

BALLARINI 75001-651

BALLARINI Parma Forged Aluminum Nonstick Fry Pan Set (Model 75001-651) Instruction Manual

Comprehensive guide for setup, operation, and maintenance of your Ballarini Parma fry pan set.

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1. INTRODUCTION

The Ballarini Parma Forged Aluminum Nonstick Fry Pan Set, Model 75001-651, brings Italian culinary tradition to your kitchen. This 2-piece set includes a 10-inch and a 12-inch fry pan, designed for everyday cooking. Featuring a revolutionary speckled Granitium nonstick coating, these pans offer quick food release and are highly durable. The innovative Thermopoint heat-sensitive handle provides visual cues for optimal cooking and cleaning temperatures. Crafted from pure aluminum, the pans ensure rapid and even heating, making them an efficient and lightweight addition to your cookware collection.

Sear meat, sauté vegetables, and cook eggs for the whole family with the Italian-made 2-piece set



Image: Front view of the Ballarini Parma 2-Piece Fry Pan Set, showcasing both the 10-inch and 12-inch pans.

2. SETUP

2.1 Initial Cleaning

Before first use, wash the fry pans thoroughly with warm soapy water. Rinse and dry completely. This removes any manufacturing residues.

2.2 Preparing for First Use

Lightly coat the nonstick surface with a small amount of cooking oil (e.g., vegetable oil, canola oil). Heat the pan over low to medium heat for 30 seconds, then remove from heat and let it cool. Wipe off any excess oil with a paper towel. This conditioning step helps to optimize the nonstick performance.

2.3 Understanding Thermopoint Technology

The Thermopoint heat-sensitive handle indicates the pan's temperature. It turns red when the pan is hot and ready for

cooking, and green when it has cooled down sufficiently for safe handling and cleaning. This feature helps prevent overheating and ensures proper cooling before washing.

GRANITIUM nonstick- 3 layers of ceramic reinforced coating for quick release



Image: Close-up view of the Thermopoint indicator on the pan handle, showing its color-changing feature.

3. OPERATING INSTRUCTIONS

3.1 Heat Management

- Always use low to medium heat settings. High heat can damage the nonstick coating over time and is generally not necessary due to the pan's efficient heat distribution.
- Wait for the Thermopoint indicator to turn red before adding food to ensure the pan is at the optimal cooking temperature.
- The cold forged aluminum body ensures efficient and even heat spread, eliminating hot spots.

Ergonomic, stay cool handle



Image: A Ballarini fry pan on a wooden surface with a perfectly fried egg, illustrating the pan's even heat distribution.

3.2 Utensil Use

While the Granitium nonstick coating is designed to be highly scratch-resistant and metal-safe, using wooden, silicone, or plastic utensils is recommended to prolong the life of the nonstick surface.

Smooth ceramic bottom safe to use on
all cooktops, except induction



Image: Two Ballarini fry pans containing cooked food, with metal utensils visible, highlighting the coating's durability.

3.3 Cooking with Nonstick

- The Granitium nonstick coating offers quick release, allowing for cooking with less oil or butter for healthier meals.
- Avoid using aerosol cooking sprays as they can leave a residue that may build up over time and affect the nonstick performance.
- The pans are suitable for searing meats, sautéing vegetables, and cooking eggs.

Cold-forged aluminum body for superior heat retention and distribution



Image: Ballarini fry pans on a kitchen counter, ready for cooking, surrounded by fresh ingredients.

3.4 Official Product Video

Your browser does not support the video tag.

Video: Official product overview of BALLARINI Parma Nonstick Cookware by Zwilling J.A. Henckels, demonstrating its features and use.

4. CARE & MAINTENANCE

4.1 Cleaning Instructions

- **Hand Wash Only:** To preserve the nonstick coating and overall lifespan of your pans, hand washing is strongly recommended.
- Allow the pan to cool completely before washing. The Thermopoint indicator will turn green when it's safe to handle and clean. Washing a hot pan can cause warping or damage to the nonstick surface.
- Use warm soapy water and a soft sponge or cloth. Avoid abrasive cleaners, scouring pads, or steel wool, as these can scratch the nonstick surface.

- The exterior ceramic coating is designed for easy cleaning.

Set includes 10-inch and 12-inch fry pan



Image: A Ballarini fry pan containing cooked meatballs, demonstrating the easy-to-clean nature of the pan's surface.

4.2 Storage

When storing pans, especially when stacking, place a soft cloth or paper towel between them to prevent scratching the nonstick surface.

5. TROUBLESHOOTING

5.1 Food Sticking

- Ensure the pan is properly preheated (Thermopoint red) before adding food.
- Always use a small amount of oil or butter, even with nonstick, for best results and flavor.
- Avoid using high heat, which can degrade the nonstick coating over time.
- Re-season the pan by lightly coating with oil and heating on low for 30 seconds, then wiping clean.

5.2 Pan Warping

- Sudden temperature changes (e.g., placing a hot pan under cold water) can cause warping. Always allow the pan to cool naturally before washing.
- Ensure the pan size matches the burner size to distribute heat evenly and prevent localized overheating.

6. SPECIFICATIONS

Feature	Detail
Brand	BALLARINI
Model Name	Parma
Model Number	75001-651
Material	Forged Aluminum
Coating	GRANITIUM Nonstick (reinforced with ceramic particles)
Color	Granite
Included Components	10-inch Fry Pan, 12-inch Fry Pan
Handle Material	Ergonomic, Stay-Cool Handle with Thermopoint Indicator
Compatible Cooktops	Gas stovetop compatible (not induction compatible)
Product Care	Hand Wash Only
Item Weight	4.2 pounds (for the set)
Origin	Made in Italy

Made in Italy



Image: Bottom view of a Ballarini fry pan, illustrating its smooth ceramic base suitable for various cooktops, excluding induction.

7. WARRANTY INFORMATION

The Ballarini Parma Forged Aluminum Nonstick Fry Pan Set comes with a **Lifetime Warranty Against Manufacturer's Defects**. This warranty covers defects in materials and workmanship under normal household use. Please retain your proof of purchase for any warranty claims. For specific terms and conditions, refer to the official Ballarini website or contact customer support.

8. CUSTOMER SUPPORT

For further assistance, questions, or to report any issues with your Ballarini Parma Fry Pan Set, please contact Ballarini customer support. Contact information can typically be found on the product packaging or the official Ballarini website.

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

Anonymous

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