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> [Calphalon Commercial Stainless 10-Inch Omelette Pan Instruction Manual](#)

## Calphalon Q1390

# Calphalon Commercial Stainless 10-Inch Omelette Pan Instruction Manual

## INTRODUCTION

This manual provides essential information for the safe and effective use and maintenance of your Calphalon Commercial Stainless 10-Inch Omelette Pan (Model Q1390). Please read these instructions thoroughly before first use and retain them for future reference.



Image: Calphalon Commercial Stainless 10-Inch Omelette Pan. This image displays the 10-inch omelette pan with its stainless steel finish and handle.

## SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the pan from its packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm, soapy water. Rinse completely and dry immediately with a soft cloth to prevent water spots.
3. **Preparation:** No special seasoning is required for stainless steel cookware.

## OPERATING INSTRUCTIONS

### Heat Management

- **Compatible Cooktops:** This pan is suitable for use on gas and electric coil stovetops.

- **Heat Settings:** Use low to medium heat settings for most cooking tasks. The heavy-gauge aluminum exterior and core provide excellent heat conductivity, so high heat is rarely necessary and can lead to food sticking or discoloration.
- **Oven Safety:** The pan is oven-safe up to 500°F (260°C).

## Cooking with Your Pan

- **Preheating:** For best results, preheat the pan for a few minutes on medium heat before adding food. A small amount of water should bead and dance across the surface when the pan is properly preheated.
- **Oil/Butter:** Always use a small amount of cooking oil or butter to prevent food from sticking, especially when cooking eggs or delicate items.
- **Utensils:** The brushed satin stainless-steel finish is durable and stands up well to metal utensils. However, silicone, wood, or plastic utensils are recommended to preserve the pan's appearance over time.
- **Cooking Omelets:** The sloped sides and 8-inch flat bottom are designed for uniform cooking, making it ideal for omelets and frittatas.

## MAINTENANCE AND CARE

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- **Cleaning:** This pan is **hand wash only**. Do not place in a dishwasher. Wash with warm, soapy water and a non-abrasive sponge or cloth.
- **Stubborn Food Residue:** For stuck-on food, fill the pan with warm water and a small amount of dish soap, let it soak for 15-20 minutes, then clean with a sponge. For more stubborn residue, a stainless steel cleaner can be used.
- **Discoloration:** High heat can cause blue or brown discoloration. This is normal for stainless steel and does not affect performance. It can often be removed with a stainless steel cleaner.
- **Storage:** Store the pan in a dry place. If stacking with other cookware, place a soft cloth or pan protector between items to prevent scratching.

## TROUBLESHOOTING

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- **Food Sticking:**

*Issue:* Food consistently sticks to the pan surface.

*Solution:* Ensure the pan is properly preheated before adding food. Always use a sufficient amount of cooking oil or butter. Avoid using excessively high heat, which can cause food to burn and stick.

- **Pan Discoloration:**

*Issue:* Blue or brown stains appear on the stainless steel surface.

*Solution:* This is common with stainless steel due to high heat. It does not affect cooking performance. Use a specialized stainless steel cleaner to restore the pan's original luster.

- **Water Spots:**

*Issue:* White spots or streaks appear after washing.

*Solution:* These are mineral deposits from water. Dry the pan immediately after washing. For existing spots, a solution of vinegar and water can help remove them.

## SPECIFICATIONS

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<b>Brand:</b>	Calphalon
<b>Model Number:</b>	Q1390
<b>Material:</b>	Hard Anodized Aluminum Exterior, Aluminum Core, 18/10 Stainless Steel Cooking Surface
<b>Capacity:</b>	10 Inches (Diameter)
<b>Product Dimensions:</b>	17.6 x 11.2 x 3.2 inches
<b>Item Weight:</b>	2.65 pounds
<b>Oven Safe:</b>	Yes, up to 500°F (260°C)
<b>Compatible Devices:</b>	Gas, Electric Coil
<b>Product Care:</b>	Hand Wash Only
<b>Handle Material:</b>	Stainless Steel (Cool-V cast design)

## WARRANTY INFORMATION

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This Calphalon Commercial Stainless Omelette Pan is covered by a **Lifetime Warranty**. This warranty covers defects in materials and workmanship under normal household use. For specific details regarding warranty claims and coverage, please refer to the official Calphalon warranty policy or contact Calphalon customer support.

## CUSTOMER SUPPORT

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For further assistance, questions, or to report any issues not covered in this manual, please contact Calphalon customer support. Visit the official Calphalon website for contact information and additional product resources.

*Note:* Always have your product model number (Q1390) and purchase information available when contacting support.