

Breville 32076

Breville Thermal Pro Stainless Steel Frying Pan

Model: 32076

Brand: Breville

1. PRODUCT OVERVIEW

The Breville Thermal Pro Stainless Steel Frying Pan is designed for high-performance cooking. Featuring a 12.5-inch diameter and a convenient helper handle, this skillet is constructed with tri-ply aluminum and stainless steel cladding, ensuring even heat distribution and resistance to warping. It is suitable for all cooktops, including induction, and is oven safe up to 500°F (260°C). The pan is also dishwasher safe for easy cleaning.

Key features include:

- **Durable & Even-Heating:** Tri-ply aluminum and stainless steel clad construction with an impact-bonded, stainless steel induction cookware base.
- **Convenient Cleanup:** Induction-suitable and dishwasher safe.
- **Drip-Free Pouring:** Unique rolled-edge rim for clean pouring and protection against utensil damage.
- **Stove to Oven Performance:** Cast stainless steel handles are dual-riveted for control and oven safe to 500°F (260°C).



Image 1.1: The Breville Thermal Pro Stainless Steel Frying Pan, showcasing its main handle and helper handle.

2. SETUP AND INITIAL USE

2.1. Before First Use

1. Remove all packaging materials, labels, and tags from the pan.
2. Wash the pan thoroughly with warm, soapy water. Use a soft cloth or sponge.
3. Rinse the pan completely and dry it immediately with a clean towel to prevent water spots.

2.2. Understanding the Construction

The pan features a tri-ply construction for optimal performance:

- **Magnetic 439 Stainless Steel:** Outer layer for induction compatibility and durability.
- **Aluminum Core:** Middle layer for rapid and even heat distribution.
- **304 Stainless Steel:** Inner cooking surface, durable and easy to clean.

Magnetic 439
Stainless Steel

Aluminum Core

304 Stainless Steel

Tri-ply Stainless Steel

Triple-layer aluminum and stainless steel clad construction for superior cooking performance

Image 2.1: Diagram illustrating the tri-ply construction of the pan, detailing the layers of stainless steel and aluminum core.

Thermal Pro® Cookware

Superior Heat-Conducting Base

Thermal Pro base combined with tri-ply construction delivers superior cooking performance and all range suitability.

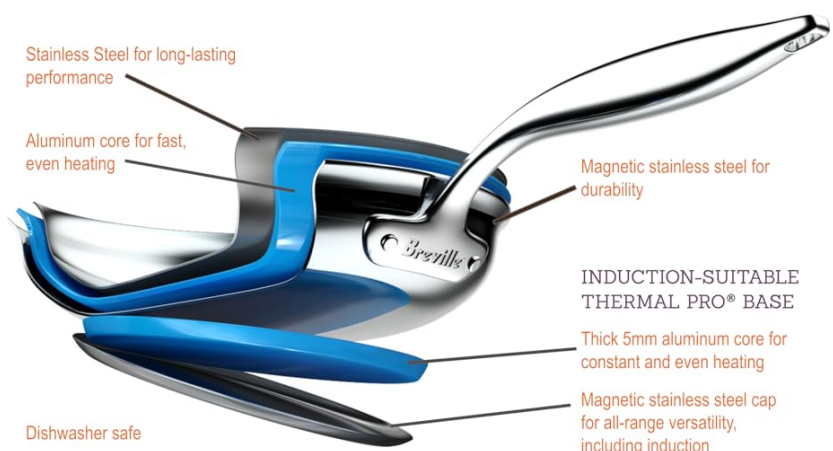


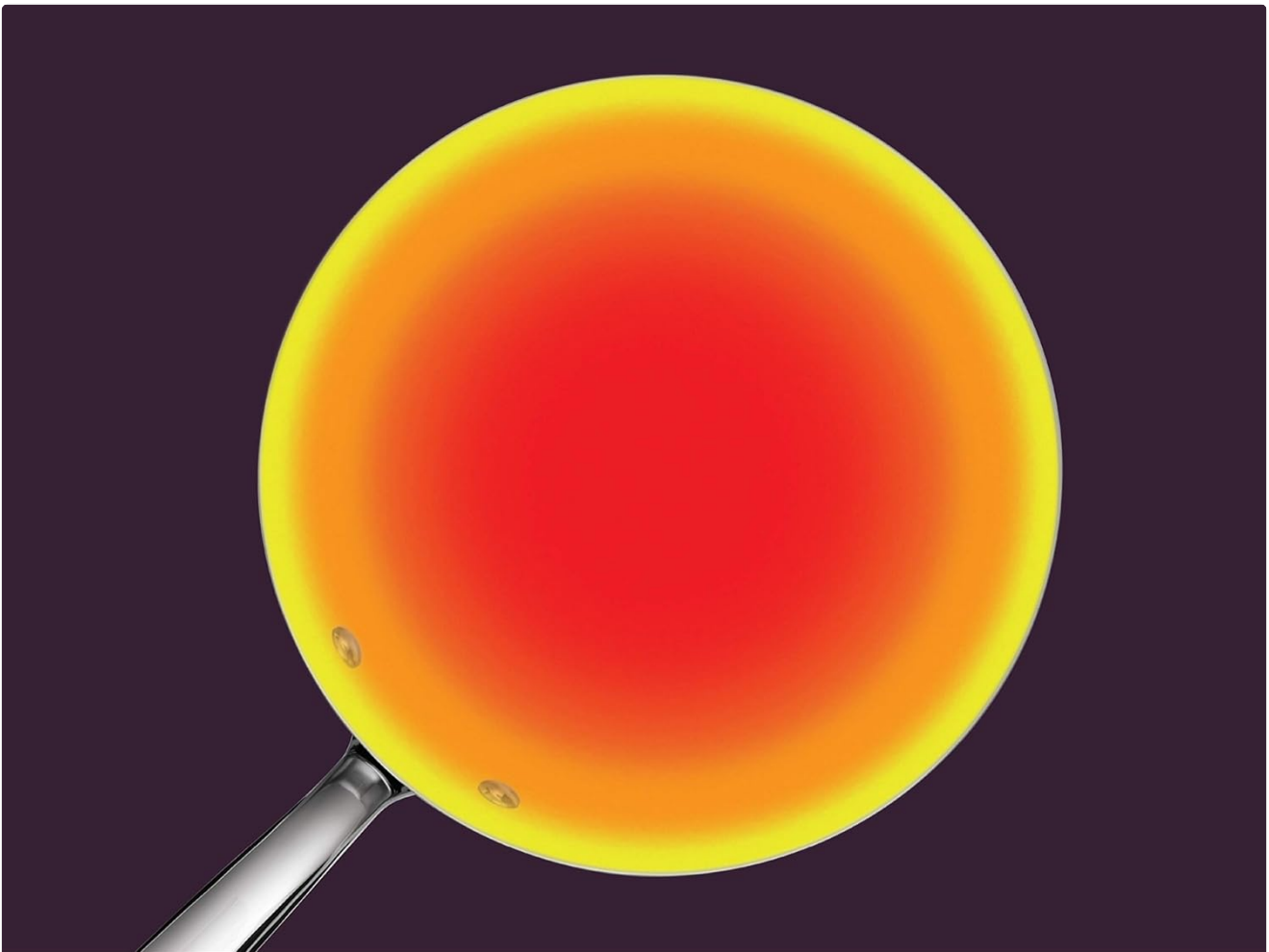
Image 2.2: A cutaway view of the Thermal Pro base, highlighting the thick aluminum core and magnetic stainless steel cap for even heating and induction compatibility.

3. OPERATING GUIDELINES

3.1. Heat Management

Due to its superior heat conductivity, the Breville Thermal Pro pan requires lower heat settings than traditional cookware. Always preheat the pan on medium to medium-high heat. Overheating can cause food to stick and may lead to discoloration of the pan.

- **Preheating:** Place the pan on the heat source. After a few minutes, sprinkle a few drops of water into the pan. If the water beads up and dances across the surface, the pan is properly preheated. If it evaporates immediately, the pan is too hot; remove it from heat and let it cool slightly before trying again.
- **Cooking Oils:** Add cooking oil or fat after the pan is preheated. This helps create a non-stick surface.
- **Even Heat Distribution:** The pan's design ensures heat spreads evenly across the cooking surface, reducing hot spots.



Even Heat and Thermal Stability

Warp-resistant impact bonded base maintains even heat throughout pan and is induction suitable

Image 3.1: Visual representation of even heat distribution across the pan's surface, indicating thermal stability.

3.2. Cooktop Compatibility

This pan is compatible with all cooktops, including gas, electric, ceramic, and induction. The magnetic stainless steel base ensures efficient performance on induction surfaces.

3.3. Oven Use

The pan is oven safe up to 500°F (260°C), allowing for versatile cooking from stovetop to oven. Always use oven mitts when handling the pan after oven use, as handles will be hot.

3.4. Using the Helper Handle

The 12.5-inch pan is equipped with a helper handle for easier lifting and maneuvering, especially when the pan is full. Always use both the main handle and the helper handle when lifting a hot or heavy pan.



Image 3.2: Side profile of the pan, highlighting the ergonomic main handle and the practical helper handle for balanced lifting.

4. CARE AND MAINTENANCE

4.1. Cleaning

The Breville Thermal Pro Frying Pan is dishwasher safe for convenient cleaning. For best results and to maintain its luster, hand washing is recommended.

- **Hand Washing:** Allow the pan to cool completely before washing. Use warm, soapy water and a non-abrasive sponge or cloth. For stubborn food residue, soak the pan in hot soapy water for a few minutes before cleaning.
- **Dishwasher Use:** While dishwasher safe, repeated dishwasher cycles may dull the finish over time.
- **Removing Stains:** For discoloration or stubborn stains, a stainless steel cleaner or a paste made of baking soda and water can be used. Apply, let sit, then scrub gently and rinse thoroughly.
- **Drip-Free Rim:** The unique rolled-edge rim is designed to prevent drips when pouring liquids, also making cleanup around the edges easier.



Dishwasher Safe

Edge-to-edge base ensures pans are completely dishwasher safe - forever

Image 4.1: The pan is designed for easy cleaning and is fully dishwasher safe.

4.2. 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.

5. TROUBLESHOOTING

5.1. Food Sticking

Stainless steel pans are not inherently non-stick. Sticking often occurs due to insufficient preheating or not using enough cooking fat.

- **Solution:** Ensure the pan is properly preheated using the water bead test (see Section 3.1). Use an adequate amount of oil or butter. Allow food to cook undisturbed until it naturally releases from the surface.

5.2. Discoloration or Rainbow Stains

High heat or certain minerals in water can cause a rainbow-like discoloration on stainless steel, known as "heat tint" or "rainbowing."

- **Solution:** This is harmless and does not affect performance. To remove, use a stainless steel cleaner or a solution of white vinegar and water (1 part vinegar to 3 parts water). Apply, let sit for a few minutes, then scrub and rinse.

5.3. Warping

While the Breville Thermal Pro pan is designed to be warp-resistant, extreme temperature changes can potentially cause warping over time.

- **Prevention:** Always allow the pan to cool gradually before washing. Avoid plunging a hot pan into cold water.

6. SPECIFICATIONS

Feature	Detail
Brand	Breville
Model Name	Thermal Pro
Item Model Number	32076
Material	Stainless Steel (Tri-Ply Clad)
Color	Stainless Steel
Capacity / Size	12.5 Inches
Item Weight	4.75 Pounds
Product Dimensions	22.75 x 14 x 4.63 inches
Compatible Devices	Smooth Surface Induction (All Cooktops)
Maximum Temperature	500°F (260°C) Oven Safe
Dishwasher Safe	Yes
Nonstick Coating	No
UPC	051153320767, 735533299514

7. WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the official Breville website or contact Breville customer service directly. Keep your purchase receipt as proof of purchase.

Breville Official Website: www.breville.com

