

AGARO 34341

AGARO Regency Triply Tope 3.5L Instruction Manual

Model: 34341

INTRODUCTION

The AGARO Regency Triply Tope 3.5L with Stainless Steel Lid is a high-quality cooking vessel designed for efficient and versatile cooking. Its triple-layered construction ensures even heat distribution and durability, making it suitable for a wide range of culinary applications. This manual provides essential information for the safe and effective use, care, and maintenance of your new tope.

PRODUCT FEATURES

- **3.5 Litres Capacity:** Ideal for preparing various dishes like stews, curries, soups, and one-pot meals.
- **2.5 mm Triple Layered Thick Body:** Ensures a sturdy body and superior, even heat distribution, preventing hot spots.
- **Induction & Gas Compatible:** Versatile use across different stovetop types.
- **Riveted Handle:** Ergonomically designed handle provides a secure grip and enhanced durability for safe and convenient handling.
- **Stainless Steel Construction:** Made from high-quality stainless steel for long-lasting performance and corrosion resistance.

Cook fast, cook healthy !

with Tri Ply Stainless Steel Saucepan



Tri Ply Body



Non Toxic



Corrosion Proof



Image: The AGARO Regency Triply Tope highlighting its 3-layer construction and 5-year warranty.

3X Better than ordinary steel

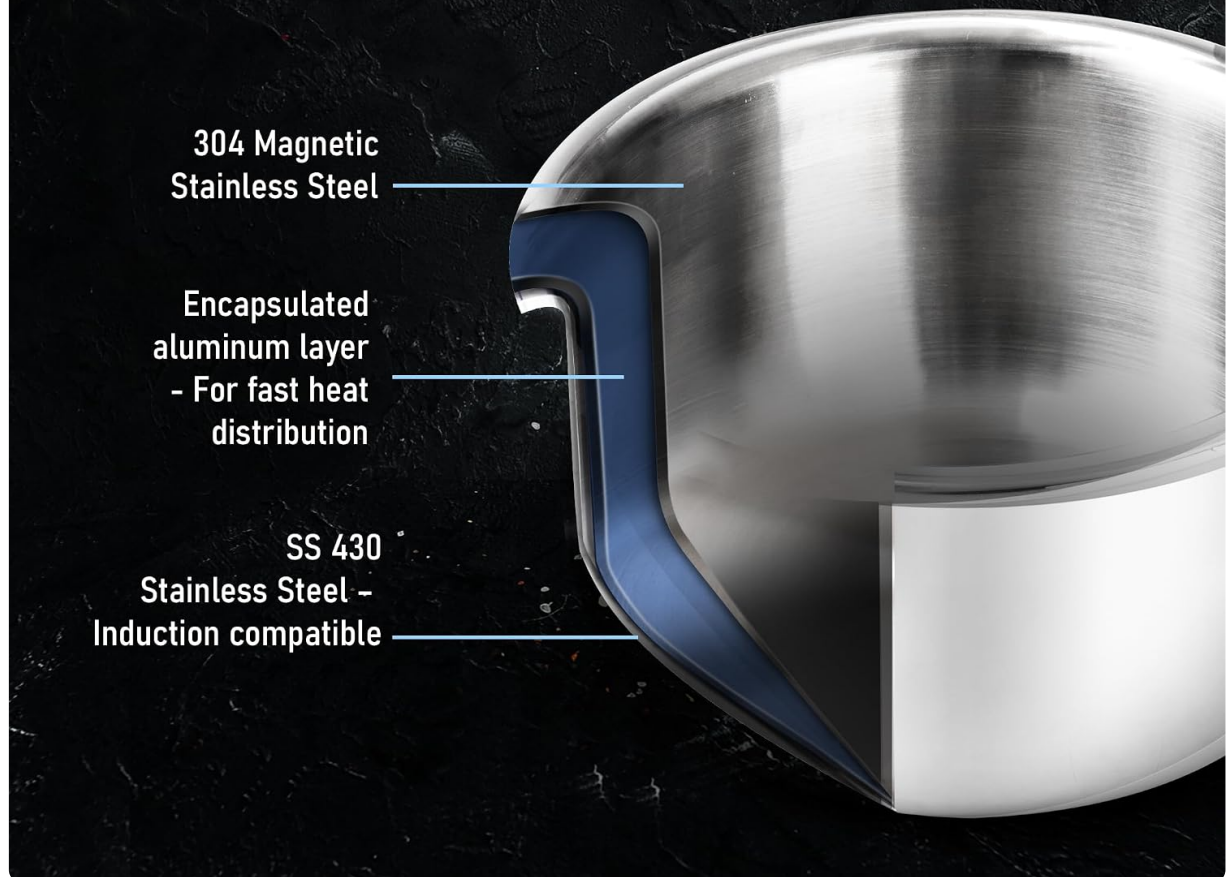


Image: A detailed cross-section illustrating the triply construction: 304 Magnetic Stainless Steel, an encapsulated aluminum layer for fast heat distribution, and SS 430 Stainless Steel for induction compatibility.

SETUP

1. **Unpacking:** Carefully remove the tope and its lid from the packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash the tope and lid thoroughly with warm water and a mild dish soap. Rinse well to remove any manufacturing residues.
3. **Drying:** Dry completely with a soft cloth to prevent water spots.

OPERATING INSTRUCTIONS

The AGARO Regency Triply Tope is designed for efficient cooking on various heat sources.

- **Heat Source Compatibility:** This tope is compatible with both induction cooktops and gas stoves.
- **Preheating:** For best results, preheat the tope over medium heat for a few minutes before adding oil or food. This allows for even heat distribution.
- **Cooking Temperature:** Due to its triply construction, the tope heats efficiently. Medium to medium-low heat is often sufficient for most cooking tasks, helping to prevent food from sticking or burning.

Avoid using excessively high heat for prolonged periods.

- **Lid Usage:** Use the stainless steel lid to retain heat and moisture, which can speed up cooking and enhance flavors.

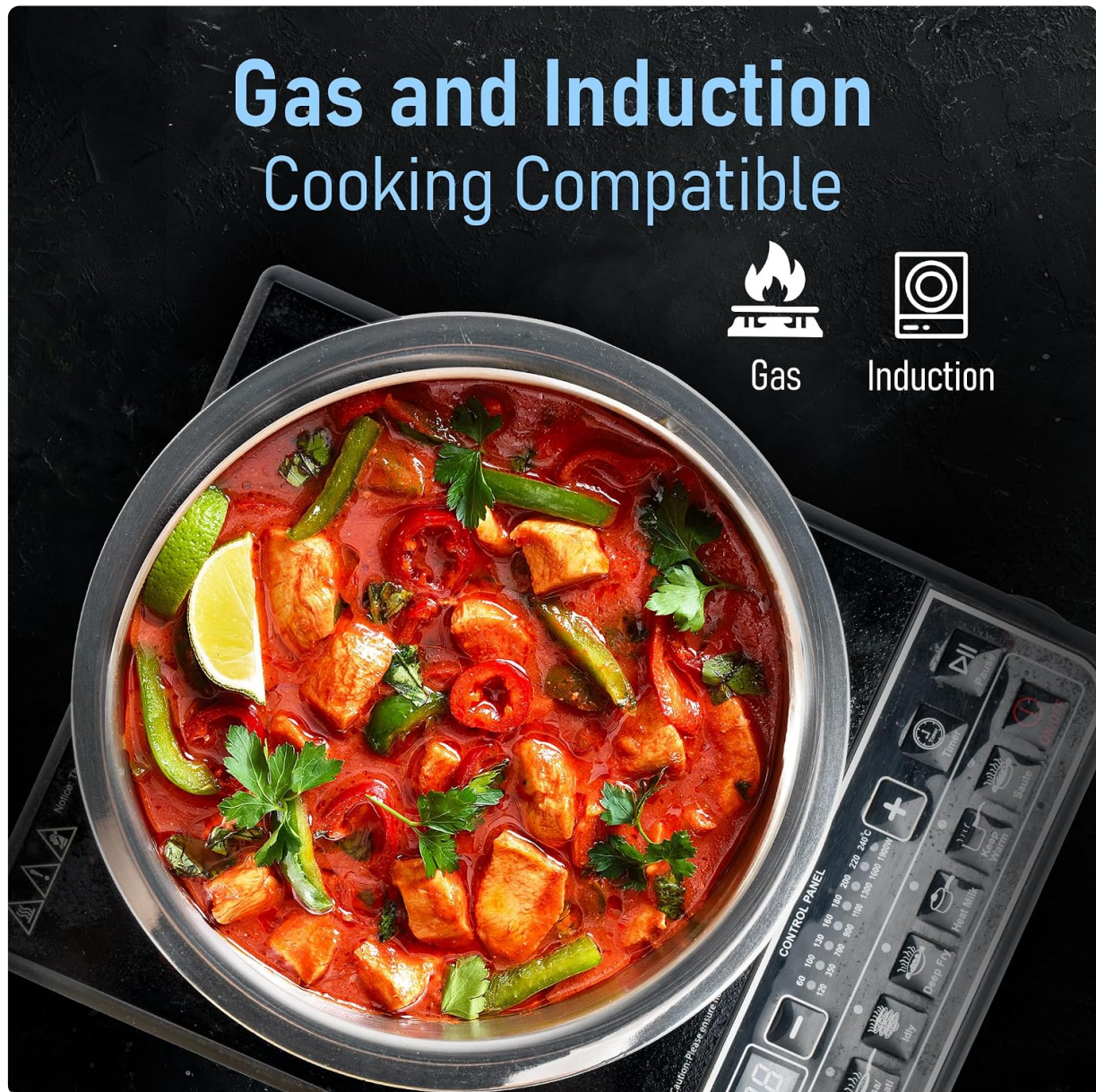


Image: The AGARO Regency Triply Tope in use on an induction cooktop, illustrating its compatibility with both gas and induction heat sources.

CARE AND MAINTENANCE

Proper care will ensure the longevity and performance of your AGARO Regency Triply Tope.

- **Cool Down:** Always allow the tope to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Washing:** Hand washing with warm soapy water and a soft sponge or cloth is recommended. For stubborn food residues, soak the tope in warm soapy water for a while before cleaning.
- **Avoid Abrasives:** Do not use steel wool, abrasive scrubbers, or harsh chemical detergents, as these can scratch the stainless steel surface.
- **Drying:** Dry the tope immediately after washing to prevent water spots and maintain its shine.
- **Storage:** Store in a dry place. If stacking, place a soft cloth between the tope and other cookware to prevent scratches.

Strong & Durable Riveted handle



Healthy
cooking



Fast
Heating



Long
Lasting



3.5 Ltr
Capacity



Image: The AGARO Regency Triply Tope with its strong and durable riveted handle and lid, emphasizing its design for healthy cooking, fast heating, and long-lasting use.

TROUBLESHOOTING

- **Food Sticking:** Ensure the tope is properly preheated before adding food. Use a sufficient amount of cooking oil or liquid. Avoid overcrowding the pan.
- **Discoloration/Stains:** High heat or certain foods (e.g., acidic foods) can sometimes cause slight discoloration or rainbow stains on stainless steel. This is normal and does not affect cooking performance. To remove, use a specialized stainless steel cleaner or a paste of baking soda and water.
- **Water Spots:** These can occur if the tope is air-dried. To prevent, dry immediately after washing with a soft cloth.

SPECIFICATIONS

Feature	Detail
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Model Number	34341
Material	Stainless Steel (Triply Construction)
Capacity	3.5 Liters (3.7 Quarts)
Body Thickness	2.5 mm
Compatibility	Induction, Gas Stovetop
Product Dimensions	9.06"D x 9.06"W x 4.33"H
Item Weight	1540 Grams (3.4 pounds)
Oven Safe	No

WARRANTY INFORMATION

The AGARO Regency Triply Tope is backed by a **5-year warranty**. This warranty covers manufacturing defects under normal household use. Please retain your original purchase receipt as proof of purchase for any warranty claims. For detailed terms and conditions, refer to the warranty card included with your product or contact AGARO customer support.

CUSTOMER SUPPORT

For any questions, assistance, or warranty inquiries regarding your AGARO Regency Triply Tope, please contact AGARO customer support. You can find contact details on the product packaging or by visiting the official AGARO website.