

Demeyere 48632

Demeyere Industry 5-Ply 12.5-inch Stainless Steel Fry Pan Instruction Manual

Model: 48632

1. INTRODUCTION

The Demeyere Industry 5-Ply 12.5-inch Stainless Steel Fry Pan (Model 48632) is engineered for high-performance cooking. Its multi-ply construction ensures optimal heat distribution and retention, making it suitable for various cooking tasks such as browning, searing, and frying. The pan features a patented Silvinox surface treatment for durability and easy maintenance, along with an ergonomic stay-cool handle and a helper handle for comfortable use.



Image 1: Demeyere Industry 5-Ply 12.5-inch Stainless Steel Fry Pan with Helper Handle.

2. KEY FEATURES

- **Manufactured in Belgium:** Reflecting a heritage of quality craftsmanship.
- **5-Ply Construction:** Offers outstanding heat conduction and retention for even cooking.
- **Patented Silvinox Surface Treatment:** Ensures stainless steel maintains its silvery finish, resists fingerprints, and is easy to clean.
- **Flatbase Stability:** Designed to prevent the pan from warping when heated, ensuring consistent contact with

the cooking surface.

- **Stay-Cool Handles:** Shot-blasted polished 18/10 stainless steel handles are securely welded, hygienic, and provide a firm, comfortable grip, designed to remain cool during stovetop use.



Image 2: Close-up of the ergonomic stay-cool handle, highlighting its design.

3. SETUP & FIRST USE

3.1 Unpacking

- Carefully remove the fry pan from its packaging.
- Remove all labels, stickers, and protective materials from the pan.

3.2 Initial Cleaning

- Before first use, wash the pan thoroughly with warm water and a mild dish soap.
- Rinse the pan completely to remove any soap residue.
- Dry the pan immediately with a soft cloth to prevent water spots.

4. OPERATING INSTRUCTIONS

4.1 Heat Management

- **Preheating:** Always preheat your pan before adding oil or food. This helps achieve optimal cooking results and reduces sticking.
- **Medium Heat:** For most cooking tasks, use medium heat. Stainless steel conducts heat efficiently, so high heat is rarely necessary and can lead to scorching or discoloration.
- **Water Droplet Test:** To check if the pan is adequately preheated, sprinkle a few drops of water onto the surface. If the water forms small beads that dance and evaporate slowly, the pan is ready. If it sizzles and evaporates immediately, it's too hot. If it just sits there, it's not hot enough.

COOKING WITH STAINLESS STEEL

Unlock the full potential of your stainless steel.



USE MEDIUM
HEAT



PREHEAT YOUR PAN
BEFORE ADDING OIL
OR BUTTER



GAS



ELECTRIC



INDUCTION

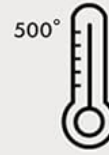


CERAMIC

COMPATIBLE WITH
ALL STOVETOPS



USE THE WATER DROPLET
TEST TO ENSURE YOUR
PAN IS PROPERLY HEATED



OVEN SAFE



DISHWASHER SAFE
HAND WASHING
RECOMMENDED

Image 3: Visual guide for cooking with stainless steel cookware.

4.2 Stovetop & Oven Compatibility

- The Demeyere Industry Fry Pan is compatible with all stovetops, including gas, electric, ceramic, and induction.
- The pan is oven safe, allowing for versatile cooking from stovetop to oven.

4.3 Using the Helper Handle

- The fry pan is equipped with a helper handle for easier lifting and maneuvering, especially when the pan is full.
- Always use oven mitts or a heat-resistant cloth when handling the helper handle, as it may become hot during prolonged cooking.



Image 4: The fry pan in use, cooking pork chops, demonstrating its capacity and helper handle.

5. CARE & MAINTENANCE

5.1 Cleaning

- **Hand Washing (Recommended):** For best results and to preserve the pan's finish, hand washing with warm soapy water and a soft sponge is recommended.
- **Dishwasher Use:** While the pan is dishwasher safe, frequent dishwasher use may dull the finish over time.
- **Stubborn Stains:** For food residue or discoloration, allow the pan to cool completely. Soak the pan in warm soapy water. For tougher stains or rainbow discoloration, a solution of vinegar and water or a specialized stainless steel cleaner can be used. Avoid abrasive cleaners, steel wool, or harsh scrubbing pads, as these can scratch the surface.



Image 5: Demeyere cookware is dishwasher safe, though hand washing is recommended for optimal care.

5.2 Storage

- Ensure the pan is completely dry before storing to prevent water spots or corrosion.
- If stacking pans, place a soft cloth or pan protector between them to prevent scratches.

6. SPECIFICATIONS

Feature	Detail
Brand	Demeyere
Model Number	48632
Material	Stainless Steel
Capacity / Size	12.5 Inches (Diameter)
Item Weight	5.4 Pounds
Product Dimensions	22.4 x 13.3 x 4.6 inches
Compatible Devices	Smooth Surface Induction (All Stovetops)
Product Care Instructions	Hand Wash Only
Handle Material	Stainless Steel
Oven Safe	Yes

Feature	Detail
Nonstick Coating	No
UPC	813248014179

7. TROUBLESHOOTING

7.1 Food Sticking

- **Solution:** Ensure the pan is properly preheated before adding oil or food. Use the water droplet test (see Section 4.1) to confirm the correct temperature. Add a sufficient amount of cooking oil or fat.

7.2 Discoloration (Blue/Rainbow Stains)

- **Cause:** High heat or certain minerals in water can cause harmless blue or rainbow-colored stains on stainless steel.
- **Solution:** These stains are cosmetic and do not affect performance. They can often be removed by scrubbing with a soft cloth and a solution of white vinegar or a specialized stainless steel cleaner.

7.3 Warping

- **Cause:** While Demeyere pans feature flatbase stability to resist warping, extreme and sudden temperature changes (e.g., plunging a hot pan into cold water) can potentially cause damage.
- **Solution:** Always allow the pan to cool down gradually before cleaning.

8. OFFICIAL PRODUCT VIDEO







Your browser does not support the video tag.

Video 1: An introductory video showcasing the Demeyere brand, its history, manufacturing process, and commitment to quality cookware.

9. WARRANTY & SUPPORT

For detailed warranty information, product registration, or customer support, please visit the official Demeyere website or contact their customer service department directly. Please retain your proof of purchase for any warranty claims.



	<p>Demeyere Cookware User Manual and Care Instructions</p> <p>Comprehensive guide for Demeyere cookware, covering usage, care, cleaning, and warranty information to ensure optimal performance and longevity.</p>
	<p>Demeyere Cookware: Instruction Manual, Care, and Warranty Guide</p> <p>Comprehensive guide for Demeyere cookware, covering usage instructions, cleaning tips, maintenance for non-stick surfaces, cooking precautions, and warranty information.</p>
	<p>Demeyere Cookware: User Manual, Care, and Warranty</p> <p>Comprehensive guide for Demeyere cookware, covering safe usage, cleaning instructions, maintenance tips, and warranty information.</p>
	<p>Demeyere Cookware: Instruction Manual and Care Guide</p> <p>Comprehensive guide to using, caring for, and maintaining Demeyere cookware, including safety precautions, cooking tips for different stovetops, and warranty information.</p>
	<p>Demeyere Cookware: Instruction Manual and Care Guide</p> <p>Comprehensive guide for Demeyere cookware, covering usage, care, safety precautions, and warranty information. Learn how to maintain your high-quality cookware for years to come.</p>
	<p>Demeyere Cookware User Manual and Care Guide</p> <p>Comprehensive guide for Demeyere cookware, covering usage, care, and warranty information in multiple languages.</p>

