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› Scanpan CTX 8 Inch Fry Pan Instruction Manual

## Scanpan 65002000

# Scanpan CTX 8 Inch Fry Pan Instruction Manual

Model: 65002000

## 1. PRODUCT OVERVIEW

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The Scanpan CTX 8 Inch Fry Pan (Model 65002000) is a premium nonstick cookware item designed for versatile cooking. It features a durable 5-ply construction and a patented ceramic titanium non-stick surface, suitable for various cooking methods and heat sources.



Image 1.1: Side view of the Scanpan CTX 8 Inch Fry Pan.



Image 1.2: Top-down view of the Scanpan CTX 8 Inch Fry Pan, showing the non-stick surface.

**Key Features:**

- Premium 5-ply construction for optimal heat distribution.
- Satin-finished stainless steel exterior.
- Patented ceramic titanium non-stick surface (PFOA-Free GreenTek).
- Suitable for all cooking surfaces, including induction.
- Oven safe up to 500 degrees Fahrenheit (260 degrees Celsius).
- Dishwasher safe (though hand washing is recommended for extended life).

### Product Video:

Video 1.1: Scanpan Manufacturing Process. This video provides insight into the production of Scanpan cookware, highlighting the craftsmanship and materials used.

## 2. SETUP

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### Initial Cleaning:

1. Remove all packaging and labels from the pan.
2. Wash the pan thoroughly with warm, soapy water using a soft sponge or cloth.
3. Rinse completely and dry with a clean towel.

### First Use:

Before the first use, it is recommended to condition the non-stick surface:

1. Apply a small amount of cooking oil (e.g., vegetable oil, canola oil) to a paper towel.
2. Wipe the entire non-stick surface of the pan with the oiled paper towel.
3. Heat the pan over low to medium heat for approximately 30 seconds.
4. Remove from heat and let it cool. Wipe off any excess oil.

This conditioning process helps to optimize the non-stick properties and prolong the life of the coating.

## 3. OPERATING INSTRUCTIONS

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### Heat Management:

- The Scanpan CTX fry pan is designed for efficient heat distribution. Use low to medium heat for most cooking tasks. High heat should only be used for boiling water or searing for very short periods.
- Overheating can damage the non-stick surface and is not covered by the warranty.
- Compatible with all stovetops, including gas, electric, ceramic, and induction.

### Cooking with the Pan:

- A small amount of oil or butter is recommended for flavor and browning, though the non-stick surface allows for cooking with minimal fat.
- The pan is suitable for frying, searing, sautéing, deglazing, and browning food.



Image 3.1: Vegetables being sautéed in the Scanpan CTX Fry Pan.

#### **Utensil Use:**

- While the non-stick coating is metal utensil safe, using wooden, silicone, or plastic utensils is recommended to prolong the life of the non-stick surface.
- Avoid sharp objects or cutting food directly in the pan.

#### **Oven Use:**

- The pan is oven safe up to 500°F (260°C), including the handle.
- Always use oven mitts when handling a hot pan from the oven.



Image 3.2: The Scanpan CTX Fry Pan being used in an oven.

## 4. MAINTENANCE AND CARE

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### Cleaning:

- Always allow the pan to cool completely before cleaning to prevent warping.
- Wash with warm, soapy water using a soft sponge or cloth. For stubborn food residues, soak the pan in warm soapy water before cleaning.
- Avoid abrasive cleaners, steel wool, or scouring pads, as these can damage the non-stick surface.
- The pan is dishwasher safe, but hand washing is recommended to preserve the non-stick coating and overall appearance for a longer period.



Image 4.1: A fried egg easily sliding off the non-stick surface of the Scanpan CTX Fry Pan.

### Storage:

- When stacking pans, place a pan protector or a soft cloth between them to prevent scratches to the non-stick surface.

## 5. TROUBLESHOOTING

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### Food Sticking:

- **Issue:** Food begins to stick to the non-stick surface.
- **Solution:** Ensure you are using appropriate heat settings (low to medium). High heat can degrade the non-stick coating over time. Re-condition the pan by wiping with a small amount of cooking oil and heating gently.

### Discoloration:

- **Issue:** Exterior stainless steel shows discoloration.
- **Solution:** This can occur from high heat or certain foods. Use a stainless steel cleaner to restore shine.

### Warping:

- **Issue:** Pan base appears warped or uneven.
- **Solution:** Always allow the pan to cool naturally before washing. Sudden temperature changes (e.g., placing a hot pan under cold water) can cause warping.

## 6. SPECIFICATIONS

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Feature	Detail
Brand	Scanpan
Model Name	Scanpan CTX 8-Inch Fry Pan
Item Model Number	65002000
Material	Stainless Steel (5-ply construction)
Coating	Patented ceramic titanium non-stick (PFOA-Free, PFOS-Free GreenTek)
Color	Silver
Capacity	0.8 Liters
Compatible Devices	Gas, Smooth Surface Induction, Electric, Ceramic
Product Care Instructions	Dishwasher Safe (hand wash recommended)
Maximum Temperature	500°F (260°C)
Handle Material	Stainless Steel
Item Weight	1.85 pounds (0.84 Kilograms)
Is Oven Safe	Yes
Has Nonstick Coating	Yes
Shape	Round
Product Dimensions	16 x 5 x 3.75 inches
UPC	083421650207, 844819011211, 781147765464

## 7. WARRANTY AND SUPPORT

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### Limited Lifetime Warranty:

The Scanpan CTX 8 Inch Fry Pan comes with a limited lifetime warranty, covering manufacturing defects. Please refer to the official Scanpan website or contact customer service for full warranty terms and conditions.

### Customer Support:

For further assistance, product inquiries, or warranty claims, please visit the official Scanpan website or contact their customer support department. Contact information can typically be found on the Scanpan website or product packaging.

