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Granitestone 4244

Granitestone Desert Collection 4 Qt Saute Pan with Lid Instruction Manual

Model: 4244

INTRODUCTION

Thank you for choosing the Granitestone Desert Collection 4 Qt Saute Pan with Lid. This versatile cookware is designed for durability, superior nonstick performance, and ease of use. Please read this manual thoroughly before first use to ensure proper care and optimal cooking results.



Image: Granitestone Desert Collection 4 Qt Saute Pan with Lid, showcasing its beige finish and glass lid.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and labels from the saute pan and lid.
2. **Initial Cleaning:** Before first use, wash the pan and lid thoroughly with warm, soapy water. Rinse completely and dry with a soft cloth.
3. **Conditioning (Optional):** While not strictly necessary due to the advanced nonstick coating, some users prefer to lightly condition the pan by rubbing a small amount of cooking oil over the nonstick surface with a paper towel, then heating it over low heat for 30 seconds. Let it cool, then wipe off any excess oil.

OPERATING INSTRUCTIONS

Cooking with Your Saute Pan

- **Heat Settings:** The Granitestone saute pan is designed for efficient heat distribution. Use low to medium heat for most cooking tasks. High heat should only be used for boiling liquids or searing for short periods. Excessive high heat can damage the nonstick coating over time.
- **Oil/Butter Usage:** The advanced nonstick coating requires minimal to no oil or butter for cooking, promoting healthier meals.
- **Stovetop Compatibility:** This pan is compatible with gas, electric, and glass cooktops.
- **Oven Use:** The saute pan is oven safe up to 350°F (176°C), including the lid. This allows for seamless transitions from stovetop to oven for finishing dishes.
- **Utensils:** The diamond-reinforced coating is designed to withstand metal utensils. However, for prolonged life of the nonstick surface, silicone, wooden, or plastic utensils are recommended.

SUPERIOR HEAT RETENTION

Improve Your Cooking Performance



Eliminates
Hot Spots



Cooks
Food Evenly



Heats Up
Quickly



Suitable for the Following Stovetops



Halogen



Gas



Ceramic



Electric

Image: Granitestone saute pan on a gas stovetop, illustrating its even heat distribution and suitability for various cooktops.

Nonstick Performance

The Granitestone nonstick cooking surface is coated three times and reinforced with diamonds, ensuring excellent food release. This feature contributes to hassle-free cooking and easy cleanup.

10X LONGER LASTING*

Ultra Nonstick Surface



Hassle-Free
Cleanup



Minimal to No Oil or
Butter Needed



Dishwasher
Safe



*Compared to traditional nonstick cookware.

Image: A fried egg effortlessly sliding off the Granitestone nonstick pan, demonstrating its superior food release properties.

Product Overview Video

Your browser does not support the video tag.

Video: An overview of the Granitestone Desert Collection cookware, highlighting its features and benefits in a kitchen setting.

MAINTENANCE AND CARE

- **Cleaning:** Allow the pan to cool completely before washing. Hand washing with warm, soapy water and a non-abrasive sponge is recommended to prolong the life of the nonstick coating.
- **Dishwasher Safe:** The Granitestone saute pan is dishwasher safe for convenient cleanup.
- **Storage:** When storing, place a soft cloth or pan protector between pans if stacking to prevent scratching the nonstick surface.
- **Avoid Harsh Cleaners:** Do not use steel wool, abrasive pads, or harsh detergents, as these can damage the nonstick coating.

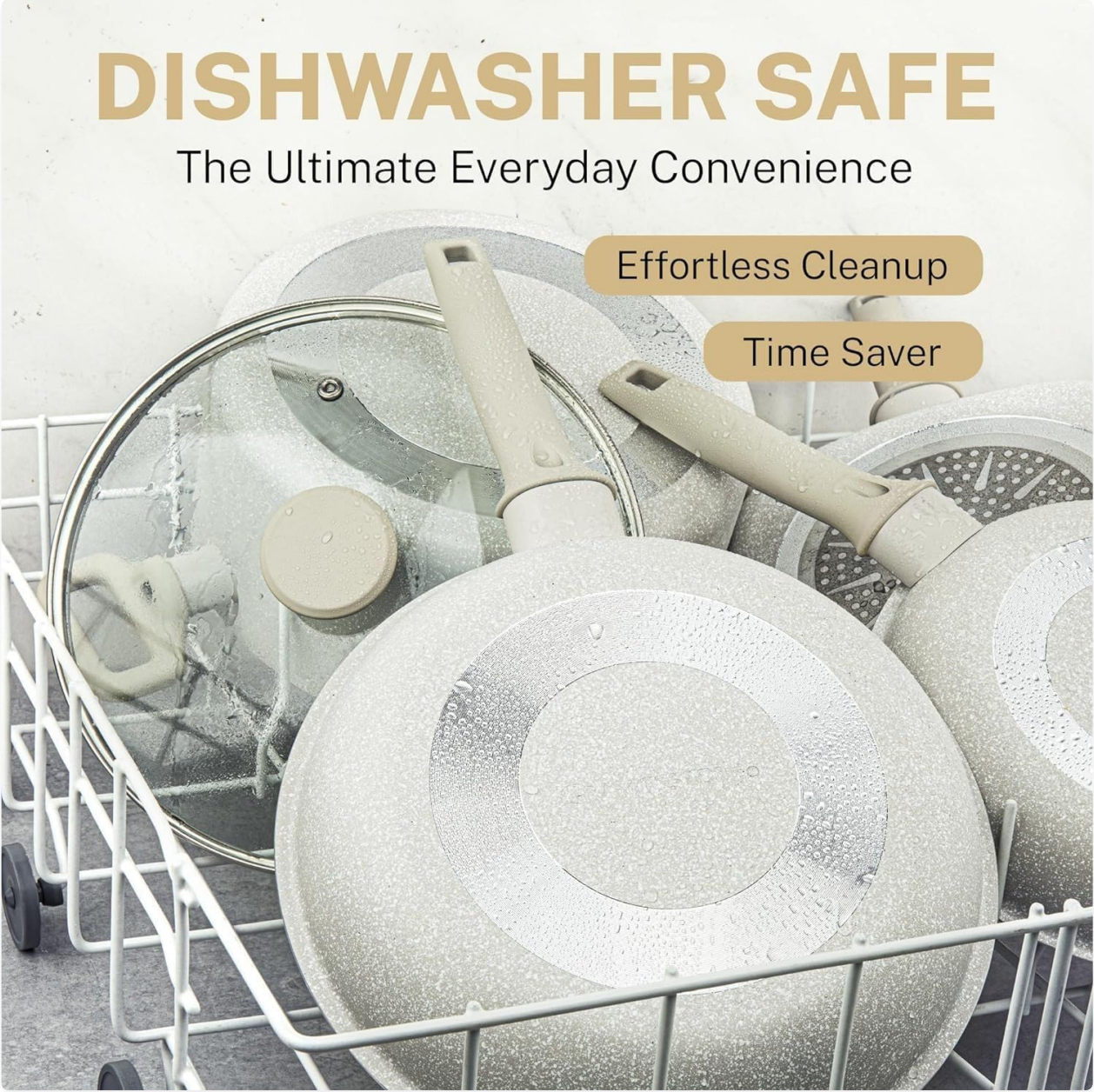


Image: Granitestone pans and lids placed in a dishwasher rack, illustrating their dishwasher-safe feature for easy cleaning.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to the pan	Excessive heat; residue buildup; damaged coating	Use lower heat settings. Ensure pan is thoroughly cleaned after each use. Avoid abrasive cleaning tools.
Uneven cooking	Incorrect burner size; pan not preheated properly	Ensure the burner size matches the pan's base. Allow the pan to preheat for a few minutes on medium heat before adding food.

Problem	Possible Cause	Solution
Handles getting hot	Direct flame contact; prolonged high heat	Ensure flames do not extend up the sides of the pan. While handles are designed to stay cool, extreme or prolonged heat can cause them to warm. Use oven mitts if necessary.

SPECIFICATIONS

- **Brand:** Granitestone
- **Model Name:** 4244
- **Capacity:** 4 Quarts
- **Product Dimensions:** 18 x 12 x 5 inches
- **Item Weight:** 1.61 pounds
- **Material:** Granite Stone Coating
- **Coating Description:** Granitestone coating derived from minerals and reinforced with diamonds
- **Handle Material:** Stay Cool Resin
- **Maximum Oven Temperature:** 350°F (176°C)
- **Compatible Cooktops:** Gas, Electric, Glass
- **Dishwasher Safe:** Yes
- **Non-Toxic:** PFOA, PFOS, Lead, & Cadmium Free
- **UPC:** 080313042447

HIGHLY DURABLE & LIGHTWEIGHT

Made to Perform in the Kitchen



Image: An exploded view diagram highlighting key features of the Granitestone pan, including the tempered glass lid, dual-riveted resin handles, and triple-layered nonstick coating.

WARRANTY INFORMATION

The Granitestone Desert Collection 4 Qt Saute Pan with Lid is backed by a **10-year guarantee**. This warranty covers manufacturing defects under normal household use. Please retain your proof of purchase for any warranty claims.

SUPPORT

For further assistance, product information, or warranty claims, please contact Granitestone customer support or visit the official Granitestone website. Refer to your purchase documentation for specific contact details.