

[Manuals.plus](#) /

› [Bennett Read](#) /

› Bennett Read KSC009 Non-Stick Cookware Set User Manual

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Bennett Read KSC009 Non-Stick Cookware Set User Manual

Model: KSC009

INTRODUCTION

This manual provides essential instructions for the safe and effective use, care, and maintenance of your Bennett Read KSC009 8-Piece Non-Stick Cookware Set. Please read this manual thoroughly before first use and retain it for future reference.

The Bennett Read 8-Piece Non-Stick Cookware Set is designed for everyday cooking needs, featuring non-stick surfaces with Honeycomb-tech for easy food release. The set includes a variety of pots and pans with tempered glass lids and cool-touch handles.



Image: The complete Bennett Read KSC009 8-Piece Non-Stick Cookware Set, including various pots, pans, lids, and a spatula.

INCLUDED COMPONENTS

Your Bennett Read KSC009 8-Piece Non-Stick Cookware Set includes the following items:

- 1 x 16cm Saucepan
- 1 x 20cm Casserole Pot
- 1 x 24cm Casserole Pot
- 1 x 24cm Frying Pan
- 3 x Precision-Fit Tempered Glass Lids (matching the pots and pans)
- 1 x Bonus Nylon Spatula



Image: A close-up view of one of the tempered glass lids, highlighting its design and handle.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all cookware pieces and packaging materials from the box. Retain packaging for potential future transport or storage.

2. **Initial Cleaning:** Before first use, wash all cookware pieces and lids thoroughly with warm, soapy water. Rinse well and dry completely with a soft cloth. This removes any manufacturing residues.
3. **Pre-seasoning (Optional but Recommended):** Although non-stick, a light pre-seasoning can enhance 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 1-2 minutes, then remove from heat and wipe off any excess oil.

OPERATING INSTRUCTIONS

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 unnecessary due to the efficient heat distribution of the cookware.
- **Oil/Butter Use:** While the non-stick coating allows for cooking with minimal oil, a small amount of cooking oil or butter can enhance flavor and browning.
- **Utensils:** Always use heat-resistant nylon, silicone, or wooden utensils to protect the non-stick surface. Avoid metal utensils, as they can scratch and damage the coating.
- **Cool-Touch Handles:** The cookware features cool-touch handles designed for safety. However, always exercise caution and use oven mitts or pot holders when handling hot cookware, especially after prolonged cooking or oven use.
- **Oven Safe:** This cookware set is oven safe. Refer to the specifications for maximum oven temperature. Always use oven mitts when removing from the oven.
- **Lids:** The tempered glass lids allow you to monitor cooking progress without lifting the lid, helping to retain heat and moisture.



Image: A detailed view of the Honeycomb-tech non-stick surface, designed for easy food release.



Image: A pancake topped with berries in a frying pan, demonstrating the non-stick capabilities.

CARE AND MAINTENANCE

Cleaning:

- **Cool Down:** Always allow cookware to cool completely before washing. Submerging hot cookware in cold water can cause warping.
- **Dishwasher Safe:** The cookware set is dishwasher safe for convenient cleaning.
- **Hand Washing (Recommended for Longevity):** For best results and to prolong the life of the non-stick coating, hand washing with warm, soapy water and a soft sponge or cloth is recommended.
- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or scouring pads, as these can damage the non-stick surface.
- **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 gently.
- **Drying:** Dry all pieces thoroughly after washing to prevent water spots and maintain appearance.

Storage:

- When stacking cookware, place a soft cloth or paper towel between pieces to protect the non-stick surface from scratches.
- Store lids separately or inverted on top of pots to prevent pressure on the glass.

TROUBLESHOOTING

Food Sticking to Non-Stick Surface:

- Ensure you are using low to medium heat. Excessive heat can degrade the non-stick coating over time.
- Make sure the pan is clean and free of any residue from previous cooking.
- Consider re-seasoning the pan with a thin layer of cooking oil.
- Avoid using cooking sprays that contain propellants, as they can build up a sticky residue that is difficult to remove and can cause sticking.

Discoloration or Stains:

- Minor discoloration can occur over time, especially with high heat. This typically does not affect performance.
- For stubborn stains, try a paste of baking soda and water, gently rubbing with a soft sponge. Rinse thoroughly.

Warping of Cookware:

- Warping is often caused by sudden temperature changes. Always allow cookware to cool down naturally before washing or exposing to cold water.
- Ensure heat is distributed evenly across the base of the pan; avoid using a burner that is significantly smaller or larger than the pan's base.

SPECIFICATIONS

Brand	Bennett Read
Model Number	KSC009
Colour	Black
Product Dimensions	52 x 34 x 18 cm
Item Weight	3.66 kg
Material	Aluminum, Glass, Silicone
Handle Material	Plastic
Dishwasher Safe	Yes
Material Type Free	Cadmium Free
Compatibility Options	Gas (Note: Check for induction compatibility if needed, not specified here)
Number of Pieces	8

WARRANTY AND SUPPORT

For information regarding warranty coverage, product support, or spare parts availability, please refer to the warranty card

included with your purchase or visit the official Bennett Read website.
If you encounter any issues not covered in this manual, or require further assistance, please contact Bennett Read customer service directly.

PRODUCT VIDEOS

No official product videos from the seller were provided for this model. For visual demonstrations or additional product information, please check the manufacturer's official channels or product page.

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Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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