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ROSMARINO HexaPro Compact

ROSMARINO HexaPro 2.0 Stainless Steel Cookware Set - User Manual

Model: HexaPro Compact

INTRODUCTION

This manual provides essential instructions for the safe and efficient use of your ROSMARINO HexaPro 2.0 Stainless Steel Cookware Set. Please read thoroughly before first use and retain for future reference.

PRODUCT OVERVIEW

The ROSMARINO HexaPro 2.0 Cookware Set features durable stainless steel construction with an advanced non-stick coating, designed for versatile cooking. The set includes a frying pan, a pot with a lid, and a wok, all suitable for various cooking methods and heat sources.



Image: ROSMARINO HexaPro 2.0 Frying Pan. This image shows the frying pan from the set, highlighting its hexagonal non-stick surface and stainless steel handle.



Image: ROSMARINO HexaPro 2.0 Pot with Lid. The pot features a clear glass lid with a stainless steel handle and side handles, showcasing the hexagonal non-stick interior.



Image: ROSMARINO HexaPro 2.0 Wok. This image displays the wok, featuring its deep, curved design, long handle, and hexagonal non-stick cooking surface.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all cookware pieces from their packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash all cookware thoroughly with warm soapy water and a soft sponge. Rinse well and dry completely.
3. **Pre-seasoning (Optional):** While the HexaPro coating is non-stick, a light seasoning can further enhance performance. Apply a thin layer of cooking oil to the interior surface, heat on low for 1-2 minutes, then wipe off excess oil.
4. **Heat Source Compatibility:** This cookware is suitable for all cooktops, including induction, gas, electric, and ceramic. It is also oven-safe up to 220 °C (428 °F).

FOR ALL COOKTOPS

and suitable for use
in the oven up to 220 °C



Image: ROSMARINO HexaPro 2.0 Cookware in Oven. This image demonstrates the cookware's oven-safe capability, showing a pot with food inside an oven, with icons indicating compatibility with various cooktops.

OPERATING INSTRUCTIONS

General Cooking Guidelines

- **Heat Settings:** Use low to medium heat for most cooking tasks. High heat should only be used for boiling water or searing for short periods. Excessive high heat can damage the non-stick coating over time.
- **Oil Usage:** While the non-stick coating allows for cooking with minimal oil, a small amount of cooking oil or butter is recommended for best results and flavor. Avoid aerosol cooking sprays, as they can leave a residue that may affect non-stick performance.
- **Utensils:** The HexaPro coating is designed to be scratch-resistant and can withstand metal utensils. However, for prolonged life of the non-stick surface, silicone, wooden, or plastic utensils are recommended.
- **Ergonomic Handles:** The cookware features ergonomic Soft Touch handles designed for a secure and comfortable grip, reducing the risk of slipping. Always use oven mitts or pot holders when handling hot cookware.



Image: ROSMARINO HexaPro 2.0 Cookware in Use. This image shows two pans on a stovetop with food, illustrating the cookware's use and highlighting its durable coating and heat regulation.

MAINTENANCE AND CARE

- **Cleaning:** Allow cookware to cool completely before washing. Hand washing with warm soapy water and a soft sponge is recommended to preserve the non-stick coating and exterior finish. The cookware is also dishwasher safe, but hand washing can extend its lifespan.
- **Stubborn Food:** For stuck-on food, fill the pan with warm water and a small amount of dish soap, let it soak for 15-20 minutes, then clean with a soft sponge. Avoid abrasive cleaners, steel wool, or scouring pads.
- **Storage:** When storing, place a soft cloth or paper towel between stacked pans to prevent scratching the non-stick surface.



Image: Cleaning ROSMARINO HexaPro 2.0 Cookware. A hand is shown wiping the interior of a wok with a yellow cloth, demonstrating the ease of cleaning the non-stick surface.

TROUBLESHOOTING

- **Food Sticking:** Ensure you are using a small amount of oil or butter. Overheating can sometimes cause food to stick; reduce heat. Clean thoroughly to remove any residue buildup that might impair non-stick performance.
- **Discoloration:** High heat or certain foods can sometimes cause slight discoloration on the exterior stainless steel. This is cosmetic and does not affect performance. For interior discoloration, ensure proper cleaning.
- **Warping:** Avoid extreme temperature changes, such as plunging a hot pan into cold water, as this can cause warping. Always allow cookware to cool naturally.

SPECIFICATIONS

| | |
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| Brand | ROSMARINO |
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|-------------------------------|---|
| Model | HexaPro Compact |
| Material | Stainless Steel |
| Coating | Hybrid 2-Layer Non-Stick Coating Technology (PFOA-free) |
| Dimensions (L x W x H) | 62 x 62 x 42 cm (overall package dimensions) |
| Oven Safe Temperature | Up to 220 °C (428 °F) |
| Dishwasher Safe | Yes |
| Induction Compatible | Yes |
| Components Included | Wok, Pot with Lid, Frying Pan |



Image: ROSMARINO HexaPro 2.0 Coating Layers Diagram. This diagram illustrates the multi-layer construction of the cookware, showing the hybrid non-stick coating, stainless steel inner layer, aluminum core, and magnetic stainless steel outer layer.

WARRANTY AND SUPPORT

For information regarding warranty coverage or technical support, please refer to the product packaging or contact the retailer where the product was purchased. Keep your proof of purchase for any warranty claims.

For further assistance, you may also visit the official ROSMARINO website or contact their customer service department directly.

