

Tefal G28104

Tefal G28104 Black Stone Frying Pan User Manual

Model: G28104 | Brand: Tefal

INTRODUCTION

Thank you for choosing the Tefal G28104 Black Stone Frying Pan. This manual provides essential information for the safe and efficient use, care, and maintenance of your new frying pan. Please read these instructions carefully before first use and retain them for future reference.



Image: The Tefal G28104 Black Stone Frying Pan, showcasing its dark, speckled non-stick interior and ergonomic handle.

The Tefal Black Stone frying pan features a durable Mineralia+ non-stick coating, designed for intensive cooking and easy cleaning. It incorporates Tefal's Thermo-Signal technology for optimal cooking temperature indication and advanced Thermo-Fusion+ induction technology for fast and even heat distribution.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the frying pan from its packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm soapy water and a soft sponge. Rinse and dry completely.
3. **Seasoning (Optional but Recommended):** For optimal non-stick performance and longevity, lightly coat the entire non-stick surface with a small amount of cooking oil (e.g., vegetable oil). Heat the pan over low to medium heat for 1-2 minutes. Let it cool, then wipe off any excess oil with a paper towel.
4. **Stovetop Compatibility:** This pan is suitable for all heat sources, including gas, electric, ceramic, and induction hobs. Ensure the pan's base size matches your hob's cooking zone for efficient heating.





*Image: The underside of the Tefal frying pan, displaying the Thermo-Fusion+ induction base and "Made in France" engraving, indicating its compatibility with various cooktops.*

## OPERATING INSTRUCTIONS

### Cooking with your Frying Pan

- **Heat Settings:** Use low to medium heat for most cooking. High heat should only be used for searing for short periods. Excessive high heat can damage the non-stick coating over time.
- **Thermo-Signal Indicator:** The Thermo-Signal dot in the center of the pan's cooking surface changes color (from solid red to a uniform red) when the pan has reached the optimal temperature for cooking, ensuring perfect searing results.
- **Cooking Utensils:** Always use wooden, silicone, or heat-resistant plastic utensils to protect the non-stick coating. Avoid metal utensils, as they can scratch the surface.
- **Oil/Fat Usage:** While the non-stick coating allows for cooking with minimal oil, a small amount of cooking oil or butter can enhance flavor and browning.
- **Overheating:** Never leave an empty pan on a hot burner for extended periods, as this can cause damage.





*Image: A close-up view of the Tefal frying pan's interior, highlighting the Thermo-Signal indicator in the center, which changes color to show optimal cooking temperature.*



*Image: The Tefal frying pan on an induction stovetop, actively cooking a meal of duck breast and roasted vegetables, demonstrating its practical application.*

## CARE AND MAINTENANCE

### Cleaning

- **Cool Down:** Always allow the pan to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Hand Washing:** Hand washing with warm soapy water and a soft sponge is recommended to prolong the life of the non-stick coating.
- **Dishwasher Safe:** The pan is dishwasher safe, however, frequent dishwasher use may reduce the lifespan of the non-stick coating and dull the exterior finish.
- **Stubborn Food Residue:** For stubborn food residue, fill the pan with warm water and a small amount of dish soap, let it soak for 15-20 minutes, then clean with a soft sponge. Avoid abrasive cleaners, steel wool, or scouring pads.
- **Drying:** Dry the pan thoroughly after washing to prevent water spots.

### Storage

- When stacking pans, place a soft cloth or pan protector between them to prevent scratching the non-stick surface.

## TROUBLESHOOTING

| Problem | Possible Cause | Solution |
|---------|----------------|----------|
|---------|----------------|----------|

| Problem                           | Possible Cause                                                                                                                                             | Solution                                                                                                                                                                                                |
|-----------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Food sticking to the pan.         | <ul style="list-style-type: none"><li>Pan not properly seasoned.</li><li>Too high heat used.</li><li>Non-stick coating worn out.</li></ul>                 | <ul style="list-style-type: none"><li>Re-season the pan (refer to Setup section).</li><li>Reduce heat setting.</li><li>Ensure proper care and avoid metal utensils.</li></ul>                           |
| Pan warping or deforming.         | <ul style="list-style-type: none"><li>Sudden temperature changes (e.g., hot pan under cold water).</li><li>Prolonged exposure to very high heat.</li></ul> | <ul style="list-style-type: none"><li>Always allow the pan to cool naturally before washing.</li><li>Avoid using excessively high heat for extended periods.</li></ul>                                  |
| Thermo-Signal not changing color. | <ul style="list-style-type: none"><li>Pan not heated sufficiently.</li><li>Sensor malfunction (rare).</li></ul>                                            | <ul style="list-style-type: none"><li>Ensure the pan is on a heat source and allowed sufficient time to heat up.</li><li>Contact customer support if the issue persists after proper heating.</li></ul> |

## SPECIFICATIONS

|                          |                                                                     |
|--------------------------|---------------------------------------------------------------------|
| Model:                   | G28104                                                              |
| Brand:                   | Tefal                                                               |
| Size:                    | 24 cm (Frying pan)                                                  |
| Material:                | Aluminum with Mineralia+ non-stick coating                          |
| Color:                   | Black (Stone effect)                                                |
| Compatible Hobs:         | All heat sources, including Induction, Gas, Electric, Vitro-ceramic |
| Non-stick Coating:       | Yes, Mineralia+                                                     |
| Thermo-Signal Indicator: | Yes                                                                 |
| Oven Safe:               | No                                                                  |
| Dishwasher Safe:         | Yes                                                                 |
| Item Weight:             | 0.9 Kilograms (approx. 1.98 pounds)                                 |
| Product Dimensions:      | 16.85 x 9.45 x 2.95 inches (approx. 42.8 x 24 x 7.5 cm)             |
| Origin:                  | Made in France                                                      |

## WARRANTY INFORMATION

Tefal products are manufactured to high-quality standards. For specific warranty details, including duration and coverage, please refer to the warranty card included with your purchase or visit the official Tefal website. The warranty typically covers manufacturing defects under normal household use. Damage resulting from misuse, overheating, or failure to follow care instructions is generally not covered.

## CUSTOMER SUPPORT

Should you have any questions, concerns, or require assistance with your Tefal G28104 Black Stone Frying Pan, please contact Tefal customer service.

- **Online Support:** Visit the official Tefal website for FAQs, product registration, and contact forms.
- **Phone Support:** Refer to your product packaging or the Tefal website for regional customer service contact numbers.

For more information about Tefal products, you can visit the [T-fal Store on Amazon](#).

© 2025 Tefal. All rights reserved.

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/B08ZY27517>

More documents and user manuals: <https://manuals.plus/>