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Tefal B472S545

Tefal Essential 5 Piece Cookware Set User Manual

Model: B472S545

Product Overview

The Tefal Essential 5 Piece Set is designed for stress-free, healthy cooking. This set features non-stick coating, allowing for cooking with minimal oil, and glass lids for easy monitoring of your culinary creations. Precision-engineered, these pots and pans ensure even heat distribution, preventing hot spots and burning. The non-stick exterior is easy to clean, and Durabase technology further enhances efficient heat distribution. This versatile set is an ideal addition to any kitchen.



Image: Complete Tefal Essential 5 Piece Cookware Set.

Package Contents

Your Tefal Essential 5 Piece Set includes the following items:

- 1 x 20cm Frying pan
- 1 x 24cm Frying pan
- 1 x 16cm Saucepan with lid

- 1 x 18cm Saucepan with lid
- 1 x 20cm Saucepan with lid



Image: Visual representation of the items included in the Tefal Essential 5 Piece Set packaging.

Key Features

- **Unique Thermospot technology:** Indicates when the frying pan has reached its optimum cooking temperature.
- **Durabase technology:** Ensures efficient heat distribution across the base of the cookware.
- **Dishwasher safe:** Designed for convenient and easy cleaning.
- **Resist Plus coating:** Provides durable non-stick cooking performance.



Image: Close-up of a Tefal frying pan highlighting the Thermo-Spot indicator in the center.

Setup Guide

Before First Use

1. Remove all packaging materials, labels, and tags from the cookware.
2. Wash the pans and lids thoroughly with warm, soapy water.
3. Rinse well and dry completely with a soft cloth.
4. For optimal non-stick performance, lightly coat the non-stick surface with a small amount of cooking oil using a paper towel. Wipe off any excess.

Operating Instructions

Using Your Cookware

- **Heat Source:** These pans are compatible with gas, electric, ceramic, and halogen stovetops. They are also oven safe.
- **Thermo-Spot Indicator:** For frying pans, the unique Thermo-Spot indicator in the center of the pan will turn solid red when the pan has reached the ideal temperature for cooking, ensuring perfect searing and even cooking.
- **Cooking Utensils:** To protect the non-stick coating, it is recommended to use silicone, wood, or plastic utensils. Metal utensils should be used with caution to avoid scratching the surface.
- **Heat Settings:** Use low to medium heat settings for most cooking tasks. High heat can damage the non-stick coating over time and is generally not necessary due to the efficient heat distribution.
- **Lids:** The glass lids allow you to monitor your cooking without lifting the lid, helping to retain heat and moisture.



Image: A Tefal frying pan showcasing its non-stick interior and the central Thermo-Spot indicator.

Care and Maintenance

Cleaning

- Allow cookware to cool completely before washing to prevent warping.
- Wash with warm, soapy water using a soft sponge or cloth. Avoid abrasive cleaners or scouring pads, as these can damage the non-stick coating.
- The cookware set is dishwasher safe for added convenience. However, hand washing is recommended to prolong the life of the non-stick coating.
- For stubborn food residue, soak the pan in warm, soapy water for a few minutes before cleaning.

Storage

- When stacking pans, place a soft cloth or paper towel between them to protect the non-stick surface from scratches.
- Store lids separately or carefully on top of pans to prevent damage to the glass.

Troubleshooting

Below are common issues and their potential solutions:

Problem	Possible Cause / Solution
Food sticking to the pan	Ensure the pan is preheated sufficiently (check Thermo-Spot). Use a small amount of oil or butter. Avoid using metal utensils that may have scratched the non-stick surface.
Handles becoming loose	Over time, screws on handles may loosen. Carefully tighten them with a screwdriver if accessible. If not, contact customer support.
Pan warping or deforming	Avoid extreme temperature changes, such as placing a hot pan under cold water. Always allow the pan to cool naturally before cleaning.
Discoloration on exterior	This can occur from high heat or food spills. Regular cleaning and avoiding excessive heat can minimize this.

Product Specifications

Attribute	Detail
Brand	Tefal
Model Number	B472S545
Material	Aluminum (Pans), Glass (Lids)
Color	Black
Number of Pieces	5
Handle Material	Aluminum
Dishwasher Safe	Yes
Oven Safe	Yes
Material Type Free	PFAS Free
Compatibility Options	Gas, Electric, Ceramic, Halogen
Utensil Compatibility	Silicone, Wood, Plastic, Metal
Item Weight	9.9 Pounds





Image: Underside of a Tefal pan, illustrating the Durabase technology for efficient heat distribution.

Warranty and Support

For specific warranty information and customer support, please refer to the official Tefal website or contact their customer service directly. You can also visit the Tefal Brand Store for more product details and assistance.

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