

[Manuals.plus](#) /

› [Bialetti](#) /

› Bialetti Grill Titanio 28x28cm Instruction Manual

Bialetti Grill Titanio 28x28cm

Bialetti Grill Titanio 28x28cm Instruction Manual

Model: Grill Titanio 28x28cm

INTRODUCTION

Thank you for choosing the Bialetti Grill Titanio 28x28cm. This grill pan is designed for efficient and healthy cooking, featuring a durable titanium non-stick coating. Please read this manual carefully before first use to ensure proper operation, maintenance, and longevity of your product.



This image displays the Bialetti Grill Titanio 28x28cm. It features a square shape with a ridged cooking surface, ideal for grilling. The pan has a distinctive copper-colored exterior and a silver-colored handle, highlighting its robust construction and modern design.

IMPORTANT SAFETY INSTRUCTIONS

- Always use oven mitts or pot holders when handling the hot grill pan.
- Do not leave the grill pan unattended on a hot stovetop.
- Avoid using metal utensils that can scratch the non-stick coating. Use wooden, silicone, or plastic utensils.
- Ensure the grill pan is stable on the cooking surface to prevent spills or accidents.
- Keep out of reach of children when hot.
- Do not heat an empty grill pan for extended periods, as this can damage the non-stick coating.
- This product is oven-safe; however, always check the maximum temperature rating for the specific model if

available, and ensure the handle material is suitable for oven temperatures.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the grill pan from its packaging. Dispose of all packaging materials responsibly.
2. **Initial Cleaning:** Before first use, wash the grill pan thoroughly with warm soapy water and a soft sponge. Rinse completely and dry with a soft cloth.
3. **Seasoning (Optional but Recommended):** For optimal non-stick performance, lightly coat the cooking 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 any excess oil with a paper towel. This helps condition the non-stick surface.

OPERATING INSTRUCTIONS

Cooking on the Stovetop

- Place the grill pan on a stovetop burner that matches the size of the pan's base.
- Preheat the pan over medium heat for 2-3 minutes. The titanium non-stick coating allows for cooking with minimal or no oil, but a small amount can be used for flavor or to prevent sticking with certain foods.
- Add food to the preheated pan. The ridged surface will create grill marks.
- Adjust heat as necessary. Avoid excessively high heat, which can damage the non-stick coating over time.
- Use appropriate utensils (wooden, silicone, or plastic) to turn or remove food.

Oven Use

- The Bialetti Grill Titanio is oven-safe. This allows for versatile cooking, such as searing on the stovetop and finishing in the oven.
- Always use oven mitts when transferring the hot pan to and from the oven.
- Ensure the oven temperature does not exceed the pan's maximum recommended temperature (if specified, otherwise generally below 200°C/400°F for non-stick cookware to preserve coating).

CARE AND MAINTENANCE

Cleaning

- **Cool Down:** Always allow the grill pan to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Hand Washing:** Hand washing is recommended to prolong the life of the non-stick coating. Use warm soapy water and a soft sponge or cloth. For stubborn food residues, soak the pan in warm soapy water for a few minutes before cleaning.
- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or harsh scouring pads, as these can damage the non-stick surface.
- **Dishwasher Use:** While some non-stick cookware is dishwasher safe, hand washing is generally preferred to maintain the coating's integrity over time. If using a dishwasher, use a mild detergent and a low-temperature cycle.
- **Drying:** Dry the pan thoroughly after washing to prevent water spots and maintain its appearance.

Storage

- Store the grill pan in a dry place.
- If stacking with other cookware, place a soft cloth or pan protector between the grill pan and other items to prevent scratches to the non-stick surface.

TROUBLESHOOTING

Issue	Possible Cause	Solution
Food sticks to the surface.	Pan not preheated sufficiently; excessive heat used; non-stick coating worn over time; insufficient oil.	Ensure pan is properly preheated. Use medium heat. Apply a small amount of cooking oil. Avoid metal utensils.
Difficulty cleaning stubborn residue.	Food burnt onto the surface; pan not soaked.	Allow pan to cool, then soak in warm soapy water for 15-20 minutes. Use a soft sponge.
Pan warping.	Sudden temperature changes (e.g., hot pan under cold water).	Always allow the pan to cool completely before washing. Avoid extreme temperature changes.

SPECIFICATIONS

- **Brand:** Bialetti
- **Model:** Grill Titanio 28x28cm
- **Material:** Titanium, Steel
- **Dimensions:** 28x28 cm
- **Color:** Silver (interior), Copper (exterior)
- **Coating:** Non-stick (Titanium)
- **Oven Safe:** Yes

WARRANTY AND SUPPORT

For specific warranty information, please refer to the documentation included with your purchase or visit the official Bialetti website. If you encounter any issues or require technical support, please contact Bialetti customer service through their official channels. Keep your proof of purchase for warranty claims.

You can find more information and contact details on the official [Bialetti Store](#).