

KENT TRI-PLY COOKWARE

Enjoy the benefits of both SS & Aluminium

Hygienic + Quick Heating

User Manual



SPREADS HEAT
EVENLY &
COOKS FASTER



COOKS WITH
MINIMUM OIL



WORKS ON ALL
COOKTOPS - GAS,
HALOGEN & INDUCTION

Welcome to KENT

Dear Customer,

Please allow us to thank you for your confidence in **KENT Healthy Cookware**. We are confident that choosing to purchase **KENT Healthy Cookware** will help you and your family stay healthy by allowing you to quickly prepare tasty, healthy meals. We are convinced that its performance will meet your needs for healthier cooking while maintaining the meal's nutritional worth without sacrificing quality.

This manual will show you how to use your own abilities to effortlessly, swiftly, and affordably make delicious, healthy meals while maintaining the condition of your **KENT Healthy Cookware**.

Please get in touch with the **KENT** dealer or branch if you need any additional information.

Happy Healthy Cooking!

KENT Healthy Cookware

KENT Tri-Ply Technology

KENT Tri-Ply Cookware is designed to maximize the benefits of cooking in stainless steel while minimizing the drawbacks of sticking and burning that are typically attributed to regular stainless steel cookware. Since aluminium is an excellent conductor of heat, **KENT Tri-Ply Cookware** helps cook 2-times faster than stainless steel. It helps evenly spread heat and prevents sticking and burning of food. Above all, **KENT Tri-Ply Cookware** helps you cook with less oil which aptly justifies our name – **KENT Healthy Cookware**.

Cooking Surface: The cooking surface is made from top quality 18/10 food-grade stainless steel, which is extremely hygienic, long-lasting, does not react with most foods and does not pit or corrode.

Core: The strong gauge aluminium core holds heat for rapid frying while evenly dispersing heat for even cooking with no hot spots. It is not in direct contact with food on the cooking surface since it is sandwiched between two layers of stainless steel.

Base: Magnetic stainless steel is used as the base (outside surface) of the cookware. This makes all domestic gas, induction, electric, ceramic and halogen cooktops compatible with the tri-ply cookware.

KENT Tri-Ply Cookware

Here are some additional benefits of **KENT Tri-Ply Cookware**:

1. The **KENT Tri-Ply Cookware** is incredibly sturdy and well - balanced owing to its extra thick Tri-Ply design of an aluminium layer encapsulated between two layers of Stainless Steel. When used properly, it won't warp or bulge and will remain flat for rapid cooking on induction or electric cooktops.
2. Die Cast/ Hollow cast handle for cool touch and easy cooking.
3. Spreads heat evenly & cooks at 2x faster speed.
4. Cooks with minimum oil
5. Works on all cook tops.
6. Its extra height and curved sides make it suitable for deep-frying and stir-frying.
7. The cookware's rim has an all-around easy-pour no-drip flange that can be used with either the left or right hand to easily pour or slide foods without spilling.
8. Deep Body: It is ideal to carry hot delicacies to the dinner table with zero spillage.

Suitable for:

- Deep-frying pakoras, puris, samosas, french fries, etc.
- Making soup, stew, poha, korma, etc.
- Cooking various veggies and non-veg items
- Making desserts like rabdi, halwa, sewaiyaan, kheer, etc.

Important Points to Remember

1. DO NOT USE HIGH HEAT unless boiling liquids or heating oil for frying. The cookware could get permanently stained and harmed from overheating. Food may stick and burn from excessive heat, which also wastes fuel. Use medium to low heat because the cookware absorbs heat effectively and heats up rapidly.
2. DO NOT DRY HEAT, always put food, water, or oil while heating the cookware. Follow the below table while pre-heating small quantity of oil/ ghee/ butter in the cookware.

Cookware Size	Heat setting (Gas stove)	Pre-heating Time Max.	Heat setting (Induction)	Pre-heating Time Max.
1 Litre	Small Burner, Medium-high	3 mins	600 Watts	2 mins
4 Litre	Big Burner, Medium-high	3 mins	1200 Watts	1 min
2.5 Litre		2 mins		

- Use caution while using a cookware on a chulha, industrial burner, or other heat source that cannot be controlled to low or medium heat or whose flame extends past the base of the cookware.
- Hold onto the handles of the cookware tightly as you place or move it on the burner to ensure that there is no chance of the cookware slipping or toppling.
- The lid or cookware should not be placed in a hot oven or under a broiler or grill.
- A hot cookware, heated oil, and flame or heat should always be treated with caution. Keep an eye on everything you're frying. Have the lid on standby to cover the cookware in case oil or butter should ever catch fire. Never put water on a fire since doing so could make it worse.
- Always keep the minimum level of oil/ ghee/ butter at the prescribed quantity to avoid accidents:

Depth of the Cookware	Quantity of Oil/ Ghee/ Butter
1.5 Litre Cookware	1 ½ cups / 360 ml
2.5 Litre Cookware	3 cups / 720 ml
4 Litre Cookware	5 cups / 1.2 liters

- Never put anything into the cookware from a height, especially if it contains hot oil or butter. To prevent spilling, carefully place the food in the cookware.
- Always position the cookware with its handles parallel to the kitchen counter.
- Never hit, drop, or chop on or into the cookware with a metal knife or other sharp item as this may produce scratches on the surface. Use a spatula made of wood, heat-resistant silicone, or nylon.
- Allow the cookware or lid to cool first before putting it in the water.
- Always HAND WASH the cookware.

How To Use:

Before Use:

Remove the label or sticker. Use a little vegetable oil if necessary to get rid of any sticky leftovers. Wash it using hands in warm, soapy water, then rinse and pat dry.

Suitable Heat Sources:

KENT Tri-Ply Cookware is suitable for all household gas, radiant electric, halogen, ceramic, and induction cooktops. Use only on sources of heat that can be controlled to low and medium heat. Using **KENT Tri-Ply Cookware** on industrial burner or coal fire is strictly not advised. Use a burner that is appropriate for the size of your cookware; flames shouldn't extend past the cookware's base. We advise using the small and big burners.

Ideal Heat Settings in Gas Stoves and Induction Cooktops

1. Choose the apt settings suitable as per the size of your cookware.
2. As induction cooktops heat faster in comparison to traditional stoves and electric cooktops, you may need to reduce the initial heating time required for oil/ ghee/ butter.

NOTE: The quality and heat settings vary in different induction cooktops so always refer the cooktop's manual. You may need some experimentation to find the accurate settings.

Prevent Sticking

Only boil liquids and heat deep-frying oil over high heat. Avoid overheating the cookware as this might lead to food sticking and burning. The stainless steel surface may eventually become golden or brown. If you see that the food is burning, especially when frying, lower the heat.

Avoid Scratching & Damage

Use a wooden, silicone, or heat-resistant nylon spatula or tool. Metal objects will leave marks and scratches on the surface. It's possible for scratches or marks to develop after use. Performance is unaffected by these signs of regular wear and tear. Never use a knife or other sharp objects, such as the edge of a metal spatula, to cut, chop, or hit the cookware. Avoid dropping the cookware or lid or hitting it with anything sharp or hard. Handle and store with proper care to prevent severe knocks as the glass lid can break under a sharp or violent hit.

How to Clean

1. Immediately after cooking, remove any remaining oil from the hot cookware using a paper napkin or muslin cloth, be careful to shield your hands from the hot cookware with enough paper or cloth. Before washing, let the cookware cool.
2. NEVER WASH THE LID OR THE COOKWARE IN A DISHWASHER. Hand washing is advised. Dish washing detergents may contain harsh chemicals or abrasive substance which may damage the cookware and dull the glass and stainless steel mirror finish.
3. Use a dishcloth, sponge, or plastic scrubber, and wash the cookware thoroughly in hot water after each use. Non-abrasive, chlorine-free kitchen cleaners like "Vim" bar or "Odopic" powder work well. Use of steel wool, abrasive scrubbers, caustic or caustic cleaning powders or bars, oven cleansers, bleach, or floor cleaners is not recommended. With a gentle, clean cloth, completely dry the area. Store the lid in a location that is well-ventilated and has good air flow to prevent "misting" brought on by moisture. Keep the lid out of its original packaging. Cookware in hot water for approximately 10 minutes and clean with a chlorine-based cleaner for tough stains.
4. If food is severely burned or stuck on the cookware, the following approach may assist loosen food particles and simplify cleaning. Pour enough water into the cookware (not quite to the top) to cover the burned food. On a high heat, bring to a boil. Then, cook for 10 minutes on low heat. Let it cool. Drain the water. Use a plastic scrubber and a non-abrasive, chlorine-free kitchen cleaner, such as "Vim" bar or "Odopic" powder, to clean. Now rinse with water.

Tips to Avoid 'Baked On' Food/ Stains

What is 'Baked On' Stain

A thin film of grease or food may remain on the cookware if it is not thoroughly cleaned after each use. This food or grease becomes "baked-on" stains when the cookware is heated next time. These "baked-on" stains may be impossible to remove without scratching/damaging the cookware. Wipe out any grease or oil while it's still fresh and wash the cookware before using it to cook again to prevent "baked-on" stains.

How to clean 'Baked-On' Stains or Food

You can adopt the following procedure (understanding that the cookware surface may get scraped) if you do acquire "baked-on" stains: Soak the cookware for 10 minutes or so in hot water. A kitchen cleaner like "Vim" bar or "Odopic" powder can be made into a thick paste and applied to the surface. Wait 5 to 10 minutes, then gently scrub it in a circular motion with fine steel wool. Avoid using rough cleaning pads or normal steel wool. Clean, then proceed to dry off.

How to Remove Other Stains

Stains that are caused by salts or minerals in water or in some foods, as well as golden or brown stains brought on by overheating, may appear on stainless steel and not be removed by regular washing. The meal or the cookware is unaffected by such stains.

To get rid of these stains, cloudiness, dullness, and white spots, rub vinegar or lemon juice on the stain, let it sit for about five minutes, and then wash and dry the cookware.

General Cooking Tips

1. KENT Tri-Ply Cookware evenly and effectively conducts heat. Food may stick and burn from overheating, which also wastes fuel and stains the cookware. Cooking on lower heat will result in using less oil and prevents sticking.
2. Since induction cooktops heat up more quickly than gas or electric cooktops, the heat setting needed for this cookware on an induction cooktop is typically lower than the heat setting for a gas cooktop.
3. Lower the heat level and cook the food for a longer period if you find that it isn't browning or attaining the color you want and a higher heat setting results in burning.
4. Before starting to cook, foods that have been taken out of the refrigerator should be brought at room temperature. Never add oil to a damp cookware. Never use damp hands to add food to hot oil.
5. Less liquid is required to cook thanks to the tightly fitting lid, excellent heat distribution, and heat retention of the cookware. Vegetables cooked with this method have a richer flavour and are healthier.
6. Add only a few pieces at a time for browning. As a result, food browns quickly and the oil or fat can maintain a high temperature. This makes turning for uniform browning simpler. When too much food is put at once, the temperature drops, steaming the food and preventing it from browning.
7. Never drop food into hot oil from a height to splatter it, but also avoid getting your hands too close in case the oil spatters. Food should be gradually added from the cookware's edges.

Energy Efficient

KENT Tri-Ply Cookware is energy efficient when used with regulated heat as provided in the manual.



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