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Pyrex OT22BF6

Pyrex Optima Frying Pan, Black, 22 cm

Model: OT22BF6

INTRODUCTION

This manual provides essential information for the safe and effective use of your Pyrex Optima 22 cm frying pan. Please read these instructions carefully before first use and retain them for future reference.

The Pyrex Optima frying pan is designed for daily cooking, featuring a durable non-stick coating and compatibility with various cooktops, including induction.

KEY FEATURES

- **Easy to Clean:** Designed for hassle-free cleaning after use.
- **Quick Heating:** Efficient heat distribution for rapid cooking.
- **Ergonomic Design:** Comfortable and modern handle for secure grip.
- **Durable Construction:** Built for long-lasting performance.
- **Non-Stick Surface:** Facilitates cooking and food release.
- **Induction Compatible:** Suitable for all hob types, including induction.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the frying pan from its packaging. Dispose of all packaging materials responsibly.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm soapy water and a soft sponge. Rinse well and dry completely.
3. **Seasoning (Optional but Recommended):** Lightly coat the non-stick surface with a small amount of cooking oil (e.g., vegetable oil). Heat the pan over low heat for 1-2 minutes, then remove from heat and wipe off excess oil with a paper towel. This helps to maintain the non-stick properties.



Image: The Pyrex Optima 22 cm frying pan, showcasing its black finish and ergonomic handle.

OPERATING INSTRUCTIONS

Heat Source Compatibility

The Pyrex Optima frying pan is compatible with all types of cooktops, including gas, electric, ceramic, and induction hobs. Ensure the pan's base is clean and dry before placing it on the cooktop.



Image: Underside of the Pyrex Optima frying pan, illustrating the induction-compatible base.

Cooking Guidelines

- **Heat Settings:** Use medium to low heat for most cooking tasks. High heat can damage the non-stick coating over time and is rarely necessary due to the pan's efficient heat distribution.
- **Oil/Fat Usage:** While the pan is non-stick, a small amount of oil or butter is recommended for flavor and to enhance cooking performance.
- **Utensils:** Always use wooden, silicone, or plastic utensils to prevent scratching the non-stick surface. Avoid metal utensils.
- **Oven Use:** This frying pan is **not oven safe**. Do not place it in an oven or under a grill.

Safety Precautions

- Always use oven mitts or pot holders when handling a hot pan.

- Do not leave an empty pan on a hot burner, as this can cause overheating and damage.
- Keep children away from the cooking area.
- Ensure the handle is securely attached before use.

MAINTENANCE AND CARE

Cleaning

- **Cool Down:** Allow the pan to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Hand Washing:** For best results and to prolong the life of the non-stick coating, hand wash with warm soapy water and a soft sponge. Avoid abrasive cleaners, scouring pads, or steel wool.
- **Dishwasher Safe:** The pan is dishwasher safe, but frequent dishwasher use may reduce the lifespan of the non-stick coating and exterior finish.
- **Stubborn Food:** For stuck-on food, soak the pan in warm soapy water for a few minutes before cleaning.

Storage

When storing, place a soft cloth or pan protector between pans if stacking to prevent scratches to the non-stick surface.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticks to the pan.	Insufficient oil, high heat, or damaged non-stick coating.	Ensure adequate oil/fat. Use medium-low heat. Avoid metal utensils. Re-season the pan if needed.
Pan warps or deforms.	Sudden temperature changes (e.g., hot pan in cold water).	Always allow the pan to cool completely before washing.
Uneven heating.	Incorrect hob size or pan not centered on heat source.	Use a hob burner that matches the pan's base size. Center the pan on the heat source.

SPECIFICATIONS

Brand: Pyrex

Model Name: Optima

Model Number: OT22BF6

Color: Black

Product Dimensions: Diameter 22 cm. (Note: Packaging dimensions are approximately 7.5 x 7.5 x 7.5 cm; 720 g)

Capacity: 1 Liter (approximate)

Material: Aluminium

Special Feature: Non-Stick

Compatible Cooktops: Smooth surface, for induction (all hob types)

Care Instructions: Dishwasher safe

Handle Material: Aluminium

Oven Safe: No



Image: Pyrex Optima frying pan with its product tag, highlighting "Daily Resistant" and "Induction 22cm" features.

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the manufacturer's official website or contact their customer service department. Keep your proof of purchase for any warranty claims.

You can find more information and contact details on the official Pyrex website: www.pyrex.eu

