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Tefal 2100113048

Tefal Duetto Plus Stainless Steel Fry Pan User Manual

Model: 2100113048

Product Overview

The Tefal Duetto Plus Fry Pan is designed for efficient and enjoyable cooking. Crafted from premium-quality stainless steel, it features a durable Titanium Force non-stick coating and Tefal's exclusive Thermo-Spot technology for optimal cooking temperature indication. This 28 cm fry pan is suitable for all hob types, including induction, and is built for longevity and ease of use.



Image: The Tefal Duetto Plus Stainless Steel Fry Pan, showcasing its sleek design and non-stick interior.

Setup and First Use

1. **Unpacking:** Carefully remove the fry pan from its packaging. Retain packaging for future storage or transport if needed.

2. **Initial Cleaning:** Before first use, wash the fry pan thoroughly with warm soapy water and a soft sponge. Rinse well and dry completely.
3. **Seasoning (Optional but Recommended):** For enhanced non-stick performance, lightly coat the interior non-stick surface with a small amount of cooking oil using a paper towel. Heat the pan over low heat for 30 seconds, then remove from heat and wipe off any excess oil.

Operating Instructions

Heat Source Compatibility

The Tefal Duetto Plus Fry Pan is compatible with all types of hobs, including gas, electric, ceramic, and induction cooktops. Ensure the pan's base is centered on the heat source for even heating.



Image: Illustration showing the Tefal fry pan's compatibility with various heat sources, including gas, electric, ceramic, and induction hobs.

Using Thermo-Spot Technology

The pan features Tefal's patented Thermo-Spot technology, a smart temperature heat indicator located in the center of the pan. This indicator turns solid red when the pan has reached the ideal temperature to begin cooking, ensuring optimal searing and cooking results.



Image: Diagram illustrating the Thermo-Spot technology, showing the indicator changing color from patterned to solid red when the pan is preheated to the optimal cooking temperature.

Cooking with the Non-Stick Coating

- **Oil Usage:** While the Titanium Force non-stick coating allows for cooking with little to no oil, a small amount of oil or butter can enhance flavor and browning.
- **Utensils:** To protect the non-stick surface, always use wooden, silicone, or plastic utensils. Avoid metal utensils, as they can scratch and damage the coating.
- **Heat Settings:** Use medium to low heat for most cooking tasks. High heat can damage the non-stick coating over time and is generally not necessary due to the pan's optimized heat distribution.



Image: Visual representation highlighting the premium quality stainless steel construction and the Titanium Force non-stick interior coating, designed for durability.

Maintenance and Care

- **Cool Down:** Always allow the pan to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Cleaning:** Wash the pan with warm soapy water and a soft sponge or cloth. For stubborn food residues, soak the pan in warm water for a few minutes before cleaning. Avoid abrasive cleaners, steel wool, or scouring pads, as these can damage the non-stick coating and stainless steel exterior.
- **Dishwasher Safety:** While the pan may be dishwasher safe, hand washing is recommended to prolong the life of the non-stick coating and maintain the pan's appearance.
- **Storage:** Store the pan carefully to prevent scratching the non-stick surface. If stacking with other cookware, place a soft cloth or pan protector between them.

Troubleshooting

Food Sticking to the Pan:

Cause: Pan not properly preheated, insufficient oil, or damaged non-stick coating.
Solution: Ensure the Thermo-Spot indicator is solid red before adding food. Use a small amount of oil. If the coating is visibly damaged, the non-stick properties may be compromised.

Discoloration on Stainless Steel Exterior:

Cause: High heat settings or mineral deposits from water.
Solution: Use medium to low heat for cooking. For mineral deposits, a solution of vinegar and water can help restore shine. Avoid harsh chemicals.

Pan Warping:

Cause: Sudden temperature changes (e.g., placing a hot pan under cold water).
Solution: Always allow the pan to cool down naturally before washing. Warping can affect heat distribution.

Specifications

Feature	Detail
Brand	Tefal
Model Number	2100113048
Model Name	G7180634
Color	Silver
Material	Stainless Steel
Diameter	280 Millimeters (28 cm)
Capacity	1 Liters
Item Weight	1.17 Kilograms
Compatible Heat Sources	Gas, Smooth Surface Induction (also Electric, Ceramic)
Special Features	Induction Stovetop Compatible, Non Stick (Titanium Force), Thermo-Spot Technology
Is Oven Safe	No





Image: The underside of the Tefal Duetto Plus Fry Pan, illustrating its High Impact Bonded Base and induction compatibility.

Warranty Information

The Tefal Duetto Plus Fry Pan comes with the following manufacturer warranties:

- **Base Warranty:** 10 Year Manufacturer Warranty on the Base.
- **Coating Warranty:** 2 Year Manufacturer Warranty on the Coating.

Please retain your proof of purchase for warranty claims. Warranty terms and conditions apply.

Customer Support

For any questions, concerns, or assistance regarding your Tefal Duetto Plus Fry Pan, please contact Tefal customer support through their official website or the retailer from whom you purchased the product. Have your model number (2100113048) and proof of purchase ready when contacting support.

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