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> WAHEI FREIZ RB-1740 Lightweight Frying Pan 20cm User Manual

## WAHEI FREIZ RB-1740

# WAHEI FREIZ RB-1740 Lightweight Frying Pan 20cm

User Manual

## PRODUCT OVERVIEW

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Thank you for choosing the WAHEI FREIZ RB-1740 Lightweight Frying Pan. This 20cm frying pan is designed for ease of use and efficient cooking, featuring a durable fluorine resin non-stick interior. It is compatible with both induction and gas stovetops, making it a versatile addition to any kitchen.



Image: Top-down view of the WAHEI FREIZ RB-1740 frying pan, showcasing its round shape and ergonomic handle.

Its lightweight aluminum alloy body ensures comfortable handling, while the non-stick coating allows for healthier cooking with less oil and simplifies cleanup. The stainless steel bottom ensures compatibility with various heat sources.

## SETUP AND FIRST USE

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1. **Unpacking:** Carefully remove the frying pan from its packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm, soapy water and a soft sponge. Rinse completely and dry with a soft cloth. Do not use abrasive cleaners or scouring pads, as these can damage the non-stick surface.
3. **Preparation:** For optimal non-stick performance, lightly coat the interior surface with a small amount of cooking oil (e.g., vegetable oil) using a paper towel. Heat the pan over low heat for 30 seconds, then remove from heat and wipe off any excess oil. This step helps condition the non-stick coating.

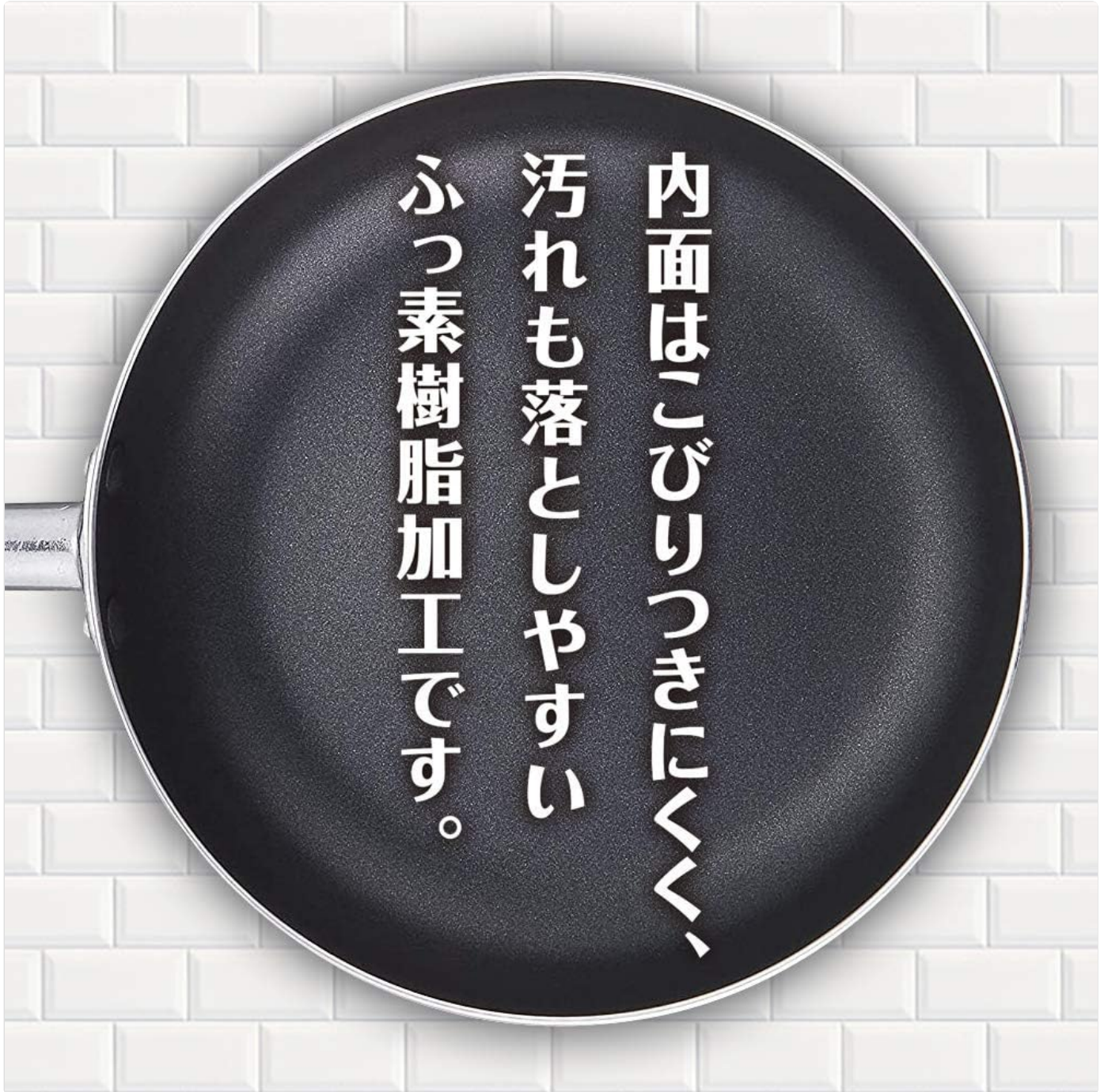


Image: Close-up view of the fluorine resin non-stick interior surface of the frying pan, highlighting its smooth texture.

## OPERATING INSTRUCTIONS

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### Heat Source Compatibility

This frying pan is compatible with both gas and induction stovetops. Ensure the pan is centered on the heat source for even heating.



Image: Bottom view of the frying pan, clearly showing the stainless steel plate designed for induction compatibility.

### Cooking Guidelines

- **Preheating:** Preheat the pan over medium heat for 1-2 minutes before adding food. High heat is generally not required for non-stick pans and can shorten the lifespan of the coating.
- **Oil Usage:** While the pan is non-stick, a small amount of cooking oil or butter is recommended for flavor and to further protect the surface.
- **Utensils:** Use only wooden, silicone, or heat-resistant plastic utensils to avoid scratching the non-stick coating. Metal utensils can cause damage.
- **Temperature Sensor Stoves:** If using a temperature sensor stove, always hold the pan with your hand when cooking to ensure stability. The shape of trivets on some stoves may make the pan unstable, posing a safety risk. Refer to your stove's manual for specific guidance on cookware placement.



Image: The frying pan in use on an induction cooktop, demonstrating its compatibility and cooking capacity.

## MAINTENANCE AND CARE

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- **Cleaning:** This pan is **Hand Wash Only**. Allow the pan to cool completely before washing. Wash with warm, soapy water and a soft sponge or cloth. Do not use steel wool, abrasive scrubbers, or harsh detergents, as these will damage the non-stick surface and exterior finish.
- **Drying:** Dry the pan immediately after washing to prevent water spots and maintain its appearance.
- **Storage:** Store the pan carefully to prevent scratching the non-stick surface. If stacking with other cookware, place a soft cloth or pan protector between them.
- **Oven Safety:** This pan is **not oven safe** due to its phenolic resin handle. Do not place it in an oven or under a broiler.

## TROUBLESHOOTING

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### Food Sticking:

Ensure you are using a small amount of oil or butter. Avoid excessively high heat, which can degrade the non-stick

coating over time. Make sure the pan is clean and free of residue from previous cooking.

#### Uneven Heating:

Verify that the pan is centered on your heat source. On induction cooktops, ensure the pan's base fully covers the induction zone for optimal performance. Some induction cooktops may have specific requirements for cookware detection; consult your stove's manual.

#### Pan Not Detected on Induction Cooktop:

While this pan is designed to be induction compatible, some induction cooktops may have minimum diameter requirements or specific sensor technologies. Ensure the pan is placed firmly and centrally on the induction zone. If issues persist, consult your induction cooktop's user manual for compatible cookware specifications.

## SPECIFICATIONS

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<b>Model Name:</b>	RB-1740
<b>Brand:</b>	WAHEI FREIZ
<b>Product Diameter:</b>	20 cm (7.9 inches)
<b>Product Dimensions (W x D x H):</b>	Approx. 36 x 20.5 x 6.7 cm (14.2 x 8.1 x 2.6 inches)
<b>Pot Height:</b>	4.5 cm (1.8 inches)
<b>Item Weight:</b>	Approx. 0.38 kg (13.4 ounces)
<b>Body Material:</b>	Aluminum alloy
<b>Interior Coating:</b>	Fluorine resin (Non-stick)
<b>Exterior Finish:</b>	Baked coating
<b>Bottom Material:</b>	Stainless steel (Induction compatible)
<b>Handle Material:</b>	Phenolic resin (Plastic)
<b>Compatible Heat Sources:</b>	Gas, Smooth Surface Induction (Electric Stovetop Compatible)
<b>Oven Safe:</b>	No
<b>Product Care:</b>	Hand Wash Only
<b>Country of Origin:</b>	China

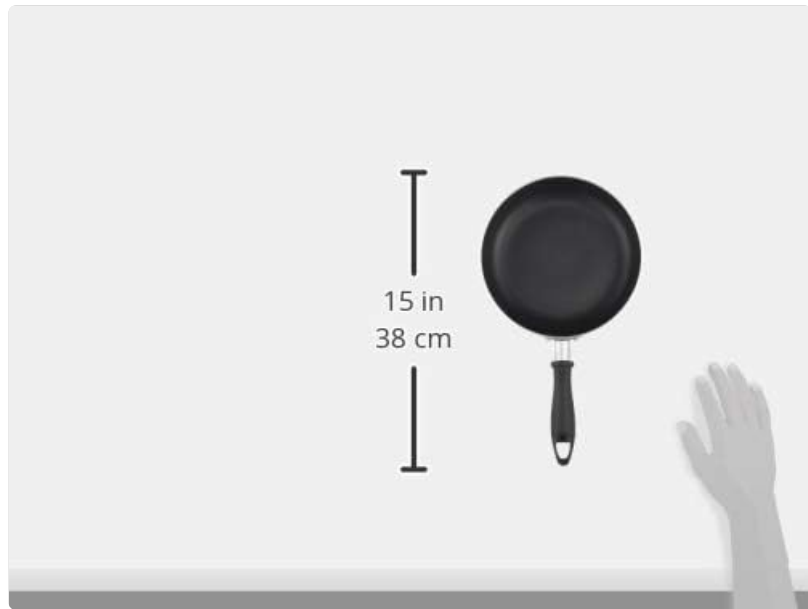


Image: Diagram illustrating the approximate length of the frying pan, including the handle, which is about 15 inches (38 cm).

## WARRANTY AND SUPPORT

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For warranty information or product support, please contact the manufacturer directly through their official website or the retailer where the product was purchased. Keep your purchase receipt as proof of purchase.