

KitchenAid 71035

KitchenAid Stainless Steel 10-Piece Cookware Set Instruction Manual

Model: 71035 | Brand: KitchenAid

INTRODUCTION

This manual provides essential information for the proper use and care of your KitchenAid Stainless Steel 10-Piece Cookware Set. Crafted from durable stainless steel with a heat-conductive aluminum core, this set is designed for efficient and even heating. Following these instructions will help ensure optimal performance and longevity of your cookware.



Image: The complete KitchenAid Stainless Steel 10-Piece Cookware Set, showcasing various pots, pans, and lids.

INCLUDED COMPONENTS

Your KitchenAid Stainless Steel 10-Piece Cookware Set includes the following items:

- 1.5-quart saucepan with lid
- 3-quart saucepan with lid
- 6-quart stockpot with lid
- 9.5-inch frying pan
- 12-inch frying pan with lid
- Stainless steel pasta insert

KitchenAid®

STAINLESS STEEL 10-PIECE SET



1 1.5 Qt. Saucepan

2 Glass Lid



3 3 Qt. Saucepan

4 Glass Lid



5 6 Qt. Stockpot

6 Glass Lid



7 9.5" Frying Pan



8 Steamer Insert



9 12" Frying Pan

10 Glass Lid

Image: A visual breakdown of the 10-piece set, labeling each saucepan, stockpot, frying pan, and the steamer insert.

SETUP AND FIRST USE

- 1. Unpacking:** Carefully remove all cookware from its packaging.
- 2. Initial Cleaning:** Before first use, wash all pieces with warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots.
- 3. Seasoning (Optional but Recommended):** While not strictly necessary for stainless steel, a light seasoning can help with initial non-stick properties. Heat a clean, dry pan over medium heat for 2-3 minutes. Add a thin layer of cooking oil (e.g., vegetable, canola) and spread it evenly. Heat until the oil just begins to smoke, then remove from heat and let cool. Wipe out excess oil with a paper towel.

OPERATING INSTRUCTIONS

Heat Management

KitchenAid stainless steel cookware is designed for use on all cooktops, including induction. The aluminum core base ensures quick and even heat distribution.

- **Preheating:** Always preheat your pan over medium to low heat before adding food. This allows the pan to reach an even temperature, which is crucial for preventing sticking and achieving optimal cooking results.
- **Temperature Test:** To check if the pan is hot enough, add a teaspoon of water. If the water sizzles, continue heating. If it forms small beads that glide around, the pan is ready. If it bursts into many small beads and evaporates quickly, the pan is too hot; lower the temperature and allow it to cool slightly.
- **Matching Burner Size:** Match the pan bottom to the burner size to ensure efficient heating and prevent handle overheating.

Your browser does not support the video tag.

Video: Demonstrates how to properly heat KitchenAid Stainless Steel Cookware for optimal results.

Your browser does not support the video tag.

Video: Provides useful tips for cooking with KitchenAid Stainless Steel Cookware, including food release techniques.

Cooking Tips

- **Use Oil or Butter:** Always use a small amount of oil or butter when cooking to create a barrier that helps prevent food from sticking and enhances flavor. Avoid cooking sprays, as they can leave a residue that is difficult to remove.
- **Room Temperature Food:** Allow meats and proteins to come closer to room temperature before cooking. Cold food is more prone to sticking. Allow food to naturally release before attempting to flip or stir.
- **Silicone Grips:** The dual-riveted handles are finished with silicone grips designed to remain cooler during stovetop cooking compared to traditional stainless steel handles.
- **Oven Safety:** Cookware is oven safe to 400°F (350°F with lids).
- **Measuring Marks:** Saucepans and stockpot feature etched measuring marks for convenient ingredient additions.



Silicone Handles Are Designed to Stay Cooler Than Stainless Steel

Image: A chef using a KitchenAid stainless steel frying pan on a gas stove, demonstrating the even heat distribution.

CARE AND MAINTENANCE

- **Cleaning:** Pots, pans, lids, and the steamer insert are dishwasher safe for easy cleanup. For hand washing, allow cookware to cool completely before cleaning with warm, soapy water and a soft sponge. Dry immediately to prevent water spots.
- **Stubborn Food:** If food is stuck, soak the pan in warm, soapy water for a period before cleaning. For very stubborn residue, a paste of baking soda and water can be used with a non-abrasive scrubber.
- **Utensils:** Use silicone, nylon, or wooden utensils to avoid scratching the stainless steel surface.
- **Storage:** Store cookware carefully to prevent scratching. Placing a cloth or paper towel between stacked pieces can help protect the surfaces.



Image: KitchenAid stainless steel pots and pans arranged in a dishwasher, highlighting their dishwasher-safe feature.

TROUBLESHOOTING

- **Food Sticking:** Ensure the pan is properly preheated and sufficient oil or butter is used. Cold food is more prone to sticking. Allow food to naturally release before attempting to flip or stir.
- **Discoloration:** High heat can sometimes cause blue or rainbow discoloration on stainless steel. This is harmless and can often be removed with a stainless steel cleaner or a solution of vinegar and water.
- **White Spots:** White spots or mineral deposits can appear due to hard water or certain foods. These can be removed by boiling a solution of vinegar and water in the pan, then washing and drying.

SPECIFICATIONS

Feature	Detail
Material	Stainless Steel with Aluminum Core Base
Finish Type	Brushed Stainless Steel

Set Size	10 Piece
Oven Safe Temperature	Up to 400°F (350°F with lids)
Cooktop Compatibility	All cooktops, including Induction
Dishwasher Safe	Yes
Item Weight	21.6 pounds
Model Number	71035
UPC	051153710353

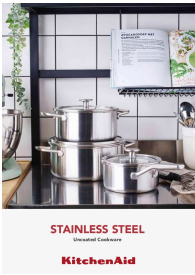


WARRANTY AND SUPPORT

This KitchenAid Cookware Set comes with a**Limited Lifetime Warranty**. For detailed warranty information, product support, or to register your product, please refer to the official KitchenAid website or contact customer service.

For further assistance, please visit the[KitchenAid Store on Amazon](#).

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Related Documents - 71035

	<p>KitchenAid Stainless Steel Uncoated Cookware User Guide and Warranty Information</p> <p>Detailed user guide for KitchenAid Stainless Steel Uncoated Cookware, covering usage, care, cleaning, and warranty information. Learn how to get the best performance and longevity from your cookware.</p>
	<p>KitchenAid Stainless Steel Ceramic Non-Stick Cookware: User Guide and Care</p> <p>A comprehensive guide to using, caring for, and maintaining your KitchenAid Stainless Steel Ceramic Non-Stick Cookware, covering safe cooking practices, cleaning, storage, and warranty information.</p>
	<p>KitchenAid Multi-Ply Stainless Steel Ceramic Non-Stick Cookware User Guide</p> <p>Comprehensive user guide for KitchenAid Multi-Ply Stainless Steel Ceramic Non-Stick Cookware, covering usage, care, cleaning, and warranty information.</p>



[KitchenAid Classic Forged Aluminium Ceramic Non-Stick Cookware User Guide](#)

Comprehensive user guide for KitchenAid Classic Forged Aluminium Ceramic Non-Stick Cookware, covering setup, usage, cooking tips, care instructions, and warranty information for optimal performance and longevity.



[KitchenAid 5KMT2109 Manual Control Toaster - Features and Specifications](#)

Detailed information about the KitchenAid 5KMT2109 Manual Control Toaster, including its features, functions, technical specifications, and available colors.



[KitchenAid Built-In Refrigerator Installation Guide](#)

Comprehensive installation guide for KitchenAid built-in bottom mount refrigerators, covering safety, dimensions, electrical, and water hookups for models like KBBL336S, KBBR336S, KBFN536S, and KBFN542S.