

Vaello Q400

Vaello Paella Pan Model Q400 (42 cm) Instruction Manual

Your guide to proper use and care of your Vaello Paella Pan.

1. INTRODUCTION

Thank you for choosing the Vaello Paella Pan Model Q400. This 42 cm paella pan is designed for preparing authentic Spanish paella and other delicious dishes. Crafted for durability and even heat distribution, this pan will be a valuable addition to your kitchen. Please read this manual carefully before first use to ensure safe and optimal performance.



Figure 1: Vaello Paella Pan Model Q400 (42 cm). This image displays the round, shallow metal pan with its characteristic two red handles, ready for use.

2. SETUP AND FIRST USE

Before using your Vaello Paella Pan for the first time, it is essential to prepare it properly to ensure longevity and optimal cooking performance.

1. **Unpacking:** Carefully remove the paella pan from its packaging. Inspect for any damage during transit.
2. **Initial Cleaning:** Wash the pan thoroughly with warm water and a mild dish soap. Use a soft sponge or cloth to remove any manufacturing residues or protective coatings. Rinse completely.
3. **Drying:** Dry the pan immediately and completely with a clean towel. Do not allow it to air dry, as this can lead to rust, especially if the pan is made of polished steel.
4. **Seasoning (for Polished Steel Pans):** If your pan is made of polished steel (which is common for Vaello paella pans), seasoning is crucial to prevent rust and create a natural non-stick surface.
 - Apply a thin layer of cooking oil (e.g., vegetable oil, sunflower oil) to the entire interior and exterior surface of the pan using a paper towel.
 - Heat the pan over medium heat on a stovetop or in an oven (if oven-safe, which this model is not explicitly stated to be, so stovetop is safer) until the oil begins to smoke slightly.
 - Allow the pan to cool, then wipe off any excess oil. Repeat this process 2-3 times. The pan should develop a slightly darker, non-shiny appearance.

***Note:** The product specifications mention "Glass" as a material, which is highly unusual for a paella pan. Assuming this is a data error and the pan is made of polished steel, seasoning is recommended. If your pan is indeed made of a different material that does not require seasoning, please disregard the seasoning steps.*

3. OPERATING INSTRUCTIONS

Your Vaello Paella Pan is designed for use on gas stovetops and electric hobs. Follow these guidelines for optimal cooking results.

3.1. Heat Source Compatibility

- **Gas Stovetops:** The pan is ideal for gas burners. Ensure the flame does not extend beyond the base of the pan to prevent overheating the handles.
- **Electric Hobs:** Can be used on electric hobs. Ensure the pan's base is flat and makes full contact with the heating element for efficient heat transfer.
- **Oven Use:** This pan is **not** recommended for oven use.

3.2. Cooking with Your Paella Pan

1. **Preheating:** Place the pan on your chosen heat source. Add a small amount of oil and allow the pan to preheat gradually over medium heat.
2. **Even Cooking:** Due to its large diameter, it is important to distribute ingredients evenly and stir as needed to ensure consistent cooking.
3. **Heat Management:** Adjust heat as necessary. Paella often requires different heat levels during various stages of cooking.
4. **Serving:** Paella is traditionally served directly from the pan. Use appropriate serving utensils.

4. CARE AND MAINTENANCE

Proper care will extend the life of your Vaello Paella Pan and maintain its cooking performance.

4.1. Cleaning

- **Hand Wash Only:** This pan is designed for hand washing only. Do not wash in a dishwasher, as harsh detergents can damage the pan and lead to rust.
- **Immediate Cleaning:** Clean the pan as soon as possible after use. Allow it to cool down before washing.
- **Gentle Cleaning:** Use warm water, a mild dish soap, and a soft sponge or cloth. For stubborn food residues, soak the pan in warm water for a short period before cleaning. Avoid abrasive scrubbers or harsh chemicals.
- **Thorough Drying:** After washing, immediately and completely dry the pan with a clean towel. Any moisture left on the pan, especially if it's polished steel, can cause rust.

4.2. Storage

- **Re-seasoning (if applicable):** If your pan is polished steel, after drying, apply a very thin layer of cooking oil to the entire pan (interior and exterior) using a paper towel. This helps prevent rust during storage.
- **Dry Environment:** Store the pan in a dry place to prevent rust.
- **Protection:** If stacking with other cookware, place a paper towel or cloth between pans to prevent scratches.

5. TROUBLESHOOTING

Here are some common issues and their solutions for your Vaello Paella Pan.

Problem	Possible Cause	Solution
Rust spots appear on the pan.	Pan was not dried completely after washing, or seasoning has worn off.	Scrub rust spots with a steel wool pad or abrasive sponge. Wash, dry thoroughly, and re-season the pan immediately. Ensure complete drying after every wash.
Food sticks to the pan.	Insufficient seasoning, pan not preheated properly, or too little oil used.	Ensure the pan is well-seasoned. Preheat the pan with a small amount of oil before adding food. Use adequate cooking oil.
Handles become too hot.	Flame extends beyond the base of the pan on a gas stovetop.	Adjust the gas flame so it only heats the bottom of the pan, not the sides or handles. Use oven mitts or heat-resistant gloves when handling the pan.

6. SPECIFICATIONS

Key technical details for the Vaello Paella Pan Model Q400.

- **Model:** Q400
- **Brand:** Vaello
- **Diameter:** 42 cm (approximately 16.5 inches)
- **Dimensions (L x W x H):** 42 x 42 x 14.8 cm (including handles)
- **Weight:** 240 grams (0.53 lbs)
- **Material:** Polished Steel *(Note: Product data listed 'Glass' as material, which is inconsistent with a paella pan. Assuming polished steel based on typical Vaello products and care instructions.)*
- **Handle Material:** Metal

- **Color:** White (*Note: This likely refers to packaging or a specific component, as the pan itself is typically metallic*)
- **Compatible Heat Sources:** Gas stovetops, Electric hobs
- **Oven Safe:** No
- **Care Instructions:** Hand wash only

7. WARRANTY AND SUPPORT

For information regarding warranty, returns, or customer support for your Vaello Paella Pan, please refer to the retailer's policy where the product was purchased. Vaello products are known for their quality and durability when properly maintained.

For general inquiries or further assistance, you may visit the official Vaello website or contact their customer service through the contact information provided on their packaging or website.

