, preheating, the water droplet test, and cooktop compatibility.

4. OPERATING INSTRUCTIONS

4.1 Efficient Heat Distribution

The ZWILLING Simplify cookware features a SIGMA Classic sandwich base. This design ensures optimal heat distribution across the entire bottom of the pot or pan, providing consistent cooking performance. It is compatible with all stovetops, including gas, electric, ceramic, and induction.



Image: A close-up view of a ZWILLING Simplify pot on an induction cooktop, illustrating the Sigma Classic Tri-Ply Sandwich Base for superior browning and heat distribution.

4.2 Cool-Touch Handles

The cookware is equipped with stay-cool handles featuring a soft-touch silicone grip. This design provides safe and ergonomic control during stovetop use, reducing the need for oven mitts when handling on the hob.



Image: A hand gripping the soft-touch silicone handle of a ZWILLING Simplify pot, demonstrating the comfortable and cool-to-touch design.

4.3 Versatile Oven Use

Your ZWILLING Simplify cookware is oven safe up to 356°F (180°C), allowing for seamless transitions from stovetop to oven for finishing dishes or keeping food warm.



Image: A ZWILLING Simplify pot on an induction cooktop, with ingredients being added, illustrating its heat-safe and induction-ready capabilities.

4.4 Smart Lid Design

The glass lids feature an integrated sieve for clean pouring and draining, eliminating the need for a separate colander. The innovative lid handle allows the lid to attach to the pot edge, reducing messy drips and saving counter space. An X-mark on the lid indicates the optimal steam-reducing position for moisture control and energy-efficient simmering.



Image: A ZWILLING Simplify pot lid being used to strain vegetables, demonstrating the integrated glass straining feature.

Innovative Lid Handle
Attaches to the pot edge to reduce messy drips
and save counter space.



Image: A ZWILLING Simplify pot with its lid resting securely on the pot's edge, showcasing the innovative lid handle design that prevents drips and saves space.

5. MAINTENANCE AND CARE

5.1 Cleaning

- **Dishwasher Safe:** All components of the ZWILLING Simplify cookware set are dishwasher safe for convenient cleanup.
- **Hand Washing Recommended:** For best results and to maintain the longevity and appearance of your cookware, hand washing is recommended. Use warm, soapy water and a non-abrasive sponge or cloth.
- **Stubborn Food:** For baked-on food, soak the pot or pan in warm, soapy water before cleaning. Avoid using steel wool or harsh abrasive cleaners, which can scratch the stainless steel surface.
- **Water Spots:** To prevent water spots, dry the cookware immediately after washing. For existing water spots, a solution of vinegar and water can be used.

5.2 Storage

Store your cookware in a dry place. If stacking, consider using pan protectors to prevent scratches between pieces.

6. TROUBLESHOOTING

6.1 Discoloration (Rainbow Effect)

It is common for stainless steel cookware to develop a rainbow-like discoloration, especially after high heat exposure or with certain minerals in water. This is a harmless oxidation process and does not affect the performance or safety of the cookware.

- **Solution:** To remove discoloration, create a paste with white vinegar and baking soda, apply it to the affected area, let it sit for a few minutes, then scrub gently with a non-abrasive sponge and rinse thoroughly. Lemon juice can also be effective.

6.2 Food Sticking

If food is consistently sticking, ensure you are following the preheating instructions and using an appropriate amount of cooking oil or fat. Cooking at too low a temperature can also cause sticking.

- **Solution:** Ensure the pan is properly preheated using the water droplet test. Use enough oil or butter to coat the cooking surface. Avoid overcrowding the pan, which can lower the temperature and lead to sticking.

7. SPECIFICATIONS

Feature	Detail
Material	Premium 18/10 Stainless Steel, Glass (lids), Silicone (handles/rims)
Color	Silver, Grey
Number of Pieces	9 (5 pots/pans, 5 lids)
Included Components	16cm Saucepan, 16cm Stockpot, 20cm Stockpot, 20cm Stew Pot, 24cm Stockpot, 5 Lids
Handle Material	Stainless Steel, Silicone
Cooktop Compatibility	Electric, Gas, Induction, Ceramic
Oven Safe	Yes, up to 356°F (180°C)

Feature	Detail
Dishwasher Safe	Yes
Item Model Number	1009150
Product Dimensions	19.09 x 1.1 x 15.87 inches (overall package)
Item Weight	16.5 pounds (7.5 Kilograms)

8. WARRANTY AND SUPPORT

ZWILLING products are manufactured to high-quality standards and are designed for durability. For specific warranty information and customer support, please refer to the warranty card included with your purchase or visit the official ZWILLING website. You may also contact ZWILLING customer service directly for assistance with product inquiries, parts, or service.

ZWILLING Customer Service: Please visit www.zwilling.com/us/contact-us/ for contact details and support options.