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Rachael Ray 12-Quart Stockpot, 12020 Saucepan

Rachael Ray Cookware Set User Manual

12-Quart Enamel Stockpot & 3-Quart Nonstick Saucepan

1. INTRODUCTION

This manual provides instructions for the Rachael Ray 12-Quart Enamel on Steel Stockpot and the Rachael Ray 12020 Create Delicious Nonstick Saucepan. Please read these instructions carefully before first use to ensure proper handling, maintenance, and longevity of your cookware.

This set includes:

- One (1) Rachael Ray 12-Quart Enamel on Steel Stockpot with Lid (Marine Blue)
- One (1) Rachael Ray 12020 Create Delicious Nonstick Saucepan with Straining Lid, 3 Quart (Teal Shimmer)

2. SETUP AND FIRST USE

2.1 Unpacking

Carefully remove all packaging materials, labels, and tags from both the stockpot and saucepan. Retain packaging for future storage or transport if needed.

2.2 Initial Cleaning

Before first use, wash both the stockpot and saucepan thoroughly with warm, soapy water. Rinse completely and dry immediately with a soft cloth to prevent water spots.



Image: Rachael Ray 12-Quart Enamel on Steel Stockpot with Lid.



Image: Rachael Ray 3-Quart Create Delicious Nonstick Saucepan with Straining Lid.

3. OPERATING INSTRUCTIONS

3.1 General Cookware Use

- Always match the pan size to the burner size to ensure even heating and prevent handle overheating.
- Use low to medium heat settings for most cooking tasks. High heat can damage cookware and cause food to stick.
- Handles may become hot during prolonged cooking. Always use oven mitts or pot holders when handling hot cookware.
- Do not leave empty cookware on a hot burner.

3.2 Rachael Ray 12-Quart Enamel on Steel Stockpot

- **Stovetop Use:** Suitable for all cooktops, including induction. The durable enamel on steel construction provides efficient heat distribution for large batches of soups, stews, or boiling.
- **Oven Use:** The stockpot is oven safe up to 450°F (232°C). Ensure the lid is also oven-safe if used in the oven.
- **Handles:** The sturdy loop handles are designed for a confident grip when moving the stockpot. Always use caution and protective mitts.



Image: Interior view of the 12-Quart Stockpot, showing the light-colored enamel coating.

3.3 Rachael Ray 3-Quart Create Delicious Nonstick Saucepan

- **Stovetop Use:** The saucepan features a stainless steel pan base compatible with all cooktops, including induction. The heavy-gauge aluminum construction ensures even heating.
- **Nonstick Surface:** The PlatinumShield Technology enhanced nonstick interior is designed for effortless food release. Use only nylon, plastic, or wooden utensils to protect the nonstick coating.
- **Straining Lid:** The tempered glass lid includes a built-in strainer, allowing for easy draining of liquids from pasta, vegetables, or other foods without the need for a separate colander.
- **Oven Use:** The saucepan is oven safe up to 400°F (204°C).



Image: The 3-Quart Saucepan with its straining lid in use, draining liquid.

4. MAINTENANCE AND CARE

4.1 Cleaning

- **Rachael Ray 12-Quart Enamel on Steel Stockpot:** Hand washing is recommended to preserve the enamel finish. Use warm, soapy water and a non-abrasive sponge or cloth. Avoid harsh detergents or abrasive cleaners that can scratch the surface.
- **Rachael Ray 3-Quart Create Delicious Nonstick Saucepan:** This saucepan is dishwasher safe for easy cleanup. For best results and to prolong the life of the nonstick coating, hand washing with warm, soapy water is also recommended.
- Always allow cookware to cool completely before washing to prevent warping.

4.2 Storage

When storing, place a soft cloth or paper towel between stacked pans to protect the cooking surfaces and exterior finishes from scratches.

4.3 Nonstick Coating Care (Saucepan)

- Avoid using metal utensils, scouring pads, or abrasive cleaners on the nonstick surface.

- Do not cut food directly in the pan.

5. TROUBLESHOOTING

5.1 Food Sticking to Nonstick Saucepan

- Ensure you are using appropriate heat settings (low to medium).
- Always use a small amount of cooking oil or butter.
- Avoid overheating the pan when empty.

5.2 Discoloration or Stains on Stockpot

- For stubborn stains, try a paste of baking soda and water, gently rubbing with a soft cloth.
- Ensure thorough cleaning after each use to prevent buildup.

6. SPECIFICATIONS

6.1 Rachael Ray 12-Quart Enamel on Steel Stockpot

Feature	Detail
Capacity	12 Quarts
Material	Enamel on Steel
Color	Marine Blue
Oven Safe Temperature	Up to 450°F (232°C)
Cooktop Compatibility	All cooktops, including Induction
Special Features	Sturdy loop handles, Stain resistant

6.2 Rachael Ray 12020 Create Delicious Nonstick Saucepan

Feature	Detail
Capacity	3 Quarts
Material	Heavy-gauge Aluminum (body), Stainless Steel (base), Silicone (handles)
Color	Teal Shimmer
Nonstick Coating	PlatinumShield Technology (9x harder than titanium)
Oven Safe Temperature	Up to 400°F (204°C)
Cooktop Compatibility	All cooktops, including Induction
Lid Type	Tempered glass with built-in strainer
Cleaning	Dishwasher safe

7. WARRANTY AND SUPPORT

For information regarding product warranty, please refer to the official Rachael Ray Cookware website or

the documentation included with your purchase. For customer support, contact Rachael Ray customer service directly through their official channels.