

Nordic Ware 20821

Nordic Ware Commercial Induction Fry Pan, 8.25-Inch Instruction Manual

Model: 20821

INTRODUCTION

This manual provides essential instructions for the safe and effective use of your Nordic Ware Commercial Induction Fry Pan, 8.25-Inch. This pan is constructed from aluminized steel with a unique tri-ply metal design, featuring a carbon steel core for strength and heat retention, and aluminum outer layers for even heating and corrosion protection. It is equipped with a premium non-stick interior coating and a removable rubber grip. Designed for versatility, it is compatible with induction, gas, and electric burners, and is also oven and broiler safe. This product is NSF-certified for restaurant use and proudly made in the USA.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the fry pan from its packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm, soapy water. Rinse completely and dry with a soft cloth. Do not use abrasive cleaners or scouring pads, as these can damage the non-stick surface.
3. **Handle Grip:** The pan features a removable rubber grip on the handle. Ensure it is securely in place for stovetop use. If using the pan in an oven or broiler, remove the rubber grip to prevent damage.

OPERATING INSTRUCTIONS

Stovetop Use

- **Compatible Cooktops:** This fry pan is designed for use on induction, gas, and electric stovetops.
- **Heat Settings:** Due to its efficient heat transfer, lower to medium heat settings are often sufficient for most cooking tasks. High heat should be used sparingly and only for short periods, such as searing, to prevent overheating and potential damage to the non-stick coating.
- **Cooking Utensils:** To preserve the non-stick surface, use only wooden, silicone, or plastic utensils. Avoid metal utensils, which can scratch and degrade the coating.
- **Preheating:** For best non-stick performance, preheat the pan for a minute or two on low to medium heat before adding food. A small amount of cooking oil or butter is recommended for optimal results and to extend the life of the non-stick coating.

Oven and Broiler Use

- **Remove Rubber Grip:** Always remove the rubber handle grip before placing the pan in an oven or under a broiler. The pan itself is oven safe.
- **Temperature Limits:** While oven safe, prolonged exposure to extremely high temperatures (e.g., above 400°F / 200°C) may reduce the lifespan of the non-stick coating.



Image: The Nordic Ware Commercial Induction Fry Pan containing stir-fried vegetables, demonstrating its use for various cooking tasks.

CARE AND MAINTENANCE

- **Hand Wash Only:** This fry pan is not dishwasher safe. Always hand wash with warm, soapy water and a soft sponge or cloth.
- **Avoid Abrasives:** Do not use steel wool, abrasive scrubbers, or harsh detergents, as these can damage the non-stick coating and the pan's exterior.
- **Stubborn Food:** For stubborn food residue, fill the pan with warm water and a small amount of dish soap, let it soak for 15-20 minutes, then clean gently.

- **Drying:** Dry the pan thoroughly after washing to prevent water spots and maintain its appearance.
- **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.



Image: A perfectly cooked omelet filled with vegetables and topped with sour cream and chives, illustrating the pan's capability for delicate cooking.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticks to the pan.	Insufficient oil/fat, pan not preheated, excessive heat, damaged non-stick coating.	Ensure pan is preheated and use a small amount of cooking oil or butter. Cook on medium heat. Avoid metal utensils. If coating is severely damaged, pan may need replacement.

Problem	Possible Cause	Solution
Pan does not heat evenly.	Incorrect burner size, pan not centered on heat source, warped pan.	Use a burner size appropriate for the pan's base. Ensure the pan is centered. Avoid extreme temperature changes that can cause warping.
Non-stick coating degrades or peels.	Use of metal utensils, abrasive cleaning, overheating, dishwasher use.	Always use wooden, silicone, or plastic utensils. Hand wash only with soft sponges. Avoid high heat for prolonged periods.
Handle gets too hot during stovetop use.	Flame/heat source extending beyond the pan's base, rubber grip not properly installed.	Ensure the heat source does not extend up the sides of the pan. Verify the rubber grip is securely in place. Use a pot holder if necessary.

SPECIFICATIONS

Brand:	Nordic Ware
Model Number:	20821
Capacity:	8.25 Inches (Diameter)
Material:	Aluminized Steel (Tri-ply construction with carbon steel core)
Coating:	Premium Non-Stick
Handle Material:	Rubber (Removable Grip)
Color:	Metallic
Compatible Devices:	Electric Coil, Gas, Smooth Surface Induction
Oven Safe:	Yes (with rubber grip removed)
Dishwasher Safe:	No (Hand Wash Only)
Certifications:	NSF-certified for restaurant use
Item Weight:	1.5 Pounds
Country of Origin:	USA

WARRANTY AND SUPPORT

For information regarding warranty coverage, product support, or to inquire about replacement parts, please contact Nordic Ware customer service directly. Refer to the official Nordic Ware website or product packaging for the most current contact information. You can visit the Nordic Ware store on Amazon for more products and information:[Nordic Ware Store](#)

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

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Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

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

Details

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

Submit question