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# Generic Stainless Steel Milk Pot with Lid - Instruction Manual

## INTRODUCTION

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Thank you for choosing the Generic Stainless Steel Milk Pot with Lid. This manual provides essential information for the safe and efficient use, care, and maintenance of your new kitchen utensil. Please read these instructions thoroughly before first use and retain them for future reference.

This milk pot is designed for various cooking tasks, including heating milk, preparing sauces, cooking pasta, or making porridge. Its durable stainless steel construction and thoughtful design ensure reliable performance in your kitchen.

## SETUP INSTRUCTIONS

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### 1. Unpacking

- Carefully remove all components from the packaging.
- Check for any damage that may have occurred during transit. If any parts are damaged or missing, do not use the product and contact customer support.
- Ensure all packaging materials are removed before proceeding.



Image: The milk pot with its lid separated, ready for initial cleaning.

## 2. Initial Cleaning

- Before first use, wash the pot and lid thoroughly with warm, soapy water.
- Rinse all parts completely to remove any soap residue.
- Dry the pot and lid immediately with a soft cloth to prevent water spots.

## OPERATING INSTRUCTIONS

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### 1. General Use

- Place the pot on a stable, level cooking surface.
- Add your desired ingredients to the pot.
- The pot is suitable for various stovetops, including induction cookers. Ensure the pot base is fully in contact with the heat source for even heating.
- Adjust heat settings as required for your recipe.



Image: The milk pot assembled with its lid and handle.

## 2. Handling the Lid and Handle

- The glass lid allows you to monitor cooking progress without lifting it, helping to retain heat and moisture.
- Use the handle to safely lift and move the pot. Always ensure a firm grip.
- Exercise caution when handling the pot during and after cooking, as the pot and handle may become hot. Use oven mitts or pot holders if necessary.



Image: The milk pot in use on a stovetop, demonstrating its practical application.

## CARE AND MAINTENANCE

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### 1. Cleaning

- Allow the pot to cool completely before cleaning.
- Wash with warm, soapy water using a soft sponge or cloth. Avoid abrasive cleaners or scouring pads that could scratch the stainless steel surface.
- For stubborn food residues, soak the pot in warm, soapy water for a period before cleaning.
- Rinse thoroughly and dry immediately to prevent water spots and maintain the luster of the stainless steel.

### 2. Storage

- Store the pot in a dry place to prevent moisture buildup.
- If stacking with other cookware, place a soft cloth or paper towel between items to prevent scratches.

## TROUBLESHOOTING

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Issue	Possible Cause	Solution
Food sticking to the bottom	Too high heat; insufficient oil/liquid; not stirring enough.	Reduce heat; add more liquid or a small amount of cooking oil; stir contents regularly.
Water spots or discoloration on stainless steel	Minerals in water; improper drying.	Dry immediately after washing; use a stainless steel cleaner for stubborn spots.
Handle becomes too hot to touch	Heat source too wide; prolonged high heat.	Ensure heat source does not extend beyond the pot's base; use oven mitts or pot holders.

## PRODUCT SPECIFICATIONS

Feature	Detail
Material	Stainless Steel
Lid Material	Glass
Handle Material	Heat-resistant material (e.g., Bakelite or similar)
Outer Diameter	Approx. 19.5 cm (7.7 inches)
Inner Diameter	Approx. 18 cm (7.1 inches)
Height	Approx. 11 cm (4.3 inches)
Handle Length	Approx. 17.5 cm (6.9 inches)
Item Weight	Approx. 912 g (2.01 pounds)
Compatibility	Induction cookers and other stovetops



Image: A detailed view of the milk pot, showcasing its design and proportions.

For further assistance, please contact your retailer.