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Tefal A157B244

Tefal Frying Pans Set User Manual

Models: 20cm and 28cm Frying Pan Set (A157B244)

1. Introduction

This manual provides essential information for the safe and effective use of your new Tefal Frying Pans Set. This set includes one 20cm frying pan and one 28cm frying pan, designed for versatile cooking in any household. Please read these instructions carefully before first use and retain them for future reference.



Image: The Tefal 20cm and 28cm Frying Pans Set.

2. Product Features

- **Tefal's Unique Thermospot Technology:** An indicator that turns solid red when the pan has reached the optimum cooking temperature, ensuring perfect searing and locking in flavor.
- **Durable Non-Stick Coating:** Both frying pans feature a high-quality non-stick interior for stress-free cooking and easy food release.
- **Even Heat Distribution:** Designed to prevent hot spots that can cause food to burn, ensuring consistent cooking results.
- **PTFE Non-Stick Exterior:** Facilitates easy cleaning of the pan's exterior.
- **Bakelite Handles:** Ergonomically designed handles that remain cool to the touch during stovetop use and are oven safe up to 180°C (350°F) for up to 1 hour.
- **Dishwasher Safe:** For convenient and easy cleanup.



Image: Visual representation of the Thermospot indicator changing from 'Heat Up Pan' to 'Ready To Cook'.

3. Setup

Unpacking and First Use

1. Carefully remove all packaging materials and labels from the frying pans.
2. Wash the pans thoroughly with warm, soapy water using a soft sponge.
3. Rinse well and dry completely.

4. Before first use, condition the non-stick surface by rubbing a small amount of cooking oil over the entire interior surface with a paper towel.
5. Heat the pan over low heat for 30 seconds, then remove from heat and let cool.
6. Wipe off any excess oil. Your pans are now ready for use.

4. Operating Instructions

Cooking with Your Tefal Frying Pans

- **Heat Source:** These pans are compatible with gas and electric coil stovetops.
- **Preheating:** Place the pan on the stovetop over medium heat. Observe the Thermospot indicator in the center of the pan. It will turn solid red when the pan has reached the ideal cooking temperature (approximately 180°C / 350°F).
- **Cooking Oil:** While the non-stick coating allows for cooking with minimal oil, a small amount of cooking oil or butter is recommended for best results and flavor.
- **Utensils:** Use wooden, silicone, or heat-resistant plastic utensils to protect the non-stick coating. Avoid metal utensils that can scratch the surface.
- **Oven Use:** The pans with Bakelite handles are oven safe up to 180°C (350°F) for a maximum of 1 hour.
- **Heat Settings:** Use low to medium heat for most cooking tasks. High heat is generally not necessary due to the efficient heat distribution and can damage the non-stick coating over time.

5. Maintenance and Care

Cleaning and Storage

- **Cool Down:** Always allow the pan to cool completely before cleaning to prevent warping.
- **Hand Washing:** For best results and to prolong the life of the non-stick coating, hand washing with warm, soapy water and a soft sponge is recommended.
- **Dishwasher Use:** The pans are dishwasher safe. However, frequent dishwasher use may reduce the lifespan of the non-stick coating and the exterior finish.
- **Stubborn Food:** If food residue is difficult to remove, soak the pan in warm, soapy water for a few minutes before cleaning. Do not use abrasive cleaners, steel wool, or scouring pads.
- **Storage:** When storing pans, place a soft cloth or paper towel between them to protect the non-stick surface from scratches.

6. Troubleshooting

If you encounter any issues with your Tefal Frying Pans, please consider the following general advice:

- **Food Sticking:** Ensure the pan is properly preheated using the Thermospot indicator. Make sure to use a small amount of oil or butter. Over time, non-stick coatings can degrade; ensure you are following all care instructions.
- **Uneven Cooking:** Verify that your heat source is evenly distributing heat to the pan. Ensure the pan is centered on the burner.
- **Handle Getting Hot:** While Bakelite handles are designed to stay cool, extreme heat or prolonged exposure to high flames can cause them to warm. Ensure the flame does not extend beyond the base of the pan.

7. Specifications

Attribute	Detail
Brand	Tefal
Model Name	Aluminium Non-Stick
Item Model Number	A157B244
Material	Aluminium
Color	Black
Set Includes	1 x 20cm Frying Pan, 1 x 28cm Frying Pan
Special Feature	Dishwasher-Safe, Electric Stovetop Compatible, Gas Stovetop Compatible
Maximum Temperature	175 Degrees Celsius (350 Degrees Fahrenheit)
Handle Material	Heat-resistant Plastic (Bakelite)
Is Oven Safe	Yes (up to 180°C for 1 hour)
Has Nonstick Coating	Yes
Is Dishwasher Safe	Yes
Product Dimensions	10.83 x 17.72 x 4.33 inches
Item Weight	2.2 pounds (1 Kilogram)
Date First Available	August 8, 2012





Image: The base of a Tefal frying pan, showing the heat distribution design.

8. Warranty and Support

Tefal offers a lifetime warranty on the non-stick coating of these frying pans, subject to normal use and adherence to care instructions. For any product inquiries, technical support, or warranty claims, please refer to the contact information provided on the product packaging or visit the official Tefal website.
Please retain your proof of purchase for warranty purposes.

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