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> Magefesa Vitalia 11-Inch Aluminum Fry Pan Instruction Manual

Magefesa 01SAVITAG28

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Model: 01SAVITAG28

PRODUCT OVERVIEW

The Magefesa Vitalia 11-Inch Aluminum Fry Pan is designed for efficient and convenient cooking. It features a durable 0.09-inch aluminum construction with an extremely resistant, dual-layered non-stick coating. The pan is equipped with hygienic steel rims and ergonomic Bakelite cool-touch handles for comfortable and safe handling. Its design ensures rapid heat transfer, distributing heat equally across the base to minimize burning and facilitate extremely easy cleanup. This fry pan is suitable for use on all cooktop surfaces.



Image: Magefesa Vitalia 11-Inch Aluminum Fry Pan, showcasing its non-stick interior and ergonomic handle.

Key Features:

- Non-stick dual layered coating for easy food release and cleaning.
- Suitable for all cooktop surfaces.
- Rapid heat transfer for even cooking.
- Extremely easy clean-up.
- Designed for easy storage.

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using your new fry pan. Failure to follow these instructions may result in damage to the product or personal injury.

- **Do Not Overheat:** Avoid using the pan on excessively high heat settings, especially when empty, as this can damage the non-stick coating and warp the pan.
- **Handle with Care:** Although the handle is designed to be cool-touch, always use oven mitts or pot holders when handling hot cookware.
- **Not Oven Safe:** This fry pan is *not* designed for oven use. Do not place it in an oven.
- **Utensil Use:** Use only wooden, silicone, or plastic utensils to protect the non-stick coating. Metal utensils can scratch and damage the surface.
- **Children Safety:** Keep hot cookware out of reach of children.
- **Ventilation:** Ensure adequate ventilation when cooking, especially at high temperatures.

INITIAL SETUP AND FIRST USE

Before using your Magefesa Vitalia Fry Pan for the first time, follow these steps:

1. Remove all packaging materials and labels from the pan.
2. Wash the pan thoroughly with warm, soapy water using a soft sponge or cloth.
3. Rinse the pan completely and dry it with a soft towel.
4. For optimal non-stick performance, lightly condition the cooking surface by rubbing a small amount of cooking oil onto it with a paper towel. Heat the pan over low heat for 30 seconds, then remove from heat and wipe off any excess oil.

OPERATING YOUR FRY PAN

The Magefesa Vitalia Fry Pan is suitable for all cooktop surfaces, including gas, electric, and ceramic. Its rapid heat transfer design ensures efficient cooking.

- **Heat Settings:** Due to its efficient heat distribution, medium to medium-low heat settings are often sufficient for most cooking tasks. High heat should be used sparingly and only for short periods, such as boiling water before adding ingredients.
- **Preheating:** Preheat the pan for a minute or two before adding food. This helps achieve even cooking and prevents sticking.
- **Cooking Oil:** While the non-stick coating reduces the need for excessive oil, a small amount of cooking oil, butter, or spray is recommended for best results and flavor.
- **Avoid Dry Heating:** Do not heat the pan empty for extended periods, as this can damage the non-stick coating.

CARE AND MAINTENANCE

Proper care will extend the life and performance of your Magefesa Vitalia Fry Pan.

- **Hand Wash Only:** This fry pan is *not* dishwasher safe. Always hand wash with warm, soapy water.
- **Cool Before Cleaning:** Allow the pan to cool completely before washing to prevent warping and thermal shock.
- **Non-Abrasive Cleaners:** Use a soft sponge or cloth and mild dish soap. Avoid abrasive cleaners, scouring pads, or steel wool, as these can damage the non-stick surface.
- **Stubborn Food:** For stubborn food residue, fill the pan with warm water and a small amount of dish soap, let it soak for 10-15 minutes, then clean as usual.
- **Storage:** Store the pan carefully to prevent scratching the non-stick surface. If stacking with other cookware, place a soft cloth or pan protector between them.

Troubleshooting

Below are common issues and potential solutions for your fry pan.

Problem	Possible Cause	Solution
Food sticking to the pan	Insufficient oil; pan not preheated; non-stick coating degradation from misuse (e.g., high heat, metal utensils).	Ensure pan is preheated; use a small amount of oil; avoid overheating; use only non-metal utensils.
Pan warping or deforming	Sudden temperature changes (e.g., hot pan under cold water); excessive high heat.	Always allow pan to cool completely before washing; avoid using excessively high heat settings.
Handle becoming loose	Normal wear and tear; screw loosening over time.	Periodically check and tighten the handle screw if accessible.

Product Specifications

Attribute	Detail
Brand	Magefesa
Model Number	01SAVITAG28
Material	Aluminum
Nonstick Coating	Yes (Dual Layered)
Oven Safe	No
Dishwasher Safe	No (Hand Wash Recommended)
Shape	Round
Product Dimensions	11 x 2.5 x 18.5 inches
Item Weight	1.2 pounds
UPC	813310011273

Warranty and Customer Support

For information regarding warranty coverage, product registration, or customer support, please refer to the documentation included with your purchase or visit the official Magefesa website. Keep your proof of purchase for any warranty claims. For general inquiries or assistance, you may also visit the [Magefesa Store on Amazon](#).

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