

Moss & Stone AL-CW-SQP6

Moss & Stone 6 Piece Deep Fry Pan Set Instruction Manual

Model: AL-CW-SQP6

INTRODUCTION

Thank you for choosing the Moss & Stone 6 Piece Deep Fry Pan Set. This versatile cookware set is designed to enhance your cooking experience with its non-stick ceramic coating and multi-functional components. Please read this manual carefully before first use to ensure safe and efficient operation and to prolong the life of your cookware.

PACKAGE CONTENTS

Your Moss & Stone 6 Piece Deep Fry Pan Set includes the following items:

- 1 x 9.5-inch Square Deep Pan (5-quart / 4.7-liter capacity)
- 1 x Tempered Glass Lid (for the deep pan)
- 1 x 9.5-inch Non-Stick Frying Pan
- 1 x Deep Fry Basket
- 1 x Steamer Tray
- 1 x Gripper/Handle (for fry basket and steamer tray)



Image: The complete Moss & Stone 6 Piece Deep Fry Pan Set, including the deep square pan, lid, frying pan, deep fry basket, steamer tray, and gripper.

SAFETY INSTRUCTIONS

- **Always use oven mitts or pot holders** when handling hot cookware, especially when removing from the oven or after prolonged stovetop use, as handles may become hot.
- Do not leave cookware unattended on a hot stovetop.
- Ensure the lid is properly seated to prevent steam burns.
- Avoid using metal utensils that can scratch the non-stick coating. Silicone, wooden, or plastic utensils are recommended.
- Do not use abrasive cleaners or scouring pads, as these can damage the non-stick surface.
- Keep out of reach of children.
- The deep pan is oven-safe up to 465°F (240°C). The lid is **not** oven-safe.

SETUP & FIRST USE

1. **Unpack:** Carefully remove all components from the packaging and dispose of packaging materials responsibly.
2. **Initial Cleaning:** Before first use, wash all pans, the lid, fry basket, and steamer tray with warm, soapy water. Rinse thoroughly and dry completely.
3. **Seasoning (Optional but Recommended):** Although the pans are non-stick, a light seasoning can further enhance performance. Apply a thin layer of cooking oil (e.g., vegetable or canola oil) to the interior surface of the pans. Heat on low to medium heat for 1-2 minutes, then let cool and wipe off any excess oil.

OPERATING INSTRUCTIONS

General Cooking

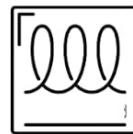
- The pans are compatible with gas, electric, induction, and ceramic stovetops.
- Use low to medium heat settings for most cooking tasks. High heat can damage the non-stick coating over time and is rarely necessary due to the pan's efficient heat distribution.
- Always use a small amount of oil or butter to maximize non-stick performance and flavor.
- The deep square pan is oven-safe up to 465°F (240°C) without the lid.



Suitable For Gas Stove & Induction



Cooktops



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Image: The Moss & Stone pan is suitable for various cooktops, including induction.

OVEN - SAFE

Suitable For Stove &
Induction - Electric
Ceramic Cooktops -
Oven Safe Pan - 465°F
/240°C



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Image: The deep square pan is oven-safe for roasting and baking (lid not included).

Using the Deep Fry Basket

The deep fry basket is ideal for preparing fried foods like nuggets, fries, or tempura.

1. Place the deep fry basket into the deep square pan.
2. Fill the pan with cooking oil, ensuring the oil level is below the top edge of the basket and allows for food displacement.
3. Heat the oil to the desired temperature.
4. Carefully place food into the basket.
5. Once cooked, use the gripper/handle to lift the basket, allowing excess oil to drain back into the pan.



Image: The deep fry basket, perfect for making crispy fried foods.

DEEP FRYER BASKET

An Easy Way
To Prepare
Perfectly Fried
Foods



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Image: The deep fry basket being used to cook fries in the square pan.

Using the Steamer Tray

The steamer tray allows you to steam vegetables, fish, or dumplings, promoting healthy cooking.

1. Add a small amount of water (about 1-2 inches) to the bottom of the deep square pan.
2. Place the steamer tray into the pan, ensuring it sits above the water level.
3. Place food on the steamer tray.
4. Cover the pan with the tempered glass lid.
5. Bring the water to a boil over medium heat, then reduce heat to maintain a simmer until food is cooked.



Image: The steamer tray and deep fry basket, demonstrating the multi-use capabilities of the cooking pot.

Official Product Video

Your browser does not support the video tag.

Video: An official product video from Moss & Stone demonstrating the features and uses of the Copper 5 Piece Set Chef Cookware.

CARE & MAINTENANCE

- **Cleaning:** The non-stick ceramic coating makes cleaning easy. Simply rinse with warm, soapy water and wipe with a soft sponge or cloth. For stubborn food residue, soak the pan in warm, soapy water before cleaning.
- **Dishwasher Safe:** The cookware set is dishwasher safe, but hand washing is recommended to preserve the non-stick coating and overall longevity.
- **Drying:** Always dry the cookware thoroughly after washing to prevent water spots and maintain its appearance.
- **Storage:** Store pans carefully to avoid scratching the non-stick surface. Placing a soft cloth or paper towel between stacked pans can help protect them.

TROUBLESHOOTING

Issue: Handles become hot during use.

Solution: This is normal for some cookware. Always use oven mitts or pot holders when handling the pans, especially after prolonged cooking or oven use. The handles are designed for durability, not necessarily for cool-touch properties under all conditions.

Issue: Oil stains appear on the bottom of the pan.

Solution: Ensure the pan is clean and dry before each use. If oil overflows during deep frying, clean the exterior immediately after the pan has cooled. For stubborn stains, a mixture of baking soda and water can be used as a gentle abrasive, but avoid harsh chemicals or steel wool.

Issue: Food sticks to the non-stick surface.

Solution: Ensure you are using a small amount of cooking oil or butter. Avoid using high heat, which can degrade the non-stick coating over time. Do not use metal utensils that can scratch the surface. If the coating is damaged, its non-stick properties will be reduced.

SPECIFICATIONS

Feature	Detail
Model Number	AL-CW-SQP6

Material	Copper (with Ceramic-Tech Nonstick Coating)
Number of Pieces	6
Deep Pan Dimensions	9.5 inches wide x 3.5 inches deep
Deep Pan Volume	5 quarts (4.7 liters)
Frying Pan Size	9.5 inches
Coating	PTFE & PFOA Free Non-Stick Ceramic
Stovetop Compatibility	Gas, Electric, Induction, Ceramic
Oven Safety	Deep Pan oven-safe up to 465°F (240°C) (Lid not oven-safe)
Handle Material	Stainless Steel
Item Weight	2.89 kg

WARRANTY & SUPPORT

Moss & Stone stands behind the quality of its products. For warranty information, product support, or to inquire about replacement parts, please contact Moss & Stone customer service directly. Please refer to the packaging or the official Moss & Stone website for the most current contact details.

For further assistance, you may visit the [Moss & Stone Store on Amazon](#).

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question