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Curtis Stone 14CS

Curtis Stone 14-Piece Stacking Cookware Set - Stone Gray (Model 14CS) User Manual

Your guide to optimal use and care of your new cookware set.

Introduction Components Features Setup Operating Maintenance Troubleshooting Specifications

1. Introduction

Thank you for choosing the Curtis Stone 14-Piece Stacking Cookware Set. This manual provides essential information for the safe and effective use, care, and maintenance of your new cookware. Please read these instructions thoroughly before first use and retain them for future reference.

2. Components Included

Your 14-piece set includes the following items:

- 6.5" Frypan with buffet handles
- 9.5" Frypan with stick handle
- 11" Frypan with stick handle
- 10" Sauteuse pan with buffet handles + lid
- 0.6 qt. Butter warmer with stick handle + lid
- 2 qt. Saucepan with buffet handles + lid
- 4.8 qt. Stockpot with buffet handles + lid
- Roasting rack (designed to fit inside the half sheet pan)
- 12.5" x 17.5" Half sheet pan
- 9" x 5.4" Mini pan



Image 1: Overview of the Curtis Stone 14-Piece Stacking Cookware Set, showcasing all included pots, pans, bakeware, and lids in Stone Gray.

3. Product Features

- **Construction:** Made of forged aluminum with stainless steel disc bases and reinforced pan rims for even heating and durability.
- **Stovetop Compatibility:** Suitable for all stovetops, including induction.
- **Oven Safety:** Pans are safe for oven use up to 450°F (bakeware is also oven safe to 450°F, but not broiler safe).
- **Dura-Pan Nonstick Coating (Cookware):** Provides easy food release and cleanup. Features an aesthetically appealing speckled interior finish. PFOA-free.
- **Dura-Pan Nonstick Coating (Bakeware):** Offers high-performance food release and easy cleanup. PFOA-free.
- **Handles:** Double-riveted stainless steel handles designed to stay cool under normal stovetop conditions. Lightweight and strong.
- **Lids:** Vented, tempered glass lids allow for monitoring food without releasing heat. Oven safe up to 450°F.
- **Space-Efficient Design:** Each pan style and lid is designed to stack within others, significantly reducing the storage footprint. Buffet handles and bakeware/roasting rack also contribute to neat storage.



Image 2: The Curtis Stone cookware set demonstrating its space-efficient stacking design, with various pieces nested together.

4. Initial Setup and First Use

1. **Unpack:** Carefully remove all cookware and packaging materials.
2. **Wash Before First Use:** Wash all pieces thoroughly with warm, soapy water using a soft sponge or cloth. Rinse well and dry completely. This removes any manufacturing residues.
3. **Inspect:** Before cooking, inspect each piece for any damage. Do not use if damaged.

5. Operating Instructions

5.1. Cooking on Stovetops

- **Heat Settings:** Use low to medium heat for most cooking tasks. High heat should only be used for boiling liquids. Excessive heat can damage the nonstick coating and cause discoloration.
- **Induction Compatibility:** The stainless steel disc bases ensure compatibility with induction cooktops.
- **Pan Size:** Match the pan size to the burner size to ensure even heating and prevent heat from escaping around the sides, which can damage handles.
- **Preheating:** Preheat pans for a short period (1-2 minutes) on low to medium heat before adding food.
- **Utensils:** While the Dura-Pan nonstick coating is metal-utensil safe, it is recommended to use nylon, wooden, or silicone utensils to prolong the life of the nonstick surface.

5.2. Oven Use

- **Temperature Limit:** All pans and tempered glass lids are safe for oven use up to 450°F (232°C).
- **Bakeware:** The bakeware pieces are also oven safe up to 450°F (232°C) but are *not* broiler safe.
- **Handles:** Stainless steel handles will become hot in the oven. Always use oven mitts or pot holders when handling hot cookware.

6. Maintenance and Care

6.1. Cleaning

- **Hand Washing (Recommended):** For best results and to prolong the life of your cookware, hand washing with warm, soapy water and a soft sponge or cloth is recommended.
- **Dishwasher Safe:** The cookware is dishwasher safe. However, repeated dishwasher use may dull the exterior finish over time.
- **Stubborn Food:** For stubborn food residues, fill the pan with warm water and a small amount of dish soap, let it soak for 15-20 minutes, then clean with a soft sponge. Avoid abrasive cleaners, steel wool, or scouring pads, as these can damage the nonstick coating.
- **Cool Before Cleaning:** Always allow cookware to cool completely before washing to prevent warping.

6.2. Storage

- **Stacking Design:** Utilize the space-efficient stacking design by nesting pans and lids within each other.
- **Protect Nonstick:** When stacking, place a soft cloth or paper towel between pieces to protect the nonstick surface from scratches.

7. Troubleshooting

Problem	Possible Cause / Solution
Food sticking to nonstick surface	• Too high heat: Reduce heat setting. • Insufficient oil/butter: Use a small amount of cooking fat. • Damaged coating: Avoid metal utensils and abrasive cleaners.
Cookware warping	• Sudden temperature changes: Always allow cookware to cool before washing. • Excessive heat: Avoid using high heat for extended periods.
Handles getting hot on stovetop	• Burner flame/heat too wide: Ensure burner size matches pan base. • Prolonged high heat: Reduce heat. Use oven mitts if necessary.

8. Specifications

Feature	Detail

Feature	Detail
Model Number	14CS
Material Composition	Forged Aluminum, Stainless Steel (disc bases), Glass (lids)
Color	Stone Gray
Number of Pieces	14
Interior Finish	Dura-Pan Nonstick Coating
Exterior Finish	Silicone coating
Handle Material	Stainless Steel
Lid Material	Tempered Glass
Oven Safe Temperature	Up to 450°F (232°C) for pans and lids (bakeware not broiler safe)
Stovetop Compatibility	All stovetops, including induction
Dishwasher Safe	Yes (hand washing recommended)
Product Dimensions	23 x 17 x 9 inches (overall package)
Item Weight	40 pounds
UPC	791002334582

9. Warranty and Support

For warranty information and customer support, please refer to the documentation included with your purchase or visit the official Curtis Stone website. Keep your proof of purchase for any warranty claims.
For further assistance, you may contact Curtis Stone customer service through their official channels.

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