

BALLARINI 75002-822

Ballarini Salina Frying Pan (Model 75002-822) Instruction Manual

Your guide to optimal performance and longevity.

1. INTRODUCTION

Thank you for choosing the Ballarini Salina Frying Pan, Model 75002-822. Crafted in Italy, this 11.0-inch (28 cm) frying pan is designed for superior cooking performance and durability. It features the advanced Granitium Ti-X 7-layer non-stick coating, which includes titanium for enhanced resistance to wear and tear. The pan's thick base ensures excellent heat distribution, making it suitable for a variety of cooking tasks and compatible with induction, gas, and oven heat sources.

This manual provides essential information on how to properly set up, operate, and maintain your frying pan to ensure its long-lasting performance and your satisfaction.

2. PRODUCT FEATURES

- **Granitium Ti-X 7-Layer Non-Stick Coating:** Enhanced non-stick properties and durability, resistant to peeling. Features an aluminum body with plasma treatment for improved adhesion and a titanium layer for increased hardness and strength.
- **Thermopoint Indicator:** A temperature sensor on the handle that changes color to indicate when the pan is optimally preheated for cooking (red) and when it has cooled down sufficiently for cleaning (green).
- **Induction Compatible:** Suitable for use on all heat sources, including induction, gas, and electric stovetops.
- **Oven Safe:** Can be used in the oven up to 250°C (482°F).
- **Durable Construction:** Forged aluminum body with a stainless steel handle.
- **Dishwasher Safe:** Designed for easy cleaning, though hand washing is recommended for extended lifespan.
- **Made in Italy:** High-quality craftsmanship from Italy.

3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the frying pan from its packaging. Retain packaging for future storage or transport if needed.
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.
3. **Light Seasoning (Optional but Recommended):** Although non-stick, a light seasoning can further enhance performance. Apply a small amount of cooking oil (e.g., vegetable, canola) to the entire non-stick surface with 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.

4. OPERATING INSTRUCTIONS

4.1 Heat Management

- **Preheating:** Always preheat the pan gradually over low to medium heat. High heat is rarely necessary for non-stick cookware and can damage the coating over time.
- **Thermopoint Indicator:** Observe the Thermopoint indicator on the handle. It will turn red when the pan has reached the ideal cooking temperature.
- **Suitable Heat Sources:** This pan is compatible with induction, gas, electric, and ceramic stovetops. It is also oven safe up to 250°C (482°F).
- **Oil Usage:** While the pan is non-stick, a small amount of cooking oil or butter is recommended for flavor and to assist with browning.

4.2 Cooking

- **Utensils:** Use wooden, silicone, or plastic utensils to protect the non-stick coating. Avoid metal utensils, as they can scratch and damage the surface.
- **Even Cooking:** The thick base ensures even heat distribution, reducing hot spots and promoting consistent cooking results.
- **Oven Use:** When using in the oven, remember that the handle will become hot. Always use oven mitts or heat-resistant gloves.



Image: The Ballarini Salina Frying Pan effectively cooking food on a stovetop, demonstrating its non-stick capabilities.



Image: Cooked shrimp in the Ballarini Salina Frying Pan, showcasing its versatility for various dishes.

5. CARE AND MAINTENANCE

5.1 Cleaning

- **Cool Down:** Always allow the pan to cool completely before washing. Rapid temperature changes can cause warping or damage to the non-stick coating. The Thermopoint indicator will turn green when the pan is cool enough to handle.
- **Hand Washing (Recommended):** For best results and to prolong the life of the non-stick coating, hand wash with warm, soapy water and a soft sponge or cloth. Avoid abrasive cleaners, steel wool, or scouring pads.
- **Dishwasher Use:** The pan is dishwasher safe. However, frequent dishwasher use may dull the exterior finish over time.
- **Stubborn Food:** For stuck-on food, fill the pan with warm water and a small amount of dish soap, let it soak for 15-20 minutes, then clean with a soft sponge.

5.2 Storage

- Store the pan carefully to prevent scratching the non-stick surface. If stacking, place a soft cloth or pan protector between pans.

6. TROUBLESHOOTING

- **Food Sticking:** Ensure the pan is properly preheated (Thermopoint red) and a small amount of oil is used. Avoid excessively high heat, which can degrade the non-stick properties over time.
- **Discoloration:** Minor discoloration on the exterior or interior is normal with use and does not affect cooking performance.
- **Warping:** Avoid extreme temperature changes (e.g., placing a hot pan under cold water) to prevent warping.

7. SPECIFICATIONS

Attribute	Detail
Model Name	Salina
Model Number	75002-822
Brand	BALLARINI
Diameter	11.0 inches (28 cm)
Product Dimensions (L x W x H)	19.3 x 11.4 x 3.5 inches (490 x 290 x 90 mm)
Body Height	2.2 inches (55 mm)
Depth	2.0 inches (50 mm)
Bottom Thickness	0.2 inches (5 mm)
Item Weight	2.8 lbs (1.32 kg)
Material	Body: Aluminum; Handle: Stainless steel
Coating	Granitium Ti-X (7-layer non-stick with titanium)
Heat Sources	Induction, Gas, Electric, Ceramic, Oven (up to 250°C)

Product Care	Dishwasher Safe (Hand wash recommended)
Country of Origin	Italy

8. WARRANTY AND SUPPORT

The Ballarini Salina Frying Pan comes with a lifetime warranty, reflecting the manufacturer’s confidence in its quality and durability. For warranty claims or product support, please refer to the contact information provided with your purchase or visit the official Ballarini website.

9. ADDITIONAL INFORMATION

9.1 Brand History

Your browser does not support the video tag.

Video: A brief history of Ballarini, highlighting its origins and commitment to quality cookware over generations.

9.2 Product Images



Image: An overhead view of the Ballarini Salina Frying Pan, showcasing its grey Granitium Ti-X non-stick surface and ergonomic handle.



Image: A detailed view of the Ballarini Salina Frying Pan's stainless steel handle, featuring the embossed Ballarini logo.







Image: The Ballarini Salina Frying Pan presenting a cooked meal, highlighting its aesthetic appeal and functionality.



Image: A collection of Ballarini cookware, including the Salina Frying Pan, displayed in a modern kitchen environment.

Related Documents - 75002-822

	<p>BALLARINI Torre Cookware with Removable Handle: Instructions for Use, Care, and Warranty</p> <p>Comprehensive guide for BALLARINI Torre cookware, detailing advantages, proper use, cleaning instructions, longevity tips, safety warnings, and warranty information for the removable handle system.</p>
	<p>BALLARINI Cookware User Manual: Use, Care, and Warranty</p> <p>Comprehensive instructions for using, cleaning, and maintaining BALLARINI cookware, including safety guidelines, warranty information, and special care for ceramic and glass components.</p>
	<p>BALLARINI Cookware User Manual & Care Instructions</p> <p>Comprehensive guide to using, cleaning, and maintaining your BALLARINI non-stick cookware for optimal performance and longevity. Includes safety tips and warranty information.</p>
	<p>BALLARINI Torre Cookware: User Manual, Care, and Warranty</p> <p>Comprehensive guide for BALLARINI Torre cookware, covering usage instructions, care guidelines, cleaning, maintenance, and warranty information for this high-quality, Italian-made cookware system.</p>