



# 5 PIECE STAINLESS STEEL POT & PAN SET INSTRUCTION MANUAL

WH5P03SS

5 PIECE

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**Figures and illustrations in this User Manual are provided for reference only and may differ from actual product appearance.**











**Product design and specifications may be changed without notice.**

# IMPORTANT SAFETY INSTRUCTIONS

Congratulations on your choice - you have selected a quality product from Westinghouse. Please read this Instructions for use and care leaflet thoroughly before first use of your new Westinghouse 5 Piece Stainless Steel Pot and Pan Set. By following a few simple steps, your pots and pans will be easy to care for and last for many years of memorable cooking experiences.

 <b>DANGER</b>	 <b>WARNING</b>	 <b>CAUTION</b>
<b>DANGER</b> - Immediate hazards which <b>WILL</b> result in severe personal injury or death.	<b>WARNING</b> - Hazards or unsafe practices which <b>COULD</b> result in severe personal injury or death.	<b>CAUTION</b> - Hazards or unsafe practices which <b>COULD</b> result in minor personal injury.

## \*\*\*WARNING\*\*\*

1.  **DANGER:** Use extra caution when cooking with hot fat and never leave the pot or pan unattended on a hot stove. Extinguish burning fat with a fire blanket or fire extinguisher. Never throw water into burning fat as it will expand the fire.
2.  **WARNING:** Avoid contact with hot oil, water or foods as this may cause serious burns or scalding.
3.  **WARNING:** Do not place extremely cold / frozen foods or liquids into a hot stainless steel pan or pan as it may result in excessive steam, spitting and splattering causing burns or scalding.
4.  **WARNING:** Avoid touching the hot pots or pans without adequate protection, such as an oven mitt.
5.  **CAUTION:** Overheating can damage the pots and pans. Never leave them unattended on the cooker; if smoke develops in the kitchen, ventilate thoroughly.
6.  **CAUTION:** Never heat up pots and pans for a long time when empty and ensure that the liquid in the food does not evaporate completely, as this may damage the pots and pans or the hob.
7.  **CAUTION:** Do not expose a hot pot or pan to cold water as this may cause warping and/or other damage.
8.  **CAUTION:** Keep the pots and pans out of reach of children less than 8 years old.
9.  **CAUTION:** When handling pots or pans used for cooking in an oven, use oven mitts or other suitable protection as the handles will get very hot.
10.  **CAUTION:** Stainless steel pots and pans are not microwave safe.
11. Westinghouse stainless steel cookware can be used with induction, halogen, ceramic, gas and electric cooktops. The pans and pots are suitable for oven use up to a maximum of 150 degrees celcius. The lids are not suitable for oven use.
12. Do not place hot pots or pans on dining tables, kitchen tops or other surfaces without the use of a wooden board, heat mat or trivet underneath for surface protection.
13. Wood, nylon and plastic utensils are recommended for avoidance of scratching of the pots and pans.

## INSTRUCTIONS FOR USE

1. Remove any stickers before using the pots and pans for the first time.
2. Wash the pot or pan using hot water and mild detergent. Rinse with fresh water.
3. Briefly boil water in the pot/pan, rinse out and dry well. It is now ready for use.
4. Stainless steel cookware does not require seasoning.

## INSTRUCTIONS FOR FOOD PREPARATION

1. The best cooking results are achieved at medium or low temperatures.
2. Use higher temperature setting only to heat up, turn down the heat in good time and finish cooking the food at medium heat.
3. Use lower temperature setting especially when cooking with little liquid or little fat.
4. When frying with fat always place the fat into the empty pot or pan before heating it up.
5. Turn up the heat to medium/medium-high temperature at most. Turn down the heat when the fat begins to smoke lightly. Then lay the food to be fried into the pot or pan.
6. Use butter for egg, fish, flour and potato dishes. Use oil and hard fat for meat (without breading) only.
7. Once a dish has cooked, remove the food from the pot.
8. Acidic foods and salt may corrode stainless steel. When using vinegar, wine, lemon or making a salt brine, consider using an enamelled cast iron pot instead.

## INSTRUCTIONS FOR USE ON INDUCTION HOBS

Induction is a very rapid heat source. Use caution and do not heat up pots and pans when empty as this may damage the pots and pans or the hob. At a high temperature setting there may be a humming sound. This occurs for technical reasons and does not indicate a fault on the cookware or the hob.

Pay attention to matching the diameter of the cookware base and the size of the hob. When the diameter is too small the magnetic field of the induction hob may not react to the pot or pan base and heating will not occur properly.

## CLEANING & CARE

1. Allow the pots and pans to cool down before cleaning.
2. Clean the pots and pans after cooling down as soon as possible with hot water and mild detergent. The Westinghouse stainless steel pots and pans are also dishwasher safe.
3. Do not use an abrasive scour on your stainless pots and pans. If food has burned, cover the burn with baking soda and allow to soak. Then remove the burned area using a non-scratch scouring pad.
4. Use of steel wool or cleaning fluids containing abrasives is not recommended.
5. Avoid using any abrasive cloths, sponges or cleaning materials on the glass lids.
6. Dry completely before moving to storage. Store in a dry place away from steam and humidity where possible.
7. Slight discoloration of the surface of the pots and pans that may occur does not affect the quality and functionality of the product.

### CUSTOMER SERVICE

In the event you believe your Westinghouse stainless steel pot or pan to be defective, please return it along with your sales receipt to the place of purchase for resolution.

For any enquiries, please call our service center on: Tel: 1300 883 109  
Mon-Fri 8:00am - 5:00pm WST

## LIMITED WARRANTY

1. Nothing in this Warranty affects the Consumer's rights under the Australian Consumer Law. The benefits to the Consumer under this Warranty are in addition to the rights and remedies of the buyer under any Consumer Guarantees. The Australian Consumer Law requires that we confirm that:  

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. Subject to Clause 1, the Seller warrants that Westinghouse branded products will be free of manufacturing defects and will perform to the Seller's specifications subject to the following clauses.
3. The benefit of this Warranty extends only to the owner of the property in which the Products manufactured or supplied by the Seller are installed and used by the owner for the duration of the Warranty Period.
4. The Warranty commences on the date of the purchase of the product and continues for the benefit of the Owner for the Warranty Period. If within the Warranty Period a manufacturing defect is discovered in the Product, or the Product fails to perform to the Seller's specifications as a result of some defect in material or workmanship in the Product, then the Seller will at its own discretion:
  - a.) Repair or replace the Product at the cost of the Seller, including but not limited to labour and travel costs. Goods repaired or replaced under this Warranty will be warranted for the remaining period of the Warranty.
  - b.) Refund the purchase price paid by the consumer.
5. The Warranty does not apply to Product that :
  - a.) Has failed due to excessive wear and tear beyond what is considered to be reasonable.
  - b.) Has been misused or neglected.
  - c.) Has been damaged accidentally or by acts of God including fire and flooding.
  - d.) Has been used or operated contrary to operating or maintenance instructions.
  - e.) Has been damaged by the Consumer or a third party authorised to act for the consumer in transit from the Sellers store to the Consumer.
6. In order to make a claim under the Warranty, the Owner must, where possible return the goods to the Seller's store at the Owner's cost. Proof of purchase must be supplied in all cases.
7. The seller will examine any returned Products and if the Seller determines that there is an apparent defect through no fault of the Owner, the Seller will:
  - a.) Make note of the Owner's contact details including the Owner's telephone number which the owner can be contacted during business hours, postal address and e-mail address.

- b.) Make note of the defects reported by the Owner.
  - c.) Take back the defective goods from the owner and determine within a reasonable time through dialogue with the Seller whether the goods are defective.
  - d.) Advise the owner within a reasonable time frame whether it accepts or rejects the Product claim.
  - e.) If the Seller accepts the return of the Product, the Seller must arrange to have
    - i) The Product repaired or,
    - ii) Replace the damaged or faulty Product or,
    - iii) Refund the purchase price.
8. The Seller will not accept any returned Product which has not been returned strictly in accordance with this Warranty.
9. For the purpose of this Warranty:
- a.) Australian Consumer Law means the law as set out in Schedule 2 of the Competition and Consumer Act 2010 (Cth).
  - b.) Consumer means the Purchaser of goods from the seller.
  - c.) Consumer means a Consumer as that term is set out in section 3 of the Australian Consumer Law.
  - d.) Consumer Guarantees means the guarantees under the Australian Consumer Law.
  - e.) Implied terms means any guarantees, conditions, warranties or other terms implied by any Australian Commonwealth, State or Territory laws, (excluding the Australian Consumer Law) or the law of any other jurisdiction.
  - f.) Owner has the meaning set out in clause 3.
  - g.) Warranty means this warranty.
  - h.) Product means the Product/s bought by the Owner from the Seller that fall under this warranty.
  - i.) Warranty Period means:
 

i) In relation to Cast Iron Cookware:	3 Year Limited Warranty.
ii) In relation to Non-Stick Cookware:	3 Year Limited Warranty
iii) In relation to Cooking Utensils:	3 Year Limited Warranty
iv) In relation to Knives/Knife Block Sets:	3 Year Limited Warranty
v) In relation to Stainless Steel Cookware:	10 Year Limited Warranty
vi) In relation to Chopping boards:	1 Year Limited Warranty
vi) In relation to Small Appliances:	1 Year Limited Warranty



# Westinghouse

[www.westinghousesmallappliances.com.au](http://www.westinghousesmallappliances.com.au)

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[info@westinghousesmallappliances.co.nz](mailto:info@westinghousesmallappliances.co.nz)

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