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## **Kelton Complete Stackable Cookware Set**



## Product Usage Instructions

- Remove all packaging and stickers.
- Rinse the cookware in hot water to remove any production residue and dry it thoroughly.
- Apply a thin layer of cooking oil to the non-stick and ceramic coatings using a kitchen towel.
- Preheat the pan for 2 to 3 minutes on a medium heat setting before adding food.
- Always use a clean pan for cooking and remove any residues before storing.
- Hand wash the cookware with detergent and warm water to preserve its non-stick properties.
- Avoid cleaning in a dishwasher as it may reduce the non-stick properties due to aggressive detergents.

### **Dear customer,**

Congratulations on your purchase of the Kelton Complete Stackable Cookware set. With its innovative detachable handle, you can efficiently organize your kitchen space while still having all the cookware you need.

Our removable handle provides ultimate flexibility, allowing you to easily move your cookware from stove to oven to table to fridge with ease.

Our unique, non-stick EverNon coating technology is free from harmful chemicals like PFAS, PFOS, and PFOA, ensuring a safe and long-lasting cookware experience.

## **Important safety instructions**

- To ensure that you enjoy the benefits of the cookware for a long time please read the Instructions for use and care carefully.
- Absolutely keep the cookware away from children. There is a serious risk of injury!.
- Liquids should never boil away entirely in the cookware. This could ruin the pan and cause damage to your stovetop.
- Warning risk of burning: Cookware, lids, handles and knobs get very hot.
- Always remove the Power Grip handle from the pan during cooking.

## **Before first use**

- Remove the entire packaging and stickers.
- Rinse the cookware in hot water to remove possible production residue and dry it off well.
- Rub the non-stick and ceramic coatings with some cooking oil using a kitchen towel. The process should be repeated from time to time to ensure the long lifespan of the coating.
- Safe for use on gas, electric, ceramic, and induction cook tops.
- Choose the size of the hob or the flame so that the heat or the flame only comes into contact with the bottom of the cookware and does not rise on the sides.
- The cookware is temperature-resistant, up to 250 °C. Never overheat the pans.
- Always cook on medium or low heat.
- The Kelton Complete Cookware heats up quickly. Use low and medium temperatures for coated cookware on all types of stoves to enable a gradual and even heating of the cookware.
- Preheat the pan for 2 to 3 minutes using a medium heat setting. The food should sizzle when placed in the pan. DO NOT rush the preheating process by using high heat.
- All pans are oven safe up to 250 °C except the large cooking pot. The large cooking pot (with fixed handles), handle, and lids cannot be used in the oven.
- Do not allow oil to burn in the pan.
- For coated cookware, we recommend using kitchen aids made of wood, silicone or synthetics.

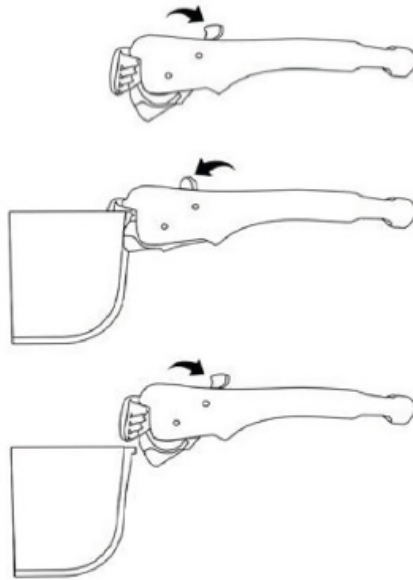
## Care and cleaning

- Always use a clean pan when you begin cooking. Make sure that all cooking residues are removed before storing the pan.
- Kelton Cookware is dishwasher safe, but to preserve the benefits and functions of the cookware, we recommend cleaning it by hand with detergent and warm water. Cleaning in a dishwasher may lead to a reduction in the non-stick properties caused by aggressive detergents.
- Let the cookware cool down for a few minutes before cleaning. If the cookware is hot, do not submerge in cold water or fill with cold water.
- For cleaning, use hot water and a non-abrasive sponge or soft nylon brush. Do not use steel wool or scouring pads!
- When cleaning, only use the recommended cleaning wipes. Do not use any metal, aggressive, or scratching towels and dishwashing brushes or aggressive detergents.
- Should dark deposits form on the coating due to high temperatures, do not remove them with a scouring pad or sharp-edged objects, but rather soak the pan in hot water and remove the deposits carefully and gently with a soft nylon brush or a soft cloth.
- Food residues that are not removed can, with further use, lead to discolorations, which can have a negative effect on the non-stick surface. Therefore, the surface should always be cleaned very carefully.
- Always use a pan protector between cookware when nesting.

## Insta release power grip handle

The Insta Release power grip handle provides an excellent grip when attached to the cookware.

- Starting position: Slide the button backward.
- Place the handle on the edge of the cookware and slide the button forward to clamp the handle onto the pan.
- Slide the button backward again to release the handle.



**NOTE:** Always remove the handle from the pans while cooking on the stove and in the oven. The handle or the outer coating may be damaged because of the heat.

## **CAUTION!**

### **Information about potential material damage**

- Never press on the unlocking button while carrying the pan. Wash the handle by hand. When the handle becomes unstable, stop using it at replace it.

### **Air-tight lids**

- The air-tight lids are the perfect way to keep your food fresh when storing leftovers in your fridge.
- The airtight lids are not heat-resistant. Place the airtight lid on the pot once the pot has completely cooled down.
- The air-tight lids are safe to use in the fridge, but not suitable for use in the freezer. We recommend hand washing the lids.

### **Storage**

- All pots and pans nest inside themselves to save storage space. Always use the soft pan protectors to avoid scratches on the cookware interior.
- Pan protectors are designed to prevent scratches and other damage to your cookware when stacking and storing it.

- They act as a cushion between pans, ensuring that the surfaces remain smooth and undamaged.
- Choose the pan protector that matches the size of your cookware.
- Lay the protector flat inside the pan or pot you want to protect.
- Make sure the protector is centered and covers the entire interior surface of the cookware.
- Gently place the next pan or pot on top of the protector, ensuring it sits evenly.
- Insert another pan protector between each piece.
- Place the stacked cookware in your cabinet or storage area, ensuring that it remains stable and won't tip over.

## **Cooking pot with built-in strainer**

- The strainer can be used to wash and rinse your food in an easy way.
- To use the strainer for cooking, hang the strainer on the pins and place the food in the basket.
- Keep the food under water while cooking. When you're ready to drain, take the pot by its handles, turn it upside down, pour off the cooking water, and flip it back.
- For steaming, add water to the bottom of the pot, just below the bottom side of the basket. Place the basket on the pins, allow the water on the bottom of the pot to cook and steam your food.

**NOTE:** Liquids should never boil away entirely in the cookware. Check the water level regularly during steaming and add water if necessary!

## **Slicing set**

- The slicing lid is designed to fit securely on the 16, 18, and 20cm pots. Place the blade of your choice to change the thickness or style of cut. Always use the hand guard to protect your fingers from cuts.
- The slicing lid is not heat resistant. Only use the lid on a cool pan. It's not suitable to use on a hot pan while cooking.

## **Customer service**



- If you have any questions about the device or spare parts/accessories, please contact your local retailer.



## FAQ

- **Q: Can the Kelton Cookware be used in the oven?**
  - **A:** No, the cookware and lids cannot be used in the oven.
- **Q: How should I store the Kelton Complete Stackable Cookware set?**
  - **A:** Ensure that the cookware is stored away from children and in a dry place to prevent damage.
- **Q: Is the Kelton Cookware dishwasher safe?**
  - **A:** While it is dishwasher safe, we recommend hand washing to maintain its non-stick properties.

## Documents / Resources

 	<a href="#">Kelton Complete Stackable Cookware Set [pdf]</a> Instruction Manual Complete Stackable Cookware Set, Complete Stackable Cookware Set, Stackable Cookware Set, Cookware Set, Set
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## References

- [User Manual](#)

◆ Complete Stackable Cookware Set, Cookware Set, Kelton, Set, Stackable Cookware  
■ Kelton Set

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