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Kela 12601

Kela Ruvido 24 cm Induction Iron Frying Pan Instruction Manual

INTRODUCTION

Thank you for choosing the Kela Ruvido 24 cm Induction Iron Frying Pan. This pan is designed for optimal cooking performance, featuring a special relief structure for even fat distribution and enhanced flavor development. Made from durable iron with a 2 mm wall thickness, it is pre-fired for immediate use and suitable for a variety of cooking methods and heat sources.

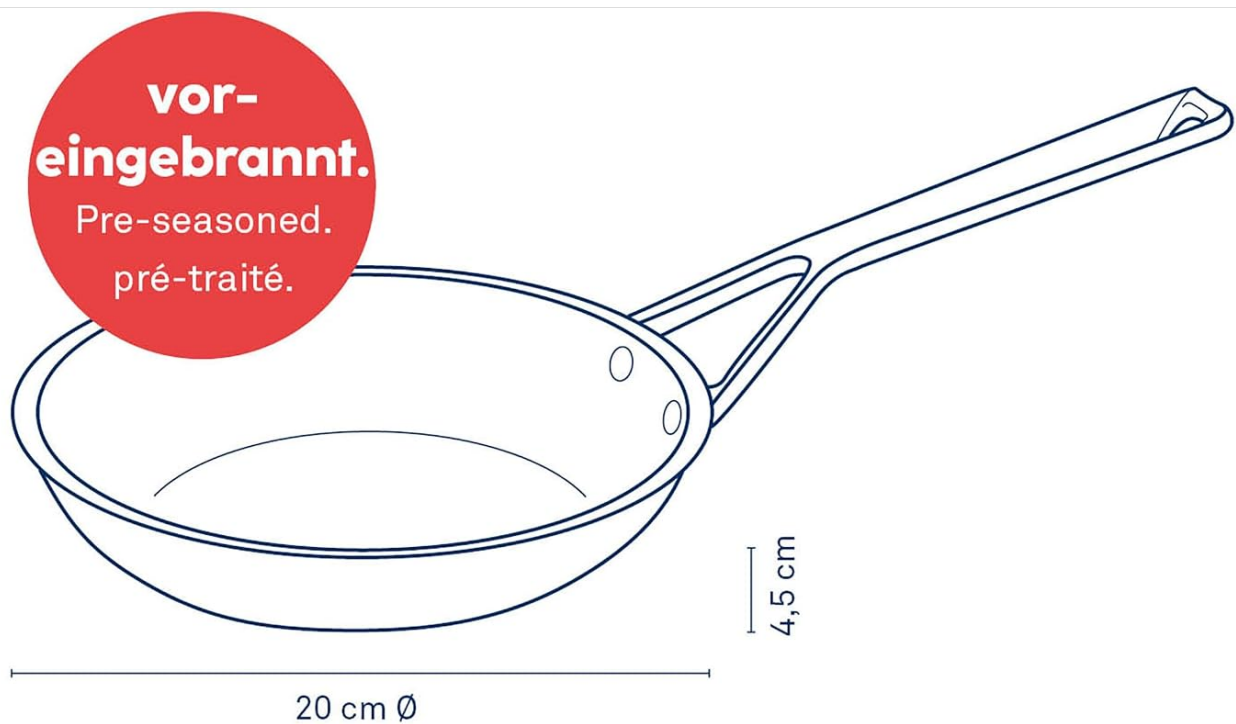


Image: The Kela Ruvido 24 cm Induction Iron Frying Pan, showcasing its robust design.

SETUP AND FIRST USE

Your Kela Ruvido frying pan comes pre-fired, meaning it is ready for direct use after initial preparation. Follow these steps before its first use:

1. **Remove Wax Coating:** The pan is protected by a wax coating to prevent corrosion during storage and transport. This coating **must be completely removed** before the first use. Wash the pan thoroughly with hot, clear water and a stiff brush. Avoid using soap, as it can strip the pre-seasoning.
2. **Dry Thoroughly:** After washing, dry the pan immediately and completely to prevent rust. You can place it on a low heat source for a few minutes to ensure all moisture evaporates.
3. **Lightly Oil:** Apply a very thin layer of cooking oil (e.g., vegetable oil, flaxseed oil) to the entire cooking surface. Wipe off any excess oil.



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: Diagram illustrating the pan's dimensions and highlighting the importance of removing the anti-corrosion wax coating before first use.

OPERATING INSTRUCTIONS

The Kela Ruvido pan is highly versatile and suitable for various cooking applications and heat sources:

- **Compatible Cooktops:** Suitable for induction cookers, electric stoves, ceramic stoves, and gas hobs.
- **Oven Safe:** The pan is oven-safe up to 300 °C (572 °F), allowing for seamless transfer from stovetop to oven.
- **Cooking Performance:** Heats up quickly and withstands extremely high levels of heat, providing excellent heat transfer for sharp searing and roasting. The special corrugated structure of the base ensures even fat distribution, enhancing roasted flavors and preventing food from sticking.
- **Recommended Uses:** Ideal for sautéing vegetables, roasting meat or fish, griddling pancakes or eggs, and searing steaks.

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

**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°

Formstabil

Dimensionally stable
Indéformable

**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.

5

Years
Guarantee

Image: Detailed diagram highlighting key features such as the pre-seasoned surface, high rim, excellent heat transfer, and the special corrugated base structure for optimal cooking.



Image: Three Kela Ruvido pans demonstrating their use with different dishes, including green beans wrapped in bacon, potato pancakes, and a seared steak.

MAINTENANCE AND CARE

Proper care will ensure the longevity and performance of your iron frying pan. Iron pans improve with each use, developing a natural non-stick surface over time.

- **Cleaning:** Always clean the pan with hot, clear water immediately after use. Avoid using dish soap, abrasive cleaners, or steel wool, as these can damage the pan's seasoning. For stubborn food residues, use a stiff brush or a pan scraper.
- **Drying:** It is crucial to dry the pan thoroughly immediately after washing to prevent rust. You can dry it with a cloth or paper towel, then place it on a low heat source for a few minutes until completely dry.
- **Seasoning:** After drying, apply a very thin layer of cooking oil to the entire cooking surface, inside and out. Wipe off any excess oil. This helps maintain the pan's seasoning and prevents rust.
- **Storage:** Store the pan in a dry place. If stacking with other cookware, place a paper towel between pans to protect the surface.
- **Dishwasher Safety:** This pan is **not dishwasher safe**. Hand wash only.

TROUBLESHOOTING

- **Food Sticking:** If food begins to stick, your pan may need re-seasoning. Ensure the pan is properly preheated before adding food and oil. The pan's corrugated structure helps, but proper seasoning is key for iron pans.
- **Rust Spots:** Rust can occur if the pan is not dried thoroughly after washing or if the seasoning is compromised. To remove rust, scrub the affected area with steel wool or a stiff brush, then wash, dry, and re-season the pan immediately.
- **Uneven Heating:** While iron pans offer excellent heat retention, ensure your heat source is appropriately sized for the pan's base. Allow sufficient time for the pan to preheat evenly across the entire cooking surface.

SPECIFICATIONS

Feature	Detail
Model Name	RUVIDO
Model Number	12601
Material	Iron (Cast Iron Handle)
Diameter	24 cm (9.4 inches)
Height	5 cm (2.0 inches)
Item Weight	1.38 kg
Capacity	1.5 liters
Compatible Devices	Induction, Electric, Ceramic, Gas
Maximum Temperature	300 °C (572 °F)
Coating	Uncoated (Pre-fired with relief structure)
Product Care	Hand Wash Only

WARRANTY AND SUPPORT

The Kela Ruvido Frying Pan comes with a**5-year guarantee**, reflecting our commitment to quality and durability. For any questions or support needs regarding your product, please refer to the retailer where the product was purchased or visit the official Kela website for further assistance.

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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

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