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T-fal 32406066656

T-fal Ultimate Hard Anodized Nonstick Fry Pan Set

Model: 32406066656

Introduction

The T-fal Ultimate Hard Anodized Nonstick Fry Pan Set is designed for versatile cooking, offering superior nonstick performance and durability. This set includes three essential fry pans: an 8-inch, a 10.25-inch, and a 12-inch pan, suitable for a wide range of culinary tasks from searing and sautéing to frying and browning. Crafted with rugged hard-anodized aluminum and featuring T-fal's Heat Mastery System, these pans ensure consistent cooking results and easy cleanup.



Image: The T-fal Ultimate Hard Anodized Nonstick Fry Pan Set, showing the three pans nested together.

Setup

Before first use, wash the pans thoroughly with warm, soapy water. Rinse and dry completely. It is recommended to season the nonstick surface by rubbing a small amount of cooking oil over the entire interior surface with a paper towel. Heat the pan over low heat for 30 seconds, then remove from heat and let cool. Wipe off any excess oil. This process helps to optimize the nonstick properties and extend the life of the coating.

Operating Instructions

- **Preheating with Thermo-Spot Technology:** The unique Thermo-Spot heat indicator in the center of the pan turns solid red when the pan is properly preheated. This ensures optimal cooking temperature and helps seal in the natural juices and flavor of your food.

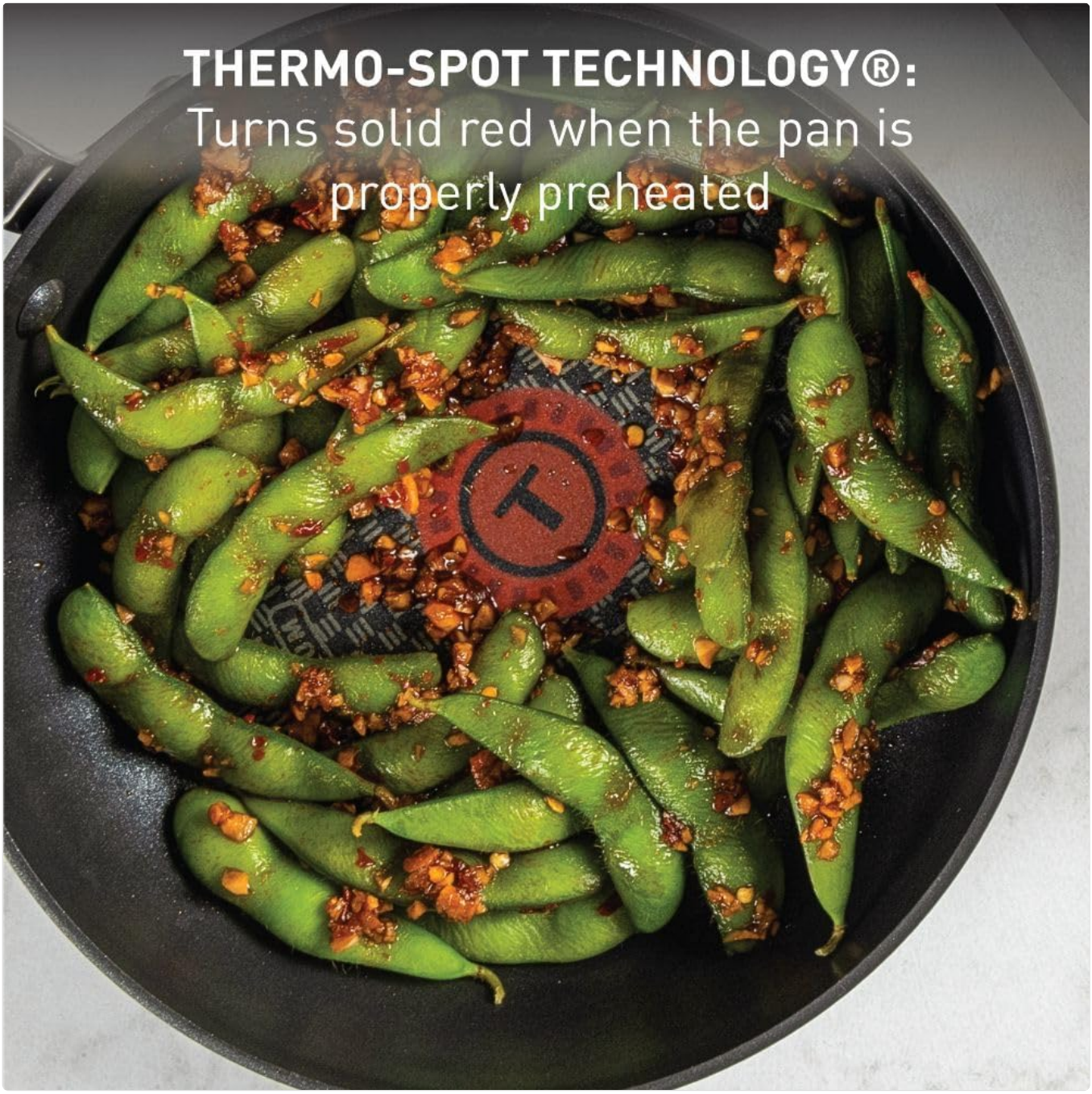


Image: Close-up of the pan's interior showing the Thermo-Spot indicator, which changes color to signal optimal preheating.

- **Cooking Surface:** The titanium-reinforced nonstick interior allows for effortless food release and easy cleanup. Use low to medium heat settings for most cooking. High heat can damage the nonstick coating over time.



Image: Cooked dumplings in a T-fal nonstick pan, demonstrating the effortless food release.

- **Even Heat Distribution:** The pans feature an even heat base to prevent hot spots, ensuring reliable and consistent cooking results across the entire surface.



Image: The underside of two T-fal pans, highlighting the even heat distribution design of the base.

- **Oven and Broiler Safe:** These fry pans are oven and broiler safe up to 400°F (with lid 350°F), offering versatility for finishing dishes or keeping food warm.
- **Handle Design:** Riveted silicone handles provide a comfortable and secure grip, designed to stay cool during stovetop use.



Image: A T-fal pan on a gas stovetop, showcasing the riveted silicone handle for comfortable and secure handling.

- **Stovetop Compatibility:** Suitable for all stovetops, excluding induction.

Maintenance

- **Cleaning:** The pans are dishwasher safe for convenience. However, handwashing with warm, soapy water and a non-abrasive sponge is recommended to prolong the life of the nonstick coating. Avoid using harsh detergents or abrasive cleaning tools.



Image: T-fal pans being loaded into a dishwasher, illustrating their dishwasher-safe feature.

- **Storage:** To prevent scratching the nonstick surface, place a paper towel or pan protector between pans when stacking them for storage.
- **Utensils:** Use wooden, silicone, or plastic utensils to avoid scratching the nonstick surface. Metal utensils are not recommended.

Troubleshooting

Problem	Possible Cause	Solution
Food sticking to the pan.	Pan not properly preheated; too high heat; damaged nonstick coating.	Ensure Thermo-Spot is solid red before adding food. Use low to medium heat. Avoid metal utensils. Re-season the pan if needed.
Handles getting hot.	Heat source too high or flame extending up the sides of the pan.	Adjust heat so it is contained within the base of the pan. Use oven mitts if placing in oven/broiler.

Problem	Possible Cause	Solution
Pan warping or uneven heating.	Sudden temperature changes (e.g., hot pan under cold water); excessive high heat.	Allow pan to cool completely before washing. Use appropriate heat settings.

Specifications

- **Brand:** T-fal
- **Model Number:** 32406066656
- **Material:** Hard Anodized Aluminum
- **Coating:** Titanium Nonstick
- **Color:** Black
- **Number of Pieces:** 3
- **Included Components:** 8-Inch Fry Pan, 10.25-Inch Fry Pan, 12-Inch Fry Pan
- **Handle Material:** Riveted Silicone and Metal
- **Oven Safe Temperature:** Up to 400°F (350°F with vented tempered glass lids)
- **Broiler Safe:** Yes (up to 400°F)
- **Dishwasher Safe:** Yes
- **Induction Compatible:** No
- **Special Feature:** Thermo-Spot Heat Indicator, Gas Stovetop Compatible
- **Item Weight:** 4 Pounds
- **Product Dimensions:** 20.67 x 13.39 x 5.51 inches
- **Country of Origin:** China
- **Date First Available:** January 4, 2021



Image: Detail of the hard anodized exterior, highlighting the forged construction for durability.

Warranty and Support

The T-fal Ultimate Hard Anodized Nonstick Fry Pan Set comes with a**Limited Lifetime Warranty**. For warranty claims, product support, or further assistance, please visit the official T-fal website or contact their customer service. Keep your proof of purchase for warranty validation.

For more information, you may visit theT-fal Brand Store on Amazon.

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