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Swiss Pro+ SP-1801S

Swiss Pro+ 18-Piece Stainless Steel Cookware Set

Model: SP-1801S

INTRODUCTION

This instruction manual provides essential information for the safe and effective use and maintenance of your Swiss Pro+ 18-Piece Stainless Steel Cookware Set. Please read this manual thoroughly before first use and retain it for future reference.

PRODUCT COMPONENTS

Your Swiss Pro+ 18-Piece Stainless Steel Cookware Set includes a comprehensive selection of pots, pans, and accessories designed for various cooking needs. The set is crafted from durable stainless steel.

18 pieces cookware set



Image: Overview of the 18-piece cookware set, illustrating each pot, pan, and accessory with their respective sizes.

- 1x Casserole with Lid: 24 x 14.5 cm
- 1x Casserole with Lid: 20 x 12.5 cm
- 1x Casserole with Lid: 18 x 11.5 cm
- 1x Casserole with Lid: 16 x 10.5 cm
- 1x Saucepan with Lid: 16 x 10.5 cm
- 1x Frying Pan with Lid: 24 x 7.5 cm
- 2x Heat Shields
- 1x Frying Basket
- 3x Kitchen Utensils (Spaghetti server, Slotted turner, Skimmer)

BEFORE FIRST USE

Before using your new cookware set for the first time, follow these steps:

1. Remove all packaging materials, labels, and stickers from each piece.
2. Wash all pots, pans, and lids thoroughly with warm soapy water and a soft sponge.
3. Rinse thoroughly and dry immediately with a soft cloth to prevent water spots.

OPERATING INSTRUCTIONS

Heat Source Compatibility

The Swiss Pro+ cookware set is designed for versatility and is compatible with a wide range of heat sources:



Image: Visual representation of the cookware's compatibility with various heat sources, including electric, ceramic, induction, gas, and halogen hobs.

- **Electric:** Suitable for electric stovetops.
- **Ceramic:** Suitable for ceramic hobs.
- **Induction:** Fully compatible with induction cooktops.
- **Gas:** Safe for use on gas burners.
- **Halogen:** Compatible with halogen cooking surfaces.

Cooking Guidelines

To achieve optimal cooking results and prolong the life of your cookware:

- **Heat Management:** Use medium to low heat settings for most cooking tasks. High heat can cause food to stick and may lead to discoloration of the stainless steel.
- **Preheating:** Allow the pan to preheat for a minute or two before adding oil or food. This helps in even heat distribution.

- **Using Lids:** The included lids help retain heat and moisture, speeding up cooking and saving energy.
- **Oven Use:** The cookware is oven-safe. Ensure handles and lids are suitable for the oven temperature you intend to use.
- **Frying Basket:** Use the frying basket with the appropriate pan for deep-frying. Ensure oil levels are safe and do not exceed half the pan's depth.



Image: A person demonstrating the use of a small pot from the set on an induction cooktop, highlighting the practical application of the cookware.



Image: A person utilizing the frying basket within one of the pans, illustrating the deep-frying capability of the set.

CARE AND MAINTENANCE

Cleaning

Proper cleaning ensures the longevity and appearance of your stainless steel cookware:

- **Hand Washing Recommended:** This cookware set is **not dishwasher safe**. Hand washing is recommended to maintain the finish and integrity of the material.
- **After Each Use:** Allow cookware to cool completely before washing. Wash with warm soapy water and a non-abrasive sponge or cloth.
- **Stubborn Food:** For stuck-on food, soak the pan in warm soapy water for a period before cleaning. Avoid using steel wool or harsh abrasive cleaners, which can scratch the surface.
- **Drying:** Dry immediately after washing to prevent water spots and maintain shine.

Storage

The design of this cookware set allows for efficient storage:



Image: Close-up view of multiple pots and pans from the set stacked together, illustrating their space-saving design for convenient storage.

- **Stackable Design:** All pans can be easily stacked together, saving significant kitchen space.
- **Heat Shields:** Use the included heat shields between stacked items to prevent scratches.

Material Properties

The stainless steel construction of your cookware offers several benefits:

Stainless steel cookware



Durable: resistant to scratches, dents and corrosion.



Food is heated equally



Easy to clean



Image: Infographic highlighting the key benefits of stainless steel cookware: durability (resistant to scratches, dents, corrosion), even heat distribution, and ease of cleaning.

- **Durable:** Resistant to scratches, dents, and corrosion.
- **Even Heating:** Food is heated equally for consistent cooking results.
- **Easy to Clean:** The smooth surface facilitates easy cleaning.

TROUBLESHOOTING

Below are common issues and general advice for stainless steel cookware:

- **Food Sticking:** Ensure the pan is properly preheated before adding food. Use a small amount of oil or fat. Avoid overcrowding the pan.
- **Discoloration:** High heat can sometimes cause blue or rainbow-like discoloration. This is harmless and can often be removed by cleaning with a stainless steel cleaner or a mixture of vinegar and water.
- **White Spots/Mineral Deposits:** These can occur from minerals in water or starchy foods. Remove by boiling a solution of water and white vinegar (1:1 ratio) in the pan, then washing as usual.
- **Rust Spots:** While stainless steel is resistant, rust can occur if exposed to certain chemicals or left wet for extended periods. Clean with a stainless steel cleaner and ensure thorough drying.

PRODUCT SPECIFICATIONS

Feature	Specification
Brand	Swiss Pro+
Model Number	SP-1801S
Color	Silver
Material	Stainless Steel
Handle Material	Stainless Steel
Package Dimensions	54.2 x 35.1 x 23.4 cm
Item Weight	7.48 Kilograms
Dishwasher Safe	No
Oven Safe	Yes
Number of Pieces	18
Included Components	4x Casseroles with Lids, 1x Saucepan with Lid, 1x Frying Pan with Lid, 2x Heat Shields, 1x Frying Basket, 3x Kitchen Utensils
Volume of Item	13373.5 Cubic Centimeters

WARRANTY AND SUPPORT

Information regarding product warranty and customer support for the Swiss Pro+ 18-Piece Stainless Steel Cookware Set is not available in the provided product details. Please refer to the product packaging or contact the retailer or manufacturer directly for details on warranty coverage and support services.

Related Documents - SP-1801S

 <p>The image shows the cover of the Swiss Pro+ Bread Maker instruction manual. It features the 'SWISS PRO+' logo at the top, followed by the product name 'Bread Maker' and the model number 'Model No.: SP-BM550S/SP-BM550P/SP-BM550G'. Below this, there are flags for the United Kingdom, France, Germany, Italy, and Spain, each with a corresponding language label. At the bottom, there are three small images of the bread maker in different colors: green, pink, and grey.</p>	<p>Swiss Pro+ Bread Maker Instruction Manual</p> <p>Comprehensive instruction manual for the Swiss Pro+ Bread Maker (Model No.: SP-BM550S/SP-BM550P/SP-BM550G), covering safety, operation, features, recipes, and troubleshooting.</p>
 <p>The image shows the cover of the Swiss Pro+ Induction Cooker user manual. It features the 'SWISS PRO+' logo at the top, followed by the product name 'Induction Cooker' and the model number 'Model No.: SP-DIP1400.2'. Below this, there are flags for the United Kingdom, France, Germany, Italy, and Spain, each with a corresponding language label. At the bottom, there is a small image of the induction cooker.</p>	<p>Swiss Pro+ Induction Cooker SP-DIP1400.2 User Manual and Safety Guide</p> <p>Comprehensive user manual for the Swiss Pro+ Induction Cooker Model SP-DIP1400.2, covering safety instructions, operation, features, cleaning, and troubleshooting.</p>
 <p>The image shows the cover of the Swiss Pro+ Air Fryers and Air Grills product catalog. It features the 'SWISS PRO+' logo at the top, followed by the product name 'Air Fryers and Air Grills'. Below this, there are flags for the United Kingdom, France, Germany, Italy, and Spain, each with a corresponding language label. At the bottom, there is a small image of an air fryer.</p>	<p>Swiss Pro+ Air Fryers and Air Grills - Product Catalog</p> <p>Explore the Swiss Pro+ range of kitchen appliances, including the SP-AF2L 2L Air Fryer and the SP-AF6L 6L Air Fryer & Air Grill. Discover specifications and features for these home appliances.</p>
 <p>The image shows the cover of the Swiss Pro+ 3.5L Stand Mixer instruction manual. It features the 'SWISS PRO+' logo at the top, followed by the product name '3.5L Stand Mixer' and the model number 'Model No.: SP-SM3.5B/G/P'. Below this, there are flags for the United Kingdom, France, Germany, Italy, and Spain, each with a corresponding language label. At the bottom, there is a small image of the stand mixer.</p>	<p>Swiss Pro+ 3.5L Stand Mixer Instruction Manual</p> <p>Comprehensive guide for the Swiss Pro+ 3.5L Stand Mixer (Model No. SP-SM3.5B/G/P), covering important safeguards, general description, setup, usage, and cleaning instructions.</p>
 <p>The image shows the cover of the Hawkins Pro Tri-Ply Stainless Steel Cookware instruction manual. It features the 'Hawkins PRO' logo at the top, followed by the product name 'Tri-Ply Stainless Steel Cookware'. Below this, there is a small image of a stainless steel pan with food cooking in it.</p>	<p>Hawkins Pro Tri-Ply Stainless Steel Cookware: Features, Usage, and Recipes</p> <p>Discover the comprehensive features, benefits, usage guidelines, cleaning instructions, and delicious recipes for Hawkins Pro Tri-Ply Stainless Steel cookware. Learn how to achieve optimal cooking results with this durable and high-quality range.</p>



[Swiss Diamond Cookware: Use, Care, and Limited Lifetime Warranty Guide](#)

Comprehensive guide for Swiss Diamond cookware, covering optimal use, cleaning, maintenance, storage, and limited lifetime warranty details. Learn how to care for your nonstick cookware for lasting performance.