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› Ballarini Ferrara Granitium Frying Pan 28 cm Instruction Manual

**BALLARINI 75001-856-0**

# Ballarini Ferrara Granitium Frying Pan 28 cm Instruction Manual

## INTRODUCTION

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This manual provides essential information for the safe and effective use of your Ballarini Ferrara Granitium Frying Pan, 28 cm. Please read these instructions carefully before first use and retain them for future reference.

The Ballarini Ferrara Granitium Frying Pan features a durable, scratch-resistant, and non-stick granitium coating. It is constructed from strong cold-forged aluminum and includes an ergonomic, thermo-insulated plastic handle. This pan is oven-safe up to 160°C and suitable for all hob types, including induction.



Image: Top view of the Ballarini Ferrara Granitium Frying Pan, 28 cm.

## SETUP

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1. **Unpacking:** Carefully remove the frying pan from its packaging. Inspect for any damage. If damage is found, do not use the product and contact customer support.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm soapy water and a soft sponge. Rinse completely and dry with a soft cloth. This removes any manufacturing residues.

3. **Light Seasoning (Optional for enhanced non-stick properties):** After drying, lightly coat the entire non-stick interior surface with a small amount of cooking oil (e.g., vegetable oil, canola oil) using a paper towel. Heat the pan over low heat for 30 seconds, then remove from heat and let it cool. Wipe off any excess oil. This step helps to condition the non-stick surface.

## OPERATING INSTRUCTIONS

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- **Heat Settings:** Always use low to medium heat for cooking. The pan's cold-forged aluminum construction ensures excellent heat distribution, making high heat unnecessary and potentially damaging to the non-stick coating over time. Excessive heat can also cause food to stick and burn.
- **Preheating:** Allow the pan to preheat for a short period (1-2 minutes) on low to medium heat before adding food. Some models feature a thermo-indicator on the handle that changes color to signal optimal cooking temperature.
- **Cooking Oils:** While the non-stick coating allows for cooking with minimal oil, a small amount of cooking oil or butter can enhance flavor and browning. Avoid using cooking sprays that contain propellants, as these can build up and damage the non-stick surface.
- **Utensils:** Use only wooden, silicone, or plastic utensils to protect the non-stick surface from scratches. Metal utensils can damage the coating.
- **Hob Compatibility:** This pan is suitable for all types of cooking surfaces, including gas, electric, ceramic, and induction hobs.
- **Oven Use:** The pan is oven-safe up to 160°C (320°F). Ensure the handle does not exceed this temperature limit. Do not use under a broiler.



Image: Frying pan in use on an induction hob.

## MAINTENANCE AND CARE

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- **Cool Down:** Always allow the pan to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Cleaning:** The pan is dishwasher safe. However, hand washing with warm soapy water and a soft sponge is recommended to prolong the life of the non-stick coating and maintain its appearance. For stubborn food residues, soak the pan in warm soapy water for a few minutes before cleaning.
- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or scouring pads, as these can scratch and damage the non-stick surface.
- **Storage:** When storing pans, especially when stacking, place a soft cloth or pan protector between them to prevent scratches to the non-stick surface.

## TROUBLESHOOTING

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### Food Sticking:

Ensure you are using low to medium heat. High heat can degrade the non-stick coating over time. Make sure the pan is clean and free of residue from previous cooking. Re-apply a light oil coating if necessary.

### Pan Warping:

Warping can occur if a hot pan is exposed to sudden temperature changes, such as being placed under cold water immediately after cooking. Always allow the pan to cool gradually before cleaning.

### Discoloration:

Minor discoloration of the exterior or interior may occur over time due to heat exposure. This is normal and does not affect the pan's performance. Stubborn stains on the exterior can sometimes be removed with a non-abrasive cleaner designed for cookware.

## SPECIFICATIONS

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<b>Brand</b>	BALLARINI
<b>Model Number</b>	75001-856-0
<b>Size</b>	28 cm
<b>Material</b>	Aluminum (body), Stainless Steel (handle core)
<b>Coating</b>	Granitium (5-layer non-stick)
<b>Color</b>	Gray
<b>Oven Safe Temperature</b>	Up to 160°C (320°F)
<b>Hob Compatibility</b>	All types, including Induction
<b>Dishwasher Safe</b>	Yes
<b>Item Weight</b>	1 Kilogram



Image: Bottom view of the frying pan, highlighting its base.

## WARRANTY AND SUPPORT

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For detailed warranty information and customer support, please refer to the official BALLARINI website or contact the retailer where the product was purchased. Keep your proof of purchase for any warranty claims.

You can often find additional product information and FAQs on the manufacturer's official website: [www.ballarini.com](http://www.ballarini.com)

