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› Kraft Futuretec Triply Stainless Steel Cookware Set - 4-Piece (FTCS3) Instruction Manual

Kraft FTCS3

Kraft Futuretec Triply Stainless Steel Cookware Set - 4-Piece (FTCS3) Instruction Manual

Brand: Kraft | **Model:** FTCS3

INTRODUCTION

Thank you for choosing the Kraft Futuretec Triply Stainless Steel Cookware Set. This manual provides essential information for the safe and effective use, care, and maintenance of your new cookware. Please read these instructions thoroughly before first use and retain them for future reference.

4-PIECE TRIPLY COOKWARE SET



Image: The Kraft Futuretec 4-Piece Triply Stainless Steel Cookware Set, showcasing the Kadai with lid, Frypan, and Saucepan in a modern kitchen setting.

PRODUCT COMPONENTS

Your Kraft Futuretec Triply Stainless Steel Cookware Set includes the following items:

- **1 x 22cm Kadai with Lid:** Capacity approximately 3.2 Liters. Ideal for curries, stews, and deep frying.
- **1 x 22cm Frypan:** Ideal for sautéing, frying, and searing.
- **1 x 16cm Saucepan:** Capacity approximately 1.6 Liters. Perfect for sauces, boiling, and reheating.

The cookware features a triply construction for optimal heat distribution:

- **Inner Layer:** Food-grade 18/8 Stainless Steel for hygiene and rust resistance.
- **Middle Layer:** Full Aluminum core for even heat distribution.
- **Outer Layer:** 430 Stainless Steel, making it compatible with induction cooktops.

LAYERS OF TRIPLY CONSTRUCTION



Image: Cross-section view illustrating the triply construction of the cookware, highlighting the inner 18/8 stainless steel, aluminum core, and outer 430 stainless steel layers.

KEY FEATURES

- **Superior Heat Distribution:** Triply construction ensures even heat, preventing hot spots.
- **Versatile Cooktop Compatibility:** Suitable for all cooktops, including induction, electric, ceramic, and gas.
- **Durable Construction:** Made with a robust 2.5mm thick base for longevity.
- **Easy to Clean:** Smooth, non-reactive surface resists sticking and stains. Dishwasher safe.
- **Energy Efficient:** Triply structure retains heat efficiently, allowing for faster cooking and reduced energy consumption.
- **Elegant Design:** Polished stainless steel finish enhances kitchen aesthetics.
- **Oven Safe:** Yes.

DESIGNED FOR EVERY COOKTOPS. BUILT FOR EVERY KITCHEN



Induction



Electric



Ceramic



Gas



Image: Visual representation of the cookware's compatibility with induction, electric, ceramic, and gas cooktops.

NO STAINS. NO STRESS. ONLY SHINE



DISHWASHER SAFE



EASY TO CLEAN



STAIN RESISTANT



PREMIUM MIRROR FINISH



Image: Icons highlighting key features: dishwasher safe, easy to clean, stain resistant, and premium mirror finish.

WHY CHOOSE KRAFT FUTURETEC ?



Long-Lasting & 100% Food-Safe



Even Heating & Faster Cooking



Engineered with Futuretec Triply Core

Trusted by Millions. Made in India. Built to Last.

Image: A collage illustrating the benefits of Kraft Futuretec cookware, including durability, food safety, even heating, and efficient cooking.

SETUP

1. **Unpacking:** Carefully remove all cookware pieces and packaging materials from the box.
2. **Initial Cleaning:** Before first use, wash all items with warm soapy water and a soft sponge. Rinse thoroughly and dry immediately to prevent water spots.
3. **Seasoning (Optional):** While not strictly necessary for stainless steel, some users prefer to lightly oil the interior surface before first use to enhance non-stick properties over time. Heat a small amount of cooking oil over medium heat until shimmering, then remove from heat, let cool, and wipe out excess oil.



Image: The product packaging box, displaying the cookware set and highlighting its features.

OPERATING INSTRUCTIONS

General Cooking Tips

- **Preheating:** Preheat your cookware over medium heat for 1-2 minutes before adding food. A good test is to sprinkle a few drops of water; if they dance and evaporate, the pan is ready.
- **Heat Management:** Stainless steel is an excellent heat conductor. Use medium to medium-low heat for most cooking tasks. High heat should only be used for boiling liquids. Overheating can cause food to stick and may discolor the pan.
- **Using Oil/Fat:** Always use a small amount of oil, butter, or other cooking fat to prevent food from sticking, especially when frying or sautéing.
- **Salt:** Avoid adding salt to cold water in stainless steel pots, as this can cause pitting. Add salt once the water is boiling or food is already cooking.
- **Handles:** The handles are designed to stay cool on the stovetop under normal use. However, always use oven mitts or pot holders when handling hot cookware, especially when using it in the oven.
- **Lids:** Use lids to retain heat and moisture, speeding up cooking and saving energy.

Cooktop Compatibility

This cookware set is compatible with:

- Induction Cooktops
- Electric Cooktops
- Ceramic Cooktops

- Gas Cooktops

Ensure the base of the cookware is clean and dry before placing it on any cooktop to prevent scratching or damage.

MAINTENANCE AND CARE

Cleaning

- **After Use:** Allow cookware to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Hand Washing:** Wash with warm soapy water and a non-abrasive sponge or cloth. For stubborn food residue, soak the pan in warm soapy water for a few minutes before cleaning.
- **Dishwasher Safe:** All pieces in this set are dishwasher safe. However, hand washing is recommended to maintain the luster and prolong the life of your cookware.
- **Removing Stains:** For discoloration (e.g., blue or brown tints from high heat) or stubborn stains, use a stainless steel cleaner or a paste made of baking soda and water. Apply, let sit for a few minutes, then scrub gently and rinse.
- **Water Spots:** To prevent water spots, dry the cookware immediately after washing.

Storage

- Store cookware in a dry place.
- To prevent scratches, place a cloth or paper towel between stacked pans.

TROUBLESHOOTING

- **Food Sticking:** Ensure the pan is properly preheated and sufficient cooking fat is used. Avoid overcrowding the pan.
- **Discoloration:** Blue or brown discoloration is typically caused by overheating. This is cosmetic and does not affect performance. It can often be removed with a stainless steel cleaner.
- **Pitting:** Small pits can form if salt is added to cold water in the pan. Always add salt after liquids have come to a boil or food is already cooking.
- **Warping:** Sudden temperature changes (e.g., placing a hot pan under cold water) can cause warping. Always allow cookware to cool naturally before washing.

SPECIFICATIONS

Feature	Detail
Brand	Kraft
Model Number	FTCS3
Material	Triply Stainless Steel (18/8, Aluminum, 430)
Color	Silver
Total Capacity	5.6 Liters (approximate total)
Kadai Size	22 cm diameter, 3.2 Liters capacity

Frypan Size	22 cm diameter
Saucepan Size	16 cm diameter, 1.6 Liters capacity
Number of Units	4 (3 cookware pieces + 1 lid)
Oven Safe	Yes
Base Thickness	2.5 mm
Manufacturer	Vinod Cookware
Year of Manufacture	2024

PERFECT TRIPLY SET FOR EVERYDAY COOKING

Products	Capacity	Serves	Diameter	Weight
Kadai	2.4 Litre	3-4 People	22 cm	1.450 Kg
Frypan	1.6 Litre	2-3 People	22 cm	990 Gm
Saucepan	1.6 Litre	2-3 People	16 cm	1.125 Kg

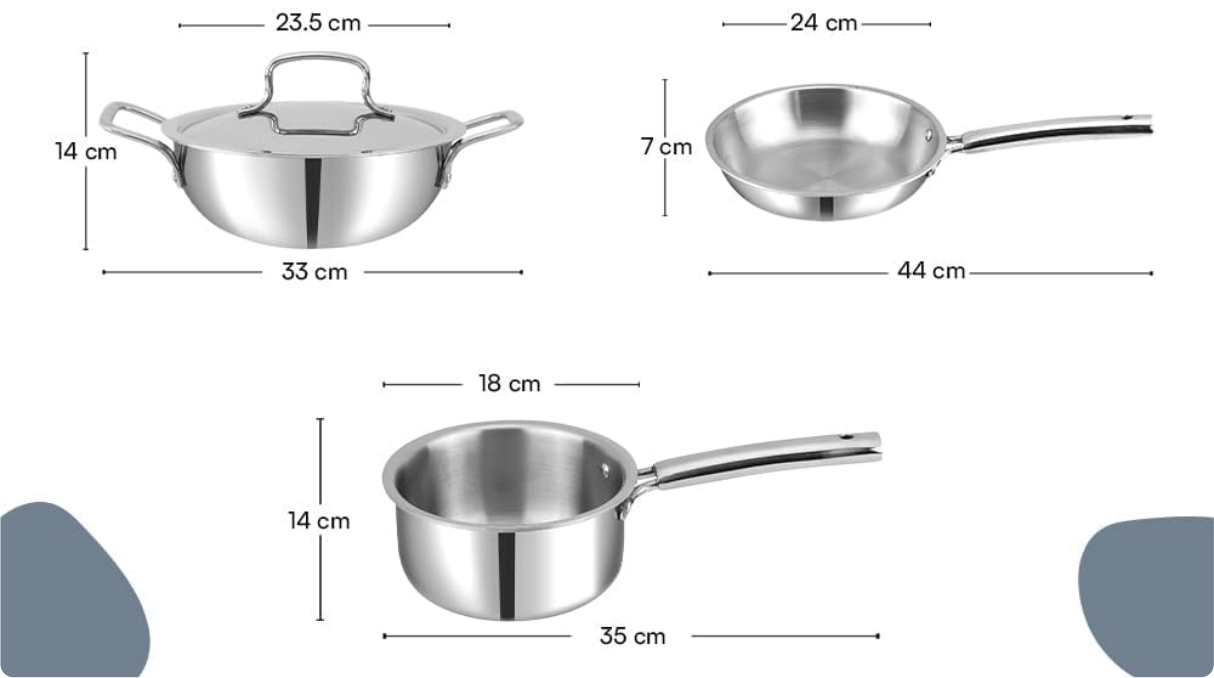


Image: Detailed dimensions and capacities for the Kadai, Frypan, and Saucepan included in the set.

WARRANTY AND SUPPORT

The Kraft Futuretec Triply Stainless Steel Cookware Set is backed by a**5-year warranty**, ensuring peace of mind and reliable performance. For warranty claims, product support, or any inquiries, please contact Kraft customer service through their official channels or the retailer where the product was purchased. Please retain your proof of purchase for warranty validation.

