

4 Holes B

Generic Stainless Steel Stockpot and Pasta Cooker Insert Set User Manual

Model: 4 Holes B

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1. INTRODUCTION

This manual provides essential information for the safe and efficient use of your Generic Stainless Steel Stockpot and Pasta Cooker Insert Set. Please read these instructions thoroughly before first use and retain them for future reference. This set is designed for cooking various dishes, including pasta, soups, stews, and steamed foods, utilizing its versatile stockpot, lid, and multiple strainer baskets.

2. SAFETY INSTRUCTIONS

- Always use oven mitts or pot holders when handling hot cookware. Handles can become hot during cooking.
- Do not leave cookware unattended on a hot stovetop.
- Ensure the pot is stable on the cooktop before adding ingredients or liquid.
- Avoid sudden temperature changes, such as placing a hot pot under cold water, as this can cause warping or damage.
- Keep children and pets away from the cooking area.
- Do not overfill the pot, especially when boiling liquids, to prevent boil-overs.
- When using the strainer baskets, ensure they are securely seated within the stockpot.
- This product is designed for domestic kitchen use. Do not use for commercial or industrial purposes.

3. PACKAGE CONTENTS

Verify that all components are present in your package:

- 1 x Stainless Steel Stockpot (4 Holes B variant)
- 1 x Stainless Steel Pot Lid
- 1 x Pasta Pot Stand (internal divider for strainer baskets)
- 4 x Insert Strainer Baskets (Type B, as per your selection)



Image: The complete stockpot set, showcasing the main pot, lid, and several strainer baskets with wooden handles, ready for use on a stovetop.



Image: A detailed view of the four available strainer basket types (A, B, C, D), highlighting their designs and dimensions. Your set includes Type B baskets.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Wash:** Before first use, wash the stockpot, lid, and all strainer baskets with warm, soapy water. Rinse thoroughly and dry completely to remove any manufacturing residues.
3. **Assemble:** Place the pasta pot stand (internal divider) into the stockpot. Then, insert the individual strainer baskets into the designated holes of the stand.



Image: The stockpot configured with multiple strainer baskets, illustrating how they fit into the internal stand. The image also shows the pot on different types of cooktops, indicating broad compatibility.

5. OPERATING INSTRUCTIONS

5.1 General Cooking

1. Place the stockpot on a suitable cooktop (induction, gas, electric, ceramic).
2. Add desired liquid (e.g., water for pasta, broth for soup) to the main pot.
3. Bring the liquid to the desired temperature.
4. For steaming or boiling items in the baskets, ensure the liquid level is appropriate for the baskets to be submerged or to allow steam to circulate.

5.2 Using the Strainer Baskets for Pasta or Steaming

1. After placing the pot stand, insert the desired number of strainer baskets into the holes.
2. Add individual portions of pasta, vegetables, dumplings, or other items into each basket. This allows for cooking different items simultaneously or separating portions.
3. Lower the baskets into the boiling water or steaming liquid.
4. Cover the stockpot with the lid to retain heat and steam.
5. Cook until items are done. The individual baskets allow for easy removal and draining of each portion without needing a separate colander.

6. Use the handles of the baskets to lift them out of the hot water. Allow excess liquid to drain back into the pot.



Image: The stockpot in use, with multiple tiered steamer inserts holding dumplings, demonstrating its capacity for multi-item cooking.



Image: The stockpot on an induction cooktop, containing water and corn, with a hand placing the lid on top, illustrating general cooking use.

6. MAINTENANCE

6.1 Cleaning

- **After Each Use:** Allow the pot and baskets to cool completely before cleaning. Wash with warm, soapy water and a soft sponge or cloth.
- **Stubborn Food Residue:** For stuck-on food, soak the pot and baskets in warm, soapy water for a period before scrubbing. Avoid abrasive cleaners or steel wool, which can scratch the stainless steel surface.
- **Dishwasher Safe:** This pasta cooker insert set is dishwasher safe for convenient cleaning.
- **Drying:** Dry all components thoroughly after washing to prevent water spots and maintain the luster of the stainless steel.

6.2 Storage

- Store the stockpot and baskets in a dry place.
- To prevent scratches, place a cloth or paper towel between stacked items if storing them nested.



Image: Detailed views of the stockpot's construction, highlighting the smooth interior and sturdy rim, which are easy to clean and maintain.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to the bottom	Insufficient liquid; heat too high; not stirring.	Ensure adequate liquid. Reduce heat. Stir food regularly.
Water spots or discoloration	Hard water deposits; not drying thoroughly.	Clean with a stainless steel cleaner or a mixture of vinegar and water. Dry immediately after washing.
Handles getting too hot	Normal heat transfer during cooking.	Always use oven mitts or pot holders when handling the pot during or immediately after cooking.

Problem	Possible Cause	Solution
Pot not heating evenly on induction	Cooktop burner size mismatch; pot not centered.	Ensure the pot base matches the induction burner size. Center the pot on the burner.

8. SPECIFICATIONS

- **Product Type:** Stockpot with Pasta Cooker Insert Set
- **Brand:** Generic
- **Material:** 201 Stainless Steel
- **Color:** Silver
- **Model:** 4 Holes B
- **Pot Size (4 Hole Variant):** Approximately 23 cm (9 inches) diameter x 41.5 cm (16.4 inches) height
- **Insert Strainer Basket Size:** Approximately 14 cm (5.5 inches) diameter x 14.5 cm (5.7 inches) height x 21.5 cm (8.5 inches) overall length (including handle)
- **Cooktop Compatibility:** Induction, Gas, Electric, Ceramic Cooktops
- **Dishwasher Safe:** Yes



Image: A diagram illustrating the dimensions of the 3-hole, 4-hole, and 5-hole stockpot variants, including height and diameter measurements.

9. WARRANTY & SUPPORT

9.1 Warranty Information

Specific warranty details for this product are not provided in the available information. Please refer to your purchase documentation or contact the retailer for warranty terms and conditions.

9.2 Customer Support

For any questions, concerns, or assistance with your product, please contact the seller or retailer from whom you purchased the item. They will be able to provide the most accurate and timely support.

