

## CAROTE cookware set

# CAROTE Stainless Steel Cookware Set with Detachable Handle (15-Piece) Instruction Manual

Model: cookware set

## 1. INTRODUCTION

This manual provides essential instructions for the safe and effective use, care, and maintenance of your CAROTE 15-piece Stainless Steel Cookware Set. Please read this manual thoroughly before first use and retain it for future reference.

## 2. PACKAGE CONTENTS

Your CAROTE 15-piece Stainless Steel Cookware Set includes the following items:

- 1 x 9.5" Fry Pan
- 1 x 1.2-qt Saucepan
- 1 x 1.6-qt Saucepan
- 1 x 2-qt Saucepan with Lid
- 1 x 3.5-qt Sauté Pan with Lid
- 2 x Detachable Handles
- 2 x Utensils
- 4 x Pan Protectors

# 15 Pcs Cookware Set



Figure 2.1: All 15 pieces included in the CAROTE Stainless Steel Cookware Set.

## 3. SETUP

### 3.1 Initial Cleaning

Before first use, wash all cookware pieces and accessories with warm, soapy water. Rinse thoroughly and dry completely to remove any manufacturing residues.

### 3.2 Attaching and Detaching Handles

1. To attach a handle: Align the handle's gripping mechanism with the rim of the cookware. Press the release button on the handle and firmly clamp it onto the edge of the pot or pan. Ensure it is securely fastened before lifting.
2. To detach a handle: Press the release button on the handle and gently pull it away from the cookware.

#### Important Note:

- Always ensure the handle is securely attached before lifting or moving cookware, especially when hot or full.
- Do not place detachable handles in the oven. Remove handles before placing cookware in the oven.



*Figure 3.1: Detachable handle securely attached to a pan.*

## **4. OPERATING INSTRUCTIONS**

### **4.1 Cooktop Compatibility**

This cookware set is compatible with all cooktops, including induction. The full tri-ply construction from base to sides ensures even heat distribution and prevents hot spots.

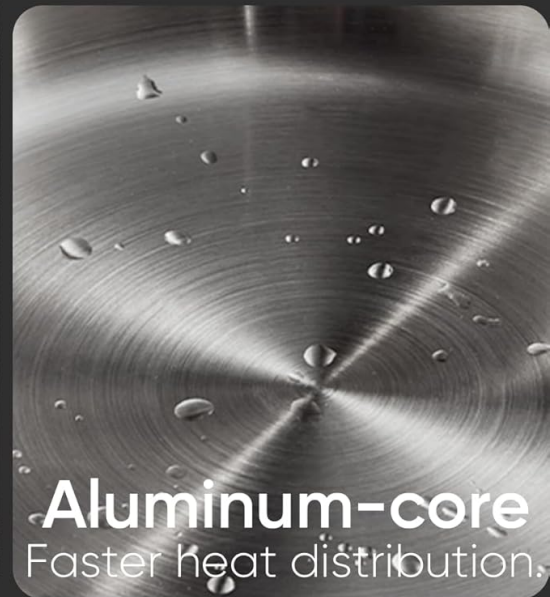
carote

## Not Only a "Tri-ply" Base

Multiclad from base  
to sidewalls.



18/8  
Stainless steel  
Extra long-lasting.



Aluminum-core  
Faster heat distribution.

Figure 4.1: Tri-ply construction for even heat distribution.

### 4.2 Heat Management for Stainless Steel

Stainless steel cookware performs best with proper heat management. Unlike non-stick surfaces, stainless steel requires a learning curve for optimal results, especially for preventing food from sticking.

- **Preheating:** Preheat the pan for 2-3 minutes on low to medium heat before adding oil or food. This helps create a natural non-stick surface.
- **Oil Application:** Add oil to the pan once it is preheated. The oil should shimmer slightly, indicating it's ready for cooking.
- **Cooking Technique:** Allow food to cook undisturbed initially. This promotes browning and natural release from the pan surface.
- **Even Heating:** The brushed finish and tri-ply construction ensure superior even heating, ideal for browning and searing.





*Figure 4.2: Achieving superior browning with even heat.*

#### **4.3 Oven Use**

The cookware (excluding detachable handles and glass lids) is oven safe up to 600°F (315°C). This allows for seamless transfer from stovetop to oven for finishing dishes.





Figure 4.3: Cookware is oven safe up to 600°F.

## 5. CARE AND MAINTENANCE

### 5.1 Cleaning

- **Dishwasher Safe:** All stainless steel components of this cookware set are dishwasher safe.
- **Hand Washing:** For best results and to maintain the cookware's appearance, hand washing with warm, soapy water is recommended.
- **Stubborn Stains:** For stubborn food residues or discoloration, allow the cookware to cool completely. Use warm water, baking soda, or a specialized stainless steel cleaner. Avoid abrasive scrubbers or harsh chemicals that can scratch the surface.
- **Detachable Handles:** Hand wash detachable handles. Do not place them in the dishwasher.



# Dishwasher Safe for Lifetime



*Figure 5.1: Cookware is dishwasher safe for easy cleaning.*

## 5.2 Storage

The detachable handles allow for efficient, space-saving storage. Stack the pots and pans with the included pan protectors to prevent scratches.



Figure 5.2: Stackable design for space-saving storage.

## 6. TROUBLESHOOTING

- **Food Sticking:** Ensure the pan is properly preheated and sufficient oil is used. Allow food to cook undisturbed for a few minutes before attempting to move it. Stainless steel is not inherently non-stick and requires proper technique.
- **Discoloration:** High heat or certain foods can cause discoloration. This is normal for stainless steel and does not affect performance. Use a stainless steel cleaner or a paste of baking soda and water to restore shine.
- **Water Spots:** To prevent water spots, dry cookware immediately after washing. If spots occur, a solution of vinegar and water can help remove them.

## 7. SPECIFICATIONS

Brand	CAROTE
Model Number	cookware set
Material	Food-grade 18/8 Stainless Steel



<b>Color</b>	Silver
<b>Number of Pieces</b>	15
<b>Handle Material</b>	Bakelite with silicone
<b>Oven Safe Temperature</b>	Up to 600°F (315°C) (excluding handles and lids)
<b>Cooktop Compatibility</b>	All cooktops, including Induction
<b>Dishwasher Safe</b>	Yes (stainless steel components only)
<b>Material Type Free</b>	PFAS Free, PFOA Free, PFOS Free, PTFE Free
<b>Product Dimensions</b>	10 x 15 x 5 inches
<b>Item Weight</b>	12.1 pounds

## 8. WARRANTY AND SUPPORT

CAROTE provides a 12-month warranty from the date of purchase. If you encounter any quality problems with your product, please contact CAROTE customer support for a satisfying solution. For further assistance or inquiries, please visit the official CAROTE website or contact their customer service department.