

Stainless Steel Cookware

Ustensiles de cuisson  
en acier inoxydable

Utensilios de cocina de  
acero inoxidable

INSTRUCTIONS  
INSTRUCTIONS  
INSTRUCCIONES



**KitchenAid**<sup>®</sup>  
FOR THE WAY IT'S MADE.<sup>®</sup>

## WELCOME TO THE WORLD OF KITCHENAID.

We're committed to helping you create a lifetime of delicious meals for family and friends. To help ensure the longevity and performance of your cookware, keep this guide handy. It will empower you with the best way to use and care for your product. Your satisfaction is our #1 goal. Remember to register your product online at [www.KitchenAid.com/support](http://www.KitchenAid.com/support).



Join us in the kitchen at [www.kitchenaid.com](http://www.kitchenaid.com).  
Scan with your mobile device for recipes, tips, and more.

USA: 1.800.541.6390  
Canada: 1.800.807.6777

[www.kitchenaid.com](http://www.kitchenaid.com)  
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## PROOF OF PURCHASE & PRODUCT REGISTRATION

Always keep a copy of the itemized sales receipt showing the date of purchase of your cookware. Proof of purchase will assure you of in-warranty service. Before you use your cookware, please register online at [www.KitchenAid.com/support](http://www.KitchenAid.com/support). This will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. The completion and submission of product registration information is not required to obtain your product warranty. Please complete the following for your personal records:

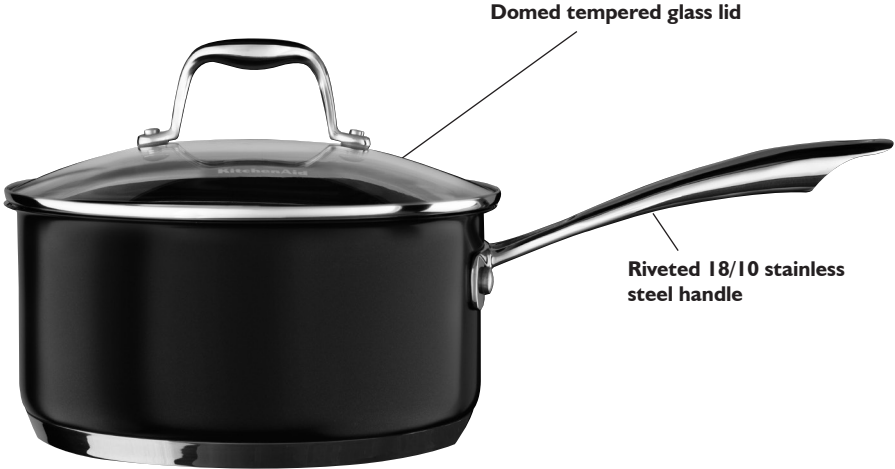
**Model Number** \_\_\_\_\_

**Serial Number** \_\_\_\_\_

**Date Purchased** \_\_\_\_\_

**Store Name** \_\_\_\_\_

# PARTS AND FEATURES



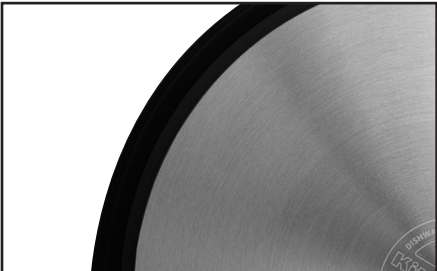
Domed tempered glass lid

Riveted 18/10 stainless steel handle

## Features



Etched measurement markings for measuring quantity



Durable stainless steel base that stays flat on all cooktop surfaces



Oven safe up to 500°F

## Cooking

- All KitchenAid cookware is designed for use on gas, electric, and induction cooktop surfaces.
- Use potholders or oven mitts when handling hot cookware.
- Before use, wash in hot, soapy water, rinse, and dry.
- Use low to medium heat for best cooking. Use high heat for cooking such as boiling, searing, stir-fry, etc.
- Use oil that cooks best with moderate heat. Temperatures that are too high or too low cause sticking.
- To minimize sticking when frying, sautéing, or searing, preheat the pan for 1–2 minutes over low heat before adding foods.
- For best results when cooking cold items like potatoes, microwave them first for a minute or two to keep them from sticking.
- For best results, use cooking spray designated as “less-residue.” Recommended oils for flavor include olive oil, peanut oil, or sesame oil.
- For best results, place cookware on a burner close in diameter to the pan in use. If cooking with gas, do not allow the flame to go up the sides of the pan.
- Do not leave an empty pan on a hot burner or allow pan to boil dry. This may damage the cookware finish.
- Cookware is oven safe up to 500°F.
- Nonstick cookware only: avoid using sharp-edged and metal utensils that may scratch or cut the nonstick surface.
- Nonstick cookware only: do not cut inside the cookware.
- Nonstick cookware only: do not place under the broiler.

# USING YOUR COOKWARE

## Using the Glass Lid (if included)

- Do not use glass lids that have cracks or scratches. If your lid is cracked or has deep scratches, breakage can occur spontaneously. Damage from ordinary wear and tear such as scratching is not covered under product's limited warranty. Please contact the Customer eXperience Center to order a new lid.
- Do not place glass lids directly on top of or directly under heating elements.
- Avoid extreme temperature changes when using glass lids.
- Do not submerge a hot lid in cold water.
- If a lid vacuum occurs, do not attempt to remove the lid. First, turn off the heat source and move the entire pan away from the burner. Then, slowly release the lid.

## Handles and Knobs

- The stainless steel handles are oven safe up to 500°F.
- Handle position when cooking – Position pans so that handles are not over other hot burners and do not allow handles to extend beyond the edge of the stove where they can be knocked off.
- Loose handles – Periodically check handles and knobs to be sure they are not loose. If the handles become loose, do not try to repair them. Please contact the Customer eXperience Center for a replacement.

## Cleaning Cookware

- Cookware is dishwasher safe. For best results in the dishwasher, use the manufacturer's recommended dishwasher detergents and rinsing liquid. To extend the life of nonstick cookware, hand washing with hot, soapy water is recommended.
- Remove heavy residue by rinsing with cold water, while the cookware is still hot, before placing in dishwasher or washing by hand.
- Remove any spotted white film with a mild solution of water and lemon juice or vinegar.
- Overheating may cause brown or blue stains on your cookware. On polished exteriors only, polishing may remove these stains. To polish your pans, use a stainless steel cleaner with a soft cloth and rub with a circular motion. Wash, rinse, and dry. For other painted stainless steel colors, clean with hot, soapy water; then dry immediately to avoid water spots.
- Use a sponge, nylon pad, or dishcloth when cleaning cookware; do not use oven cleaners, steel wool, harsh detergents, or chlorine bleach.






## Cleaning the Glass Lid (if included)

- Never use metal utensils, sharp instruments, oven cleaners, or other harsh abrasives that may damage or weaken the glass.
- Glass lids may be washed in the dishwasher. You can also wash lids in hot, soapy water; then dry immediately to avoid water spots.

# COOKWARE GUIDE



## Stainless Steel Cookware Guide

The following guide lists which cookware products are available in Stainless Steel.

Cookware	Size	Description	Model Number
<b>Sets</b>			
	10-Piece	Includes all of the pots and pans needed to equip your kitchen with the most used cookware: 8" Skillet 10" Skillet 1.5-Quart Saucepan with Lid 3.0-Quart Saucepan with Lid 3.5-Quart Sauté with Lid 8.0-Quart Stockpot with Lid	KCSS10ER (Empire Red) KCSS10OB (Onyx Black) KCSS10LS (Polished)
	8-Piece	Includes: 8" Skillet 10" Skillet 1.5-Quart Saucepan with Lid 3.0-Quart Saucepan with Lid 8.0-Quart Stockpot with Lid	KCSS08ER (Empire Red) KCSS08OB (Onyx Black) KCSS08LS (Polished)
	5-Piece	Includes: 8" Skillet 1.5-Quart Saucepan with Lid 8.0-Quart Stockpot with Lid	KCSS05AER (Empire Red) KCSS05AOB (Onyx Black) KCSS05ALS (Polished)
	5-Piece	Includes: 10" Skillet 3.0-Quart Saucepan with Lid 3.5-Quart Sauté with Lid	KCSS05BER (Empire Red) KCSS05BOB (Onyx Black) KCSS05BLS (Polished)
<b>Twin Packs</b>			
	8" and 10"	Get two sizes of one of the most used pans in any well-equipped kitchen.	KCS08TPER (Empire Red) KCS08TPOB (Onyx Black) KCS08TPLS (Polished)
	10" and 12" Nonstick		KCS10NTER (Empire Red) KCS10NTOB (Onyx Black) KCS10NTLS (Polished)




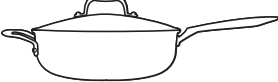


## Stainless Steel Cookware Guide

Cookware	Size	Description	Model Number
<b>Skillets</b>			
	8"	The skillet is one of the most used pans in any well-equipped kitchen. It has sloped sides so that foods slide out easily. Skillets are used for cooking omelets, pancakes, and quesadillas, sautéing vegetables, and searing steaks, fish, and poultry.	KCS08SKER (Empire Red) KCS08SKOB (Onyx Black) KCS08SKLS (Polished)
	10" Nonstick		KCS10NKER (Empire Red) KCS10NKOB (Onyx Black) KCS10NKLS (Polished)
	10"		KCS10SKER (Empire Red) KCS10SKOB (Onyx Black) KCS10SKLS (Polished)
	12" Nonstick		KCS12NKER (Empire Red) KCS12NKOB (Onyx Black) KCS12NKLS (Polished)
	12" with Lid		KCS12KLER (Empire Red) KCS12KLOB (Onyx Black) KCS12KLLS (Polished)
<b>Saucepans</b>			
	1.5-Quart with Lid	One of the workhorses of the kitchen, saucepans are used for everything from cooking sauces or rice to re-heating soup or chili.	KCS15PLER (Empire Red) KCS15PLOB (Onyx Black) KCS15PLLS (Polished)
	3.0-Quart with Lid		KCS30PLER (Empire Red) KCS30PLOB (Onyx Black) KCS30PLLS (Polished)



# COOKWARE GUIDE

## Stainless Steel Cookware Guide

Cookware	Size	Description	Model Number
<b>Sauté</b>			
	3.5-Quart with Lid	<p>These extremely versatile pans are used for sautéing meats and vegetables, frying chicken, pancakes, and eggs, or grilling sandwiches. Deep sides give extra capacity so that you can braise, stew, deglaze, or add additional ingredients after browning for recipes such as chicken and rice or paella.</p>	<p>KCS35ELER (Empire Red) KCS35ELOB (Onyx Black) KCS35ELLS (Polished)</p>
<b>Stockpot</b>			
	8.0-Quart with Lid	<p>This large-capacity pot holds family-size quantities of soup, stew, or chili. The result is food that cooks thoroughly and tastes great. The roomy interior and sturdy handles make serving easy.</p>	<p>KCS80SCER (Empire Red) KCS80SCOB (Onyx Black) KCS80SCLS (Polished)</p>
<b>Casserole</b>			
	6.0-Quart with Lid	<p>Casserole pans let you bake delicious meals such as lasagna, shepherd's pie, and ragout that can be served directly from the pan. You can be as creative as you want with your choice of meat, vegetables, and potatoes that are slow cooked in their own juices.</p>	<p>KCS60LCER (Empire Red) KCS60LCOB (Onyx Black) KCS60LCLS (Polished)</p>
<b>Chef's Pan</b>			
	6.0-Quart with Lid	<p>The Chef's Pan is an excellent multi-use pan for cooking everything from stir-fry to poached fish. The unique shape combines features of a sauté pan and wok, while the lid allows it to be used as a braising pan.</p>	<p>KCS60CFER (Empire Red) KCS60CFOB (Onyx Black) KCS60CFLS (Polished)</p>

# COOKWARE GUIDE

## Stainless Steel Cookware Guide

Cookware	Size	Description	Model Number
<b>Pasta Insert</b>			
	—	For use with the 8.0-Quart Stockpot, the pasta insert is great for boiling and quickly straining pasta.	KCS80PIST (Stainless Steel)
<b>Steamer Insert</b>			
	—	For use with the 8.0-Quart Stockpot, the steamer insert is ideal for steaming and reheating.	KCS80SIST (Stainless Steel)

## KITCHENAID COOKWARE LIFETIME LIMITED WARRANTY

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Your KitchenAid cookware purchase is warranted to be free of defects in material or workmanship under normal household use when used according to the instructions furnished with the product. If the product is found to be defective upon receipt and examination, KitchenAid brand of Whirlpool Corporation or Whirlpool Canada LP (hereafter "KitchenAid") will provide, at its sole discretion, product or part replacement with an identical or similar item. This warranty is limited to the original consumer upon presentation of a dated proof of purchase, and coverage is not transferrable.

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT OR PART REPLACEMENT AT OUR DISCRETION AS PROVIDED HEREIN. Warranty service may only be arranged by contacting the KitchenAid Customer eXperience Center. This limited warranty is valid in the United States, Canada and Puerto Rico and applies only when the cooking product is used in the country in which it was purchased.

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### WHAT IS NOT COVERED BY THIS WARRANTY

1. Damage from ordinary wear and tear such as scratches, dents, stains or discoloration to all surfaces including nonstick coatings or other damage that does not impair the function of the cookware.
2. Damage due to improper handling, accident, abuse, misuse, fire, flood, theft, acts of God, neglect, corrosion, modification, exposure to extreme temperatures or failure to follow the manufacturer's use and care instructions.
3. Damage or breakage of pans or lids due to dropping or impact.
4. Shipping, freight or insurance fees to deliver replacement parts or return defective products to an Authorized KitchenAid Service Center.
5. Use of this product in commercial applications.
6. Minor imperfections or blemishes due to variations in paint, enamel, metals, plastic, silicone, ceramic or glass.
7. Replacement product or parts when used outside the United States, Canada or Puerto Rico.
8. Surfaces damage due to chemical interaction or cleaning agents including but not limited to scouring pads, abrasive cleaners or automatic dishwashers.
9. Replacement of cookware sets, only the defective part or item will be replaced.

**The cost of repair or replacement under these excluded circumstances shall be borne by the customer.**

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### DISCLAIMER OF IMPLIED WARRANTIES

IMPLIED WARRANTIES, INCLUDING ANY LIMITED WARRANTY OF MERCHANTABILITY OR LIMITED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO 1 YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. Some states and provinces do not allow limitations on duration of implied warranties of merchantability or fitness, so this limitation may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state or province to province.

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### LIMITATION OF REMEDIES; EXCLUSION OF INCIDENTAL AND CONSEQUENTIAL DAMAGES

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT OR PART REPLACEMENT AT OUR DISCRETION AS PROVIDED HEREIN. KITCHENAID SHALL NOT BE RESPONSIBLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states and provinces do not allow exclusion or limitation of incidental or consequential damages, so these limitations may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state or province to province.

Outside the 50 United States and Canada this warranty does not apply. If you need warranty service, contact the KitchenAid Customer eXperience Center at 1-888-801-1707 in the USA or 1-800-661-6721 in Canada.