

Demeyere 25632

Demeyere Atlantis Proline 12.6-inch Stainless Steel Fry Pan User Manual

Model: 25632 | Brand: Demeyere

INTRODUCTION

The Demeyere Atlantis Proline 12.6-inch Stainless Steel Fry Pan is engineered for superior cooking performance, appealing to both professional and home chefs. Its advanced 7-layer construction ensures exceptional heat distribution and retention, leading to perfect browning and frying results. The pan features a specialized 7-Ply Material with an aluminum core extending to the edge, guaranteeing even heat spread across the entire cooking surface. Proprietary technology maintains a flat base even under high heat, and the patented Silvinox surface treatment preserves its silvery-white matte appearance while resisting fingerprints and simplifying cleaning. Designed for ease of use, it includes stay-cool, welded handles and rolled rims for dripless pouring.



Image: The Demeyere Atlantis Proline 12.6-inch Stainless Steel Fry Pan, showcasing its polished stainless steel finish and ergonomic helper handle.

SETUP AND FIRST USE

- Unpacking:** Carefully remove the fry pan from its packaging. Inspect for any damage.
- Initial Cleaning:** Before first use, wash the pan thoroughly with warm soapy water and a soft sponge. Rinse well and dry immediately to prevent water spots.

3. **Preheating:** Proper preheating is crucial for optimal cooking and to prevent food from sticking.

- Place the empty pan on your stovetop over medium heat.
- Allow 2-3 minutes for the pan to heat up.
- Perform the **Water Droplet Test:** Add a few drops of water to the pan. If the pan is sufficiently hot, the water will form small, mercury-like balls that roll around the surface before evaporating. If the water sizzles and evaporates immediately, the pan is not hot enough. If it evaporates without sizzling, the pan is too hot and should be removed from heat to cool slightly before trying again.
- Once the pan passes the water droplet test, add your cooking oil or fat. Allow the oil to heat for about 30 seconds before adding food.



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BELGIUM

Atlantis 7

Image: An infographic illustrating key principles for cooking with stainless steel, including using medium heat, preheating, compatible stovetops, the water droplet test, oven safety, and cleaning recommendations.

OPERATING INSTRUCTIONS

- **Heat Management:** The 7-ply construction provides excellent heat distribution. Always start with medium heat and adjust as needed. High heat is rarely necessary and can lead to scorching or food sticking.
- **Stovetop Compatibility:** This pan is compatible with all stovetops, including gas, electric, induction, and ceramic. Its flat base stability ensures optimal contact and performance on all surfaces.
- **Cooking with Stainless Steel:** For best results and to minimize sticking, ensure the pan is properly preheated and sufficient cooking fat is used. Allow food to naturally release from the pan; do not force it. Browning occurs when the food forms a crust and detaches easily.
- **Using the Helper Handle:** The 12.6-inch pan is substantial. Utilize the helper handle for safe and easy lifting, especially when the pan contains food.
- **Oven Safe:** The pan is oven safe, allowing for versatile cooking from stovetop to oven.



Image: The Demeyere fry pan on an induction cooktop, actively cooking two pieces of meat, demonstrating its use in a kitchen setting.



Image: A wider view of the Demeyere fry pan on an induction cooktop, with two pieces of meat cooking, showing the surrounding kitchen environment.

MAINTENANCE AND CLEANING

- **Dishwasher Safe:** The Demeyere Atlantis Proline fry pan is dishwasher safe for convenience.
- **Hand Washing Recommended:** For best results and to maintain the pan's pristine appearance, hand washing is recommended. Use warm soapy water and a non-abrasive sponge or cloth.
- **Silvinox Surface Treatment:** The patented Silvinox surface treatment helps the stainless steel maintain its silvery finish, resists fingerprints, and makes cleaning easier.
- **Removing Stubborn Stains:** For stubborn food residue or discoloration (e.g., blue/rainbow tint from overheating), a stainless steel cleaner or a paste made of baking soda and water can be used. Apply, let sit for a few minutes, then scrub gently and rinse thoroughly. Avoid steel wool or harsh abrasive cleaners.
- **Storage:** Ensure the pan is completely dry before storing to prevent water spots. Store in a way that prevents scratching of the cooking surface.

TROUBLESHOOTING

Food Sticking:

This is most commonly due to insufficient preheating or not using enough cooking fat. Ensure the pan passes the water droplet test before adding oil, and allow the oil to heat up before adding food. Avoid overcrowding the pan, which can lower the pan's temperature.

Discoloration or Rainbow Stains:

These are typically caused by overheating or certain minerals in water. They are harmless and do not affect cooking performance. They can often be removed with a stainless steel cleaner or a solution of white vinegar and water.

Pan Not Heating on Induction Cooktop:

While the Demeyere Atlantis Proline is designed for induction, ensure your cooktop burner size matches the pan's base diameter as closely as possible. Some induction cooktops may have minimum pan size requirements. If issues persist, consult your cooktop's manual or contact Demeyere customer support.

SPECIFICATIONS

Feature	Detail
Brand	Demeyere
Model Number	25632
Material	Stainless Steel (7-ply construction)
Capacity / Size	12.6 Inches
Compatible Devices	Gas, Electric, Induction, Ceramic
Product Care Instructions	Dishwasher Safe (Hand washing recommended)
Handle Material	Stainless Steel
Item Weight	7.26 pounds (approx. 3.3 kg)
Oven Safe	Yes
Nonstick Coating	Yes (Refers to the Silvinox treatment aiding release, not a traditional non-stick coating)
Product Dimensions	4.1 x 21.7 x 13.2 inches
UPC	813248014810

WARRANTY AND SUPPORT

Demeyere products are known for their high quality and durability. For specific warranty information and customer support, please refer to the documentation included with your purchase or visit the official Demeyere website. Keep your proof of purchase for any warranty claims.

For further assistance or inquiries, please contact Demeyere customer service directly.