

and it is not easy to react with other substances, so you can cook all kinds of food at ease.

**Q: Will scratching inner layer affect the daily use?**

**A:** Minor scratches will only affect the appearance of the surface and will not seriously damage the non-adhesive energy or affect the continued cooking of the food. If the coating is seriously damaged, please replace the pan in time.

**INOVA**

GPCT3488

# User Manual



## Welcome

Thanks for purchasing this **Kitchen Cookware Set**, Please read this user manual carefully before use.

## Package List

Upon opening the package, please check for the following items:

- \* 1 × Frying Pan
- \* 1 × 2Quart Sauce Pan with Lid
- \* 1 × 2.7Quart Dutch Oven with Lid
- \* 1 × 3.7Quart Dutch Oven with Lid
- \* 1 × User Manual

## Specifications

- \* Material: Stainless Steel
- \* Bottom: Aluminum
- \* Lid: Tempered Glass
- \* Heat Resistant: Up To 260°C/500°F
- \* Frying Pan Diameter: 9.17in
- \* Frying Pan Handle Size: 17.6×3cm/6.93×1.18in
- \* Stockpot Capacity: 2Quart/2.7Quart/3.7Quart
- \* Fit For Stoves: Gas, Oven, Induction, Ceramic, Electric Cooker

## Highlights

- \* Our 4Pcs cookware set includes 2QT sauce pan, 2.7QT/3.7QT dutch ovens with lids, 9.17in frying pan to meet your various cooking demands.
- \* Made of premium stainless steel and tempered glass lid materials, our cookware set maintains the flavor of the food.
- \* Heavy gauge impacted-bonded aluminum encapsulated bottom provides a quick, even and energy-efficient heating.
- \* Stay-cool perfect-grip handle allows for comfortable handling during cooking while clear tempered glass lid is easy to monitor your cooking task.
- \* Our kitchen cookware is suitable for all stovetops, such as induction, gas, electric and halogen cooktops.

## Maintenance

1. Before the first time use, rinse the pan with water and wipe with soft dry cloth, coated with a thin layer of cooking oil (except butter and lard) as maintenance, and then clean before use.
2. When cooking, use heat-resistant nylon, plastic or wooden spatula to avoid sharp spatula or metal utensils to damage the surface of the pan.
3. Use only medium to low fire can cook delicious food. When using high heat, there must be food or water in the pot.

4. Please don't heat up empty to prolong its lifespan.
5. Wash the pan after the temperature has been reduced. Don't immediately clean with cold water.
6. You can use hot water, dishwashing liquid and sponge to remove stubborn stains.
7. Do not vigorously wash with a rough emery cloth or a metal ball.
8. Pay attention that you should place soft layer between each pot when stacked up for storage.
9. A preheated pan will cook food properly and in some cases faster, but cooking food without the above liquids can cause food to stick or burn.
10. Please do not use our pots and pans to store acidic or fatty food.
11. Please do not use to cook food with sharp bones as it may damage the inner layer.
12. Please do not use this cookware set for deep frying.

## Discoloration

Discoloration (rainbow color) happens sometime in new stainless steel cookware, machine oil residue cause the color, when heat pan with dry food, or heat empty pan, it may happen, to avoid, wash pan thoroughly before 1st time use, or cook liquid food in first few use, Stainless steel cleaner (Barkeeper's friend) is recommended to remove discoloration. Lemon juice or vinegar also works.

## Friendly Reminder For Hand Washing

1. Clean up is as simple as using a sponge and hot soapy water.
2. Do not use abrasive cleaning pads such as steel wool or scouring powder as these will scratch the surface. If you get burnt food stuck on a pot, soak it in warm, soapy water first.
3. For persist food residues, bring the soapy water to the boil and then letting the water cool before using a soft cleaner to remove.
4. Allow overheated pots to cool naturally (e.g. if food has been burnt on or the saucepan was left empty on the heat). DO NOT immediately place in cold water.
5. Add salt to the food only after it has started to boil or reached a very high heat to prevent white spots appearing. If they do appear, they can be removed by boiling the pot with some white vinegar.

## FAQ

**Q: Why does the surface of my pot become dull after a period of use?**

**A:** This is a normal indication of wear and tear. You can use a gentle cloth with detergent or specialized cleaning solution to restore its luster.

**Q: Is this cookware set suitable for cooking all food?**

**A:** The inner layer of our qualified pan is stable substance, anti-acid and anti-alkali,