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BK CC005855-001

BK Vivid Ceramic Nonstick Induction Cookware Set

Model: CC005855-001 - 11 Piece Set

INTRODUCTION

Thank you for choosing the BK Vivid Ceramic Nonstick Induction Cookware Set. This 11-piece set is designed for healthy cooking and durability, featuring a PFAS-free ceramic nonstick coating and compatibility with all stovetops, including induction. Please read this manual carefully before first use to ensure optimal performance and longevity of your cookware.



Image: The complete BK Vivid 11-piece cookware set, including frying pans, saucepan, sauté pan with lid, and utensils, arranged on a stovetop.

SETUP AND FIRST USE

Unpacking and Initial Cleaning

1. Carefully remove all cookware pieces and accessories from the packaging.
2. Wash all items thoroughly with warm, soapy water and a soft sponge. Rinse completely and dry with a soft cloth. This removes any manufacturing residues.
3. Do not use abrasive cleaners or scouring pads, as these can damage the nonstick coating.

Preparing for First Use

While the ceramic nonstick coating does not require traditional seasoning, a light conditioning can enhance its performance:

1. Apply a small amount of cooking oil (e.g., vegetable, canola) to the nonstick surface.
2. Heat the pan over low heat for 30 seconds.
3. Remove from heat and let cool. Wipe off any excess oil with a paper towel.

OPERATING INSTRUCTIONS

General Cooking Guidelines

- **Heat Settings:** Always use low to medium heat. The quick-heating aluminum bodies distribute heat efficiently, making high heat unnecessary and potentially damaging to the nonstick surface over time.
- **Oil/Fat Usage:** A small amount of oil or butter is recommended for flavor and to enhance the nonstick properties, especially when cooking lean foods. Avoid aerosol cooking sprays, as they can leave a residue that is difficult to remove and may affect nonstick performance.
- **Utensils:** Use only wooden, silicone, or plastic utensils to protect the nonstick coating. Metal utensils can scratch and damage the surface.
- **Stovetop Compatibility:** This cookware is suitable for all stovetops, including gas, electric coil, and smooth surface induction. Ensure the pan base matches the burner size for efficient heating.
- **Oven Safety:** The cookware is oven safe up to 320°F (160°C). The Bakelite handles are designed to stay cool on the stovetop but will get hot in the oven. Always use oven mitts when handling hot cookware.



Image: Fish fillets cooking in a sauté pan, demonstrating the PFAS-free ceramic nonstick coating.



Image: Cooked meat chops in a frying pan, illustrating the cookware's oven-safe capability.

Oven Safe
Up to 320 °F



Image: A saucepan containing butter and herbs, ready for use on a stovetop.

MAINTENANCE AND CARE

Cleaning Your Cookware

- **Dishwasher Safe:** All pieces in this set are dishwasher safe for convenience. However, hand washing is recommended to prolong the life of the nonstick coating and maintain the cookware's appearance.
- **Hand Washing:** Allow cookware to cool completely before washing. Use warm, soapy water and a soft sponge or cloth. For stubborn food residues, soak the pan in warm water before cleaning. Avoid steel wool or harsh abrasive cleaners.
- **Exterior Cleaning:** The exterior of the cookware can be cleaned with warm, soapy water. For best results, clean immediately after use.



Image: Close-up of a saucepan, highlighting its dishwasher-safe feature.

Storage

To prevent scratches and damage to the nonstick surface when stacking, use the provided protective sheets between pans. Store cookware in a dry place.

PFAS-Free Ceramic Nonstick



Image: Frying pans stacked with protective sheets to prevent scratching during storage.

TROUBLESHOOTING

- **Food Sticking:** Ensure you are using low to medium heat. High heat can cause food to stick and may degrade the nonstick coating over time. Always use a small amount of oil or butter. Ensure the pan is clean and free of residue from previous cooking or cooking sprays.
- **Discoloration:** Over time, light discoloration may occur, especially if the cookware is frequently exposed to very high heat or certain foods. This is generally cosmetic and does not affect performance.
- **Handles Getting Hot:** The Bakelite handles are designed to stay cool during normal stovetop use. If handles become excessively hot, reduce heat or ensure the flame/heating element is not extending beyond the base of the pan. Always use oven mitts when using cookware in the oven.
- **Induction Compatibility:** This cookware is designed to work on induction stovetops. If you experience issues, ensure your induction hob is compatible with the pan size and that the pan is properly centered on the burner.

SPECIFICATIONS

Brand	BK
Model Name	BK Cookware Set
Item Model Number	CC005855-001
Material	Ceramic (Nonstick Coating), Aluminum (Body), Bakelite (Handles)
Color	Black
Set Includes	9.5" Frying Pan, 11" Frying Pan, 1.6QT Saucepan with Pour Spouts, 3.8QT Sauté Pan with Lid, Slotted Turner, Slotted Spoon, Solid Spoon, Solid Server, 2 Protective Sheets
Compatible Devices	Gas, Electric Coil, Smooth Surface Induction
Maximum Temperature	320°F (160°C) Oven Safe
Product Care	Dishwasher Safe (Hand wash recommended)
Item Weight	8.36 pounds (3.8 Kilograms)

WARRANTY AND SUPPORT

For warranty information or product support, please refer to the manufacturer's official website or contact their customer service directly. Keep your purchase receipt as proof of purchase.

Manufacturer: BK

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