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Fissler 159-105-26-100/0

Fissler Adamant Comfort Frying Pan User Manual

Brand: Fissler

Model: 159-105-26-100/0 (26 cm)

1. Introduction

Thank you for choosing the Fissler Adamant Comfort Frying Pan. This pan is engineered for superior cooking performance and exceptional durability. Its innovative Adamant coating provides remarkable scratch resistance and non-stick properties, while the Cookstar universal base ensures efficient heat distribution on all hob types, including induction. This manual provides essential information for the proper use, care, and maintenance of your new frying pan to ensure its longevity and optimal performance.



Image: The Fissler Adamant Comfort Frying Pan, showcasing its robust design and ergonomic handle.

2. Key Features

- **Adamant Coating:** Features a highly durable, scratch-resistant non-stick surface infused with silicon carbide particles, offering exceptional release and longevity.
- **Cookstar Universal Base:** Ensures optimal heat absorption, distribution, and retention, making the pan suitable for all hob types, including induction, gas, electric, and ceramic.

- **Energy Efficiency:** Designed for efficient heat transfer, which helps save energy during cooking.
- **Ergonomic Safety Handle:** Provides a secure and comfortable grip, designed to stay cool during stovetop use.
- **High Rim and Large Frying Surface:** Allows for easy preparation of multiple portions and effortless turning of food.
- **Dishwasher Safe:** Convenient for cleaning, though hand-washing is recommended for extended coating life.



Image: Side profile of the Fissler Adamant Comfort Frying Pan, highlighting its high rim.

3. Setup and First Use

3.1 Unpacking

Carefully remove the frying pan from its packaging. Inspect the pan for any signs of damage. If any damage is found, do not use the pan and contact Fissler customer support.

3.2 Before First Use

1. Wash the pan thoroughly with warm water and a mild dish soap.
2. Rinse completely and dry with a soft cloth.
3. Lightly coat the non-stick surface with a small amount of cooking oil (e.g., vegetable oil, canola oil) using a paper towel.
4. Heat the pan over low to medium heat for about 30 seconds.
5. Remove from heat and wipe off any excess oil. This process helps to condition the non-stick surface.

4. Operating Instructions

4.1 Heat Management

The Fissler Adamant Comfort Frying Pan is designed for efficient heat distribution. For most cooking tasks,*medium heat* is sufficient. High heat should generally be avoided as it can damage the non-stick coating over time and is rarely necessary due to the pan's excellent heat retention.

4.2 Using Oil/Fat

While the pan is non-stick, a small amount of cooking oil or fat is recommended for optimal cooking results and flavor development. Avoid using cooking sprays that contain propellants, as these can leave a residue that may build up and

affect the non-stick performance.

4.3 Utensils

To protect the Adamant coating, always use heat-resistant plastic, silicone, or wooden utensils.**Avoid using metal utensils**, sharp objects, or knives directly on the pan's surface, as these can scratch and damage the coating.

4.4 Cooking Tips

- Preheat the pan for a minute or two on medium heat before adding food.
- The pan is not oven safe due to its handle material. Do not place it in an oven.
- The ergonomic handle is designed to stay cool during normal stovetop use, but always exercise caution and use oven mitts if necessary, especially during prolonged cooking.



Image: The Fissler Adamant Comfort Frying Pan with a prepared meal, demonstrating its large cooking surface.

5. Maintenance and Care

5.1 Cleaning

Allow the pan to cool completely before cleaning. Sudden temperature changes can cause warping or damage to the coating.

- **Hand-washing (Recommended):** For best results and to prolong the life of the non-stick coating, hand-wash the pan with warm, soapy water and a soft sponge or cloth. The non-stick surface makes cleaning effortless.
- **Dishwasher Use:** The pan is dishwasher safe. However, frequent dishwasher use may reduce the lifespan of the non-stick coating and dull the exterior finish over time.
- **Stubborn Food Residue:** If food is stuck, fill the pan with warm, soapy water and let it soak for 15-20 minutes before gently cleaning. Avoid using abrasive cleaners, steel wool, or scouring pads.



Image: The Fissler Adamant Comfort Frying Pan in use on a stovetop, demonstrating its practical application.

5.2 Storage

When storing the pan, especially if stacking with other cookware, place a soft cloth or pan protector between the pan

and other items to prevent scratches to the non-stick surface.

6. Troubleshooting

6.1 Food Sticking

- **Issue:** Food begins to stick despite the non-stick coating.
- **Solution:** This can occur due to residue buildup from cooking sprays or overheating. Ensure you are using appropriate cooking oils/fats. Clean the pan thoroughly after each use, ensuring no residue remains. Re-season the pan by lightly coating with oil and heating on low for 30 seconds.

6.2 Wobbly Handle

- **Issue:** The handle feels loose or wobbly.
- **Solution:** The handle is typically attached with a screw. Carefully inspect the connection point where the handle meets the pan. Use an appropriate screwdriver to gently tighten the screw. Do not overtighten. If the issue persists, contact Fissler customer support.

7. Specifications

Brand	Fissler
Model Name	ADAMANT COMFORT
Model Number	159-105-26-100/0
Diameter	26 cm
Material	Aluminum
Coating	Adamant (Non-stick, Scratch-resistant)
Capacity	2.6 Liters
Item Weight	1.4 Kilograms (3.08 pounds)
Compatible Hob Types	All cookers, including Induction, Gas, Electric, Ceramic
Oven Safe	No
Dishwasher Safe	Yes



Image: The Cookstar universal base of the Fissler Adamant Comfort Frying Pan, suitable for all hob types.

8. Warranty and Support

8.1 Warranty Information

The Fissler Adamant Comfort Frying Pan typically comes with a 5-year warranty, covering manufacturing defects and material flaws under normal household use. Please retain your proof of purchase for warranty claims.

8.2 Customer Support

For any questions, concerns, or warranty claims, please contact Fissler customer support directly through their official website or the contact information provided with your product packaging. Always refer to your specific model number when seeking support.

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