PADERNO 11008-24

Paderno Stainless Steel 4 Quart Sauté Pan Instruction Manual

Model: 11008-24

Product Overview

The Paderno Stainless Steel 4 Quart Sauté Pan is designed for efficient cooking. Its short, straight sides and high handle are suited for lightly and quickly frying food. The 3-inch depth helps contain food, allowing for constant shaking and flipping. This pan features a triple-layer bottom for even heat distribution and is induction ready.

Key Features

- Exterior and interior satin polished finish with ergonomic stay-cool hollow handles.
- Thermo Radiant Stainless Steel/Aluminum/Stainless Steel bottom, designed to be concave when cold and perfectly flat upon heating.
- Lipped, non-dripping edges for easy pouring.
- Dishwasher safe for convenient cleaning.

Image: Paderno Stainless Steel 4 Quart Sauté Pan, showcasing its polished finish and handle design.

Initial Setup

Before first use, wash the sauté pan thoroughly with warm, soapy water. Rinse completely and dry immediately to prevent water spots. It is recommended to lightly oil the interior surface before the first cooking session to help establish a protective layer and enhance non-stick properties over time, although the pan does not have a non-stick coating.

Cooking Guidelines

The Paderno Sauté Pan is suitable for various cooking methods, including sautéing, stir-frying, and cooking with liquids. Its triple-layer bottom ensures even heat distribution, which is crucial for precise temperature control and preventing hot spots.

Heat Management

- Use medium to low heat settings for most cooking tasks. Stainless steel heats efficiently, and high heat can cause food to stick or burn.
- Allow the pan to preheat for a few minutes before adding oil or food. A good test is to sprinkle a few drops of water; if they dance and evaporate quickly, the pan is ready.

- The pan is compatible with gas stovetops and smooth surface induction cooktops.

Care and Maintenance

Proper care extends the life and performance of your sauté pan.

Cleaning

- The pan is dishwasher safe. For best results and to maintain its luster, hand washing is recommended.
- For hand washing, use warm, soapy water and a soft sponge or cloth. Avoid abrasive cleaners, steel wool, or harsh scouring pads, as these can scratch the surface.
- For stubborn food residue, fill the pan with water and a small amount of dish soap, bring to a simmer, then let cool before cleaning.
- To remove discoloration or water spots, a solution of vinegar and water or a specialized stainless steel cleaner can be used.

Storage

Store the pan in a dry place. If stacking with other cookware, place a cloth or paper towel between pans to prevent scratches.

Troubleshooting

Food Sticking

- Ensure the pan is properly preheated before adding food.
- Use an adequate amount of cooking oil or fat.
- Avoid overcrowding the pan, which can lower the temperature and cause steaming instead of searing.

Discoloration

- Blue or rainbow discoloration can occur due to high heat. This is harmless and can often be removed with a stainless steel cleaner or a vinegar solution.
- White spots are typically mineral deposits from water. These can be removed by boiling a solution of water and vinegar in the pan, then washing as usual.

Technical Specifications

Specification	Detail
Brand	PADERNO
Model Number	11008-24
Material	Stainless Steel
Capacity	4 Quart (3.7 Liters)
Color	Silver
Product Dimensions	19 x 9.5 x 3.12 inches

Specification	Detail
Item Weight	3 Pounds
Handle Material	Stainless Steel
Stovetop Compatibility	Gas, Induction (Smooth Surface)
Oven Safe	No
Nonstick Coating	No
Dishwasher Safe	Yes
Manufacturer	Paderno World Cuisine

Warranty and Customer Support

For information regarding product warranty or customer support, please refer to the documentation included with your purchase or contact Paderno World Cuisine directly through their official website or customer service channels. Keep your purchase receipt for warranty claims.