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### Magefesa 01PXTAPRI28

# Magefesa Prisma Casserole 28 cm Instruction Manual

Model: 01PXTAPRI28

## INTRODUCTION

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Thank you for choosing the Magefesa Prisma Casserole. This 28 cm casserole is crafted from high-quality 18/10 stainless steel, designed for durability and efficient cooking. It is compatible with all types of cooktops, including induction, and is oven-safe up to 200°C. Please read this manual carefully before first use to ensure proper handling and maintenance.



**HORNO HASTA 200°C**  
OVEN UP TO 392°F



**28cm**  
11 in



**ACERO INOX**  
STAINLESS STEEL



**TERMO-DIFUSOR**  
THERMO-DIFFUSER



**APTO INDUCCIÓN**  
SUITABLE INDUCTION

Image: Magefesa Prisma 28 cm Casserole with lid, highlighting its oven and induction compatibility features.

## SAFETY INSTRUCTIONS

- Always use oven mitts when handling the casserole after cooking, especially when removing from the oven or stovetop, as handles can become hot.
- Do not heat an empty casserole for extended periods, as this can damage the base.
- Ensure the casserole is stable on the cooktop to prevent spills or accidents.
- Keep out of reach of children.
- Avoid using sharp metal utensils that could scratch the interior or exterior finish.

## SETUP AND FIRST USE

- Unpacking:** Carefully remove the casserole and all packaging materials. Inspect for any damage.
- Initial Cleaning:** Before first use, wash the casserole and lid thoroughly with warm soapy water. Rinse well and dry completely to prevent water spots.
- Seasoning (Optional for Stainless Steel):** While not strictly necessary for stainless steel, some users prefer to

lightly oil the interior before first use to enhance non-stick properties over time. Heat a small amount of cooking oil over low heat for a few minutes, then let cool and wipe clean.



Image: The Magefesa Prisma 28 cm Casserole with its lid, ready for use in a kitchen setting.

## OPERATING INSTRUCTIONS

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### Cooktop Compatibility

The Magefesa Prisma Casserole features a tri-layer thermo-diffuser bottom, making it suitable for all types of cooktops, including:

- Gas
- Electric
- Ceramic
- Halogen
- Induction (Full Induction technology for efficient heating)



Image: Underside of the casserole, displaying the Magefesa Prisma logo and symbols indicating compatibility with various heat sources, including induction.

## Cooking Guidelines

- Heat Distribution:** The thermo-diffuser base ensures fast and uniform heat distribution, reducing hot spots and promoting even cooking.
- Temperature Control:** Start with medium heat and adjust as needed. Stainless steel retains heat efficiently, so high heat is often unnecessary.
- Oven Use:** The casserole is oven-safe up to 200°C (392°F). Ensure the lid (if used in the oven) is also oven-safe. The provided lid is made of stainless steel and is suitable for oven use.
- Energy Efficiency:** The "Full Induction" technology requires up to 75% less energy to achieve desired cooking temperatures, contributing to energy savings.

## MAINTENANCE AND CLEANING

## Daily Cleaning

- Allow the casserole to cool completely before washing. Sudden temperature changes can cause warping.
- Wash with warm soapy water and a soft sponge or cloth.
- For stubborn food residues, soak the casserole in warm soapy water for a period before cleaning.
- Rinse thoroughly and dry immediately to prevent water spots and maintain shine.

## Dishwasher Use

The Magefesa Prisma Casserole is dishwasher safe. However, hand washing is recommended to preserve the exterior finish and prolong the lifespan of the product.

## Care Tips

- **Stains:** For discoloration or minor stains, a mixture of vinegar and water or a specialized stainless steel cleaner can be used. Apply with a soft cloth and rinse well.
- **Storage:** Store the casserole in a dry place. If stacking, place a cloth or paper towel between items to prevent scratches.



Image: Close-up view of the ergonomic stainless steel handle of the Magefesa Prisma Casserole, designed for comfortable and secure grip.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to the bottom	Too high heat; insufficient oil/fat; not preheating properly.	Use medium heat. Ensure sufficient oil/fat. Preheat the casserole for a few minutes before adding food.
Discoloration or rainbow stains	Overheating; mineral deposits from water.	Clean with a mixture of vinegar and water or a specialized stainless steel cleaner. Avoid excessive heat.
Handles getting too hot	Normal during stovetop or oven use.	Always use oven mitts or pot holders when handling the casserole during or immediately after cooking.

## SPECIFICATIONS

Feature	Detail
<b>Model Number</b>	01PXTAPRI28
<b>Brand</b>	Magefesa
<b>Material</b>	18/10 Stainless Steel (Body and Lid)
<b>Capacity</b>	5 Liters
<b>Diameter</b>	28 cm
<b>Height</b>	7 cm
<b>Weight</b>	2.36 Kilograms
<b>Cooktop Compatibility</b>	All types, including Induction (Full Induction)
<b>Oven Safe</b>	Yes, up to 200°C (392°F)
<b>Dishwasher Safe</b>	Yes
<b>Country of Origin</b>	Spain

## WARRANTY AND SUPPORT

Magefesa products are manufactured to high-quality standards. For warranty information or customer support, please refer to the official Magefesa website or contact your retailer. Please retain your proof of purchase for any warranty claims.

For further assistance, you may visit the official Magefesa store:[Magefesa Store](#)

