SALTER COMBO-8572A

Salter COMBO-8572A 8 Piece Pan Set User Manual

Model: COMBO-8572A

Introduction

Thank you for choosing the Salter COMBO-8572A 8 Piece Pan Set. This comprehensive cookware collection is designed to enhance your cooking experience with its durable Marblestone non-stick coating and versatile range of pans. This manual provides essential information for the safe and effective use, care, and maintenance of your new pan set. Please read these instructions thoroughly before first use and retain them for future reference.

Important Safety Information

- Always use oven mitts or heat-resistant gloves when handling hot cookware, as handles may become hot during use.
- Do not leave cookware unattended on a hot hob.
- Ensure handles are securely fastened before use. Periodically check and tighten if necessary.
- Avoid sudden temperature changes, such as placing a hot pan under cold water, as this can cause warping or damage to the non-stick coating.
- Do not use metal utensils on the non-stick surface. Always use wooden, silicone, or heat-resistant plastic utensils to prevent scratching and preserve the coating.
- Keep children away from the cooking area and hot cookware.
- Ensure the pan size matches the hob ring size to prevent overheating of handles and wasted energy.
- Do not use abrasive cleaners or scouring pads on the non-stick surface.

What's in the Box

Your Salter COMBO-8572A 8 Piece Pan Set includes the following components:

- 3 Saucepans (various sizes: 16cm, 18cm, 20cm)
- 3 Frying Pans (various sizes: 20cm, 24cm, 28cm)
- 1 Wok with Lid

- 1 Griddle Pan



Image: The complete Salter COMBO-8572A 8 Piece Pan Set, showcasing all saucepans, frying pans, wok, and griddle pan.

Setup and First Use

1. **Unpack:** Carefully remove all packaging materials and labels from the pan set.
2. **Wash:** Before first use, wash all pans and lids thoroughly in warm, soapy water. Rinse well and dry completely with a soft cloth.
3. **Conditioning (Optional but Recommended):** Although the Marblestone coating is non-stick, a light conditioning can further enhance its performance. Apply a small amount of cooking oil (e.g., vegetable or canola oil) to the non-stick surface with a paper towel. Heat the pan over low heat for 30 seconds, then remove from heat and let it cool. Wipe off any excess oil. This step is not strictly necessary but can help maintain the coating.

Operating Instructions

General Cooking Guidelines

- **Heat Settings:** The Marblestone non-stick coating performs best on low to medium heat. High heat is generally not required and can damage the non-stick surface over time, leading to food sticking.
- **Oil Usage:** The advanced non-stick coating allows for cooking with little to no oil, promoting healthier meals. If using oil, a small amount is sufficient.
- **Utensils:** Always use wooden, silicone, or heat-resistant plastic utensils to protect the non-stick surface from scratches.
- **Induction Compatibility:** All pans in this set are suitable for use on induction hobs, as well as gas, electric, and ceramic hobs.

Using the Saucepans

The 16cm, 18cm, and 20cm saucepans are ideal for boiling, simmering, and preparing sauces, soups, and vegetables. Use the appropriate size for your cooking needs to ensure even heating and energy efficiency.



Image: Saucepans and a frying pan in use on an induction hob, demonstrating their compatibility and practical application in a kitchen

setting.

Using the Frying Pans

The 20cm, 24cm, and 28cm frying pans are perfect for searing, frying, and sautéing. Their non-stick surface ensures food releases easily, making cooking and cleaning effortless.



Image: A frying pan containing salmon fillets and a griddle pan with roasted butternut squash, both in use on a hob, highlighting their cooking versatility.

Using the Wok

The wok is designed for stir-frying, deep-frying, and steaming. Its large capacity and sloped sides allow for quick and even cooking of various ingredients. The included lid helps retain heat and moisture.



Image: A hand pouring cooking oil into a wok on a hob, demonstrating the initial step for stir-frying or other cooking methods.



Image: A close-up view of the wok's handle and a portion of the wok containing stir-fried vegetables, showing the pan in active use.

Using the Griddle Pan

The griddle pan is perfect for grilling meats, vegetables, and sandwiches, creating characteristic grill marks. Preheat the griddle pan on medium heat before adding food for best results.



Image: A griddle pan with a cooked steak and grilled zucchini slices, illustrating its use for creating distinct grill marks on food.

Maintenance and Cleaning

- **Cool Down:** Always allow the pans to cool completely before washing. Submerging a hot pan in cold water can cause warping and damage to the non-stick coating.
- **Hand Washing (Recommended):** For best results and to prolong the life of the non-stick coating and Bakelite silicone coated handles, hand washing is recommended. Use warm, soapy water and a soft sponge or cloth. Rinse thoroughly and dry immediately.
- **Dishwasher Use:** While the pans are dishwasher safe, frequent dishwasher use may reduce the lifespan of the non-stick coating and affect the appearance of the handles over time. If using a dishwasher, use a mild detergent and a low-temperature cycle.
- **Stubborn Food:** For stubborn food residue, fill the pan with warm water and a small amount of dish soap, let it soak for 10-15 minutes, then clean with a soft sponge.
- **Storage:** When storing pans, place a soft cloth or pan protector between them to prevent scratching the non-stick

surface.

- **Handle Care:** The Bakelite silicone coated handles are designed for comfortable and secure lifting. To maintain their appearance and integrity, avoid harsh abrasives or prolonged exposure to extremely high heat sources (e.g., direct flame licking up the sides of the pan).

Troubleshooting

Problem	Possible Cause	Solution
Food sticking to the non-stick surface.	Excessive heat, use of metal utensils, or damaged coating.	Use low to medium heat. Avoid metal utensils. Ensure proper cleaning and storage. If coating is severely damaged, replacement may be necessary.
Handles becoming hot during cooking.	Normal heat transfer, or pan size is too small for hob ring.	Always use oven mitts or heat-resistant gloves. Ensure pan base covers the hob ring completely.
Pan warping or deforming.	Sudden temperature changes (e.g., hot pan under cold water).	Always allow pans to cool completely before washing. Avoid extreme temperature shocks.
Discoloration or peeling on handles.	Harsh cleaning agents, abrasive scrubbing, or prolonged exposure to high heat.	Hand wash with mild soap and soft sponge. Avoid abrasive cleaners. Ensure flames do not extend up the sides of the pan.

Specifications

Feature	Detail
Model Number	COMBO-8572A
Brand	SALTER
Material	Forged Aluminium with Marblestone Non-Stick Coating
Color	Grey (Marble effect)
Included Components	3 Saucepans (16/18/20cm), 3 Frying Pans (20/24/28cm), 1 Wok with Lid, 1 Griddle Pan
Hob Compatibility	Induction, Gas, Electric, Ceramic
Dishwasher Safe	Yes (Hand washing recommended for longevity)
PFOA Free	Yes
Product Dimensions	50 x 27.5 x 30 cm (approximate package dimensions)
Product Weight	8.15 Kilograms (approximate package weight)

Warranty and Support

Salter products are manufactured to high standards and are designed for durability. For specific warranty information,

please refer to the warranty card included with your product or visit the official Salter website. If you encounter any issues or require further assistance, please contact Salter customer support through their official channels.
For more information and product registration, please visit:www.salter.com

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