

# Kenmore®

## Tri-Ply Stainless Steel Cookware

Items:	19916	2 pc Fry Pan Set
	20002	10 pc Cookware Set
	20043	Jumbo Cooker
	20072	3 qt Saucepan
	20046	8 qt Stock Pot

Congratulations on your decision to purchase this amazing high quality, easy to use and clean, tri-ply stainless steel cookware! With proper care your new cookware should give you many years of service.

**WARNING:** Read and follow all cookware instructions on this page. Failure to do so may result in personal injury or product damage.

### IMPORTANT

- Remember safety first. NEVER leave cookware unattended while it is on the range top.
- Never leave an empty pan on a hot burner or allow it to boil dry.
- Do not pick up an overheated pan. Switch off the burner and let the pan cool gradually.
- Be especially careful when using pan if children are present.

### General Information

- Select a pan with a bottom equal or close to the width of the cooking element, and with a capacity to sufficiently contain the amount of food to be cooked.
- Never put cold water into a hot pan. Temperature changes may cause warping of the metal.
- Never heat any pan when it is empty. There must at least be some water or oil in the pan to disperse the heat and prevent pan warping and discoloration.
- Do not place cookware or lids in an oven set at a temperature above 400°F (204°C).
- Always use potholders or cooking mitts to handle cookware that has been heating in an oven or on a range.
- Never leave the handles directly over a heat source. They may become hot to the touch.
- Do not handle a hot glass lid with a wet or damp towel/cloth/potholder.
- Do not place a hot glass lid on a cool or wet surface.
- If removing glass lid, tilt to direct steam away from face.
- This cookware may be used with induction cooking elements.
- Excessive heat may discolor the pan.

### When you take it out of the package

- Remove all poly bags and labels from cookware.
- Wash in soap and warm water with a soft cloth.
- Dispose of packing materials in an environmentally friendly way.

### When it's time to cook

- Do not preheat on high setting. It is best not to keep the heat higher than necessary for long periods of time. You will find that tri-ply cookware provides very quick and even heat conduction for easy cooking.
- Do not allow pan to boil dry; not only is that dangerous for your home but also bad for your cookware.

- When using an induction cooktop, only use an induction element with a diameter that matches the diameter of the bottom of the pan.
- Add cooking oil to prevent food from sticking to the stainless steel surface and for improved cooking results.

### When it's time to clean

- Do not use bleach or other chlorinated cleaners.
- After cooking, allow the pan to cool slightly before immersing in water. Do not wash the pan right after cooking, as it may warp the pan.
- Hand washing your cookware in soap and warm water is always your best choice. If you do choose to put your cookware in the dishwasher, choose alkaline-based detergents to dissolve grease, oil, and fats
- Make sure that your pan is clean and dry after use. Food particles that remain on your pan tend to become harder to remove after continued use.
- Sometimes food may become burned or dried onto the interior of the pan. To clean, heat the pan with about one inch of water on the bottom and bring the water to a boil. Turn off the heat and let the pan sit for about 15 minutes. Empty the pan and use a wooden spoon or a plastic scouring pad to remove all the loosened food. Wash with soap and warm water and rinse. A stainless steel cleanser will bring back a bright shine just like new.
- Your cookware has a polished exterior, clean it with soft cloth or sponge to prevent scratches.

### How to care for your new cookware

- See general use precautions stated above.
- Do not use any abrasive substances such as chemical or mineral cleaners.
- Do not use harsh or rough materials to clean.
- To remove burned on food, soak with mild soap and water and scrub with a plastic (not steel) scouring pad if necessary.
- Use a non-abrasive stainless steel cleaner to remove heat discoloration and stains.
- Do not store salty or acidic foods in stainless steel cookware as this may cause the stainless steel to "pit".
- Make sure pan is clean and dry before storing away.

Customer Assistance: 1-855-351-8261

### KENMORE LIMITED WARRANTY

FOR FIVE YEARS from the date of sale this cookware product is warranted against defects in material or workmanship under normal home use.

WITH PROOF OF SALE return a defective product to the retailer from which it was purchased for free replacement or exchange for a product of equal value.

This warranty does not cover damage to the product resulting from misuse or commercial use, accidents or alterations to the product, including overheating. This warranty does not cover discoloration or damage to the interior or exterior surface which do not impair the functional utility of the cookware.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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