

Demeyere 25628

Demeyere Atlantis 7-Ply Stainless Steel Fry Pan (11-Inch) Instruction Manual

Model: 25628

1. PRODUCT OVERVIEW

The Demeyere Atlantis 7-Ply Stainless Steel Fry Pan is designed for exceptional cooking performance and durability. Its advanced construction ensures even heat distribution and retention, making it suitable for a wide range of culinary tasks.



Figure 1: Demeyere Atlantis 7-Ply Stainless Steel Fry Pan, 11-inch model.

Key Features:

- **7-Ply Construction:** Provides unparalleled frying, perfect browning, and guarantees exceptional heat distribution and retention.
- **Silvinox Surface Treatment:** Maintains a silvery white matte appearance, resists fingerprints, and is easy to clean.
- **Flat Base Stability:** Engineered to prevent warping even when heated, ensuring consistent contact with the cooking surface.
- **Stay-Cool Welded Handles:** 18/10 stainless steel handles are securely welded for hygiene and remain cool during stovetop use.
- **Versatile Compatibility:** Compatible with all cooking surfaces, including induction, gas, electric, and ceramic stovetops. Oven and broiler safe up to 500°F.

- **TriplInduc Technology:** Offers 30% more efficiency on induction cooktops compared to competitors.

2. SETUP AND FIRST USE

Unpacking:

Carefully remove the fry pan from its packaging. Inspect for any signs of damage. Retain packaging for future storage or transport if needed.

Cleaning Before First Use:

1. Wash the pan thoroughly with warm, soapy water.
2. Rinse completely and dry immediately with a soft cloth to prevent water spots.

3. OPERATING INSTRUCTIONS

Cooking with Stainless Steel:



Figure 2: Essential tips for cooking with stainless steel cookware.

- **Use Medium Heat:** Stainless steel cookware, especially with multi-ply construction, heats efficiently. High heat is rarely necessary and can lead to scorching or sticking.
- **Preheat Your Pan:** Always preheat the pan before adding oil or butter. This helps prevent food from sticking.
- **Water Droplet Test:** To ensure your pan is properly heated, add a few drops of water. If the water forms small, dancing beads that evaporate slowly, the pan is ready. If it sizzles and evaporates quickly, it's not hot enough. If it immediately evaporates without forming beads, it's too hot.
- **Add Oil/Butter:** Once preheated, add your cooking fat. Allow it to heat for a moment before adding food.
- **Do Not Overcrowd:** Overcrowding the pan can lower its temperature, leading to steaming instead of searing or browning.

Induction Cooking:

The Demeyere Atlantis fry pan features TriplInduc technology, making it highly efficient on induction cooktops. Induction cooking generates heat directly in the pan's base through electromagnetic fields, offering precise temperature control and faster heating times.

Video 1: An introduction to Demeyere cookware and its manufacturing process.

Using the Helper Handle:

The fry pan is equipped with a helper handle for easier maneuverability, especially when the pan is full or heavy. Always use both the main handle and the helper handle when lifting or moving the pan to ensure stability and prevent spills.



Figure 3: The helper handle provides additional support for lifting and moving the pan.

Oven and Broiler Use:

This fry pan is oven and broiler safe up to 500°F (260°C). Ensure that any lids used are also oven-safe to the desired temperature. Always use oven mitts when handling the pan after it has been in the oven or broiler.

4. MAINTENANCE AND CLEANING

Daily Cleaning:

- Allow the pan to cool completely before cleaning to prevent warping.
- Wash with warm, soapy water and a soft sponge or cloth.
- For stubborn food residues, soak the pan in warm, soapy water for a period before cleaning.
- The Silvinox surface treatment helps resist fingerprints and makes cleaning easier.

Dishwasher Use:

The Demeyere Atlantis fry pan is dishwasher safe. However, hand washing is recommended to maintain its pristine appearance and prolong its lifespan, especially for the Silvinox finish.

Removing Stains and Discoloration:

For heat tints or stubborn stains, a stainless steel cleaner like Bar Keepers Friend can be used. Apply a small amount to a damp cloth, rub gently, then rinse thoroughly and dry.

Storage:

Store the pan in a dry place. If stacking, place a soft cloth or pan protector between pans to prevent scratches.

5. TROUBLESHOOTING

Food Sticking:

If food is sticking, it is often due to insufficient preheating or not enough cooking fat. Ensure the pan is properly preheated using the water droplet test and use an adequate amount of oil or butter.

Pan Warping:

The Demeyere Atlantis pan is designed with flat base stability to resist warping. However, extreme temperature changes (e.g., plunging a hot pan into cold water) can potentially cause damage. Always allow the pan to cool gradually.

Discoloration:

Blue or rainbow-like discoloration can occur due to minerals in water or high heat. This is harmless and can often be removed with a stainless steel cleaner.

6. SPECIFICATIONS

Feature	Detail
Brand	Demeyere
Model Name	Atlantis 7-Ply
Item Model Number	25628
Material	Stainless Steel
Color	Silver
Product Dimensions	1.1 x 9.7 x 6.5 inches (Note: This appears to be packaging dimensions, actual pan diameter is 11 inches)
Item Weight	3.96 pounds (1.8 Kilograms)
Maximum Temperature	500°F (260°C)

Compatible Devices	Gas, Electric, Ceramic, Induction Stovetops
Dishwasher Safe	Yes
Oven Safe	Yes
Has Nonstick Coating	Yes (Note: While listed as 'Yes' in specifications, stainless steel is not inherently non-stick. Proper cooking technique is required to prevent sticking.)

7. WARRANTY AND SUPPORT



Warranty Information:





Demeyere Atlantis cookware typically comes with a 30-year warranty, reflecting the manufacturer's confidence in its durability and quality. Please refer to the specific warranty documentation included with your purchase for full terms and conditions.

Customer Support:

For further assistance, product registration, or warranty claims, please visit the official Demeyere website or contact their customer service department. Contact details can usually be found on the product packaging or the manufacturer's website.

Related Documents - 25628

	<p>Demeyere Cookware User Manual and Care Instructions</p> <p>Comprehensive guide for Demeyere cookware, covering usage, care, cleaning, and warranty information to ensure optimal performance and longevity.</p>
	<p>Demeyere Cookware: Instruction Manual, Care, and Warranty Guide</p> <p>Comprehensive guide for Demeyere cookware, covering usage instructions, cleaning tips, maintenance for non-stick surfaces, cooking precautions, and warranty information.</p>

	<p>Demeyere Cookware: User Manual, Care, and Warranty</p> <p>Comprehensive guide for Demeyere cookware, covering safe usage, cleaning instructions, maintenance tips, and warranty information.</p>
	<p>Demeyere Cookware: Instruction Manual and Care Guide</p> <p>Comprehensive guide to using, caring for, and maintaining Demeyere cookware, including safety precautions, cooking tips for different stovetops, and warranty information.</p>
	<p>Demeyere Cookware: Instruction Manual and Care Guide</p> <p>Comprehensive guide for Demeyere cookware, covering usage, care, safety precautions, and warranty information. Learn how to maintain your high-quality cookware for years to come.</p>
	<p>Demeyere Cookware User Manual and Care Guide</p> <p>Comprehensive guide for Demeyere cookware, covering usage, care, and warranty information in multiple languages.</p>