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› [Cooks Standard](#) /

› [Cooks Standard 10-Piece Stainless Steel Cookware Set Instruction Manual \(Model 00235\)](#)

### Cooks Standard 00235

# Cooks Standard 10-Piece Stainless Steel Cookware Set Instruction Manual

Model: 00235

## INTRODUCTION

Welcome to your new Cooks Standard 10-Piece Stainless Steel Cookware Set. This manual provides essential information for the proper use and care of your cookware, ensuring optimal performance and longevity.

This set features multi-ply full clad construction, combining 18/10 surgical stainless steel with an aluminum core for optimal cooking performance and even heat distribution across the entire cooking surface.

## PACKAGE CONTENTS

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

- 1.5 Quart Saucepan with Stainless Steel Lid
- 3 Quart Saucepan with Stainless Steel Lid
- 8 Quart Stock Pot with Stainless Steel Lid
- Steamer Insert with Stainless Steel Lid
- 12 Inch Frying Pan with Stainless Steel Lid

# 10-Piece Kitchen Cookware Set

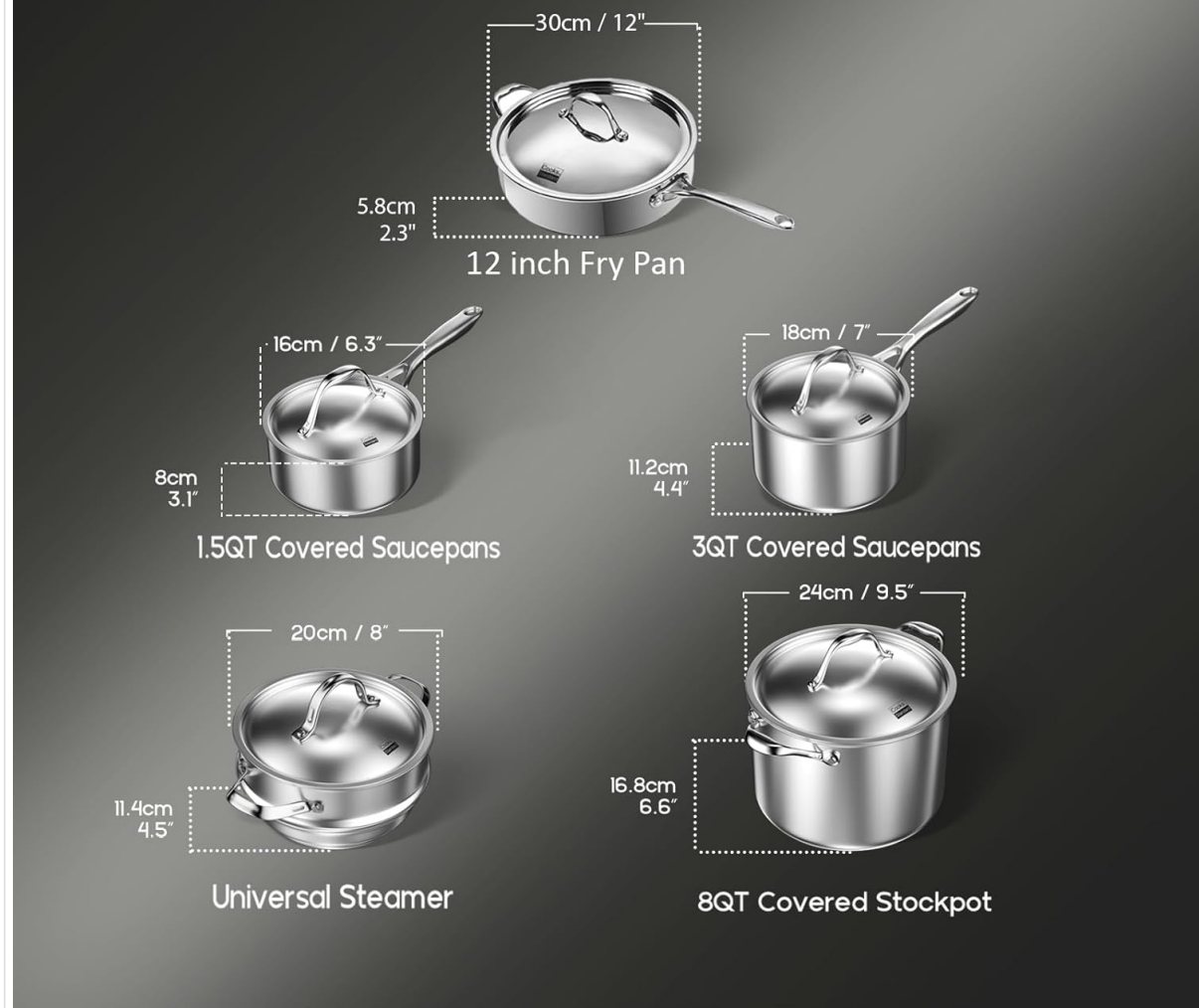


Image showing the individual pieces of the 10-piece Cooks Standard cookware set with their respective capacities and dimensions.

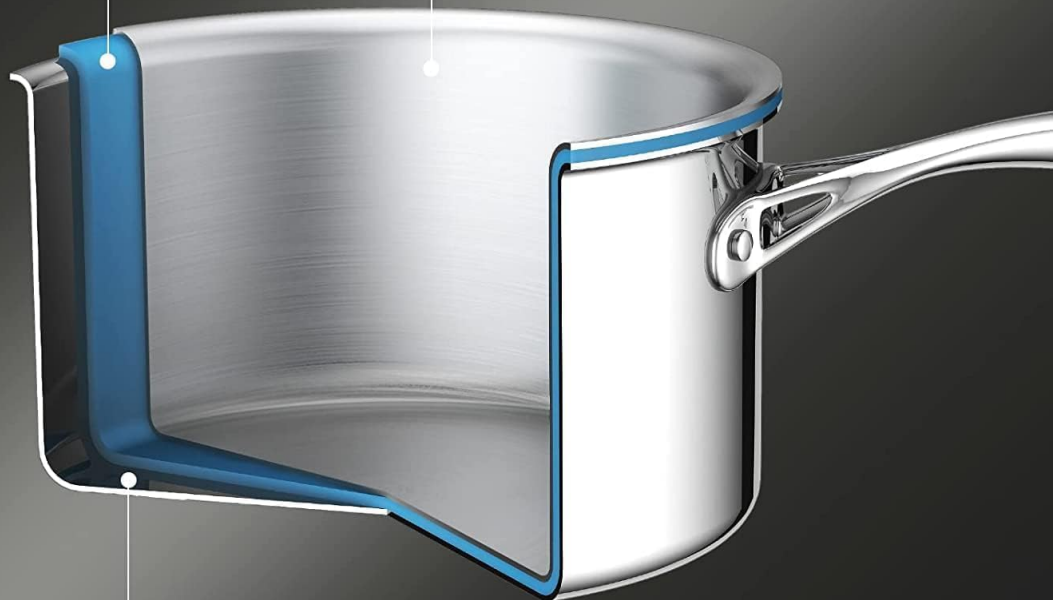
## KEY FEATURES

- **Tri-Ply Clad Construction:** Features an 18/10 stainless steel interior and exterior with an aluminum core throughout, ensuring uniform heat distribution and preventing hot spots.
- **Even Heat Distribution:** The aluminum core facilitates quick and even heat conduction, allowing for more efficient cooking.
- **Stay-Cool Handles:** Solid stainless-steel handles are riveted for strength and designed with air-flow technology to remain cooler during stovetop use.
- **Versatile Compatibility:** Suitable for use on all stovetops, including gas, electric, ceramic, halogen, and induction.
- **Oven Safe:** Cookware is oven safe up to 500°F (260°C), providing flexibility for various cooking methods.
- **Dishwasher Safe:** Designed for convenient and easy cleaning.

# Tri-Ply Clad Construction

Multi-Element Alloy  
Aluminum Core

Premium Grade 18-10  
Stainless Steel



Induction Compatible  
Magnetic Stainless Steel

Diagram illustrating the tri-ply clad construction of the cookware, showing the layers of 18/10 stainless steel and aluminum core.



Image depicting the cookware's compatibility with various stovetop types including induction, ceramic, gas, electric, and oven.

## SETUP AND FIRST USE

### Unpacking

Carefully remove all cookware pieces and lids from the packaging. Inspect each item for any signs of damage. Retain packaging for future storage or transport if needed.

### Initial Cleaning

Before first use, wash all cookware pieces and lids thoroughly with warm, soapy water. Rinse completely and dry immediately to prevent water spots and maintain the stainless steel's shine.

## OPERATING INSTRUCTIONS

### Heat Management

- **Low to Medium Heat:** Due to the efficient heat conduction of multi-ply clad construction, it is rarely necessary to use high heat. Medium heat is sufficient for most cooking tasks, including frying, searing, and sautéing. Use low heat for simmering and warming.

- **Preheating:** Preheat the pan on medium heat for 1-2 minutes before adding food. A small amount of water should bead and dance across the surface when the pan is properly preheated.
- **Oil/Fat Usage:** Always add cooking oil or fat to a preheated pan before adding food to prevent sticking.

### Stovetop Compatibility

This cookware is designed to work on all stovetop types, including:

- Gas
- Electric
- Ceramic
- Halogen
- Induction

### Oven Use

The cookware is oven safe up to 500°F (260°C). When using in the oven, always use oven mitts as handles will become hot.



Image showing a turkey roasting in the frying pan inside an oven, with an inset indicating the cookware is dishwasher safe.

### CARE AND MAINTENANCE

## Cleaning

- **Dishwasher Safe:** All pieces of this cookware set are dishwasher safe. However, hand washing is recommended to maintain the luster and finish of the stainless steel over time.
- **Hand Washing:** For best results, wash with warm, soapy water and a non-abrasive sponge or cloth. Avoid steel wool or harsh scouring pads, which can scratch the surface.
- **Stubborn Food Residue:** For stuck-on food, fill the pan with warm water and a small amount of dish soap, then let it soak for 15-20 minutes before cleaning. For more stubborn stains, a paste of baking soda and water can be used.
- **Drying:** Dry immediately after washing to prevent water spots and maintain shine.

## Storage

Store cookware in a dry place. To prevent scratching when stacking, place a cloth or paper towel between pieces.



Image showing the Cooks Standard cookware set neatly stored on a kitchen rack, demonstrating proper storage.

## TROUBLESHOOTING

### Food Sticking

- Ensure the pan is properly preheated before adding food.
- Always use a sufficient amount of cooking oil or fat.
- Avoid overcrowding the pan, which can lower the temperature and cause food to stick.

### Discoloration or Stains

- **Heat Tints (Blue/Rainbow Stains):** These are normal for stainless steel and are caused by overheating. They do not affect performance and can often be removed with a stainless steel cleaner or a mixture of white vinegar and water.
- **White Spots/Mineral Deposits:** Caused by minerals in water or starchy foods. Can be removed by boiling a solution of white vinegar and water (1:3 ratio) in the pan, then washing as usual.

### SPECIFICATIONS

Feature	Detail
Model Number	00235
Material	18/10 Stainless Steel with Aluminum Core
Color	Silver
Number of Pieces	10
Handle Material	Stainless Steel
Oven Safe Temperature	Up to 500°F (260°C)
Dishwasher Safe	Yes
Stovetop Compatibility	Gas, Electric, Ceramic, Halogen, Induction
Item Weight	23 pounds (10.43 kg)
Package Dimensions	22 x 15 x 9.5 inches
UPC	851272002359

### 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 for any warranty claims.