

MICHELANGELO Tri-Ply Bottom 1 quart + 2 quarts + 3 quarts with Steamer

MICHELANGELO Stainless Steel Saucepan Set with Steamer Instruction Manual

Model: Tri-Ply Bottom 1 quart + 2 quarts + 3 quarts with Steamer

Brand: MICHELANGELO

1. INTRODUCTION

This manual provides essential information for the safe and effective use of your MICHELANGELO Stainless Steel Saucepan Set. Please read these instructions thoroughly before first use and retain for future reference. This set includes 1-quart, 2-quart, and 3-quart saucepans, with the 3-quart saucepan featuring a steamer insert.

2. SAFETY INSTRUCTIONS

- Always use oven mitts or pot holders when handling hot cookware. Handles can become hot during use.
- Do not leave cookware unattended on a hot stovetop.
- Ensure the saucepan size matches the burner size to prevent overheating of handles and wasted energy.
- Avoid sudden temperature changes, such as placing a hot pan under cold water, as this can cause warping.
- Do not use metal utensils that could scratch the stainless steel surface. Silicone, wood, or plastic utensils are recommended.
- Keep children away from the cooking area.
- Ensure proper ventilation when cooking.
- The glass lids are tempered but can break if subjected to sharp impacts or extreme temperature changes.

3. PACKAGE CONTENTS

- 1 x 1-Quart Stainless Steel Saucepan with Lid
- 1 x 2-Quart Stainless Steel Saucepan with Lid
- 1 x 3-Quart Stainless Steel Saucepan with Lid
- 1 x Steamer Insert (fits 3-Quart Saucepan)

DRIP-FREE EDGED RIM

EFFECTIVELY PREVENT
MESSY DRIPS AND SPILLS



Image: The complete MICHELANGELO Stainless Steel Saucepan Set, including 1QT, 2QT, and 3QT saucepans with lids, and a steamer insert.

4. SETUP AND FIRST USE

1. **Unpack:** Carefully remove all items from the packaging.
2. **Wash:** Before first use, wash all saucepans, lids, and the steamer insert in warm, soapy water. Rinse

thoroughly and dry immediately to prevent water spots.

3. **Seasoning (Optional):** While not strictly necessary for stainless steel, some users prefer to lightly season the interior with a thin layer of cooking oil before first use to enhance non-stick properties. Heat gently, then wipe off excess oil.

5. OPERATING INSTRUCTIONS

5.1 Stovetop Compatibility

Your MICHELANGELO saucepans feature a tri-ply bottom designed for efficient and even heat distribution. They are compatible with all stovetop types, including:

- Induction
- Gas
- Ceramic
- Halogen
- Electric



VERSATILE FOR ALL COOKTOPS

SUITABLE FOR ALL COOKTOPS,
INCLUDING INDUCTION



Induction



Gas



Ceramic



Halogen



Electric

Image: A MICHELANGELO saucepan on a gas stovetop, illustrating its compatibility with various heat sources.

5.2 Heat Management

- **Medium to Low Heat:** Stainless steel conducts heat efficiently. For most cooking tasks, medium to low heat settings are sufficient. High heat should only be used for boiling water or searing, and only for short periods.
- **Preheating:** For best results, preheat the pan for a minute or two before adding food.
- **Burner Size:** Match the pan's base diameter to the burner size to ensure even heating and prevent heat from escaping around the sides, which can damage handles.

5.3 Using the Steamer Insert

The 3-quart saucepan includes a steamer insert for healthy cooking of vegetables, seafood, and more.

1. Fill the 3-quart saucepan with water, ensuring the water level is below the bottom of the steamer insert.
2. Place the steamer insert into the saucepan.
3. Add your desired food items to the steamer insert.
4. Cover with the tempered glass lid.
5. Bring the water to a boil, then reduce heat to maintain a steady steam.



STEAMER DUAL-HANDLE

EASY TO HOLD FOR VARIOUS
COOKING NEEDS



Image: The steamer insert filled with vegetables and shrimp, ready for steaming.



THE PERFECT SIZE



Image: A person placing the steamer insert, filled with vegetables, onto the 3-quart saucepan on a stovetop.

5.4 Tempered Glass Lids

The tempered glass lids allow you to monitor cooking progress without lifting the lid, helping to retain heat and moisture. Each lid features a vent hole to prevent overflow and reduce pressure buildup.



Image: A close-up view of the tempered glass lid, highlighting its design and vent hole.

5.5 Drip-Free Pouring Rim

Each saucepan is designed with a flared edge, providing a drip-free pouring experience. This feature helps to prevent messy spills when transferring liquids from the pan.

DRIP-FREE EDGED RIM

EFFECTIVELY PREVENT
MESSY DRIPS AND SPILLS



PFOA
FREE



PFAS
FREE



LEAD
FREE

Image: A saucepan demonstrating its drip-free pouring rim by smoothly dispensing sauce.

5.6 Oven Safe

The saucepans are oven safe up to 600°F (315°C), allowing for versatile cooking from stovetop to oven. Always use oven mitts when handling hot pans from the oven.



TRI-PLY INDUCTION BASE

Image: A saucepan containing food placed inside an oven, illustrating its oven-safe feature.

5.7 Ergonomic Handles

The double-riveted, heavy-duty stainless steel handles are designed for a secure, solid, and comfortable grip. They are ergonomically shaped for ease of use.



ERGONOMICAL HANDLE

Image: A close-up view of the saucepan's ergonomic handle, showcasing its design.

6. MAINTENANCE AND CLEANING

- **Hand Washing:** For best results and to maintain the luster of your stainless steel, hand washing with warm, soapy water and a non-abrasive sponge is recommended.
- **Dishwasher Safe:** All components of the saucepan set are dishwasher safe for convenient and effortless cleanup.
- **Removing Stains:** For stubborn food residue or discoloration, a paste of baking soda and water can be used. Apply, let sit for a few minutes, then scrub gently and rinse. For white spots caused by mineral deposits, boil a solution of water and white vinegar in the pan, then wash as usual.
- **Drying:** Dry immediately after washing to prevent water spots and maintain shine.
- **Storage:** Store cookware in a dry place. To prevent scratches, place a cloth or paper towel between stacked pans.



Image: MICHELANGELO saucepans and lids placed inside a dishwasher, demonstrating their dishwasher-safe feature.

7. TROUBLESHOOTING

- **Food Sticking:** Ensure the pan is properly preheated before adding food. Use a small amount of oil or butter. Avoid using excessively high heat, which can cause food to burn and stick.
- **Discoloration/Rainbow Stains:** This is common with stainless steel and is usually caused by mineral deposits in water or overheating. It can be removed by boiling a solution of water and white vinegar (1 cup water to 2 tablespoons vinegar) in the pan for a few minutes, then washing.
- **Handles Getting Hot:** This is normal, especially with prolonged cooking or if the burner size is larger than the pan's base. Always use oven mitts or pot holders.
- **Lid Overflow:** The lids have a vent hole to minimize this. If overflow occurs, reduce heat or slightly

adjust the lid.

8. SPECIFICATIONS

Feature	Detail
Material	Food-grade 18/10 Stainless Steel with Tri-Ply Bottom
Set Includes	1QT Saucepan, 2QT Saucepan, 3QT Saucepan, Steamer Insert, 3 Lids
Stovetop Compatibility	All types, including Induction, Gas, Ceramic, Halogen, Electric
Oven Safe	Yes, up to 600°F (315°C)
Dishwasher Safe	Yes
Lids	Tempered Glass with Vent Hole
Handles	Double-riveted Stainless Steel, Ergonomic
Special Features	Drip-free pouring rim, PFOA/PFAS/Lead-free



Image: A cutaway diagram illustrating the tri-ply bottom construction of the saucepan, showing the aluminum core for heat conduction.

9. WARRANTY AND SUPPORT

For warranty information or customer support, please refer to the product packaging or contact MICHELANGELO customer service directly. Keep your purchase receipt as proof of purchase.

10. PRODUCT VIDEO

Your browser does not support the video tag.

Video: An official product video demonstrating the features and usage of the MICHELANGELO Stainless Steel Saucepan Set, including its tri-ply induction base, removable steamer, tempered glass lid, ergonomic handle, and ease of cleaning.

