Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

Tefal G2690232

Tefal EXCELLENCE20 Frying Pan User Manual

Model: G2690232 Cranberry

Introduction

This manual provides essential information for the safe and effective use, care, and maintenance of your Tefal EXCELLENCE20 G2690232 Cranberry frying pan. Please read these instructions carefully before first use and retain them for future reference.

Initial Setup

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

1. **Unpack:** Carefully remove all packaging materials and labels from the pan.
2. **Wash:** Wash the pan thoroughly with warm soapy water using a soft sponge. Rinse well and dry completely.
3. **Season (Optional for Non-Stick):** Although not strictly necessary for non-stick pans, some users prefer to lightly season. Apply a very thin layer of cooking oil to the non-stick surface with a paper towel. Heat the pan over low heat for 30 seconds, then let it cool. Wipe off any excess oil.



An image showing the Tefal EXCELLENCE20 G2690232 Cranberry frying pan, featuring its black non-stick interior with a red Thermo-Spot indicator and a silver-colored ergonomic handle.

Usage Guidelines

To ensure optimal performance and longevity of your Tefal frying pan:

- **Heat Source:** This pan is compatible with gas cooktops. Ensure the flame size does not extend beyond the base of the pan to prevent handle damage.
- **Preheating:** Preheat the pan for a few minutes before adding food. The Thermo-Spot indicator in the center of the pan will turn solid red when the pan has reached the optimal cooking temperature.
- **Cooking Utensils:** Use only wooden, silicone, or plastic utensils to protect the non-stick coating. Avoid metal utensils, which can scratch the surface.
- **Oil/Fat:** While the non-stick coating allows for cooking with minimal oil, a small amount of cooking oil or butter can enhance flavor and browning.
- **Temperature Control:** Avoid excessively high heat, as this can damage the non-stick coating over time and may cause food to burn. Medium heat is usually sufficient for most cooking tasks.

Care and Cleaning

Proper care will extend the life of your frying pan:

- **Cool Down:** Always allow the pan to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Hand Wash Only:** This pan is **not** dishwasher safe. Wash by hand with warm soapy water and a soft sponge or cloth.
- **Stubborn Residue:** For stubborn food residue, soak the pan in warm soapy water for a few minutes before cleaning. Do not use abrasive cleaners, steel wool, or scouring pads, as these will 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 protect the non-stick surface. If stacking with other cookware, place a soft cloth or pan protector between them.

Troubleshooting Common Issues

Problem	Solution
Food sticking to the pan.	Ensure the pan is properly preheated (Thermo-Spot is solid red). Use a small amount of cooking oil or butter. Avoid using metal utensils that may have scratched the non-stick surface.
Pan smokes during cooking.	The heat setting may be too high. Reduce the heat. Ensure there is no residual oil or food particles from previous use.
Handle becomes hot.	While the handle is designed to be ergonomic, prolonged exposure to high heat or flames extending beyond the pan's base can cause it to heat up. Use oven mitts if necessary. Ensure flame size is appropriate for the pan's base.

Problem	Solution
Non-stick coating appears discolored or worn.	This can occur over time with normal use, especially if exposed to very high temperatures or abrasive cleaning. Ensure you are following care instructions, particularly avoiding metal utensils and harsh cleaners.

Product Specifications

Feature	Detail
Brand	Tefal
Model Name	G2690232
Material	Alloy Steel
Color	Cranberry
Product Dimensions	7.87 x 7.87 x 1.97 inches
Item Weight	2.2 pounds (1 Kilogram)
Compatible Devices	Gas
Has Nonstick Coating	Yes
Is Dishwasher Safe	No
Is Oven Safe	No
Special Feature	Ergonomic Handle, Heavy Duty, Lightweight, Temperature Control (Thermo-Spot)

Warranty and Customer Support

Tefal products are manufactured to high-quality standards. For information regarding warranty coverage, product registration, or to contact customer support for any inquiries or issues not covered in this manual, please visit the official Tefal website or refer to the warranty card included with your purchase.
You can also visit the official Tefal store on Amazon for more information and product range:Tefal Amazon Store

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

https://manuals.plus/asin/B08YFF6R34

More documents and user manuals: **https://manuals.plus/**