



Manuals.plus /

› MasterPRO /

› MasterPRO by Carlo Cracco 26cm Double Round Grill Pan Instruction Manual

## MasterPRO CRBGMP2853

# MasterPRO by Carlo Cracco 26cm Double Round Grill Pan

INSTRUCTION MANUAL - MODEL: CRBGMP2853

## Introduction

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Thank you for choosing the MasterPRO by Carlo Cracco 26cm Double Round Grill Pan. This versatile cookware is designed to enhance your cooking experience with its non-stick surface, even heat distribution, and separable design. Please read this manual carefully before first use to ensure safe and optimal performance of your product.



Image: The MasterPRO by Carlo Cracco 26cm Double Round Grill Pan shown open, highlighting its two separate pan sections and handles.

## Safety Information

- Always use oven mitts or heat-resistant gloves when handling the hot pan.
- Do not leave the pan unattended on a heat source.
- Keep out of reach of children.
- Ensure the pan is stable on the cooktop before cooking.
- Do not use metal utensils on the non-stick surface to prevent damage. Use wooden, silicone, or plastic utensils.
- This pan is not suitable for oven use.
- Avoid sudden temperature changes, such as placing a hot pan under cold water, as this can warp the pan or damage the non-stick coating.

## Setup

1. **Unpacking:** Carefully remove the grill pan from its packaging. Retain the packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash both pan sections thoroughly with warm soapy water and a soft sponge. Rinse well and dry completely.
3. **Separating the Pans:** The grill pan consists of two separable sections. To separate, unlatch the metal clips located on the side of the pan near the handles. Gently pull the two pan sections apart.
4. **Rejoining the Pans:** To rejoin, align the hinge mechanisms of both pan sections and push them together until they fit securely. Close the metal clips to ensure a tight seal.



Image: A close-up view of the hinge mechanism that connects the two pan sections.

## Operating Instructions

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This double grill pan offers versatile cooking options, functioning as a single sealed unit or two separate pans.

### Using as a Double Pan (Sealed Unit)

- **Preparation:** Ensure the two pan sections are securely joined with the metal clips latched.
- **Cooking:** Place ingredients in one half of the pan. Close the other half, ensuring the silicone gasket creates an airtight seal. This creates an 'oven effect' for even cooking and retains moisture.
- **Flipping:** The ergonomic handles with magnetic closure allow for easy and secure flipping of the entire pan, ideal for frittatas, omelets, or grilled sandwiches.

Video: Demonstration of a double pan being used to cook a frittata, showcasing the flipping mechanism.

### Using as Two Separate Pans

- **Separation:** Unlatch the metal clips and separate the two pan sections.
- **Versatility:** Use each pan independently for different cooking tasks, such as frying, sautéing, or grilling smaller items.



Image: The MasterPRO by Carlo Cracco 26cm Double Round Grill Pan shown separated into two distinct pans.

## General Cooking Tips

- **Heat Source:** Compatible with induction, gas, electric, and halogen cooktops.
- **Even Heat:** The pan's design ensures homogeneous heat distribution, preventing hot spots.
- **Non-stick Surface:** The reinforced non-stick coating with titanium particles allows for cooking with minimal oil and easy food release.

## Maintenance

- **Cleaning:** This grill pan is **hand wash only**. Do not place it in a dishwasher. Wash with warm soapy water and a soft sponge. Avoid abrasive cleaners or scouring pads that can damage the non-stick coating.
- **Gasket Care:** The silicone gasket can be removed for thorough cleaning. Ensure it is properly reinserted before rejoining the pans to maintain the airtight seal. If the gasket becomes dislodged during use or cleaning, carefully place it back into its groove.
- **Storage:** Store the pan in a dry place. If stacking with other cookware, place a soft cloth between pans to protect the non-stick surface.



Image: A detailed view of the silicone gasket along the rim of the pan, crucial for the airtight seal.

## Troubleshooting

- **Food Sticking:** Ensure the pan is clean and dry before use. Use a small amount of cooking oil or fat. Avoid overheating the pan on high heat for extended periods.
- **Gasket Issues:** If the silicone gasket falls out or does not seal properly, remove it, clean it, and carefully reinsert it into the groove along the pan's edge. Ensure it is seated correctly all around.
- **Uneven Cooking:** Verify that the pan is placed centrally on the heat source. For induction cooktops, ensure the pan's base diameter matches the induction zone for optimal performance.

## Specifications

<b>Brand</b>	MasterPRO
<b>Model Name</b>	DOUBLE ROUND GRILLPAN 26X7.5CM CAST ALUMINIUM MASTERPRO BY CARLO CRACCO MP
<b>Model Number</b>	CRBGMP2853
<b>Material</b>	Aluminum
<b>Special Feature</b>	Non-stick, Induction Compatible
<b>Color</b>	Black
<b>Capacity</b>	3 Liters
<b>Diameter</b>	26 cm
<b>Height</b>	7.5 cm
<b>Item Weight</b>	1.85 Kilograms
<b>Care Instructions</b>	Hand wash only
<b>Dishwasher Safe</b>	No
<b>Oven Safe</b>	No

## Warranty and Support

For warranty information, please refer to the documentation included with your product packaging or visit the official MasterPRO website. If you encounter any issues or require further assistance, please contact MasterPRO customer service through their official channels.

