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› Tefal C6200202 Titanium Excellence Frying Pan User Manual (30 cm)

## T-Fal C6200202

# Tefal C6200202 Titanium Excellence Frying Pan User Manual (30 cm)

Model: C6200202 (Item Model Number: C6200705) | Brand: T-Fal

## 1. INTRODUCTION

Thank you for choosing the Tefal C6200202 Titanium Excellence Frying Pan. This manual provides important information for the safe and effective use, care, and maintenance of your new frying pan. Please read these instructions carefully before first use and retain them for future reference.

### Important Safety Information

- Always supervise cooking. Never leave a pan unattended on a hot stovetop.
- Do not heat an empty pan for extended periods, as this can damage the non-stick coating and the pan itself.
- Use appropriate heat settings. High heat is generally not required for non-stick pans. Medium heat is often sufficient.
- Handles can become hot during cooking. Always use oven mitts or pot holders when handling the pan.
- Keep children away from the cooking area.
- Ensure the pan is stable on the stovetop before cooking.

## 2. PRODUCT OVERVIEW

The Tefal C6200202 Frying Pan is designed for versatile cooking, featuring a durable Titanium Excellence non-stick coating and an induction-compatible base. Its 30 cm diameter makes it suitable for a variety of dishes.

### Key Features:

- **Titanium Excellence Non-Stick Coating:** Provides enhanced durability and superior non-stick performance.
- **Thermospot Temperature Indicator:** Changes color to indicate when the pan has reached the optimal cooking temperature.
- **Induction Base:** A 4.5 mm thick base ensures even heat distribution and compatibility with all stovetop types, including induction.
- **Oven Safe:** Can be used in the oven up to 175°C (350°F).
- **PFOA-Free:** Manufactured without PFOA for safe cooking.





Image: Top-down view of the Tefal frying pan, highlighting the Thermospot indicator in the center of the cooking surface. The non-stick coating pattern is visible.



Image: A graphic displaying the 'Titanium Excellence' logo, emphasizing the advanced non-stick technology used in the pan's construction.

### 3. SETUP

#### Before First Use:

1. Remove all packaging materials, labels, and tags from the pan.
2. Wash the pan thoroughly with warm, soapy water using a soft sponge.
3. Rinse the pan completely and dry it with a soft cloth.
4. Lightly condition the non-stick surface by rubbing a small amount of cooking oil over the entire interior with a paper towel. Wipe off any excess oil. This step helps to maintain the non-stick properties.

### 4. OPERATING INSTRUCTIONS

#### Compatible Heat Sources:

This pan is suitable for use on all types of stovetops, including:

- Electric
- Gas
- Ceramic
- Halogen
- Induction

#### Using the Thermospot Temperature Indicator:

The Thermospot indicator, located in the center of the pan, changes color to signal when the pan has reached the ideal temperature for cooking. When the pattern in the center disappears and the spot turns solid red, the pan is perfectly preheated and ready for food to be added, ensuring optimal searing and cooking results.

#### Cooking Practices:

- **Heat Settings:** Use low to medium heat for most cooking tasks. High heat is rarely necessary and can shorten the lifespan of the non-stick coating.
- **Oil/Fat:** While the non-stick coating allows for cooking with minimal oil, a small amount of cooking oil or butter can enhance flavor and browning.
- **Utensils:** To protect the non-stick surface, use wooden, silicone, or plastic utensils. Metal utensils, while sometimes advertised as compatible with advanced coatings, should be used with caution to avoid scratching.
- **Oven Use:** The pan is oven safe up to 175°C (350°F) for a maximum of one hour. Do not exceed this temperature or duration.



Image: The Tefal frying pan containing cooked shrimp and cherry tomatoes, demonstrating its use for preparing meals.

## 5. MAINTENANCE AND CARE

### Cleaning:

- **Cool Down:** Always allow the pan to cool completely before washing. Submerging a hot pan in cold water can cause 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 Safe:** This pan is dishwasher safe. However, frequent dishwasher use may dull the exterior finish over time. Ensure no sharp objects in the dishwasher can scratch the non-stick surface.
- **Stubborn Food:** For baked-on food, soak the pan in warm, soapy water for a few minutes before cleaning. Do not use abrasive cleaners, steel wool, or scouring pads, as these can damage the non-stick surface.

### Storage:

When storing pans, place a soft cloth or pan protector between them to prevent scratching the non-stick surface.

## 6. TROUBLESHOOTING

- **Food Sticking:** Ensure the pan is properly preheated (check Thermospot) and that you are using a small amount of oil or fat. Overheating or using metal utensils can degrade the non-stick coating over time. Re-condition the pan with oil after cleaning.
- **Uneven Heating:** Ensure the pan is centered on the heat source. For induction cooktops, verify that the burner size

matches the pan's base diameter.

- **Loose Handle:** If the handle becomes loose, carefully tighten the screw located on the underside of the handle. Do not overtighten.
- **Pan Warping:** This can occur if a hot pan is exposed to cold water. Always allow the pan to cool naturally before washing.

## 7. SPECIFICATIONS

Feature	Detail
Brand	T-Fal
Model Number	C6200202
Item Model Number	C6200705
Material	Aluminum (Pan Body), Titanium (Coating), Bakelite (Handle)
Coating	Titanium Excellence Non-Stick
Diameter	30 cm
Induction Base Thickness	4.5 mm
Color	Black
Compatible Stovetops	Electric, Gas, Ceramic, Halogen, Induction
Oven Safe Temperature	Up to 175°C (350°F) for 1 hour
Dishwasher Safe	Yes
PFOA Free	Yes
Item Weight	3.53 pounds (approx. 1.6 kg)
GTIN (UPC)	03168430237896



Image: The bottom of the Tefal frying pan, illustrating its induction-compatible base design for efficient heat transfer.

## 8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or visit the official T-Fal website. Keep your proof of purchase for any warranty claims.

For further assistance, contact T-Fal customer service through their official channels.