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Fissler 159-105-02-101/0

Fissler Adamant® Comfort Nonstick Frying Pan Set User Manual

Models: 9.5" and 11" Frying Pans

1. Introduction

Thank you for choosing the Fissler Adamant® Comfort Nonstick Frying Pan Set. This set includes two high-quality frying pans, 9.5" and 11" in diameter, designed for versatile cooking on all stovetops, including induction. Crafted with German engineering, these pans feature a unique scratch-resistant surface and an energy-efficient CookStar base for superior heat distribution. The ergonomic safety handle ensures comfortable and secure handling. This manual provides essential information for the proper use, care, and maintenance of your new frying pans.



Figure 1: Fissler Adamant® Comfort Nonstick Frying Pan Set (9.5" and 11")

2. Safety Instructions

- **Heat Protection:** The ergonomic safety handle is designed to protect from heat, but always use oven mitts or pot holders when handling hot pans, especially after prolonged cooking.
- **Overheating:** Do not overheat empty pans. Excessive heat can damage the nonstick coating and the pan's structure. Always add oil or food before heating.
- **Metal Utensils:** While the Adamant coating is robust and safe against metal kitchen utensils, prolonged or aggressive use of sharp metal utensils may still cause wear over time. For best longevity, silicone, wood, or plastic utensils are recommended.
- **Oven Safety:** These pans are **not oven safe**. Do not place them in a hot oven.
- **Children Safety:** Keep hot pans and cooking surfaces out of reach of children.
- **Stovetop Compatibility:** Suitable for all types of stovetops, including induction. Ensure the pan is centered on the heat source.

3. Setup and First Use

1. **Unpacking:** Carefully remove all packaging materials and labels from the frying pans.
2. **Initial Cleaning:** Before first use, wash the pans thoroughly with warm soapy water and a soft sponge. Rinse well and dry completely.
3. **Seasoning (Optional but Recommended):** For enhanced 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 to medium heat for 1-2 minutes. Let it cool, then wipe off any excess oil with a paper towel. This process helps to condition the nonstick surface.

4. Operating Instructions

4.1. Cooking with Your Fissler Adamant® Pans

- **Heat Settings:** The CookStar base provides excellent heat distribution. Use low to medium heat for most cooking tasks. High heat should only be used for short periods, such as searing, and never with an empty pan.
- **Oil/Fat Usage:** Always use a small amount of cooking oil or fat when cooking to prevent food from sticking and to protect the nonstick coating.
- **Utensils:** While the Adamant coating is highly scratch-resistant, using silicone, wooden, or heat-resistant plastic utensils will help preserve the nonstick surface for longer.
- **Integrated Measuring Scale:** The pans feature an integrated measuring scale on the interior, allowing for convenient and easy dispensing of liquids directly into the pan.

- **Sautéing and Browning:** The rounded shape of the pans is ideal for sautéing, browning, searing, and pan-frying.

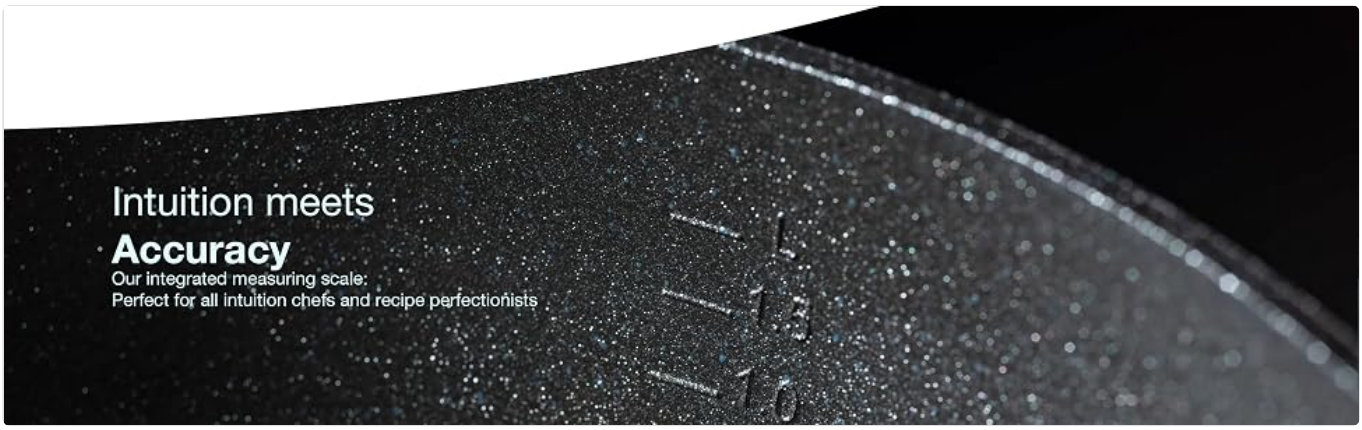

Figure 2: Integrated Measuring Scale for precise cooking.



Figure 3: The robust Adamant coating is designed to withstand metal utensils.

5. Maintenance and Cleaning

- **Cool Down:** Always allow the pan to cool completely before cleaning to prevent warping and damage to the nonstick coating.
- **Hand Washing:** For best results and to prolong the life of your nonstick coating, hand washing with warm soapy water and a soft sponge is recommended.
- **Dishwasher Safe:** The pans are dishwasher safe, but frequent dishwasher use may reduce the lifespan of the nonstick coating over time.
- **Stubborn Food Residue:** For stubborn food residue, soak the pan in warm soapy water for a few minutes before cleaning. Avoid abrasive cleaners, steel wool, or scouring pads, as these can damage the nonstick surface.
- **Storage:** When storing pans, especially when stacking, place a soft cloth or pan protector between them to prevent scratches to the nonstick surface.



Figure 4: Easy cleaning of your Fissler Adamant pan.

6. Troubleshooting

Problem	Possible Cause	Solution
Food sticks to the pan.	Insufficient oil/fat, pan not hot enough, or coating wear over time.	Ensure a small amount of oil/fat is used. Preheat the pan properly. Re-season the pan if necessary. If coating is severely worn, consider replacement.
Pan warps or deforms.	Sudden temperature changes (e.g., hot pan under cold water) or extreme overheating.	Always allow the pan to cool gradually before washing. Avoid using excessively high heat for prolonged periods.

Problem	Possible Cause	Solution
Scratches on nonstick surface.	Use of sharp metal utensils or abrasive cleaning tools.	Use silicone, wooden, or plastic utensils. Avoid abrasive cleaners and scouring pads. Store with pan protectors.

7. Specifications

- **Brand:** Fissler
- **Model:** Adamant® Comfort Frying Pan Set
- **Item Model Number:** 159-105-02-101/0
- **Material:** Aluminum
- **Coating:** Adamant Nonstick (Scratch-Resistant)
- **Color:** Black
- **Set Includes:** 9.5" and 11" Frying Pans
- **Stovetop Compatibility:** All stovetops, including Induction
- **Dishwasher Safe:** Yes
- **Oven Safe:** No
- **Handle Material:** Metal (Ergonomic Safety Handle)
- **Product Dimensions:** 1.97 x 11.02 x 1.97 inches (for one pan, approximate)
- **Item Weight:** 5.87 pounds (total for set)
- **Manufactured:** Germany

8. Quality and Craftsmanship

Fissler is a sixth-generation family-owned company internationally known for producing premium, award-winning cookware made in Germany. Our commitment to quality, innovation, and craftsmanship ensures that every product is designed to enhance your cooking experience.

▶ **Watch video online**
Fissler. Premium Cookware. Made in Germany.

Video 1: "Fissler. Premium Cookware. Made in Germany." This video showcases Fissler's dedication to quality, technology, and craftsmanship in the manufacturing of their cookware, highlighting their long history and commitment to excellence.

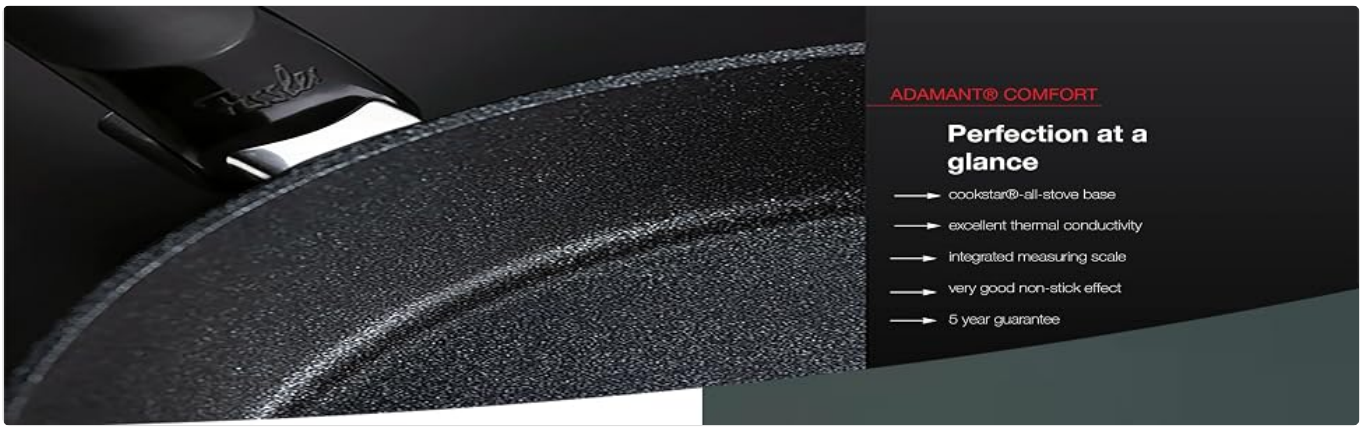

Figure 5: Key features of the Fissler Adamant® Comfort pan.

9. Warranty and Support

Fissler stands behind the quality of its products. For specific warranty information and customer support, please refer to the warranty card included with your product or visit the official Fissler website. You can also visit the Fissler Store on Amazon for more product details and contact options.

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