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SENSARTE SA-07

SENSARTE Nonstick Skillet Instruction Manual

Model: SA-07 | Brand: SENSARTE

1. PRODUCT OVERVIEW

The SENSARTE Nonstick Skillet is a versatile and durable cooking pan designed for a wide range of culinary tasks. Featuring a Swiss ILAG nonstick granite coating, it promotes healthier cooking with less oil and ensures easy food release and cleanup. Its robust construction and induction compatibility make it suitable for all stovetops.



Image: The SENSARTE 10-inch Nonstick Skillet in Classic Granite, shown with its tempered glass lid.

2. KEY FEATURES

- **Swiss Non-Stick Coating:** Features Switzerland ILAG nonstick granite coating, free of intentionally added PFOA. Designed for smokeless cooking and reduced oil usage.
- **Universal Stovetop Compatibility:** Equipped with a high magnetic conductive stainless steel base, making it suitable for all cooktops, including gas, electric, ceramic, and induction.
- **Durable Construction:** The core of the frying pan is made of die-cast aluminum, ensuring sturdiness, quick, and even heat distribution.
- **Versatile Design:** With a 10-inch diameter, 2.7-inch height, and 3.5-quart capacity, it is deep and large enough for sautéing, stir-frying, boiling, shallow frying, and deep frying.

- **Convenient Pour Spout:** Includes a pour spout for easy draining of liquids and oils.
- **Tempered Glass Lid:** A high-quality tempered glass lid allows for monitoring cooking progress and minimizes splashes.
- **Stay-Cool Handle:** Features a woodgrain bakelite handle that remains cool to the touch during cooking for comfortable and safe handling.
- **Easy to Clean:** Nonstick surface and rivet-free design ensure effortless cleaning.
- **Oven Safe:** The pan is oven safe up to 400 degrees Fahrenheit.

Upgraded Swiss Nonstick Coating



Zero
Sticking



Wear
Resistance



PFOA
-free



Cadmium
-free



VALIDATED



Image: Diagram illustrating the benefits of the upgraded Swiss nonstick coating, including zero sticking, wear resistance, PFOA-free, and Cadmium-free properties.

All Stovetops Compatible

Heat up quickly & evenly



Gas



Ceramic



Electric



Induction

Image: The skillet shown on an induction cooktop, with icons indicating compatibility with gas, ceramic, electric, and induction stovetops.



Image: Certification indicating the product body contains 90% RCS certified recycled aluminum alloy.

3. PRODUCT SPECIFICATIONS

Attribute	Detail
Brand	SENSARTE
Model Name	Classic Granite
Item Model Number	SA-07
Material	Granite, Stainless Steel, Aluminum, Glass, Woodgrain Bakelite
Color	Classic Granite
Capacity	3.5 Quarts
Product Dimensions	18.11 x 10.63 x 0.79 inches (Pan with handle)
Item Weight	4 Pounds
Maximum Temperature	400 Degrees Fahrenheit (Oven Safe)
Compatible Devices	Gas, Smooth Surface Induction, Electric, Ceramic
Special Feature	Non Stick, Pour Spout, Stay-Cool Handle, Tempered Glass Lid
Recommended Uses	Braising, Frying, Sautéing, Stir Frying, Boiling, Stewing
Care Instructions	Hand Wash Only



Image: Detailed measurements of the skillet, showing 10-inch diameter, 2.7-inch depth, and overall length of 18.33 inches. Also indicates weight without lid (2.6 lbs) and lid weight (1.4 lbs).

4. INITIAL SETUP

1. **Unpack:** Carefully remove the skillet and its lid from the packaging. Inspect for any damage.
2. **Handle Assembly:** The handle may come unattached. Use the provided screwdriver to securely fasten the woodgrain bakelite handle to the pan. Ensure it is tightened firmly but do not overtighten.
3. **First Wash:** Before first use, wash the pan and lid thoroughly with warm, soapy water using a soft sponge or cloth. Rinse completely and dry immediately.
4. **Seasoning (Optional but Recommended):** For optimal nonstick performance and longevity, lightly coat the interior nonstick surface with a small amount of cooking oil (e.g., vegetable oil, canola oil). Heat the pan over low heat for 30 seconds, then remove from heat and wipe off any excess oil with a paper towel. This helps to condition the nonstick surface.

5. OPERATING INSTRUCTIONS

General Cooking Guidelines:

- **Heat Settings:** Use low to medium heat for most cooking. High heat is generally not necessary due to the pan's efficient heat distribution and can damage the nonstick coating over time.
- **Oil Usage:** While the pan is nonstick, a small amount of oil or butter is recommended for flavor and to enhance browning.
- **Utensils:** Always use wooden, silicone, or heat-resistant plastic utensils to protect the nonstick surface. Avoid metal utensils, as they can scratch and damage the coating.
- **Preheating:** Allow the pan to preheat for a minute or two on low to medium heat before adding food. This ensures even cooking.
- **Lid Usage:** Use the tempered glass lid to retain heat, steam food, or prevent splatters.
- **Pour Spout:** Utilize the integrated pour spout for easily draining excess liquids or oils from the pan.

All In One Skillet

One pan, endless possibilities



Saute



Fry



Boil



Braise



Sear



Steam

Image: Collage demonstrating the skillet's versatility for sautéing, frying, boiling, braising, searing, and steaming.

Convenient Pouring Spout



Image: A hand pouring stew from the skillet using its integrated pour spout into a glass bowl.

6. CARE AND MAINTENANCE

- **Cool Down Before Cleaning:** Always allow the pan to cool completely before washing. Submerging a hot pan in cold water can cause warping or damage to the nonstick coating.
- **Hand Wash Only:** For best results and to prolong the life of your nonstick coating, hand washing is recommended. Use warm water, mild dish soap, and a soft sponge or cloth.
- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or harsh scouring pads, as these can scratch and degrade the nonstick surface.
- **Stubborn Food Residue:** If food is stuck, fill the pan with warm water and a small amount of dish soap, let it soak for 10-15 minutes, then clean gently.
- **Storage:** Store the pan carefully to prevent scratching the nonstick surface. If stacking with other cookware, place a

soft cloth or pan protector between them.

Clean Up In Seconds

Super nonstick and no rivets



Image: A hand wiping the interior of the skillet with a cloth, demonstrating its easy cleanup.



Use & Care

No metal utensils.
Let the pan cool down
before cleaning.
Hand wash to prolong the
life of your pan.

Image: Visual reminder to avoid metal utensils, allow the pan to cool before cleaning, and hand wash to prolong its life.

7. TROUBLESHOOTING

Common Issues and Solutions:

- **Food Sticking:**

- Ensure you are using low to medium heat. High heat can degrade the nonstick coating over time.
- Always use a small amount of oil or butter.
- Avoid using metal utensils that may have scratched the coating.
- Ensure the pan is clean and free of residue from previous cooking.

- **Pan Warping:**

- Avoid extreme temperature changes, such as placing a hot pan under cold water. Always allow the pan to cool naturally.
- Ensure heat is applied evenly across the base; avoid using burners significantly smaller than the pan's base.

- **Handle Loosening:**

- If the handle becomes loose, use a screwdriver to gently tighten the screw connecting it to the pan. Do not overtighten.

- **Discoloration of Nonstick Surface:**

- This can occur over time with normal use, especially if high heat is frequently used. It typically does not affect performance. Ensure proper cleaning after each use.

8. WARRANTY AND SUPPORT

SENSARTE stands behind the quality of its products. For specific warranty details, including coverage period and terms, please refer to the warranty card included with your purchase or visit the official SENSARTE website. Keep your proof of purchase for any warranty claims.

If you encounter any issues or have questions regarding your SENSARTE Nonstick Skillet, please contact SENSARTE customer support through their official channels. You can often find contact information on the product packaging or on the SENSARTE brand store page on Amazon.

For further assistance, you may visit the [SENSARTE Store on Amazon](#).

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