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› [Bennett Read](#) /

› Bennett Read Finesse Premium Stainless Steel Cookware Set 16-Piece User Manual

Bennett Read KSC316

Bennett Read Finesse Premium Stainless Steel Cookware Set 16-Piece User Manual

Model: KSC316

INTRODUCTION

Thank you for choosing the Bennett Read Finesse Premium Stainless Steel Cookware Set. This 16-piece set is designed to enhance your cooking experience with its durable construction and thoughtful features. Please read this manual carefully before first use to ensure proper operation, maintenance, and longevity of your cookware.



Figure 1: The complete Bennett Read Finesse 16-Piece Stainless Steel Cookware Set, showcasing various pots, pans, lids, and accessories.

IMPORTANT SAFETY INSTRUCTIONS

- Always use oven mitts or pot holders when handling hot cookware.
- Do not leave cookware unattended on a hot stove.
- Ensure handles are securely attached before use.
- Avoid sudden temperature changes, such as placing a hot pan under cold water, as this can cause warping.
- Keep children away from the cooking area.
- Do not use abrasive cleaners or metal scouring pads, as these can scratch the stainless steel surface.
- The plastic handle components are designed for cool-touch handling during normal stovetop use. Prolonged exposure to high oven temperatures may damage them.

COMPONENTS OF YOUR COOKWARE SET

Your Bennett Read Finesse 16-Piece Cookware Set includes the following items:

- 16 cm Sauce Pan with Glass Lid
- 16 cm Casserole Pot with Glass Lid
- 20 cm Casserole Pot with Glass Lid
- 24 cm Casserole Pot with Glass Lid
- 24 cm Frying Pan
- Spatula
- Spoons (various sizes/types)
- Chip Basket
- Peeler
- Hot Pads (2 units)

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all cookware pieces and accessories from their packaging. Retain packaging for future storage or transport if needed.
2. **Initial Cleaning:** Before first use, wash all pots, pans, lids, and utensils thoroughly with warm soapy water. Rinse well and dry immediately with a soft cloth to prevent water spots.
3. **Seasoning (Optional for Stainless Steel):** While not strictly necessary for stainless steel, some users prefer to lightly oil the interior of pans before first use to enhance non-stick properties over time. Heat a small amount of cooking oil (e.g., vegetable oil) in the pan over medium heat for a few minutes, then let it cool and wipe out excess oil.

OPERATING INSTRUCTIONS

General Cooking Guidelines

- **Heat Settings:** Stainless steel cookware heats efficiently. Use medium to low heat for most cooking tasks. High heat should only be used for boiling water or searing, and only for short durations to prevent scorching and potential damage to the cookware.
- **Even Heat Distribution:** The heavy-duty base is designed for optimal heat distribution. Ensure the cookware base is centered over the heat source for best results.
- **Lids with Thermo Knobs:** The glass lids feature thermo knobs. These indicators can assist in monitoring internal

temperatures, which is particularly useful for simmering, stewing, or slow cooking. Observe the indicator for general temperature guidance.

- **Cool-Touch Handles:** The plastic handles are designed to remain cool during stovetop cooking. Always exercise caution, as handles can become hot under certain conditions, especially if exposed to direct flame or high oven temperatures.
- **Using the Frying Pan:** The 24 cm frying pan is versatile for various tasks, from frying eggs to stir-frying vegetables. For best results, preheat the pan before adding food.
- **Using the Chip Basket:** The chip basket is suitable for deep-frying small items. Ensure sufficient oil is used and follow all deep-frying safety guidelines.

Stovetop Compatibility

This cookware set is compatible with various stovetop types, including gas, electric, ceramic, and induction cooktops, due to its stainless steel construction and heavy-duty base.

CARE AND MAINTENANCE

Cleaning

- **Dishwasher Safe:** All components of this cookware set are dishwasher safe. For best results and to maintain shine, hand washing is recommended.
- **Hand Washing:** Wash with warm soapy water using a soft sponge or cloth. Rinse thoroughly and dry immediately to prevent water spots and maintain the luster of the stainless steel.
- **Stubborn Food Residue:** For baked-on food, soak the cookware in hot soapy water for a period before cleaning. A nylon brush or non-abrasive scrubber can be used. Avoid steel wool or harsh abrasive cleaners.
- **Removing Stains:** For discoloration or stubborn stains, a stainless steel cleaner or a paste made of baking soda and water can be used. Apply, let sit for a few minutes, then scrub gently and rinse.

Storage

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

TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to the pan	Insufficient oil or pan not preheated properly. Heat too high.	Ensure pan is preheated and a sufficient amount of cooking oil or fat is used. Reduce heat.
Discoloration (blue/rainbow tint)	Overheating or mineral deposits from water.	This is harmless and common with stainless steel. Clean with a stainless steel cleaner or a mixture of vinegar and water. Avoid using excessively high heat.
White spots or residue	Mineral deposits from hard water or salt.	Boil a solution of 1 part white vinegar to 3 parts water in the pan for 5-10 minutes, then wash and rinse. Avoid adding salt to cold water in the pan; wait until water is boiling.

Problem	Possible Cause	Solution
Handles getting hot	Direct exposure to flame or oven heat.	Ensure cookware is centered on the burner. Use oven mitts or pot holders when necessary, especially if using in an oven or if flames extend up the sides of the pan.

SPECIFICATIONS

- **Model:** KSC316
- **Brand:** Bennett Read
- **Material:** Premium Stainless Steel
- **Handle Material:** Plastic (Cool-Touch)
- **Number of Pieces:** 16
- **Color:** Silver
- **Dishwasher Safe:** Yes
- **Compatibility:** Gas, Electric, Ceramic, Induction Cooktops
- **Approximate Item Weight:** 2 kg (entire set)

WARRANTY AND SUPPORT

For warranty information, product support, or to inquire about spare parts, please contact Bennett Read customer service. Details can typically be found on the product packaging or the official Bennett Read website. Please retain your proof of purchase for any warranty claims.

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

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