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> Winco CSPP-4E Blini Pan User Manual

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Model: CSPP-4E

PRODUCT OVERVIEW

The Winco CSPP-4E is a 4-3/4 inch round blini pan designed for individual servings of blinis, crepes, or egg dishes. It features a durable carbon steel construction with an enameled non-stick finish for easy food release and quick cleanup. The pan is equipped with riveted handles for secure handling and is induction ready.



Image: Winco CSPP-4E 4-3/4" Round Blini Pan. This image shows the pan from a slightly elevated angle, highlighting its round shape, black non-stick surface, and the long, black riveted handle with a hanging hole at the end.

KEY FEATURES

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- **Carbon Steel Construction:** Ensures durability and even heat distribution.
 - **Enameled Non-Stick Finish:** Facilitates easy food release and simplifies cleaning.
 - **Riveted Handles:** Provides a secure and comfortable grip.
 - **Induction Ready:** Compatible with induction cooktops.
 - **PFOA-Free:** Safe for cooking.
 - **Compact Size:** 4-3/4" diameter, ideal for individual servings.

SETUP

Before first use, wash the pan thoroughly with warm, soapy water. Rinse and dry completely. It is recommended to lightly season the non-stick surface by rubbing a small amount of cooking oil over it with a paper towel, then heating it over low heat for a few minutes. Let it cool and wipe off any excess oil.

OPERATING INSTRUCTIONS

1. **Preheating:** Place the pan on your stovetop burner (gas, electric, or induction). Heat over low to medium heat. Avoid high heat settings as this can damage the non-stick coating over time.
2. **Cooking:** Add a small amount of oil or butter if desired, though the non-stick surface often requires minimal to no added fat. Pour your blini, crepe, or egg mixture into the pan.
3. **Temperature Control:** Maintain a consistent, moderate temperature. The carbon steel construction ensures quick and even heat distribution.
4. **Food Removal:** Use heat-resistant silicone or wooden utensils to avoid scratching the non-stick surface.

MAINTENANCE AND CARE

- **Hand Wash Only:** This pan is not dishwasher safe. Wash by hand with warm, soapy water and a soft sponge or cloth.
- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or scouring pads, as these can damage the non-stick finish.
- **Drying:** Dry the pan thoroughly immediately after washing to prevent rust, especially on the carbon steel parts not covered by the enamel.
- **Storage:** Store the pan in a dry place. If stacking with other cookware, place a soft cloth or paper towel between pans to protect the non-stick surface.

TROUBLESHOOTING

Food Sticking:

Ensure the pan is clean and dry before use. Re-season the pan if the non-stick properties diminish. Avoid using metal utensils that can scratch the surface.

Pan Warping:

Avoid extreme temperature changes, such as placing a hot pan under cold water. Always allow the pan to cool down gradually before cleaning.

Rust Spots:

Rust can occur if the pan is not dried thoroughly after washing or if stored in a humid environment. If rust appears, gently scrub it off with a mild abrasive (like baking soda paste) and re-season the pan.

SPECIFICATIONS

Attribute	Detail
Brand	Winco
Model Number	CSPP-4E
Material	Carbon Steel
Finish	Enameled Non-Stick
Top Diameter	4-3/4 inches
Handle Type	Riveted Metal Handle
Induction Ready	Yes
PFOA-Free	Yes
Product Dimensions	10 x 4.75 x 1 inches
Item Weight	14.4 ounces
Care Instructions	Hand Wash Only
Manufacturer	TigerChef
UPC	811642006196

WARRANTY AND SUPPORT

For information regarding warranty coverage or product support, please contact Winco customer service directly. Refer to the product packaging or the official Winco website for the most current contact details.

Note: Warranty terms may vary based on region and retailer. Keep your purchase receipt for warranty claims.

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Example: How do I reset this device or fix this error?

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