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› Kela Ruvido Frying Pan 28 cm Induction Iron Pan User Manual

Kela 12602

Kela Ruvido Frying Pan 28 cm Induction Iron Pan User Manual

Model: 12602 | Brand: Kela

INTRODUCTION

Thank you for choosing the Kela Ruvido Frying Pan. This 28 cm iron pan is designed for versatile cooking, featuring a pre-fired, uncoated surface with a unique relief structure for enhanced cooking performance. It is suitable for all cooker types, including induction. This manual provides essential information for the proper setup, operation, and maintenance of your new frying pan to ensure its longevity and optimal performance.



Image: The Kela Ruvido Frying Pan, showcasing its black finish and robust design.

SETUP AND FIRST USE

Unpacking and Initial Cleaning

Upon unpacking, inspect the frying pan for any signs of damage. Before first use, it is crucial to remove the anti-corrosion

wax coating. Wash the pan thoroughly with hot water and a mild dish soap. Use a stiff brush or sponge to ensure all wax residue is removed. Rinse completely and dry immediately to prevent rust.

Seasoning (Initial)

Although the Kela Ruvido Frying Pan is pre-fired, an initial seasoning can further enhance its non-stick properties and protect it from rust. After cleaning and drying:

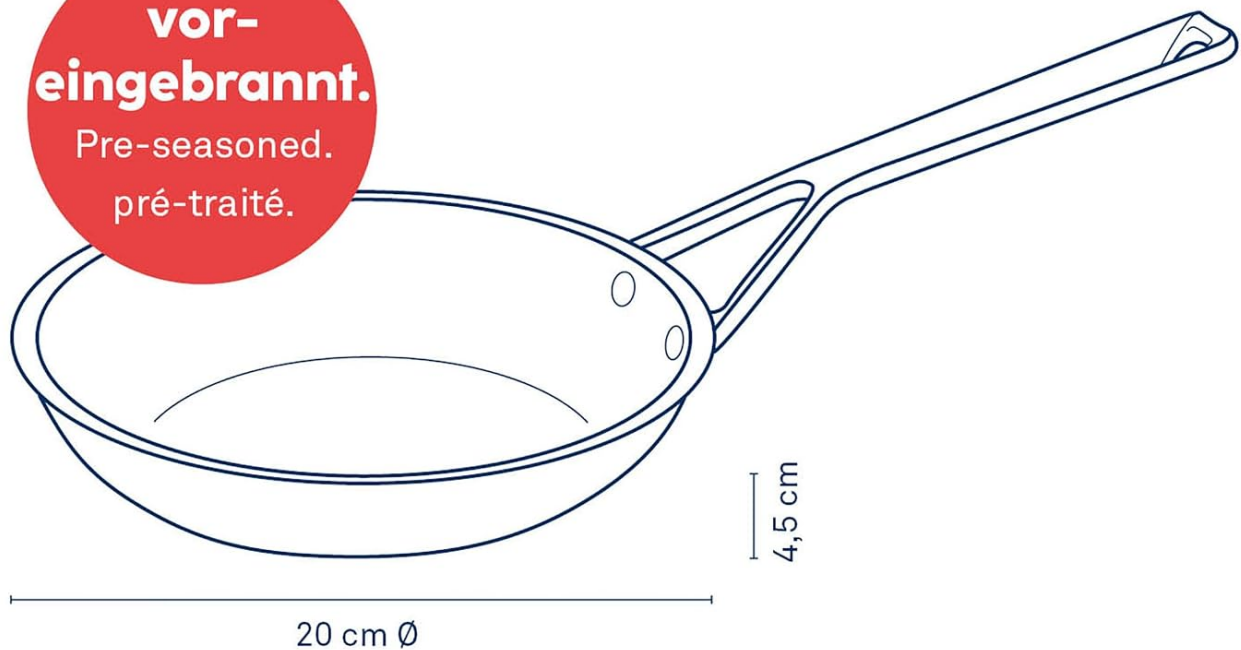
1. Apply a thin layer of high smoke point cooking oil (e.g., flaxseed, grapeseed, or vegetable oil) to all surfaces of the pan, including the handle.
2. Wipe off any excess oil with a paper towel until the pan appears dry. A very thin layer of oil should remain.
3. Place the pan upside down in an oven preheated to 200-230°C (400-450°F) for one hour. Place aluminum foil or a baking sheet on the rack below to catch any drips.
4. Turn off the oven and let the pan cool completely inside the oven.
5. Repeat this process 2-3 times for optimal seasoning.

Cooker Compatibility

This frying pan is designed for use on all cooker types, including electric, glass-ceramic, gas, halogen, and induction hobs.

**vor-
eingebrannt.**

Pre-seasoned.
pré-traité.



Korrosionsschutz · Anti-corrosion protection · Protection anticorrosion

Wachsschicht dient als Korrosionsschutz und muss vor dem ersten Gebrauch entfernt werden!

Wax coating serves as anti-corrosion protection and must be removed before first use!

La cire sert de protection anticorrosion et doit être retirée avant la première utilisation.

Für alle Herdarten, auch Induktion!



Electric Glass ceramic Gas Halogen Induction

For all cooker types, including induction!
Pour tous types de feux, y compris induction!



D Bratpfanne aus Eisen

Voreingebrannt, wird mit jeder
Benutzung immer besser
Hoher Rand · Formstabil

E Iron frying pan

Pre-seasoned, becomes better
and better with each use
High rim · Dimensionally stable

F Poêle en fer

Première cuisson préalable,
s'améliore à chaque utilisation
Rebord élevé · Indéformable

Image: Technical diagram illustrating the pan's dimensions and its compatibility with various heat sources.

OPERATING INSTRUCTIONS

Preheating

Place the pan on your chosen heat source and allow it to preheat gradually. Iron pans heat up quickly and retain heat exceptionally well. The pan can withstand extremely high temperatures, up to 300°C (572°F), making it ideal for searing.

Cooking with the Relief Structure

The Kela Ruvido Frying Pan features a special corrugated base structure, often referred to as a 'rhino structure'. This design allows cooking oil to flow through the burrs and remain under the food, ensuring excellent non-adhesion and allowing you to cook and fry with less oil.

Eisen

Iron
Fer

**vor-
eingebrannt.**

Pre-seasoned.
pré-traité.

Genietet Griff aus Gusseisen

Riveted handle
Poignée rivetée

Sehr robust und kratzfest

Extremely robust, scratch-resistant
Très robuste et résistant aux rayures

Hoher Rand

High rim
Rebord élevé

Formstabil

Dimensionally stable
Indéformable

**Heizt schnell auf, verträgt extrem hohe Hitze
und hat eine sehr gute Hitzeübertragung**

Heats up quickly, withstands extremely high
levels of heat and has excellent heat transfer.
Chauffe rapidement, tolère une chaleur
extrêmement élevée et permet un très bon
transfert de la chaleur

0-300°

**Durch spezielle Berg-und Talstruktur
bleibt das Öl unter dem Bratgut.**

The special corrugated structure of
the base ensures that the oil remains
under the fried food.
En raison de la structure particulière
en creux et en bosses, l'huile reste
sous les aliments frits.

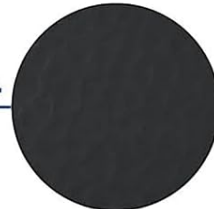


Image: Detailed diagram explaining the pan's robust construction, heat transfer capabilities, and the function of its unique corrugated base.

Oven Use

The Kela Ruvido Frying Pan is oven safe, allowing for versatile cooking methods, such as searing on the stovetop and finishing in the oven. Ensure the handle is also suitable for oven temperatures.



Image: Multiple Kela Ruvido Frying Pans demonstrating various cooking applications with different dishes.



Image: A close-up of a seared steak in the pan, illustrating the pan's cooking performance.

MAINTENANCE AND CARE

Cleaning

This iron frying pan requires specific cleaning methods to maintain its seasoning and prevent rust:

- **Hand Wash Only:** The pan is **not** dishwasher safe. Dishwasher detergents can strip the seasoning and lead to rust.
- After cooking, allow the pan to cool slightly.
- Wash with hot water and a stiff brush or scraper. Avoid using harsh soaps or abrasive scouring pads, as these can remove the seasoning. For stubborn food residue, you can use a small amount of mild dish soap, but rinse thoroughly.
- **Dry Immediately:** Thoroughly dry the pan with a towel or by placing it on low heat on the stovetop for a few minutes until all moisture has evaporated.

Re-seasoning

Over time, or if the seasoning appears to be wearing off, you may need to re-season your pan. Follow the initial seasoning steps outlined in the 'Setup and First Use' section. Regular re-seasoning helps maintain the pan's non-stick properties and protects it from rust.

Storage

Store the pan in a dry place. If stacking with other cookware, place a paper towel or cloth between the pan and other items to prevent scratches and absorb any residual moisture.

TROUBLESHOOTING

Food Sticking

- Ensure the pan is properly preheated before adding food.
- Verify that the pan is adequately seasoned. If not, consider re-seasoning.
- Use a sufficient amount of cooking oil or fat.

Rust Formation

- Rust typically occurs if the pan is not dried immediately and thoroughly after washing.
- To remove light rust, scrub with a steel wool pad and hot water. Dry immediately and then re-season the pan.
- Avoid leaving the pan to air dry or soaking it in water.

Uneven Heating

- Ensure your heat source is appropriate for the pan's size.
- Allow sufficient time for the pan to preheat evenly across its surface.

SPECIFICATIONS

Feature	Detail
Brand	Kela
Model Number	12602
Material	Iron (Pan), Cast Iron (Handle)
Diameter	28 cm (11.0 inches)
Height	5.5 cm (2.2 inches)
Product Dimensions	19.29 x 11.02 x 2.17 inches (approx. including handle)
Item Weight	1.74 Kilograms (3.83 pounds)
Color	Black

Feature	Detail
Maximum Temperature	300°C (572°F)
Oven Safe	Yes
Dishwasher Safe	No (Hand Wash Only)
Special Features	IH Compatible (Induction), Pre-fired, Uncoated, Relief Structure, Robust, Scratch-resistant, High Rim, Excellent Heat Transfer
Recommended Uses	Frying, Sautéing, Searing, Cooking



Image: Size comparison of the Kela Ruvido Frying Pan with a person, providing a visual reference for its dimensions.

WARRANTY INFORMATION

The Kela Ruvido Frying Pan comes with a**5-year guarantee**, reflecting our commitment to quality and durability. This warranty covers manufacturing defects under normal household use. Please retain your proof of purchase for any warranty claims. For specific terms and conditions, please refer to the warranty documentation provided with your product or contact Kela customer support.

CUSTOMER SUPPORT

Should you have any questions, require assistance, or need to make a warranty claim, please contact Kela customer support. Visit the official Kela website for contact details or refer to the information provided with your purchase.

Website: www.kela.de

Email: Refer to website for contact form or email address.

Phone: Refer to website for regional contact numbers.

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question