

## T-Fal B5543202

# Tefal Easy Cook & Clean B5543202 Frying Pan 24 cm + Lid Instruction Manual

**Brand:** T-Fal | **Model:** B5543202

## 1. INTRODUCTION

---

Thank you for choosing the Tefal Easy Cook & Clean Frying Pan. This manual provides essential information for the safe and effective use, maintenance, and care of your new cookware. The Easy Cook & Clean range is designed for effortless cooking and cleaning, featuring a 100% coated interior and exterior for convenience. This 24 cm frying pan comes with a lid and is suitable for various heat sources, excluding induction.



Image 1.1: Top view of the Tefal Easy Cook & Clean Frying Pan with its glass lid.

## 2. SAFETY INSTRUCTIONS

---

Please read all safety instructions carefully before first use and retain this manual for future reference. Failure to follow these instructions may result in injury or damage to the product.

- **Heat Sources:** This pan is suitable for gas, electric, and glass-ceramic hobs. **It is NOT suitable for induction cooktops.**
- **Maximum Temperature:** Do not exceed 210 degrees Celsius (410 degrees Fahrenheit). Overheating can damage the non-stick coating.
- **Oven Use:** This pan is **NOT oven safe**. Do not place it in an oven.
- **Utensils:** Use only wooden, silicone, or plastic utensils to protect the non-stick coating. Avoid metal utensils, which can scratch and damage the surface.
- **Handle Safety:** The handle is made of stainless steel and can become hot during cooking. Always use oven mitts or a pot holder when handling the pan.
- **Children:** Keep children away from the cooking area and hot cookware.
- **Empty Pan:** Never heat an empty pan for extended periods, as this can cause damage to the non-stick coating and the pan itself.
- **PFOA, Lead, Cadmium Free:** The non-stick coating is guaranteed free of PFOA, lead, and cadmium, ensuring healthy cooking.

### 3. SETUP

---

Before using your new Tefal frying pan for the first time, follow these steps:

1. **Unpack:** Carefully remove all packaging materials, labels, and stickers from the pan and lid.
2. **Initial Cleaning:** Wash the pan and lid thoroughly with warm, soapy water using a soft sponge or cloth. Rinse well and dry completely.
3. **Conditioning (Optional but Recommended):** For optimal non-stick performance, lightly rub a teaspoon of cooking oil over the entire non-stick surface with a paper towel. Heat the pan over low heat for 30 seconds, then remove from heat and wipe off any excess oil. This helps to prepare the surface.



## 4. OPERATING INSTRUCTIONS

---

Follow these guidelines for effective cooking with your Tefal Easy Cook & Clean frying pan:

### 4.1 Heat Management

- **Preheating:** Place the pan on your chosen heat source (gas, electric, or glass-ceramic). Use low to medium heat for preheating. High heat is generally not necessary due to the efficient heat distribution.
- **Thermo-Signal™ Indicator:** The pan features a Thermo-Signal™ temperature indicator. This indicator changes color to solid red when the pan has reached the ideal temperature for cooking, ensuring perfect results and preserving the non-stick coating.
- **Cooking:** Once the Thermo-Signal™ is solid red, add your ingredients. The non-stick coating allows for cooking with very limited use of fat.

### 4.2 Using the Lid

The included glass lid is designed for stewing, braising, and slow simmering. It features a steam vent to prevent boil-overs and maintain optimal cooking conditions.



Image 4.1: Side view of the frying pan with food and the glass lid in use, demonstrating its depth.

## 5. MAINTENANCE AND CLEANING

---

Proper care ensures the longevity and performance of your Tefal frying pan.

- **Cool Down:** Always allow the pan to cool completely before cleaning. Submerging a hot pan in cold water can cause warping.

- **Hand Washing:** This pan is **NOT dishwasher safe**. Hand wash with warm, soapy water using a soft sponge or cloth. The 100% coated exterior and interior make cleaning easy.
- **Stubborn Food:** For stubborn food residues, soak the pan in warm, soapy water for a few minutes before cleaning. Avoid abrasive cleaners, scouring pads, or steel wool, as these can damage the non-stick coating.
- **Drying:** Dry the pan thoroughly after washing to prevent water spots and maintain its appearance.
- **Storage:** Store the pan carefully to prevent scratching the non-stick surface. If stacking, place a soft cloth or pan protector between pans.

## 6. TROUBLESHOOTING

Here are solutions to common issues you might encounter:

- **Food Sticking:**
  - Ensure the pan is properly preheated (Thermo-Signal™ solid red).
  - Use a small amount of cooking oil or butter.
  - Avoid using excessively high heat, which can degrade the non-stick coating over time.
  - Ensure the non-stick surface is not damaged by metal utensils or abrasive cleaning.
- **Uneven Cooking:**
  - Verify that the pan is centered on the heat source.
  - Ensure the heat source size matches the pan's base.
  - The pan's diffusion base is designed for optimal heat distribution; if uneven cooking persists, check your hob's performance.
- **Handle Loosening:**
  - Periodically check the handle for tightness. If it feels loose, gently tighten the screw (if accessible) with a screwdriver. Do not overtighten.

## 7. SPECIFICATIONS

Feature	Detail
Brand	T-Fal
Model Name	Tefal Sauté Pan 24 cm + Lid
Item Model Number	B5543202
Material	Aluminum (Pan), Stainless Steel (Handle)
Color	NC
Capacity	1.2 Liters
Product Dimensions	10 x 9.45 x 3.78 inches
Item Weight	1.1 pounds (0.5 Kilograms)

Non-Stick Coating	Yes (PFOA, Lead, Cadmium Free)
Compatible Devices	Gas, Electric, Glass-Ceramic Hobs (Not Induction)
Maximum Temperature	210 Degrees Celsius
Oven Safe	No
Dishwasher Safe	No (Hand wash recommended)
Special Feature	Thermo-Signal™ Temperature Indicator, Made in France



Image 7.1: The bottom of the frying pan, illustrating the heat diffusion base and 'Made in France' marking.

## 8. WARRANTY INFORMATION

Tefal products are manufactured to high-quality standards. Specific warranty details, including coverage period and terms, are typically provided with your product at the time of purchase or can

be found on the official T-Fal website. Please retain your proof of purchase for any warranty claims.

## 9. CUSTOMER SUPPORT

---

For further assistance, product inquiries, or to report any issues, please refer to the contact information provided with your product packaging or visit the official T-Fal website. You can often find FAQs, product registration, and direct contact options there.

**T-Fal Official Website:** [Visit the T-Fal Store on Amazon](#)