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› [Ballarini Parma Plus by HENCKELS 2-pc Aluminum Nonstick Fry Pan Set Instruction Manual](#)

BALLARINI Parma Plus 2-pc Aluminum Nonstick Fry Pan Set

Ballarini Parma Plus by HENCKELS 2-pc Aluminum Nonstick Fry Pan Set Instruction Manual

INTRODUCTION

Thank you for choosing the Ballarini Parma Plus by HENCKELS 2-piece Aluminum Nonstick Fry Pan Set. This set includes two high-quality fry pans designed for efficient and enjoyable cooking. Crafted in Italy, these pans feature a durable Granitium nonstick coating and a patented Thermopoint heat indicator for optimal performance. This manual provides essential information for the proper setup, operation, and care of your new cookware.



Image: The Ballarini Parma Plus 2-piece Aluminum Nonstick Fry Pan Set, showcasing both pans nested together.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and labels from the fry pans.
2. **Initial Cleaning:** Before first use, wash the pans thoroughly with warm, soapy water and a soft sponge. Rinse completely and dry immediately.
3. **Conditioning (Optional):** While not strictly necessary for modern nonstick, you may lightly rub a small amount of cooking oil onto the nonstick surface with a paper towel. Heat the pan over low heat for 30 seconds, then let it cool and wipe off any excess oil. This can help maintain the nonstick properties.



Image: Two clean Ballarini Parma Plus fry pans, nested, ready for use.

OPERATING INSTRUCTIONS

Heat Sources

- These fry pans are compatible with electric coil and gas stovetops.
- Always use a burner size appropriate for the pan's base diameter to ensure even heating and prevent handle damage from excessive heat.

Using the Thermopoint Indicator

- The patented Thermopoint heat indicator on the handle changes color to signal the pan's temperature.
- When the indicator turns red, the pan has reached the optimal cooking temperature.
- When the indicator returns to green, the pan is cool enough to handle and clean safely.

Cooking Guidelines

- **Heat Settings:** Use low to medium heat for most cooking tasks. High heat is generally not required due to the pan's efficient heat distribution and can damage the nonstick coating over time.
- **Utensils:** The Granitium nonstick coating is reinforced with ceramic particles, making it metal utensil safe. However, for prolonged life of the nonstick surface, silicone, wood, or plastic utensils are recommended.
- **Oven Use:** The pans are oven-safe up to 300°F (150°C).



Image: A Ballarini Parma Plus fry pan on a stovetop, containing cooked food, demonstrating typical use.

MAINTENANCE AND CARE

Cleaning

- **Hand Washing:** Hand washing is recommended to preserve the nonstick coating and the pan's overall appearance. Wash with warm, soapy water and a soft sponge or cloth.
- **Cool Down:** Always allow the pan to cool completely before washing to prevent warping and thermal shock to the nonstick surface.
- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or harsh scouring pads, as these can damage the nonstick coating.
- **Dishwasher:** While some product information may suggest dishwasher safety, for optimal longevity and performance of the nonstick coating, hand washing is strongly advised.

Storage

- When stacking pans, place a soft cloth or pan protector between them to prevent scratching the nonstick surface.
- Store in a dry place.

TROUBLESHOOTING





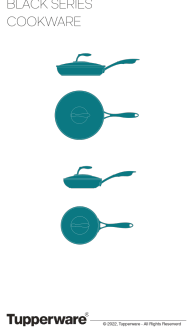

- **Food Sticking:**
 - Ensure the pan is properly preheated (Thermopoint red) before adding food.
 - Use a small amount of cooking oil or butter, even with nonstick, for best results and flavor.
 - Avoid using excessively high heat, which can degrade the nonstick coating over time.
- **Thermopoint Not Changing Color:**
 - Verify that the pan is on a heat source and receiving adequate heat.
 - Ensure the burner size matches the pan's base. If the issue persists, contact customer support.
- **Discoloration:**
 - Minor discoloration can occur over time due to high heat or certain foods. This typically does not affect cooking performance.
 - Ensure pans are cleaned thoroughly after each use to prevent residue buildup.

SPECIFICATIONS

Brand	BALLARINI
Model Name	Parma Plus 2-pc Aluminum Nonstick Fry Pan Set
Item Model Number	75003-103-0
UPC	816700028585
Material	Aluminum (Body), Plastic (Handle)
Coating	Granitium Nonstick (3 layers, ceramic reinforced)
Color	Gray
Special Features	Non Stick, Oven Safe, Thermopoint Heat Indicator
Maximum Oven Temperature	300°F (150°C)
Compatible Cooktops	Electric Coil, Gas
Product Dimensions	19 x 12 x 4 inches
Item Weight	4.2 Pounds
Origin	Made in Italy

WARRANTY AND SUPPORT

For detailed warranty information or to contact customer support regarding your Ballarini Parma Plus fry pan set, please refer to the official BALLARINI website or the documentation included with your purchase. You may also contact the retailer where the product was purchased for assistance.

	<p>BALLARINI Cookware User Manual & Care Instructions</p> <p>Comprehensive guide to using, cleaning, and maintaining your BALLARINI non-stick cookware for optimal performance and longevity. Includes safety tips and warranty information.</p>
	<p>BALLARINI Torre Cookware: User Manual, Care, and Warranty</p> <p>Comprehensive guide for BALLARINI Torre cookware, covering usage instructions, care guidelines, cleaning, maintenance, and warranty information for this high-quality, Italian-made cookware system.</p>
	<p>BALLARINI Cookware User Manual: Use, Care, and Warranty</p> <p>Comprehensive instructions for using, cleaning, and maintaining BALLARINI cookware, including safety guidelines, warranty information, and special care for ceramic and glass components.</p>
	<p>BALLARINI Torre Cookware with Removable Handle: Instructions for Use, Care, and Warranty</p> <p>Comprehensive guide for BALLARINI Torre cookware, detailing advantages, proper use, cleaning instructions, longevity tips, safety warnings, and warranty information for the removable handle system.</p>
	<p>Tupperware Black Series Cookware: Features, Use, and Care Guide</p> <p>Comprehensive guide to Tupperware's Black Series Cookware, detailing its hard anodized aluminum construction, Eterna® nonstick coating, key features, cooking tips, usage instructions, cleaning advice, and warranty information.</p>
	<p>ZWILLING Cookware Safety and Care Instructions</p> <p>Essential safety warnings and usage guidelines for ZWILLING stainless steel and aluminum cookware, covering thermal shock, frying, handles, and lid adhesion.</p>