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SENSARTE SA13

SENSARTE Ceramic Cookware Set (Model SA13) Instruction Manual

Your guide to healthy and efficient cooking.

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1. INTRODUCTION

Thank you for choosing the SENSARTE Ceramic Cookware Set, Model SA13. This 14-piece set is designed to enhance your cooking experience with its non-toxic, non-stick ceramic surface and durable construction. This manual provides essential information for the proper setup, operation, and maintenance of your new cookware to ensure its longevity and optimal performance.

The SENSARTE Ceramic Cookware Set is free from PFOA, PTFE, PFAS, PFOS, lead, and cadmium, promoting healthier cooking for you and your family.



Image 1.1: The complete SENSARTE 14-Piece Ceramic Cookware Set, featuring various pots, pans, lids, and accessories in a ceramic white finish with wood-grain handles.

2. PRODUCT COMPONENTS

Your SENSARTE Ceramic Cookware Set includes the following 14 pieces:

- 1 x 8-inch Frying Pan
- 1 x 9.5-inch Frying Pan
- 1 x 12-inch/5-Quart Saute Pan with Lid
- 1 x 6.5-Quart Casserole with Lid
- 1 x 2-Quart Saucepan with Lid
- 2 x Multi-purpose Utensils (e.g., spatula, ladle)
- 4 x Pot Protectors

Easy Storage & Space Saving



Image 2.1: An illustration of the SENSARTE cookware set components, demonstrating how they can be stacked for easy storage, alongside the included silicone utensils and pan protectors.

3. SETUP AND FIRST USE

3.1 Unpacking and Inspection

1. Carefully remove all cookware pieces and accessories from the packaging.
2. Inspect each item for any signs of damage. If any items are damaged, contact customer support immediately.
3. Remove all labels and packaging materials from the cookware.

3.2 Handle Assembly

Some handles may require minor assembly. A screwdriver is typically included for this purpose. Securely attach any loose handles to the cookware using the provided hardware. Ensure all screws are tightened firmly before use.

3.3 Initial Cleaning

Before first use, wash all cookware pieces and lids thoroughly with warm soapy water and a soft sponge. Rinse well and dry completely. This removes any manufacturing residues.

4. OPERATING INSTRUCTIONS

4.1 Heat Management

Your SENSARTE cookware is compatible with all stovetops, including gas, ceramic, electric, and

induction. The die-cast aluminum construction with a 4.8mm thick stainless steel pan bottom ensures quick and even heat distribution.

- Always use low to medium heat settings. High heat is generally not necessary due to the efficient heat conductivity and can damage the non-stick coating over time.
- Match the pan size to the burner size to prevent overheating of handles and wasted energy.
- Do not preheat empty pans on high heat for extended periods.



Image 4.1: A SENSARTE pan on an induction cooktop, illustrating its compatibility with various heat sources including gas, ceramic, electric, and induction stoves.

4.2 Cooking with Non-stick Ceramic Surface

The ceramic non-stick surface requires less oil for cooking, supporting a healthy, low-fat diet. It offers excellent food release and is scratch-resistant under normal use.

- Use a small amount of cooking oil or butter to enhance flavor and further protect the non-stick surface.
- Always use silicone, wooden, or plastic utensils to avoid scratching the ceramic coating. Metal utensils are not recommended.
- The anti-scald wood-grain Bakelite handles are ergonomically designed for comfort and safety during cooking.

Ceramic Non-stick Surface

100% non-toxic, healthier than Teflon coating



Image 4.2: A SENSARTE frying pan with an omelet sliding off, highlighting the ceramic non-stick surface and its non-toxic properties (PFOA-free, PFAS/PTFE-free, PFOS/APEO-free, Lead-free, Cadmium-free).

4.3 Glass Lids

The explosion-proof tempered glass lids allow you to monitor your cooking without lifting the lid, preventing splashing and ensuring maximum visibility while locking in moisture and heat.

5. MAINTENANCE AND CARE

5.1 Cleaning Instructions

Proper cleaning is crucial for maintaining the non-stick performance and appearance of your SENSARTE cookware.

- **Hand Washing Recommended:** This cookware is **not dishwasher safe**. Hand washing is recommended to preserve the non-stick coating and the integrity of the wood-grain Bakelite handles.
- **Cool Down Before Cleaning:** Always allow the cookware to cool completely before washing to prevent warping and thermal shock to the non-stick surface.
- **Use Soft Materials:** Wash with warm soapy water and a soft sponge or cloth. The rivet-free

design makes cleaning effortless.

- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, metal scouring pads, or harsh detergents, as these can damage the ceramic non-stick coating.
- **Stubborn Food Residue:** For stubborn food residue, fill the pan with warm water and a small amount of dish soap, let it soak for 15-20 minutes, then clean gently with a soft sponge.



Image 5.1: A person gently wiping the interior of a SENSARTE pan with a soft sponge, demonstrating the ease of cleaning due to its non-stick surface and rivet-free design.

5.2 Storage

To protect the non-stick surface and prevent scratches, use the included pot protectors when stacking your cookware. Store in a dry place.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Food sticks to the surface	Insufficient oil used; heat too high; pan not properly cleaned.	Ensure a small amount of oil or butter is used. Cook on low to medium heat. Clean the pan thoroughly after each use. Avoid using metal utensils.
Stains appear on the ceramic surface	Food residue left for too long; high heat cooking; certain acidic foods.	Clean the pan immediately after use. For stubborn stains, soak in warm soapy water before cleaning. Avoid excessively high heat.
Handles become loose	Screws may have loosened over time.	Carefully re-tighten the screws using a screwdriver. Do not overtighten.
Cookware warps	Sudden temperature changes (thermal shock); extreme overheating.	Always allow cookware to cool down naturally before washing. Avoid using very high heat settings. The die-cast aluminum construction is designed to resist warping.

7. SPECIFICATIONS

Brand	SENSARTE
Model Number	SA13
Material	Aluminum body with Ceramic non-stick surface
Color	Ceramic White
Handle Material	Anti-scald Bakelite Handles (wood-grain finish)
Number of Pieces	14
Included Components	8" & 9.5" frying pans, 12"/5Qt saute pan with lid, 6.5Qt casserole with lid, 2Qt saucepan with lid, 2 multi-purpose utensils, 4 pot protectors
Oven Safe	No
Dishwasher Safe	No (Hand wash recommended)
Item Volume	6.13 Liters (Casserole)
Cooktop Compatibility	Electric Coil, Gas, Induction

Material Type Free	Cadmium Lead Free, PFAS Free, Perfluorooctane Sulfonate (PFOS) Free, Perfluorooctanoic Acid (PFOA) Free, Polytetrafluoroethylene (PTFE) Free
Item Weight	15 Pounds (total set)

8. WARRANTY AND SUPPORT

8.1 Manufacturer's Warranty

SENSARTE products are manufactured to high-quality standards. This product comes with a manufacturer's warranty against defects in materials and workmanship under normal household use. Please refer to the product packaging or the official SENSARTE website for specific warranty terms and conditions, including duration and coverage details.

8.2 Customer Support

For any questions, concerns, or assistance with your SENSARTE Ceramic Cookware Set, please contact SENSARTE customer support. Contact information can typically be found on the product packaging, the official SENSARTE website, or through your retailer's customer service portal.

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Related Documents - SA13

 <p>CRANACH INSTALLATION MANUAL Rain Shower Head</p>	<p>CRANACH Shower Components Installation Manuals and Guides</p> <p>Comprehensive installation guides, safety instructions, and warranty information for CRANACH rain shower heads, hand showers, shower arms, shower hoses, and shower sets. Includes technical details and recommended tools.</p>
 <p>CRANACH INSTALLATION MANUAL Rain Shower Head</p>	<p>CRANACH Bathroom Fixtures Installation Manuals and Guides</p> <p>Comprehensive installation guides, safety notes, technical information, and warranty details for CRANACH rain shower heads, hand showers, shower arms, shower hoses, and pressure balance shower sets. Includes model numbers and support resources.</p>

 <p>CRANACH INSTALLATION MANUAL Rain Shower Head</p>	<p>CRANACH Bath & Kitchen Shower Installation Manuals - Comprehensive Guide</p> <p>Detailed installation guides, safety information, and warranty details for CRANACH rain shower heads, hand showers, shower sets, shower arms, and shower hoses. Find model numbers, technical specifications, and support contacts for your CRANACH bathroom fixtures.</p>
 <p>10/1 2015 Amway PRICE LIST SA13</p>	<p>Amway Price List SA13 - Malaysia & Brunei</p> <p>Official price list for Amway products in Malaysia and Brunei, featuring a wide range of categories including Nutrition & Wellness, BodyKey, ARTISTRY, Personal Care, Home Living, and more. Details product codes, names, PV, BV, AP, and RP.</p>
 <p>MITSUBISHI ELECTRIC MATERIAL FACT SHEET SRD-T5 DC200V 3A2B</p>	<p>Mitsubishi Electric SRD-T5 DC200V 3A2B Magnetic Contactor Datasheet</p> <p>Technical datasheet for the Mitsubishi Electric SRD-T5 DC200V 3A2B magnetic contactor, detailing specifications, dimensions, compatible products, and compliance information.</p>
 <p>CRANACH INSTALLATION MANUAL Rain Shower Head</p>	<p>CRANACH Bathroom Fixtures Installation Manuals - Shower Heads, Hoses, Valves & More</p> <p>Comprehensive installation guides for CRANACH bathroom fixtures, including rain shower heads, hand showers, thermostatic valves, shower arms, hoses, and holders. Ensure proper setup and warranty activation.</p>