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### PADERNO 9.5 Inch

## Paderno Canadian Signature 9.5-Inch Frying Pan Instruction Manual

Model: 9.5 Inch | Brand: PADERNO

### 1. PRODUCT OVERVIEW

The Paderno Canadian Signature 9.5-Inch Frying Pan is crafted from professional 18/10 premium food-grade stainless steel, designed for versatility and durability in your kitchen. It features a PFOA-free non-stick surface for effortless food release and easy cleaning. The pan is compatible with all stovetops, including induction, and is oven safe up to 500°F (260°C). Riveted stay-cool handles ensure comfortable and safe handling during cooking.



## 2. SETUP AND FIRST USE

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### 2.1 Unpacking

Carefully remove the frying pan from its packaging. Inspect the pan for any signs of damage. Retain packaging materials for future storage or transport if needed.

### 2.2 Initial Cleaning

1. Wash the pan thoroughly with warm, soapy water using a soft sponge or cloth.
2. Rinse completely and dry immediately with a soft towel to prevent water spots.
3. For optimal non-stick performance, lightly condition the cooking surface by rubbing a small amount of cooking oil (e.g., vegetable or canola oil) over the entire non-stick interior with a paper towel. Wipe off any excess oil.

## 3. OPERATING INSTRUCTIONS

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### 3.1 Heat Management

- The pan is designed for even heat distribution. Use low to medium heat settings for most cooking tasks. High heat should only be used for boiling liquids or searing for short periods.
- Avoid preheating the pan on high heat for extended durations, as this can damage the non-stick coating and lead to overheating.
- The pan is compatible with all stovetops, including gas, electric, ceramic, and induction.

### 3.2 Cooking with Non-Stick

- While the pan is non-stick, a small amount of cooking oil or butter is recommended for flavor and to enhance browning.
- Use heat-resistant silicone, wooden, or plastic utensils to protect the non-stick surface. Avoid metal utensils, which can scratch the coating.
- The riveted stainless steel handle is designed to stay cool on the stovetop, but always use caution and an oven mitt if necessary, especially during prolonged cooking or when using in the oven.

### 3.3 Oven Use

This frying pan is oven safe up to 500°F (260°C). When transferring from stovetop to oven, always use oven mitts to handle the pan.



Figure 2: Frying pan in use on a stovetop.

### 3.4 Official Product Videos

There are no official seller-created product videos available for this specific model at this time. Please refer to the written instructions and images for guidance.

## 4. CARE AND MAINTENANCE

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### 4.1 Cleaning

- **Hand Washing:** Hand washing in warm, soapy water is recommended for best results and to prolong the life of the non-stick coating. Use a soft sponge or cloth.
- **Dishwasher Safe:** The pan is dishwasher safe, but frequent dishwasher use may dull the exterior finish over time.
- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or scouring pads on any part of the pan, especially the non-stick interior, as this can damage the surface.
- **Stubborn Food:** For stubborn food residues, fill the pan with warm, soapy water and let it soak for a few minutes before cleaning.

### 4.2 Storage

When storing pans, place a soft cloth or paper towel between them to prevent scratching the non-stick surface if stacking.

## 5. TROUBLESHOOTING

### 5.1 Food Sticking

- Ensure the pan is properly preheated before adding food.
- Always use a small amount of cooking oil or butter, even with non-stick surfaces.
- Avoid using excessively high heat, which can cause food to burn and stick.
- Ensure the non-stick coating is not damaged by metal utensils or abrasive cleaning.

### 5.2 Uneven Heating

This pan is designed for even heat distribution. If you experience uneven heating, ensure your stovetop burner size matches the pan's base as closely as possible. On induction cooktops, ensure the pan is centered on the induction zone.






## 6. SPECIFICATIONS

Feature	Detail
Brand	PADERNO
Model	9.5 Inch Frying Pan
Material	Stainless Steel
Special Feature	Induction Stove, Non Stick, Oven Safe
Color	Burgundy (Non-stick interior)
Compatible Devices	Smooth Surface Induction, All Stovetops
Product Care Instructions	Dishwasher Safe, Hand Wash Only (Recommended), Oven Safe
Maximum Temperature	500 Degrees Fahrenheit (260°C)
Handle Material	Stainless Steel (Stay-Cool)
Nonstick Coating	Yes, PFOA-free, scratch-resistant
Shape	Round
Item Weight	2.35 pounds
UPC	061608721643

## 7. WARRANTY AND SUPPORT

For detailed warranty information and customer support, please refer to the official Paderno website or the product packaging. Contact information for customer service can typically be found there for any inquiries regarding your frying pan.

## Related Documents - 9.5 Inch

	<p><a href="#">Paderno 2-Slice Even-Heat Toaster (Model TOA005) User Manual</a></p> <p>Comprehensive user manual for the Paderno 2-Slice Even-Heat Toaster (Model TOA005), including safety instructions, operating guide, cleaning, maintenance, troubleshooting, and warranty information.</p>
	<p><a href="#">Paderno Product Catalog 2023: Italian Manufacturing for Professional Cuisine</a></p> <p>Explore the Paderno Product Catalog 2023, showcasing over 90 years of Italian manufacturing excellence in professional catering and home cooking. Discover a wide range of kitchenware, from cookware to cutlery, with a focus on quality, sustainability, and innovation.</p>
	<p><a href="#">Paderno World Cuisine Product Catalog 2020   Professional Kitchenware</a></p> <p>Discover the Paderno World Cuisine 2020 catalog, featuring a wide range of professional cookware, kitchen tools, bakeware, and buffet essentials. Learn about Paderno's legacy of Italian manufacturing and commitment to quality.</p>
	<p><a href="#">Paderno World Cuisine Product Catalog 2020   Professional Cookware &amp; Kitchenware</a></p> <p>Explore the comprehensive Paderno World Cuisine 2020 product catalog, featuring a wide range of professional cookware, kitchen tools, bakeware, and buffet items. Discover Italian manufacturing excellence and quality.</p>
	<p><a href="#">AIWA Titanium Alloy Shallow Frying Pan (ASFP-20, ASFP-28) - User Manual and Specifications</a></p> <p>Comprehensive user manual and specifications for the AIWA Titanium Alloy Shallow Frying Pan, models ASFP-20 and ASFP-28. Learn about features, preparation, usage, maintenance, and care for these durable and versatile pans.</p>





[AIWA 28cm Titanium Alloy Deep Frying Pan \(ADFP-28\)](#)

AIWA ADFP-28, a 28cm deep frying pan made of titanium alloy and carbon steel with a 5-layer construction. This durable and versatile pan offers excellent heat distribution and is compatible with various stovetops. Includes detailed specifications, usage instructions, and warranty information.