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- MasterPRO Hi-Tech 3 Frying Pan 28 cm Stainless Steel with Honeycomb Structure Instruction Manual

MasterPRO BGMO-1632

MasterPRO Hi-Tech 3 Frying Pan 28 cm Instruction Manual

Model: BGMO-1632 | Brand: MasterPRO

1. Introduction

This manual provides essential information for the safe and effective use of your MasterPRO Hi-Tech 3 Frying Pan. This 28 cm frying pan is engineered with a triple-layer construction, featuring a durable stainless steel exterior, an aluminum core for even heat distribution, and a unique honeycomb-patterned non-stick coating.



Image 1.1: The MasterPRO Hi-Tech 3 Frying Pan, showcasing its stainless steel finish and honeycomb non-stick surface.

2. PRODUCT FEATURES

The MasterPRO Hi-Tech 3 Frying Pan incorporates advanced design and materials for superior cooking performance:

• Triple-Layer Technology: Constructed with a stainless steel base, an aluminum intermediate layer

for heat diffusion, and a non-stick honeycomb pattern.

- Advanced Non-Stick Coating: Features Pallatium non-stick technology, designed for enhanced durability and longevity, lasting up to 3.5 times longer than standard coatings. The honeycomb surface further maximizes this durability.
- **Uniform Heat Distribution:** The aluminum core ensures heat spreads evenly across the pan's surface, preventing hot spots and promoting consistent cooking results.
- **Ergonomic Handle:** Equipped with a cool-touch stainless steel handle for comfortable and secure grip during use.
- Versatile Compatibility: Suitable for all cooktop types, including induction, gas, halogen, ceramic, and electric.



Image 2.1: A collection of MasterPRO Hi-Tech 3 cookware, highlighting the consistent design and material quality across the range.

3. SETUP

- 1. **Unpacking:** Carefully remove the frying pan from its packaging. Retain packaging for future storage or transport if needed.
- 2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm soapy water and a soft sponge. Rinse completely and dry immediately with a soft cloth.
- 3. **Conditioning (Optional but Recommended):** For optimal non-stick performance, lightly coat the interior cooking surface with a small amount of cooking oil (e.g., vegetable oil, canola 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 process helps to enhance the non-stick properties.

4. OPERATING INSTRUCTIONS

Follow these guidelines for effective and safe cooking with your MasterPRO Hi-Tech 3 Frying Pan:

- **Heat Source Compatibility:** This pan is compatible with all cooktop types, including induction, gas, halogen, ceramic, and electric.
- **Preheating:** Always preheat the pan for a few minutes over medium heat before adding food. This allows for even heat distribution and better cooking results. Avoid using excessively high heat, especially when the pan is empty, as this can damage the non-stick coating.
- Cooking Temperatures: Medium to medium-high heat is generally sufficient for most cooking tasks. The pan's efficient heat distribution means lower heat settings can often achieve results typically requiring higher heat with other cookware.

- **Utensils:** Use wooden, silicone, or heat-resistant plastic utensils to protect the non-stick surface. Avoid metal utensils, which can scratch and damage the coating.
- Oil/Fat Usage: While the pan is non-stick, a small amount of cooking oil or fat is recommended for flavor and to further enhance food release.



Image 4.1: The frying pan in use, demonstrating its suitability for cooking various dishes like steak and vegetables.



Image 4.2: The frying pan containing a prepared meal, illustrating its cooking capacity and non-stick performance.

5. Maintenance and Care

Proper care will extend the life and performance of your frying pan:

• Cleaning: Allow the pan to cool completely before washing. Hand washing with warm soapy water and a soft sponge is recommended to preserve the non-stick coating. Avoid harsh detergents,

abrasive cleaners, or steel wool, which can damage the surface.

- **Dishwasher Use:** While some components may be dishwasher safe, hand washing is always preferred for non-stick cookware to maintain its longevity and performance.
- Stubborn Food Residue: For baked-on food, soak the pan in warm soapy water for a period before gently cleaning.
- **Storage:** Store the pan carefully to prevent scratching the non-stick surface. If stacking, place a soft cloth or pan protector between pans.
- Maximum Temperature: The pan is designed to withstand temperatures up to 240 degrees Celsius.
 Avoid exceeding this temperature.



Image 5.1: A clean set of MasterPRO Hi-Tech 3 cookware, illustrating proper care and storage.

6. TROUBLESHOOTING

- Food Sticking: Ensure the pan is properly preheated before adding food. Use a small amount of oil or fat. Avoid using metal utensils that could damage the non-stick coating. If the non-stick performance has significantly degraded over time, it may indicate wear.
- **Uneven Cooking:** Verify that the pan is centered on the heat source. For gas stoves, ensure flames do not extend beyond the base of the pan. The aluminum core is designed for even heat, so persistent uneven cooking may indicate an issue with the heat source itself.
- **Discoloration:** High heat can sometimes cause discoloration on stainless steel. This is typically cosmetic and does not affect performance. Ensure you are not consistently using excessively high heat.

7. SPECIFICATIONS

Feature	Specification
Brand	MasterPRO
Model Number	BGMO-1632

Feature	Specification
Color	Stainless Steel
Product Dimensions (L x W x H)	29 x 14.5 x 8 cm
Capacity	3 Liters
Material	Stainless Steel
Special Feature	Non-stick (Pallatium with Honeycomb Structure)
Compatible Cooktops	Induction, Gas, Halogen, Ceramic, Electric
Care Instructions	Hand wash recommended, Induction compatible
Maximum Temperature	240 Degrees Celsius
Handle Material	Stainless Steel, Aluminum
Item Weight	1.14 Kilograms

8. WARRANTY AND SUPPORT

Information regarding specific warranty terms or direct customer support contacts for the MasterPRO Hi-Tech 3 Frying Pan is not provided within this instruction manual. Please refer to the product packaging or the retailer's website for details on warranty coverage and customer service options.

Related Documents - BGMO-1632



MasterPRO Air Fryer Oven Instruction Manual

Comprehensive instruction manual for the MasterPRO Air Fryer Oven, detailing features, operation, safety guidelines, cleaning, and warranty information for healthier and efficient cooking.



MasterPro 12-in-1 Multi Cooker: Features, Safety, and Recipes

A comprehensive guide to the MasterPro 12-in-1 Multi Cooker, detailing its features, essential safety instructions, operating procedures, program settings, troubleshooting tips, and a variety of recipes.





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MasterPRO Air Fryer Instruction Manual - BGMP-9456-PL

Comprehensive instruction manual for the MasterPRO Air Fryer, model BGMP-9456-PL, by Bergner Europe S.L. Learn about features, operation, safety, cleaning, and troubleshooting for your kitchen appliance.





MasterPRO ROCKET DUO 900: Ръководство за употреба на фритюрник с горещ въздух

Научете как да използвате вашия фритюрник с горещ въздух MasterPRO ROCKET DUO 900 (BGMP-9178-BK). Това ръководство предоставя основни инструкции за безопасност, употреба, почистване и съвети за готвене за здравословно приготвяне на храна.





STRUCTION MANUAL - MANUAL DE INSTRUCCIONE

MasterPRO Air Fryer Instruction Manual

Comprehensive instruction manual for the MasterPRO Air Fryer, detailing usage, safety, settings, maintenance, and warranty information. Available in multiple languages.



Manuale di Istruzioni Friggitrice ad Aria MasterPRO BGMP-9175

This document provides comprehensive instructions for the MasterPRO BGMP-9175 Air Fryer, covering safety precautions, product composition, operation, cleaning, maintenance, and troubleshooting. It includes cooking guidelines and settings for various foods.