

Anymark B0D943RYCX

Anymark 16-Piece Non-Stick Cookware Set

INSTRUCTION MANUAL

Introduction

Welcome to your new Anymark 16-Piece Non-Stick Cookware Set. This manual provides essential information for the safe and effective use, care, and maintenance of your cookware. Please read it thoroughly before first use and retain it for future reference.

Product Overview & Package Contents

This set includes a comprehensive collection of cookware designed for daily cooking. The 16-piece set typically includes:

- 9-inch Frying Pan
- 11-inch Frying Pan
- 11-inch/4.5QT Covered Saute Pan
- 9.5-inch/4.3QT Covered Saucepan
- 6.3-inch/1.5QT Covered Saucepan
- 4.3 QT Steamer Insert (for 9.5-inch saucepan)
- 3 Silicone Utensils (Spatula, Ladle, Tongs)
- 4 Reusable Pot Protectors



An image displaying the complete Anymark 16-piece non-stick cookware set, including various pots, pans, lids, and accessories.



9.5 Inch Frying Pan



11 Inch Frying Pan



11 Inch (4.5Qt)
Saute Pan



9.5 Inch (4.3Qt)
Saucepan



6.3 Inch (1.5Qt)
Saucepan

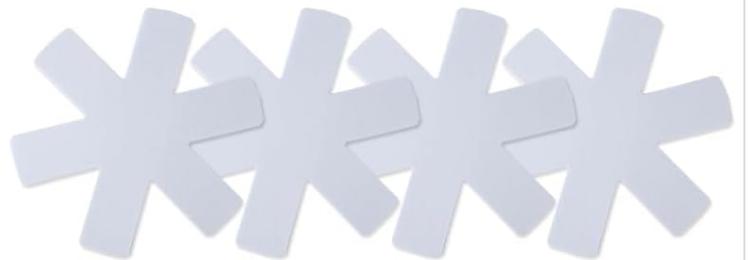
An image showing the individual frying pans (9.5-inch and 11-inch) and the 11-inch/4.5QT saute pan with its lid.



9.5 Inch



3* Silicone Utensils



4* pan protector

An image illustrating the 9.5-inch/4.3QT saucepan and the 6.3-inch/1.5QT saucepan, both with their respective lids.

Ultra Nonstick Performance



An image detailing the 9.5-inch steamer insert, three silicone utensils (spatula, ladle, tongs), and four pan protectors.

Setup

Initial Cleaning

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

Handle Assembly (if applicable)

The Bakelite handles are typically pre-attached. If any handles require assembly, ensure they are securely fastened according to the instructions provided with the specific component.

Operating Instructions

Heat Source Compatibility

Your Anymark cookware is designed for use on various cooktops, ensuring rapid and even heat conduction.

- **Ceramic:** Compatible
- **Electric:** Compatible
- **Gas:** Compatible
- **Induction:** Compatible



An image showing a pan on a cooktop with icons indicating compatibility with Ceramic, Electric, Gas, and Induction heat sources, highlighting rapid heat conduction.

Cooking Recommendations

- **Medium to Low Heat:** Due to the efficient heat distribution of the aluminum core, it is recommended to cook on medium to low heat settings. High heat can damage the non-stick coating over time and is rarely necessary.
- **Preheating:** Allow the pan to preheat for a minute or two on low to medium heat before adding food.
- **Utensils:** Always use wooden, silicone, or plastic utensils to protect the non-stick surface. Avoid metal utensils, as they can scratch and damage the coating.
- **Lids:** The transparent lids allow you to monitor cooking progress without lifting, helping to retain heat and moisture.
- **Safety:** The durable Bakelite handles are designed to remain cool to the touch during cooking, preventing scalding.

Always use caution when handling hot cookware.

Cook Health & Safe



PFOA
FREE



CADMIUM
FREE



LEAD
FREE



An image demonstrating the ultra non-stick performance of the pan, with food easily sliding off the surface.



An image highlighting the health and safety aspects of the cookware, indicating it is PFOA-Free, Cadmium-Free, and Lead-Free.

Maintenance and Care

Cleaning Your Cookware

The non-stick surface makes cleaning simple and quick.

1. **Cool Down:** Always allow cookware to cool completely before washing. Submerging a hot pan in cold water can cause warping.
2. **Hand Washing:** Hand washing is recommended to preserve the non-stick coating and the finish of the Bakelite handles. Use warm, soapy water and a soft sponge or cloth.
3. **Stubborn Food:** For stubborn food residues, fill the pan with warm water and a small amount of dish soap, let it soak for a few minutes, then clean gently.
4. **Drying:** Dry thoroughly with a soft cloth to prevent water spots.

Rapid Heat Conduction

With Precise Temperature Control



Ceramic



Electric



Gas



Induction



An image illustrating the ease of cleaning the non-stick surface, showing a hand wiping away sauce with a paper towel, emphasizing quick cleanup.

Storage

To protect the non-stick coating and prevent scratches, use the provided reusable pot protectors when stacking your cookware.

Troubleshooting

Food Sticking

- **Issue:** Food begins to stick to the non-stick surface.
- **Solution:** Ensure you are using appropriate cooking temperatures (medium to low heat). Avoid using metal utensils that can damage the coating. Ensure the pan is clean and free of residue before each use.

Uneven Heating

- **Issue:** Food cooks unevenly in the pan.

- **Solution:** Ensure the cookware is properly centered on the heat source. Allow the pan to preheat for a few minutes on medium-low heat to ensure even temperature distribution across the entire cooking surface.

Discoloration

- **Issue:** The exterior or interior of the cookware discolors.
- **Solution:** This can sometimes occur due to high heat or certain foods. Ensure you are cooking on medium to low heat. Regular cleaning can help maintain appearance.

Specifications

Product Specifications

Feature	Detail
Model Number	B0D943RYCX
Material	Aluminum Granite (Cookware Body), Bakelite (Handles)
Color	White
Set Size	16 Pieces
Non-Stick Coating	PFOA-Free, Cadmium-Free, Lead-Free
Heat Compatibility	Ceramic, Electric, Gas, Induction

Warranty and Support

Warranty Information

Anymark stands behind the quality of its products. For specific warranty details and terms, please refer to the product packaging or contact the seller directly. Keep your proof of purchase for any warranty claims.

Customer Support

If you have any questions, concerns, or require assistance with your Anymark 16-Piece Non-Stick Cookware Set, please contact the seller or Anymark customer support through the platform where the purchase was made.