



[Home](#) » [CURTIS STONE](#) » **CURTIS STONE 2024 Multipurpose Pan with Lid Instructions** 

## Contents [ [hide](#) ]

- [1 CURTIS STONE 2024 Multipurpose Pan with Lid](#)
- [2 Product Usage Instructions](#)
- [3 FRIED CHICKEN WITH MELON SALAD](#)
- [4 DOUBLE MUSHROOM BURGERS](#)
- [5 GARLIC SHRIMP](#)
- [6 RECIPES](#)
- [7 USAGE & CARE INSTRUCTIONS](#)
- [8 STORAGE](#)
- [9 GENERAL SAFETY ADVICE](#)
- [10 WARRANTY](#)
- [11 CURTIS STONE PRODUCTS CUSTOMER SERVICE INFORMATION](#)
- [12 FAQ](#)
- [13 Documents / Resources](#)
  - [13.1 References](#)

# CURTIS STONE

## CURTIS STONE 2024 Multipurpose Pan with Lid



## Product Usage Instructions

- Place mint in a small bowl.
- In a saucepan, bring vinegar, sugar, and salt to a boil. Pour over mint and steep for 30 minutes.
- Toss melon pieces with strained vinegar sauce in a large bowl. Refrigerate until cold.
- Can be cooled, covered, and refrigerated. Rewarm over low heat.
- In the Multipurpose Pan over medium-high heat, melt butter.
- Add onions and cook until caramelized and tender.
- Season with salt and pepper, transfer to a bowl, and keep warm.

## FRIED CHICKEN WITH MELON SALAD

- SERVES 4
- PREP TIME 30 minutes
- COOK TIME 35 minutes
- MAKE AHEAD Chicken can marinate up to 1 day, covered and refrigerated.

### INGREDIENTS

#### MELON SALAD

- 1/2 cup fresh mint leaves, plus more for garnish
- 1/4 cup red wine vinegar
- 1 tbs. sugar
- 1 1/2 lb. watermelon flesh, cut into
- 1/4-inch-thick triangular slices (from 2 lb. watermelon)
- 1/2 lb. honeydew melon flesh, cut into 1/4-inchthick triangular slices (from 1 lb. honeydew melon)

#### FRIED CHICKEN

- 2 tsp. paprika
- 1/2 tsp. cayenne (optional)
- 3 cups all-purpose flour, divided
- 1 cup buttermilk

- 1/4 cup cornstarch
- 4 chicken drumsticks (about 1 1/2 lb. total)
- 4 chicken thighs (about 1 1/2 lb. total)
- 2 cups canola oil, for frying

## **METHOD**

### **TO MAKE MELON SALAD**

1. Place mint in a small bowl. In a small saucepan, bring vinegar, sugar, and 1/4 tsp. salt to boil over medium-high heat, stirring until sugar dissolves. Remove from the heat and pour the vinegar mixture over the mint. Steep 30 minutes. Strain the sauce, discarding the mint.
2. In a large bowl, toss melon pieces with strained vinegar sauce. Refrigerate until cold.

### **MEANWHILE, TO MAKE FRIED CHICKEN**

3. Preheat oven to 200°F. In a small bowl, mix paprika, cayenne (if using), 1 tbs. salt, and 1 tsp. pepper. Sprinkle half of the spice mixture all over the chicken pieces. Reserve the remaining spice mixture.
4. In one large bowl, add 1 1/2 cups flour. In the second large bowl, add buttermilk. In the third large bowl, mix remaining 1 1/2 cups flour, cornstarch, and reserved spice mixture. Dredge chicken pieces in plain flour, shaking off any excess. Toss chicken in buttermilk, turning to coat evenly. Lift chicken from buttermilk, allowing excess moisture to drip back into the bowl. Transfer chicken to flour-spice mixture and pat firmly to ensure chicken is completely coated. Place dredged chicken on a sheet pan.



5. Set the wire rack in another sheet pan. In the Curtis Stone Multipurpose Pan, heat oil over medium-high heat to 350°F (oil will be shimmering). Fry half of the chicken pieces, turning every 2 to 3 minutes and maintaining oil temperature around 325°F, for 12 to 15 minutes, or until golden brown, crisp all over, and cooked through (instant-read thermometer inserted into chicken should register 165°F).
6. Using tongs, transfer chicken to prepared rack and sprinkle with salt. Place fried chicken in the oven to keep warm and repeat with the remaining chicken.
7. Transfer melon pieces and some of their juices to the platter and garnish with fresh mint leaves. Serve with fried chicken.

## **DOUBLE MUSHROOM BURGERS**

- SERVES 4
- PREP TIME 15 minutes
- COOK TIME 30 minutes
- MAKE AHEAD Caramelized onions and sautéed mushrooms can be made up to 2 days ahead, cooled, covered, and refrigerated. Rewarm over low heat.
- Dijon mayo can be made up to 3 days ahead, covered and refrigerated.

## **INGREDIENTS**

### **CARAMELIZED ONIONS**

- 1 tbs. butter
- 1 lb. yellow onions, peeled, thinly sliced

## **DIJON MAYO**

- 1/3 cup mayonnaise
- 1 tbs. Dijon mustard

## **BURGERS**

- 4 portobello mushrooms, stemmed, dark gills scraped out with a spoon 2 tbs. olive oil
- 1 cup grated Gruyère cheese (or other Swiss cheese)
- 2 cups (not packed) baby arugula leaves
- 4 ciabatta rolls, split, toasted

## **METHOD**

### **TO MAKE CARAMELIZED ONIONS**

1. In the Curtis Stone Multipurpose Pan over medium-high heat, melt butter. Add onions and cook, stirring often, for 5 minutes. Reduce heat to medium and cook, stirring frequently, for 10 minutes, or until caramelized and tender. Remove pan from heat and season with salt and pepper. Transfer to a small bowl and keep in a warm place.

### **TO MAKE SAUTÉED MUSHROOMS**

2. Return the Multipurpose Pan to medium-high heat and add butter. As the butter is melting, add mushrooms and garlic. Cook, stirring occasionally, for 10 minutes, or until mushrooms are browned and tender. Season with salt and pepper. Transfer to another small bowl and keep in a warm place. Wipe out the pan.



### **TO MAKE DIJON MAYO**

3. Whisk mayonnaise and mustard together in a small bowl.

### **TO COOK BURGERS AND SERVE**

4. Heat Multipurpose Pan over medium-high heat. Coat mushrooms with oil and sprinkle with salt and pepper. Add mushrooms, rounded side up, and cook 5 minutes. Turn mushrooms over and cook 4 minutes. Transfer mushrooms to the plate, rounded side down. Divide caramelized onions among the mushrooms and spread them over. Top with sautéed mushrooms and then cheese. Return mushrooms to Multipurpose Pan and cook, covered, for 1 to 2 minutes, or until cheese has melted.
5. Place mushrooms onto roll bottoms and mound arugula on top. Spread Dijon mayo on roll tops and place on arugula. Serve.

## **GARLIC SHRIMP**

- SERVES 4
- PREP TIME 10 minutes
- COOK TIME 8 minutes

## **INGREDIENTS**

- 2 tbs. olive oil
- 1 tbs. butter
- 1/2 shallot, finely chopped
- 1/4 tsp. each chilli flakes (optional) and fennel seeds
- 1 lb. U16/20 shrimp, peeled, deveined, tail-on
- 2 garlic cloves, finely chopped
- 1/2 tsp. paprika
- 1 lemon, zested and juiced
- 1 tbs. chopped fresh parsley
- 4 slices crusty bread, for serving

## **METHOD**

1. In the Curtis Stone Multipurpose Pan over medium heat, heat oil and butter. When butter has melted, add shallot, chilli flakes, if using, and fennel seeds. Cook, stirring often, for 2 minutes, or until shallots soften.
2. Increase heat to medium-high and stir in shrimp, garlic, and paprika. Season with salt and pepper. Cook, stirring often, for 3 to 4 minutes, or until shrimp are cooked through. Remove from heat and stir in lemon zest, 2 tsp. lemon juice, and parsley. Check seasoning and add more salt, pepper, or lemon juice if necessary.
3. Spoon shrimp and sauce onto serving plates and serve with bread for sopping up sauce.





## CREAMY BOW-TIE PASTA WITH CORN & PARMESAN

- SERVES 4
- PREP TIME 10 minutes
- COOK TIME 20 minutes

### INGREDIENTS

- 1 lb. bow-tie pasta (farfalle)
- 2 tbs. olive oil



- 1/2 cup thinly sliced shallots
- 6 garlic cloves, finely chopped
- 1 cup dry white wine
- 4 large sprigs of fresh thyme
- 2 cups fresh corn kernels (cut from about 4 ears)
- 1 1/4 cups heavy cream
- 1/2 cup freshly grated Parmesan cheese
- 1/4 cup chopped fresh chives

## **METHOD**

1. Bring a large pot of salted water to a boil over high heat. Add pasta and cook 7 minutes, or until tender but still firm to the bite.
2. Meanwhile, heat the Curtis Stone Multipurpose Pan over medium heat. Add olive oil, then add shallots and garlic and cook, stirring occasionally, for 3 minutes, or until tender.  
Add wine and thyme, raise heat to medium-high, and cook 5 minutes, or until liquid is reduced by three-quarters.
3. Add corn and cream and bring to a simmer. Simmer gently, stirring occasionally, for 2 minutes, or until corn is hot. Keep the sauce warm over very low heat. (Sauce may seem thin at this point, but it will thicken up when combined with pasta.)
4. Scoop out and reserve 1/2 cup of pasta water and drain pasta. Add pasta to the corn sauce and toss to coat. Add enough of the reserved pasta water to adjust the sauce to the desired consistency. Season with salt and pepper.
5. Divide the pasta among four pasta bowls. Sprinkle with Parmesan and chives and serve.



## **PAN-FRIED CRUMBED FENNEL WITH LEMON**

- SERVES 4 as a side dish
- PREP TIME 15 minutes
- COOK TIME 10 minutes
- MAKE AHEAD Fennel can be dredged in panko mixture and refrigerated up to 2 hours ahead of cooking.

## **INGREDIENTS**

- 1/2 cup all-purpose flour
- 3 large eggs, beaten
- 1 cup panko bread crumbs
- 1/2 cup finely-grated Pecorino or Parmesan cheese

- 2 tbs. chopped fresh flat-leaf parsley
- 2 bulbs of fennel, trimmed, cut lengthwise into 1/2-inch pieces
- 1 cup olive oil, Lemon wedges, for serving

## **METHOD**

1. Preheat oven to 250°F. Place flour and eggs, separately, into shallow baking dishes.  
In a wide shallow bowl, mix bread crumbs, cheese, parsley, 2 tsp. kosher salt, 1/2 tsp. freshly ground black pepper. Dip fennel pieces, one at a time, into flour, shaking off any excess, then dip into eggs and then bread crumbs. Press fennel into bread crumbs to adhere.
2. Add oil to the Curtis Stone Multipurpose Pan and place over medium heat. When oil is hot (about 325°F), add fennel and cook for 3 to 4 minutes on each side, or until golden and crisp. Transfer crisp fennel to baking sheet and keep warm in the oven. Cook the remaining fennel.
3. Serve crisp crumbed fennel with lemon wedges.



## **FRENCH TOAST WITH CINNAMON SUGAR & PEACHES**

- SERVES 6
- PREP TIME 10 minutes
- COOK TIME 15 minutes

### **INGREDIENTS**

#### **CARAMELIZED PEACHES**

- 3/4 cup sugar
- 6 peaches (about 1 3/4 lb. total), pitted, each cut into 8 wedges
- 4 1/2 tbs. unsalted butter

#### **FRENCH TOAST**

- 1/3 cup sugar
- 1 tbs. ground cinnamon
- 8 large eggs, whisked to blend
- Six 3/4-inch thick slices of brioche bread or challah
- 3 tbs. unsalted butter, divided
- 1/2 cup crème fraîche

## **METHOD**

### **TO PREPARE CARAMELIZED PEACHES**

1. Combine sugar and 1/3 cup of water in the Curtis Stone Multipurpose Pan over medium heat. Stir until sugar dissolves and syrup comes to a simmer.
2. Allow syrup to boil over medium-high heat without stirring and swirling pan occasionally to ensure it cooks evenly, for about 6 minutes, or until caramel begins to turn golden brown.
3. Remove pan from heat and add peaches and butter, and swirl until butter melts. Cook over medium heat for 2 minutes, or until peaches are just tender. Transfer the peaches and caramel sauce to a bowl and cover to keep warm. Wipe out the pan.



### **MEANWHILE, TO MAKE FRENCH TOAST**

4. Preheat oven to 200°F. Line a baking sheet with parchment paper. On a large plate, stir to combine sugar and cinnamon and set aside.
5. Place beaten eggs in a 13×9-inch baking dish. Place 3 slices of brioche in eggs and let

stand for 5 minutes, or until eggs are absorbed, turning brioche slices once.

6. Melt 1 1/2 tablespoons of butter in a Multipurpose Pan over medium heat. Add soaked brioche slices to the hot pan and cook for about 2 minutes per side, or until golden brown on the outside and heated through. Meanwhile, soak the remaining slices of brioche in the remaining egg mixture.
7. Immediately place hot French toast in cinnamon-sugar and turn to coat completely. Transfer the coated French toast to the prepared baking sheet and keep warm in the oven. Wipe out the pan.  
Cook remaining brioche slices in remaining butter and coat in remaining cinnamon-sugar.

### **TO SERVE**

8. Divide French toast among 6 serving plates. Spoon peaches over French toast, and drizzle caramel sauce over peaches and around French toast. Top with a dollop of crème fraîche and serve immediately.

## **DRUNKEN BANANAS WITH SPICED ICE CREAM**

- SERVES 4
- PREP TIME 10 minutes
- COOK TIME 6 minutes
- MAKE AHEAD The spiced ice cream can be made up to 3 days ahead, kept frozen.
- The flambéed bananas must be served as soon as they are made.

### **INGREDIENTS**

#### **SPICED ICE CREAM**

- 1 pint vanilla ice cream
- 1 tsp. freshly grated nutmeg
- 1/8 tsp. ground ginger Large pinch of ground cloves

### **FLAMBÉED BANANAS**

- 4 tbs. (1/2 stick) unsalted butter
- 1/2 cup (packed) dark brown sugar
- 2 tsp. fresh lemon juice



- 1/4 tsp. ground cinnamon
- 4 medium bananas, peeled
- 1/2 cup golden rum
- 1/4 cup heavy whipping cream

## **METHOD**

### **TO MAKE SPICED ICE CREAM**

1. In a large bowl, break up the ice cream with a spoon, then quickly mix in nutmeg, ginger, and cloves. Cover the ice cream and return it to the freezer. Keep ice cream frozen until ready to serve.

### **TO COOK BANANAS**

2. In the Curtis Stone Multipurpose Pan, melt butter over medium heat. Stir in brown sugar, lemon juice, and cinnamon. Slice bananas in half lengthwise and lay bananas cut side down in the butter mixture. Cook for 3 minutes, or until bananas are caramelized on the underside and the sugar mixture has melted and become golden brown.
3. Remove the pan from the heat. Add rum. Using a long match, carefully ignite the rum. Be sure to do this in a well-ventilated area and away from any flammable material. Allow the flame to burn out. Turn bananas over. Return pan to medium heat and stir in the cream. Baste bananas with caramel sauce for about 1 minute.
4. Divide the bananas among four plates. Spoon some sauce over bananas. Top each with a scoop of ice cream, and then drizzle remaining sauce over and around ice cream and bananas. Serve immediately.



## **BREAD & BUTTER PUDDING WITH CHOCOLATE CHUNKS**

- SERVES 8
- PREP TIME 10 minutes, plus 20 minutes soaking time
- COOK TIME 45 minutes

### **INGREDIENTS**

- 2 1/4 cups heavy cream
- 1 1/2 cups whole milk
- 1 1/4 cups packed light brown sugar 5 large eggs
- 1 1/2 tsp. pure vanilla extract
- 8 oz. semisweet chocolate, coarsely chopped

- 3 tbs. unsalted butter, melted
- 1 lb. day-old French bread, cut into 1-inch cubes or 1/2-inch thick slices
- 1 tbs. raw sugar

## **METHOD**

1. Position a rack in the center of the oven and preheat the oven to 350°F.
2. In a large bowl, whisk the cream, milk, brown sugar, eggs, and vanilla together.  
Stir in the chocolate.
3. Heat the Curtis Stone Multipurpose Pan over low heat. Add the butter and stir just until melted. Remove the pan from the heat and cool slightly. Add the bread cubes and toss to coat, or brush the melted butter over the bread slices to coat. Arrange the bread slices decoratively in the pan. Add the cream mixture, distributing the chocolate evenly over and between the bread pieces, and press gently to submerge the bread. Set aside for about 20 minutes to allow the bread to soften and soak up some of the cream mixture.
4. Sprinkle with the raw sugar. Bake for about 45 minutes, or until the pudding puffs and is golden brown on top but still moist inside. Cool slightly before serving.



## **CHICKEN & CHORIZO PAELLA**

- SERVES 4
- PREP TIME 10 minutes
- COOK TIME 45 minutes

### **INGREDIENTS**

- 1 small pinch saffron threads
- 4 chicken drumsticks
- 2 chicken wings
- 1 tbs. olive oil
- 1/2 Spanish chorizo, cut into strips

- 1/2 yellow onion, finely chopped
- 1 red bell pepper, cut into strips 3 garlic cloves, finely chopped
- 1/2 tsp. smoked paprika
- 1 1/2 cups medium-grain white rice (such as Bomba, Valencia, or Arborio rice)
- 1 vine-ripened tomato, seeded, diced
- 1 green onion, thinly sliced

## **METHOD**

1. Position a rack in the lower third of the oven and preheat the oven to 400°F.
2. In a large saucepan, bring 3 cups of water to a simmer over high heat. Remove from the heat and add the saffron. Cover and set aside.
3. Meanwhile, heat the Curtis Stone Multipurpose Pan over high heat. Season the chicken with salt and pepper. Add the oil, then add the chicken and cook, turning as needed, for about 5 minutes, or until brown on all sides. Transfer the chicken to a plate and reduce the heat to medium-high. Add the chorizo and cook for about 2 minutes, or until browned. Reduce the heat to medium and add the onion, bell pepper, garlic, and paprika and cook for 3 minutes, or until the vegetables soften. Stir in the rice and cook for about 2 minutes, or until the pan is dry and the rice is coated with oil. Stir in the warm saffron water.
4. Nestle the chicken into the rice mixture and pour any accumulated chicken drippings over.  
Sprinkle the pan with the tomato and then sprinkle with salt and pepper. Transfer the pan to the oven and bake the paella uncovered for 30 minutes, or until the rice is tender and crisp around the sides of the pan and the chicken is cooked through.
5. Remove the paella from the oven and let it stand for 5 minutes. Garnish with the green onions and serve.

## **RECIPES**

### **BEEF & BROCCOLI WITH BURNT ORANGE SAUCE**

- SERVES 4
- PREP TIME 10 minutes, plus 20 minutes marinating time
- COOK TIME 25 minutes

- **MAKE AHEAD:** Beef can be marinated up to 1 day ahead, covered and refrigerated.

## INGREDIENTS

- 3 tbs. soy sauce
- 2 tbs. light brown sugar, divided
- 1 tbs. finely chopped, peeled fresh ginger
- 2 garlic cloves, finely chopped
- 12 oz. bottom sirloin, thinly sliced against the grain
- 1 orange, peel removed with a vegetable peeler, thinly sliced, and juiced
- 1 tsp. cornstarch
- 2 1/2 tbs. canola oil, divided
- 1 head broccoli (8 oz.), head cut into florets, stems peeled and thinly sliced
- 2 cups steamed long-grain white rice

## METHOD

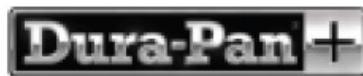
1. In a small bowl, whisk soy sauce, 1 tbs. sugar, ginger, and garlic. Place beef in bowl and coat with 1 1/2 tablespoons. soy mixture. Marinate 20 minutes at room temperature.  
Mix 3 tbs. orange juice and cornstarch into the remaining soy mixture and reserve.
2. Heat the Curtis Stone Multipurpose Pan over high heat. Add 1/2 tbs. oil to the hot pan. When oil is shimmering, add broccoli. Cook, stirring frequently for 1 minute, or until broccoli is caramelized in spots. Stir in 1 tbs. water and cover pan with lid. Cook 1 minute, or until broccoli is crisp tender. Transfer broccoli to plate.
3. Remove beef from marinade and pat dry. Wipe out the pan and return to high heat. Add 1 tbs. oil and, when shimmering, add half of the beef. Cook, stirring frequently, for 2 minutes, or until beef is caramelized all over. Remove beef from the pan and set aside.  
Repeat, using the remaining 1 tsp. oil to cook the remaining beef. Wipe out the pan.
4. To pan, add the remaining 1 tsp. Sugar and orange peels. Cook, stirring constantly for 45 seconds, or until sugar has melted and orange peels are blackened in spots.

Add reserved orange-soy mixture and cook until bubbling. Stir in broccoli and seared beef and cook 1 minute, tossing to coat with sauce. Remove from heat and serve with rice.



## SET INCLUDES

- Multipurpose Pan + Lid



**CAUTION:** Handles on the cookware and lid get very hot.

## DURA-PAN®+

### PRODUCT INFORMATION

- Stainless steel body with encapsulated aluminum and stainless steel base
- Exclusive Dura-Pan®+ non-stick interior for reliable food release and easy cleaning
- Double-riveted stainless steel handles
- Tempered glass with stainless steel knob
- Safe to use on all cooktops, including induction
- Dishwasher safe
- Suitable for oven and cooktop use



CERAMIC



ELECTRIC



GAS



INDUCTION



INFRARED



OVEN



DISHWASHER

## USAGE & CARE INSTRUCTIONS

### BEFORE FIRST USE

- Remove all packaging, stickers, labels, and tags.
- Wash in warm, soapy water, rinse, and dry thoroughly.
- The high-quality Dura-Pan®+ non-stick interior does not need to be conditioned with oil, however, you may choose to use oil depending on your recipe requirements.

### CLEANING YOUR COOKWARE

- Carefully wipe off any drips that occur during cooking immediately for easier cleanup later.

- Do not pour cold water into hot cookware, as this may cause warping or oil to splatter and may affect the non-stick performance of your non-stick cookware.
- After each use, wash the inner and outer coatings of your pan with warm water, mild liquid detergent, and a sponge. Rinse and dry thoroughly.
- Do not use metal scouring pads, abrasive wire wool, or harsh scouring powder.
- This can scratch both the interior and exterior coatings and is not covered by the manufacturer's warranty.
- To remove stubborn stains, partially fill the cookware with three parts water to one part detergent or vinegar, and bring to a boil. Turn off the heat source and set aside for a period to cool and allow these stains or deposits to soften; then wash in mild dishwashing detergent and warm water using a nonabrasive mesh pad or a soft brush.
- To help preserve the finish of the pans, hand washing is recommended. The pan is dishwasher safe, however dishwasher may cause discoloration to the base, This in no way affects the performance of the pan. Discoloration is not covered by the manufacturer's warranty.
- Always dry cookware thoroughly after washing, paying particular attention to the rims, handles, rivets, and other small spaces where water might collect.

## **OVEN USE**

- This cookware is oven safe to 450°F. Do not use above this temperature setting.
- Using temperatures above the temperature setting can cause discoloration and can permanently damage the cookware.
- In a convection oven, adjust the temperature in line with the oven manufacturer's guidelines.
- Do not place empty cookware in a hot oven.
- Always use oven mittens when removing cookware from the oven.
- This cookware can be used under a broiler. Ensure that the cookware and handles are at least 2" away from the heat source.
- Do not exceed the oven-safe temperature when using cookware under the broiler.

## **HANDLES, KNOBS & LIDS**

- **CAUTION:** Handles on cookware and lid get very hot.
- The glass lid is oven safe up to 400°F.
- The handles are stainless steel. Always use oven mittens when handling the pan in and out of the oven.
- While the handles are designed to minimize heat transfer under normal stovetop cooking conditions, oven mitts are recommended when handling a hot pan.
- Do not place lid directly on the cooktop.
- If dropped or subjected to extreme temperature changes (i.e., submerging in water before the glass lid is completely cool), the glass lid may shatter. This is not covered by the manufacturer's warranty.

## COOKWARE USE

- This cookware is suitable for all cooktops, including induction.
- Multipurpose Pan can also be used as a serving dish, straight from the oven to the table.
- Be sure to place your hot pan on a trivet or a protective mat to prevent any damage to your table surface.
- We recommend not cooking on high heat as this may damage the non-stick coating, burn food, produce stains or damage the base of the product.
- Always choose a suitable-sized flame or ring for the base of the pan. When using a gas cooktop, do not allow the flames to rise along the sides of the pan. This could damage the cookware, coating, and handles. Turn down the flame to prevent this from happening. If the flames do rise up along the sides of the pan, the stainless steel handles will get hot.
- Never heat fat or oil to the extent that it smokes, burns, or turns black.
- After prolonged usage, some minor discoloration of the non-stick coating may occur.
- This is quite normal and will not affect the non-stick properties of your cookware.
- Never heat an empty pan or allow to boil dry. This may damage the coating or base. If this occurs, turn off the heat and allow the cookware to cool completely before attempting to move it from the cooktop.
- Your cookware interior is lined with the high-quality Dura-Pan® + non-stick which allows for easy food release and clean up.
- While the interior of the pan is metal utensil safe, we do recommend that you use

nylon, wooden, or silicone utensils to prolong the life of your non-stick cookware. Do not use sharp-edged utensils on the non-stick surface.

- Do not use a knife or any pointed tip utensils to cut or pierce food directly on the non-stick surface as this could cause permanent damage and is not covered under the manufacturer's warranty. Do not gouge the non-stick surface.
- Always clean and dry the base of your cookware before cooking, especially if you use it on a ceramic or halogen cooktop; otherwise, the pan may stick to the cooktop.
- Avoid dragging or sliding cookware over the cooktop surface, as this may damage your cooktop. Take special care when using a glass cooktop or any other surface that may scratch easily. We do not take responsibility for scratched cooktops.
- Depending on your cooktop type, the base of your pan may become marked or scratched. This is normal. Center your pan over the heat source (this prevents damage to the handles and exterior coating). Small pans may need careful placement on the support legs of gas cooktops.

## **STORAGE**

- To protect your non-stick coating, do not stack or nest cookware inside each other without a protective sheath (i.e. tea towel) in between.

## **GENERAL SAFETY ADVICE**

- Cookware should never be used in a microwave.
- Ensure cookware is stable on the cooktop surface to prevent tipping.
- Never leave cookware unattended on a hot cooktop. Never leave food cooking unattended.
- Continuous high heat or overheating may shorten the life of cookware, cause discoloration and damage both in the interior and exterior surfaces.
- Never leave the handle of your pan sticking out over another cooktop.
- Never put a hot pan on the floor or near the edge of a kitchen surface. Let it cool down and keep out of reach of children.
- Use the lid to prevent burns caused by hot ingredients splattering.
- In general, we recommend using oven mitts when holding handles on cookware and lids.
- In the event of a pan fire, turn off the heat supply and place a dampened towel over

the pan, and leave for 30 minutes before removing

## **WARRANTY**

### **1-YEAR LIMITED WARRANTY**

- Your Curtis Stone cookware is warranted for 1 year to be free of defects under normal household use to the original purchaser.
- This warranty excludes damage caused by accident, overheating, misuse, or abuse, and does not apply to scratches, discoloration, stains, dents, or other damage that does not affect the functionality of the cookware.
- This warranty gives you specific legal rights, and you may also have other rights that vary between states.
- If it is determined that the warranty claim is valid, we will provide the original purchaser with a replacement of the same product.
- Should the product be discontinued, a replacement product of close to equivalent value will be sent.
- Shipping and handling charges may apply.
- Proof of purchase is required to confirm the warranty.

## **CURTIS STONE PRODUCTS CUSTOMER SERVICE INFORMATION**

- EMAIL [product@curtisstone.com](mailto:product@curtisstone.com)
- TOLL-FREE PHONE 1.877.822.7450
- HOURS M-F 8:00 am – 4 pm CT
- WARRANTY SITE <https://warranty.curtisstone.com/>
- Visit our warranty site to register your Curtis Stone Products.
- Dura-Pan® is a registered trademark of FoodFight Ltd. Made in China.

This product contains intentionally added:

### **NONSTICK PROPERTIES**

- Perfluoroalkoxy Alkane Polymer (PFA)
- Polytetrafluoroethylene (PTFE)
- Fluorinated Ethylene & Propylene (FEP)

## STAINLESS STEEL BODY, HANDLES & BASE


- Aluminum, Carbon, Copper, Iron, Manganese & Manganese
- Compounds, Zinc, Chromium Total, Chromium Compounds, Nickel &
- Nickel Compounds, Phosphorus, Silicon, Sulfur. For more information about the chemicals in this product, visit [www.foodfight.hk/abl](http://www.foodfight.hk/abl) 200pdf



## FAQ

- **Q: Can the Multipurpose Pan be used in the oven?**
  - **A:** Yes, the Multipurpose Pan is oven-safe up to a certain temperature. Refer to the user manual for specific details.
- **Q: How should I clean the Multipurpose Pan?**
  - **A:** Wash the pan with warm, soapy water and a soft sponge. Avoid using abrasive cleaners or metal utensils that can scratch the surface.

## Documents / Resources

	<a href="#">CURTIS STONE 2024 Multipurpose Pan with Lid [pdf]</a> Instructions 2024, 2024 Multipurpose Pan with Lid, 2024, Multipurpose Pan with Lid, P an with Lid, Lid
---	--

## References

- [User Manual](#)

■ CURTIS  
STONE

◆ 2024, 2024 Multipurpose Pan with Lid, CURTIS STONE, LID, Multipurpose Pan with Lid, Pan with  
Lid

## Leave a comment

Your email address will not be published. Required fields are marked \*



Comment \*

Name

Email

Website

☐ Save my name, email, and website in this browser for the next time I comment.

**Post Comment**

**Search:**

**Search**

[Manuals+](#) | [Upload](#) | [Deep Search](#) | [Privacy Policy](#) | [@manuals.plus](#) | [YouTube](#)

This website is an independent publication and is neither affiliated with nor endorsed by any of the trademark owners. The "Bluetooth®" word mark and logos are registered trademarks owned by Bluetooth SIG, Inc. The "Wi-Fi®" word mark and logos are registered trademarks owned by the Wi-Fi Alliance. Any use of these marks on this website does not imply any affiliation with or endorsement.