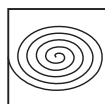

Congratulations on your purchase of Duxtop Stainless-Steel 17-Pc Induction Ready Cookware Set with impact bonded base technology. Research and experiments have shown that cookware with impact bonded base technologies heats quickly and more evenly than brazed base technologies, which is a key factor for desirable and controllable cooking results. Duxtop Stainless-Steel 17-Pc Impact-bonded Cookware Set features a heavy-gauge layer of aluminum and a layer of magnetic stainless steel underneath it; it is compatible with most heating sources including induction cooking technology. Our exclusive impact bonding technology guarantees your investment on our Duxtop cookware will last a lifetime when properly cared for. Please read and use the following care suggestions to assure a long and pleasant experience.



Gas



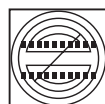
Electric



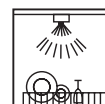
Electric Rings



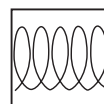
Halogen



Glass Ceramic



Dishwasher



Induction

duxtop

Manufactured by:
Secura Inc.
Brookfield, Wisconsin, U.S.A.
www.duxtop.com
www.theseкура.com
Email: customer-care@theseкура.com

duxtop

Duxtop Professional Stainless-Steel 17-Piece Cookware Set -Impact-bonded Technology

Model # SSIB-17



General Safety guide

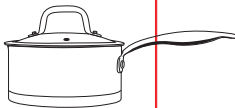
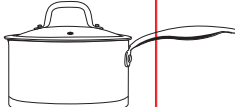

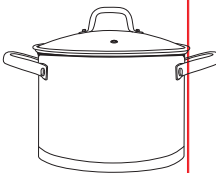
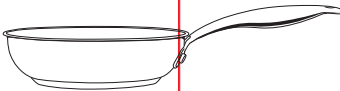
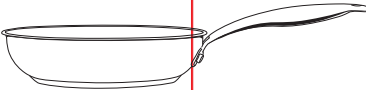
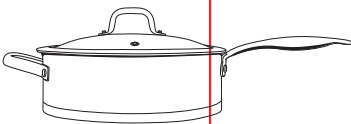


- Do not allow children in the immediate vicinity or around the stove while you are cooking. Be careful around the stove as heat, steam and splatter and hot surfaces can cause burns.
- Fumes from everyday cooking can be harmful to your birds and other small pets, particularly smoke from burning foods. Overheating cooking sprays, oils, fats, margarine and butter will create dangerous fumes which a bird's respiratory system cannot handle.
- Never allow your cookware to boil dry and never leave an empty pan on a hot burner. An unattended, empty cookware on a hot burner can get extremely hot, which can cause personal injury and/or property damage.
- Use burners that are the same size as the cookware you are using. When cooking over a gas burner, adjust the gas flame so that it does not come up the sides of the cookware. Duxtop cookware is compatible with all Duxtop induction cooktop.
- Never use your Duxtop cookware or other types of metal cookware in the microwave.
- Position cookware so that handles are not over other hot burners as the handle may become hot. Do not allow handles to extend beyond the edge of the stove where the cookware can be knocked off the cooktop.
- Handles and knobs can get very hot under some conditions. Use caution when touching them and always have potholders available for use.
- When removing lids or cooking with steam vented lids, always position the lid so that the steam is directed away from you. Always use a potholder when adjusting lids with steam vents. Rising steam can cause severe burns.
- Never drop your cookware. Always let hot cookware cool down naturally. Never put hot cookware or glass lids under cold water.

General care suggestions

- Before first use and after each use, wash the cookware thoroughly with mild dishwashing detergent and warm water.
- To remove stubborn spots and stains, never use oven cleaners to clean cookware. We recommend cleaning your duxtop with Bar Keeper's Friend Cookware Cleanser & Polish. If your water has high iron or high mineral content, you may notice a rusty or milky discoloration. Use Bar Keeper's Friend to remove these.
- Duxtop Stainless Steel cookware is dishwasher safe. Over time, the harsh dishwasher detergents may dull the stainless steel exterior. This is not covered under warranty. Hand wash using sponge or soft cloth is recommended.
- All stainless steel cookware may become discolored or warped if allowed to boil dry. Never use Duxtop stainless steel cookware on high heat. The impact bonded tri-ply bottom of this cookware is highly conductive and efficient for quick, even heat distribution. We recommend using a low to medium setting for most cooking. To boil water, medium-high is sufficient.

- Avoid sliding or dragging your cookware over the surface of your stovetop, especially glass top ranges, as scratches may result. We are not responsible for scratched stovetops.
- Always use potholders when removing cookware from the oven.

- To avoid scratches or chips on the cookware exterior, place paper towels between cookware when storing and shipping.

		Diameter	Volume	
Saucepan with lid		16 cm/6"	1.5 L	1.6 Qt
Saucepan with lid		18 cm/7"	2.4 L	2.5 Qt
Casserole with lid		22 cm/9"	4.0L	4.2 Qt
Stock Pot with lid		24cm/9.5"	8.1L	8.6 Qt
Fry pan		20 cm/8"		
Fry pan		24cm/9.5"		
Saute Pan with helper and lid		28 cm/11"	5.2 L	5.5 Qt
Boiler basket		24 cm/9.5"		
Steam basket		24 cm/9.5"		
3pcs kitchen tools	