

## PADERNO 11109-45

# Paderno World Cuisine Grand Gourmet Stainless Steel Rondeau 28.5 Quart Instruction Manual

Model: 11109-45

## 1. PRODUCT OVERVIEW

The Paderno World Cuisine Grand Gourmet Rondeau is a professional-grade stainless steel cooking vessel designed for versatile kitchen tasks. This 28.5-quart rondeau features a wide, low profile, ideal for efficient searing and poaching by allowing quick steam dispersion. It is constructed with durable stainless steel and includes two welded, hollow, tubular stainless steel handles designed for an ergonomic grip and a stay-cool feature during use. The pan boasts an outer and inner satin polish with a mirror-finish along its edges.

A key feature is its sandwich, thermo-radiant bottom, composed of stainless steel, aluminum, and stainless steel layers. This design ensures even heat distribution and allows the bottom to remain flat when hot, making it suitable for all heat sources, including gas, electric, glass ceramic, and induction cooktops. This product is NSF approved and made in Italy.



This image shows the Paderno World Cuisine Grand Gourmet Rondeau in use on an induction stovetop. A stainless steel ladle rests inside the pot, which contains a light-colored dish with visible vegetables. The pot's polished stainless steel exterior and ergonomic handles are clearly visible.

## 2. SAFETY INSTRUCTIONS

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- Always use oven mitts or pot holders when handling the rondeau, especially after it has been on a heat source, as handles can become hot over prolonged cooking.
- Ensure the rondeau is placed securely on the stovetop burner to prevent tipping.
- Do not leave cooking unattended.
- Keep children and pets away from the cooking area.
- Avoid sudden temperature changes, such as plunging a hot pan into cold water, as this can cause warping or damage.
- This rondeau is not rated as oven safe. Do not place it in an oven.

## 3. SETUP

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1. **Unpacking:** Carefully remove the rondeau from its packaging. Inspect for any signs of damage.
2. **Initial Cleaning:** Before first use, wash the rondeau thoroughly with warm, soapy water. Rinse completely and dry immediately to prevent water spots.
3. **Placement:** Place the rondeau on a suitable stovetop burner. Ensure the burner size matches the base of the rondeau for optimal heat distribution and energy efficiency.

## 4. OPERATING INSTRUCTIONS

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The Grand Gourmet Rondeau is designed for a variety of cooking methods, particularly searing and poaching, due to its wide and low design that facilitates steam dispersion.

- **Heat Source Compatibility:** This rondeau is compatible with all heat sources, including gas, electric, glass ceramic, and induction cooktops.
- **Preheating:** For best results, preheat the rondeau over medium heat for a few minutes before adding food. For searing, ensure the pan is adequately hot before adding oil or food.
- **Cooking:** Adjust heat as necessary for your recipe. The thermo-radiant bottom ensures even heating across the cooking surface.
- **Lid:** Please note that a lid is not included with this rondeau.

## 5. MAINTENANCE AND CARE

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- **Cleaning After Use:** Allow the rondeau to cool completely before washing. Wash with warm, soapy water and a soft sponge or cloth. Avoid abrasive cleaners or scouring pads that can scratch the stainless steel finish.
- **Stubborn Food Residue:** For stuck-on food, fill the rondeau with warm water and a small amount of dish soap, then let it soak for a period before cleaning. For more persistent stains, a stainless steel cleaner like Bar Keepers Friend can be used, following the product's instructions.
- **Drying:** Dry the rondeau immediately after washing to prevent water spots and maintain its polished appearance.
- **Storage:** Store the rondeau in a dry place. If stacking with other cookware, place a soft cloth or pan protector between items to prevent scratches.

## 6. TROUBLESHOOTING

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- **Food Sticking:** Ensure the rondeau is properly preheated before adding food. Using a small amount of cooking oil or fat can also help prevent sticking.
- **Discoloration:** High heat or certain foods can sometimes cause a rainbow-like discoloration on stainless steel. This is harmless and can often be removed with a stainless steel cleaner or a solution of vinegar and water.
- **Uneven Heating:** While the thermo-radiant bottom is designed for even heat, ensure your burner size matches the base of the rondeau. Using a burner that is too small can lead to uneven heating.

## 7. SPECIFICATIONS

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Model Number	11109-45
Capacity	28.5 Quarts (26.97 Liters)
Material	Stainless Steel
Finish Type	Polished (Satin polish with mirror-finish edges)

Color	Silver
Product Dimensions	17.75 x 17.75 x 6.62 inches
Item Weight	20.1 pounds
Heat Source Compatibility	Gas, Electric, Glass Ceramic, Induction
Oven Safe	No
Certifications	NSF Approved
Country of Origin	Italy

## 8. WARRANTY AND SUPPORT

The Paderno World Cuisine Grand Gourmet Rondeau comes with a Limited Lifetime Warranty. For specific details regarding warranty coverage, claims, or product support, please refer to the official Paderno World Cuisine website or contact their customer service department directly. Keep your purchase receipt as proof of purchase.