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› T-Fal Ultimate Hard Anodized Nonstick Fry Pan With Lid 10 Inch Instruction Manual

T-Fal E76597

T-Fal Ultimate Hard Anodized Nonstick Fry Pan With Lid 10 Inch Instruction Manual

MODEL: E76597

Introduction

This manual provides essential information for the safe and effective use of your T-Fal Ultimate Hard Anodized Nonstick Fry Pan With Lid, 10 Inch. Please read these instructions thoroughly before first use and retain for future reference.



Image: The T-Fal Ultimate Hard Anodized Nonstick 10-Inch Fry Pan with Lid, showcasing its sleek black finish and ergonomic handle.

Key Features

- **Premium Design:** Designed for versatile cooking, offering easy cleaning, efficient preheating, deep vessel shape, comfortable handling, and superior heat distribution.
- **Durable Construction:** Features a hard anodized exterior and forged design for long-lasting durability. The Titanium Non-stick coating ensures effortless food release and simplifies cleanup.
- **Thermo-Spot Technology:** A unique heat indicator in the center of the pan turns solid red when the pan is properly preheated, ensuring optimal cooking temperature.
- **Comfortable Handles and Glass Lids:** Riveted silicone handles provide a secure and comfortable grip. The vented tempered glass lid traps heat and moisture while allowing visibility of the cooking process.
- **Versatile Cooking Options:** Oven safe up to 400°F (lids up to 350°F) and suitable for all stovetops, excluding induction.

Setup and First Use

1. **Unpacking:** Carefully remove all packaging materials and labels from the fry pan and lid.
2. **Initial Cleaning:** Wash the fry pan and lid thoroughly with warm, soapy water. Rinse completely and dry with a soft cloth.
3. **Seasoning (Optional):** For enhanced nonstick performance, lightly coat the cooking surface with a small amount of cooking oil (e.g., vegetable, canola) and heat over low flame for 30 seconds. Let cool, then wipe off excess oil.

Operating Instructions

- **Stovetop Compatibility:** This fry pan is suitable for use on gas, electric, and ceramic stovetops. It is not compatible with induction cooktops.
- **Preheating:** Place the pan on the stovetop over medium heat. The Thermo-Spot indicator in the center of the pan will turn solid red when the pan has reached the optimal cooking temperature. This indicates it is ready for ingredients.
- **Temperature Control:** Use low to medium heat for most cooking tasks. High heat should be avoided as it can damage the nonstick coating over time.
- **Oven Use:** The fry pan is oven safe up to 400°F (204°C). The glass lid is oven safe up to 350°F (177°C).
- **Utensils:** To preserve the nonstick coating, use only wooden, silicone, or heat-resistant plastic utensils. Avoid metal utensils as they can scratch and damage the surface.



Image: A close-up view of the Thermo-Spot heat indicator, which changes color to signal when the pan is perfectly preheated for cooking.

Maintenance and Cleaning

- **Dishwasher Safe:** The fry pan and lid are dishwasher safe for convenient cleaning.
- **Hand Washing:** For optimal longevity of the nonstick coating, hand washing with warm, soapy water and a soft sponge is recommended.
- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or scouring pads, as these can damage the nonstick surface.
- **Cool Down Before Cleaning:** Allow the pan to cool completely before washing. Submerging a hot pan in cold water can cause warping or damage to the nonstick coating.
- **Storage:** When storing, place a soft cloth or paper towel between pans if stacking to prevent scratches.



Image: A T-Fal nonstick fry pan and its lid are shown being loaded into a dishwasher, highlighting their dishwasher-safe feature for easy cleanup.

Troubleshooting

- **Food Sticking:** Ensure the pan is properly preheated using the Thermo-Spot indicator. Use a small amount of cooking oil or butter. Avoid using cooking sprays that can leave a residue.
- **Scratches on Nonstick Surface:** Always use wooden, silicone, or heat-resistant plastic utensils. Avoid metal utensils. Do not use abrasive cleaning tools.
- **Warping:** Avoid extreme temperature changes, such as placing a hot pan directly into cold water. Allow the pan to cool naturally before cleaning.
- **Handles Becoming Loose:** Periodically check the tightness of the handle screws. If loose, carefully tighten them with a screwdriver.

Specifications

Feature	Detail
Brand	T-Fal
Model Name	Nonstick Dishwasher Safe Cookware Fry Pan with Lid
Model Number	E76597
Material	Aluminum
Coating Description	Titanium Non-stick
Color	Onyx
Item Type Name	Fry Pan
Size	10-Inch
Capacity	3.45 Pounds
Handle Material	Silicone
Maximum Temperature	400°F (204.44°C) for pan, 350°F (177°C) for lid
Oven Safe	Yes
Dishwasher Safe	Yes
Compatible Devices	Gas, Electric, Ceramic (excluding Induction)

UPC	032406047501
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Warranty and Support

This T-Fal Ultimate Hard Anodized Nonstick Fry Pan With Lid comes with a **Limited Lifetime Warranty**. For warranty claims or product support, please refer to the contact information provided on the product packaging or visit the official T-Fal website.

Always retain your proof of purchase for warranty validation.

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Question

Example: How do I reset this device or fix this error?

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Model number, symptoms, what you tried, or the section of the manual you are using.

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