

BK B1208.714

BK Fortalit 24cm Frying Pan Instruction Manual

Model: B1208.714 | Brand: BK

INTRODUCTION

The BK Fortalit Induction-Compatible Frying Pan, 24 cm, is crafted from high-quality enamelled steel, offering exceptional durability and versatility for various cooking tasks. This pan is designed for efficient heat distribution and is suitable for use on all hob types, including induction. Its robust construction ensures long-lasting performance, making it a valuable addition to any kitchen.

This manual provides essential information on the proper setup, operation, and maintenance of your BK Fortalit frying pan to ensure optimal performance and longevity.

SETUP AND FIRST USE

Before using your new BK Fortalit frying pan for the first time, please follow these steps:

- Unpacking:** Carefully remove the pan from its packaging. Remove any labels or protective materials attached to the pan.
- Initial Cleaning:** Wash the pan thoroughly with hot water and a mild dishwashing detergent. Rinse it well under running water and dry it completely with a soft cloth. This removes any manufacturing residues.
- Seasoning (Optional, but Recommended for Enamel):** While not strictly required like cast iron, a light seasoning can enhance the pan's performance. Heat the pan over low heat, add a small amount of cooking oil (e.g., vegetable oil), and spread it evenly across the entire inner surface with a paper towel. Let it heat gently for a few minutes, then remove from heat and wipe off any excess oil.



Image: The BK Fortalit 24cm Frying Pan, showcasing its distinctive blue enamelled interior and black exterior.

OPERATING INSTRUCTIONS

The BK Fortalit frying pan is highly versatile and suitable for various cooking methods, including sautéing, frying, grilling, stir-frying, and baking.

- **Heat Management:** The enamelled steel provides excellent heat conduction. Allow the pan to heat up slowly and evenly before adding ingredients. This ensures consistent cooking and prevents hot spots.
- **Oil Usage:** Since this pan does not have a non-stick coating, use a sufficient amount of cooking oil or fat to prevent food from sticking, especially when frying.
- **Utensils:** To protect the enamel layer, avoid using sharp or pointed metal utensils. Silicone, wooden, or plastic utensils are recommended.
- **Oven Use:** The pan is oven safe up to 230°C (446°F), allowing for seamless transition from stovetop to oven.
- **Stay-Cool Handles:** The handles are designed to remain cool during stovetop use for safe and comfortable handling.

Cooking Example: "Bonne Femme" Garnish

This video demonstrates the versatility of the BK Fortalit pan by preparing a classic "Bonne Femme" garnish, combining various ingredients with different cooking times into one harmonious dish.

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Video: A chef demonstrates cooking various ingredients in the BK Fortalit pan, highlighting its even heating and ease of use for complex dishes.



Image: The BK Fortalit 24cm Frying Pan ready for cooking, surrounded by fresh ingredients like avocado, lemon, and herbs.



Image: A close-up of the pan in use, showing a burger patty being flipped, demonstrating the pan's cooking surface.

MAINTENANCE AND CARE

Proper care will extend the life and maintain the appearance of your BK Fortalit frying pan.

- **Cleaning:** The pan is dishwasher safe. However, hand washing is recommended to preserve the pan's beauty and finish for a longer period. Use warm soapy water and a soft sponge or cloth.
- **Avoid Abrasives:** Do not use metal scouring pads, abrasive powders, or other aggressive cleaning agents, as these can damage the enamel layer.
- **Storage:** Store the pan in a dry place. If stacking with other cookware, place a soft cloth or pan protector between them to prevent scratches.



Image: A collection of BK Fortalit cookware, including frying pans and pots, neatly stored in a kitchen, demonstrating their design and stackability.

SPECIFICATIONS

Feature	Description
Brand	BK
Model Number	B1208.714
Product Diameter	24 Centimeters
Material	Alloy Steel (Enamelled)
Color	Blue (Interior), Black (Exterior)
Special Feature	Oven Safe

Oven Safe Temperature	Up to 230°C (446°F)
Dishwasher Safe	Yes
Compatible Devices	All hob types, including Induction
Special Applications	Sautéing, Frying, Grilling, Stir-frying, Baking
PFAS-Free	Yes

TROUBLESHOOTING

If you encounter any issues with your BK Fortalit frying pan, consider the following:

- Food Sticking:** Ensure sufficient oil or fat is used. Preheat the pan properly before adding ingredients. The pan's surface is enamelled steel, not a non-stick coating, so adequate lubrication is crucial.
- Discoloration:** High heat or certain foods can sometimes cause temporary discoloration. This is usually cosmetic and does not affect the pan's performance. Ensure proper cleaning after each use.
- Enamel Chipping:** Avoid dropping the pan or hitting it with hard objects, as this can chip the enamel. Do not use metal utensils that can scratch or chip the surface.

WARRANTY AND SUPPORT

Your BK Fortalit frying pan comes with a 2-year warranty. For warranty claims or further support, please contact BK customer service through their official website or the retailer where the product was purchased.

Visit the official BK Store for more information and product registration [BK Store on Amazon.de](#)