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Ozeri All-In-One Stone Saucepan and Cooking Pot (1.6 Quarts, Model ZP20-15QT) Instruction Manual

Model: ZP20-15QT

INTRODUCTION

Thank you for choosing the Ozeri All-In-One Stone Saucepan and Cooking Pot. This 1.6-quart saucepan features a custom-formulated stone-derived coating from Germany, ensuring non-stick performance without toxic substances such as APEO, GenX fluorinated chemicals, PFBS, PFOS, PFOA, NMP, and NEP. Its design includes a magnetized bottom for induction stoves, a heat-resistant silicone-coated handle, and convenient pour spouts. This manual provides essential information for the safe and effective use and maintenance of your new cookware.



Image: Ozeri All-In-One Stone Saucepan and Cooking Pot with lid, showcasing its design and obsidian gold color.

SETUP

Initial Cleaning

1. Remove all packaging materials and labels from the saucepan and lid.
2. Wash the saucepan and lid thoroughly with warm, soapy water using a soft sponge or cloth.
3. Rinse completely and dry with a soft towel.

Handle Assembly

The saucepan handle is designed for secure attachment. Ensure the aluminum block is correctly placed in the groove before inserting the handle and tightening with a screwdriver.

Video: Demonstration of saucepan handle assembly. This video is a general demonstration from a different brand (Jeetee Cookware) and illustrates the typical process for attaching a saucepan handle.

First Use / Seasoning

1. Apply a thin layer of cooking oil (e.g., vegetable, canola) to the entire non-stick interior surface of the saucepan.
2. Heat the saucepan over low heat for 30 seconds.
3. Remove from heat and let it cool completely.
4. Wipe off any excess oil with a paper towel. This process helps to condition the non-stick surface.

OPERATING INSTRUCTIONS

General Cooking Guidelines

- **Heat Settings:** Use low to medium heat for most cooking tasks. High heat can damage the non-stick coating over time and is generally not necessary due to the pan's efficient heat distribution.
- **Oil/Butter:** While the pan is non-stick, a small amount of cooking oil or butter can enhance flavor and browning.
- **Utensils:** Use only wooden, silicone, or plastic utensils to protect the non-stick surface from scratches. Avoid metal utensils.
- **Pour Spouts:** The saucepan features convenient left and right pour spouts for easy draining of liquids without spills.
- **Lid:** The tempered glass lid with a steam-release vent and heat-resistant knob allows you to monitor cooking progress and retain moisture.

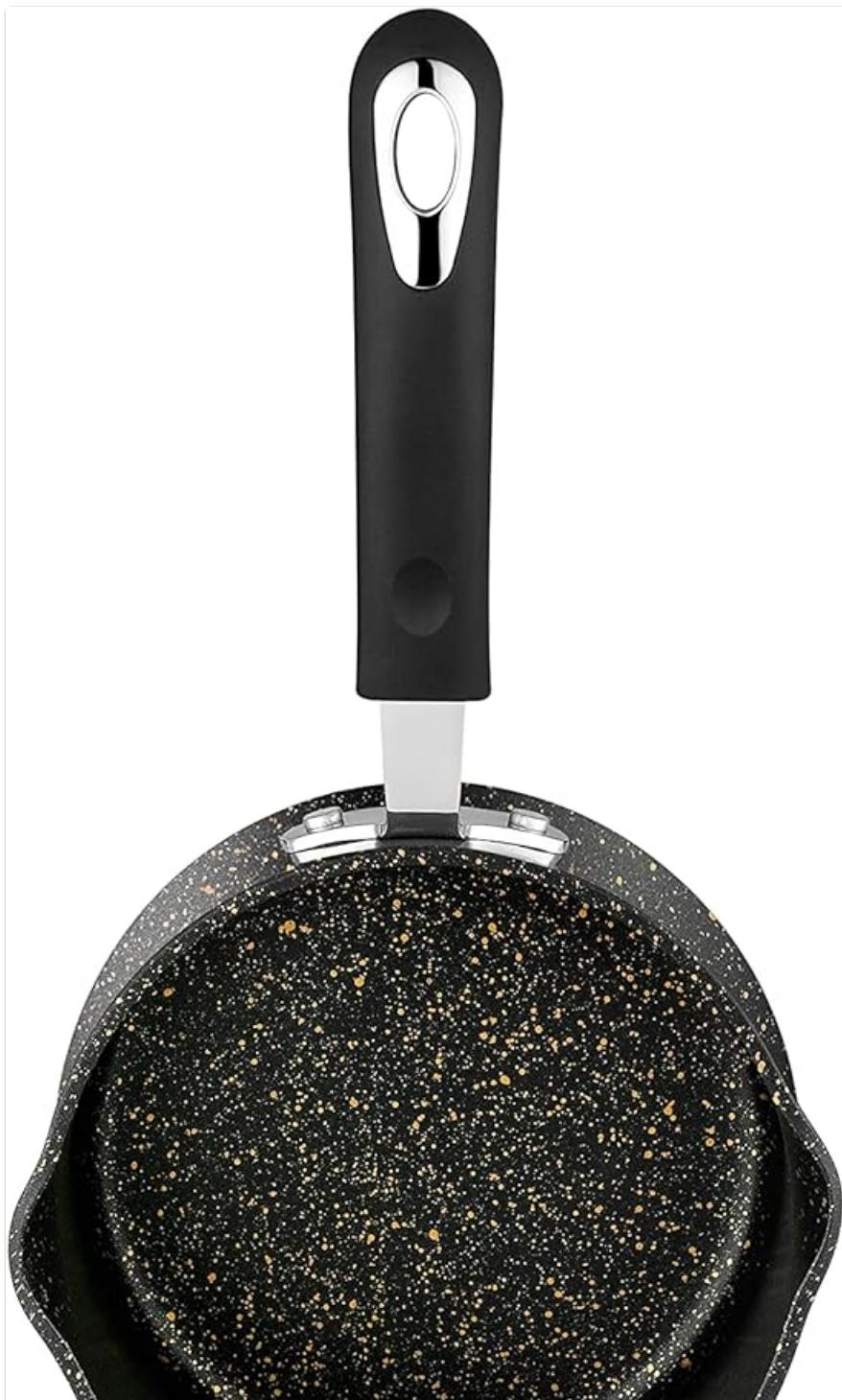




Image: Top-down view of the Ozeri All-In-One Stone Saucepan, showing the interior non-stick surface.

Stovetop and Oven Use

- **Stovetop Compatibility:** The saucepan is equipped with a magnetized base, making it suitable for all stovetop types, including gas, electric, and induction.
- **Oven Safe:** The saucepan is oven safe. Refer to the product specifications for maximum oven temperature.

Video: A general demonstration of cooking in a saucepan, highlighting even heating and ease of use. This video is from a different brand (Redchefhome) and illustrates typical cooking scenarios for this type of cookware.

MAINTENANCE AND CARE

Cleaning

1. **Cool Down:** Always allow the saucepan to cool completely before washing. Sudden temperature changes can warp the pan and damage the non-stick coating.
2. **Hand Washing:** Wash with warm, soapy water using a soft sponge or cloth. The non-stick surface makes cleaning effortless.
3. **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or harsh scouring pads, as these can scratch and damage the non-stick coating.
4. **Dishwasher Safe:** The saucepan is dishwasher safe, but hand washing is recommended to prolong the life of the non-stick coating.

Video: A general demonstration of cleaning a non-stick pan, showing how easily food residue can be removed. This video is from a different brand (Jeetee Cookware) and illustrates effective cleaning practices for non-stick cookware.

Storage

When storing, place a soft cloth or pan protector between stacked saucepans to prevent scratching the non-stick surface.

TROUBLESHOOTING

- **Food Sticking:** Ensure you are using low to medium heat. High heat can cause food to stick even on non-stick surfaces. Re-seasoning the pan (as described in the First Use section) may also help.
- **Uneven Heating:** The saucepan is designed for even heat distribution. If you experience uneven heating, ensure the pan is centered on the heat source and that the heat setting is appropriate.
- **Scratches:** Avoid using metal utensils and abrasive cleaning tools to prevent scratches. Minor scratches typically do not affect the pan's performance.

SPECIFICATIONS





Image: Bottom view of the Ozeri All-In-One Stone Saucepan, highlighting its magnetized base for induction compatibility.

Feature	Detail
Model Number	ZP20-15QT
Capacity	1.6 Quarts (1.5 Liters)
Color	Obsidian Gold
Material	Stone-derived coating from Germany
Coating Type	100% APEO, GenX, PFBS, PFOS, PFOA, NMP, and NEP-Free Non-Stick
Product Dimensions	12.7"D x 5.2"W x 6.5"H
Item Weight	1.71 Pounds
Oven Safe	Yes
Stovetop Compatibility	All stovetops, including Induction
UPC	815817014429

WARRANTY AND SUPPORT

For warranty information or product support, please refer to the documentation included with your purchase or contact Ozeri customer service directly. Contact details can typically be found on the manufacturer's

website or product packaging.