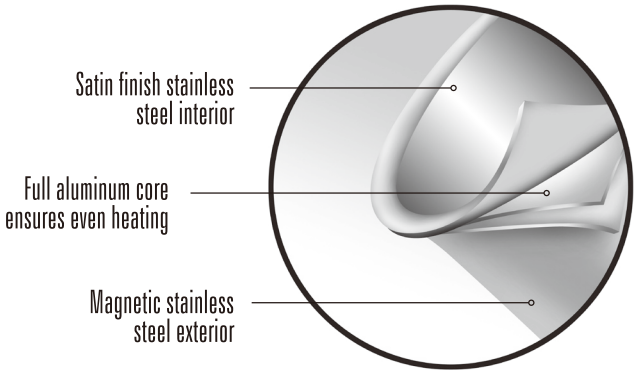
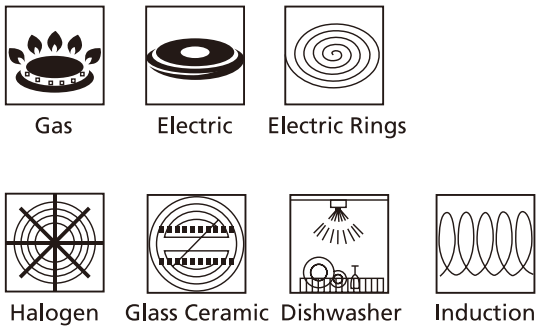
Congratulations on your purchase of Duxtop Whole Clad Tri-Ply stainless steel cookware. Duxtop Whole Clad Triple ply structure ensures even heat distribution along the bottom and side walls of the cookware. Our exclusive Whole Clad metal bonding technology guarantees your investment on our Duxtop cookware will last a lifetime when properly cared for. Please read and use the following care suggestions to assure a long and pleasant experience.





Secura Inc.
Brookfield, Wisconsin, U.S.A.
www.duxtop.com
www.thesecura.com
Email:customercare@thesecura.com

Duxtop Whole-Clad Tri-Ply Stainless Steel Premium Cookware

14-Pc Set

SSC-14PC



www.duxtop.com
www.thesecura.com

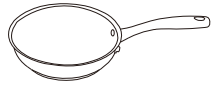
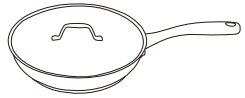
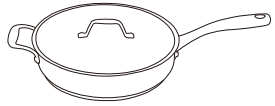
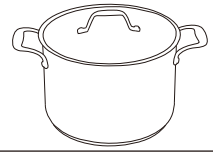
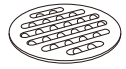
General Safety guide

- 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 surface can cause burns.
- Fumes from everyday cooking can be harmful to your bird 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 same size as the cookware you are using. When cooking over a gas burner, adjust gas flame so that it does not come up the sides of the cookware.Duxtop cookware are 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.

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 Whole Clad Tri-Ply stainless steel cookware on high heat. The Whole-Clad construction 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 you cookware over the surface of your stovetop, especially glass top ranges, as scratches may result. We are not responsible for scratched stovetops.
- We recommend using plastic or wooden utensils with your Duxtop Whole-Clad Stainless Steel cookware. Although metal utensils are widely used by professional cooks, please be aware that metal utensils will scratch stainless steel surfaces. Scratches due to metal utensil use are not covered under warranty.
- Always use potholders when removing cookware from the oven.
- Duxtop Stainless Steel cookware is oven safe to 260 °C or 500 °F.
- To avoid scratches or chips on the cookware exterior, place paper towels between cookware when storing and shipping.
- A lid left on a cookware after turning down the heat or turning the burner off, may result in a vacuum that causes the lid to seal to the cookware. Using a lid made for another cookware can also cause a lid vacuum. If a lid vacuum occurs, DO NOT force to remove the lid from cookware; turn on the heat for a few moments, and the cover will come off easily. To avoid a lid seal, remove the lid or set it ajar before turning heat off.

Warning: DO NOT run cold water into the utensil when it is hot.
Warning: DO NOT leave an empty pan on a hot element.

Fry Pan	Size		Material and Construction	Dimension
	8" /20 cm		Whole-Clad Tri-Ply Stainless-Steel	16.5"x 8.5"x2" 42cm x21.5cmx 5cm
	10" /26 cm		Whole-Clad Tri-Ply Stainless-Steel	20"x 10.5"x2.2" 50cm x27cm x 5.5cm
Saute Pan				
	3 qt/2.8L		Whole-Clad Tri-Ply Stainless-Steel	19"x10"x2.75" 48cmx25.5cmx7cm
Sauce Pan				
	1.6 qt / 1.5L		Whole-Clad Tri-Ply Stainless-Steel	14.5"x 7.7"x5" 37cm x19.5cm x 13cm
	3 qt / 2.8L		Whole-Clad Tri-Ply Stainless-Steel	16.5"x 8.5"x5.5" 42cm x21.5cm x 14cm
Stockpot with Lid				
	8 qt /7.6L		Whole-Clad Tri-Ply Stainless-Steel	13.8"x 10"x9.4" 35cm x25.5cm x 22.7cm
Steam insert				
	Fits 3 quart sauce pan and 8 quart stockpot			13.4"x10" x 4.8" 34cm x25cm x12cm
Pot Holder				
	6.6"/17cm		Bakelite	6.6"D x0.4"H 17cm D x1cm H