

Tefal G8044604

Tefal G80446 Chefclub 24 cm Cooking Pot User Manual

1. INTRODUCTION

Thank you for choosing the Tefal G80446 Chefclub 24 cm Cooking Pot. This pot is designed for everyday cooking, featuring a durable titanium non-stick coating and a smart glass lid. It is compatible with all hob types, including induction, and incorporates the Thermo-Signal temperature indicator for optimal cooking results. This manual provides essential information for safe and effective use, care, and maintenance of your new cooking pot.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions carefully before first use and save them for future reference.
- Do not leave the cooking pot unattended while cooking, especially when heating oil or fat.
- Always use oven mitts or pot holders when handling the hot pot and lid.
- Ensure the pot handles are securely attached before use.
- Avoid sudden temperature changes, such as placing a hot pot under cold water, as this can cause warping or damage to the non-stick coating.
- This cooking pot features a non-stick coating that is PFOA-free, lead-free, and cadmium-free, ensuring safe cooking.
- Keep out of reach of children when hot.

3. BEFORE FIRST USE (SETUP)

Before using your new Tefal Chefclub cooking pot for the first time, follow these steps:

1. Remove all packaging materials, labels, and stickers from the pot and lid.
2. Wash the pot and lid thoroughly with warm soapy water using a soft sponge.
3. Rinse well and dry completely.
4. Condition the non-stick surface by wiping the interior with a small amount of cooking oil on a paper towel. Heat the pot over low heat for 30 seconds, then let it cool and wipe off any excess oil. This step helps to optimize the non-stick performance.



Image 1: The Tefal G80446 Chefclub 24 cm Cooking Pot with its glass lid, showcasing its vibrant green exterior and ergonomic handles.

4. USING YOUR COOKING POT (OPERATING)

4.1 Hob Compatibility

Your Tefal Chefclub cooking pot is compatible with all types of hobs, including:

- Gas
- Electric
- Ceramic
- Induction

Ensure the pot's base is centered on the hob burner for even heat distribution.

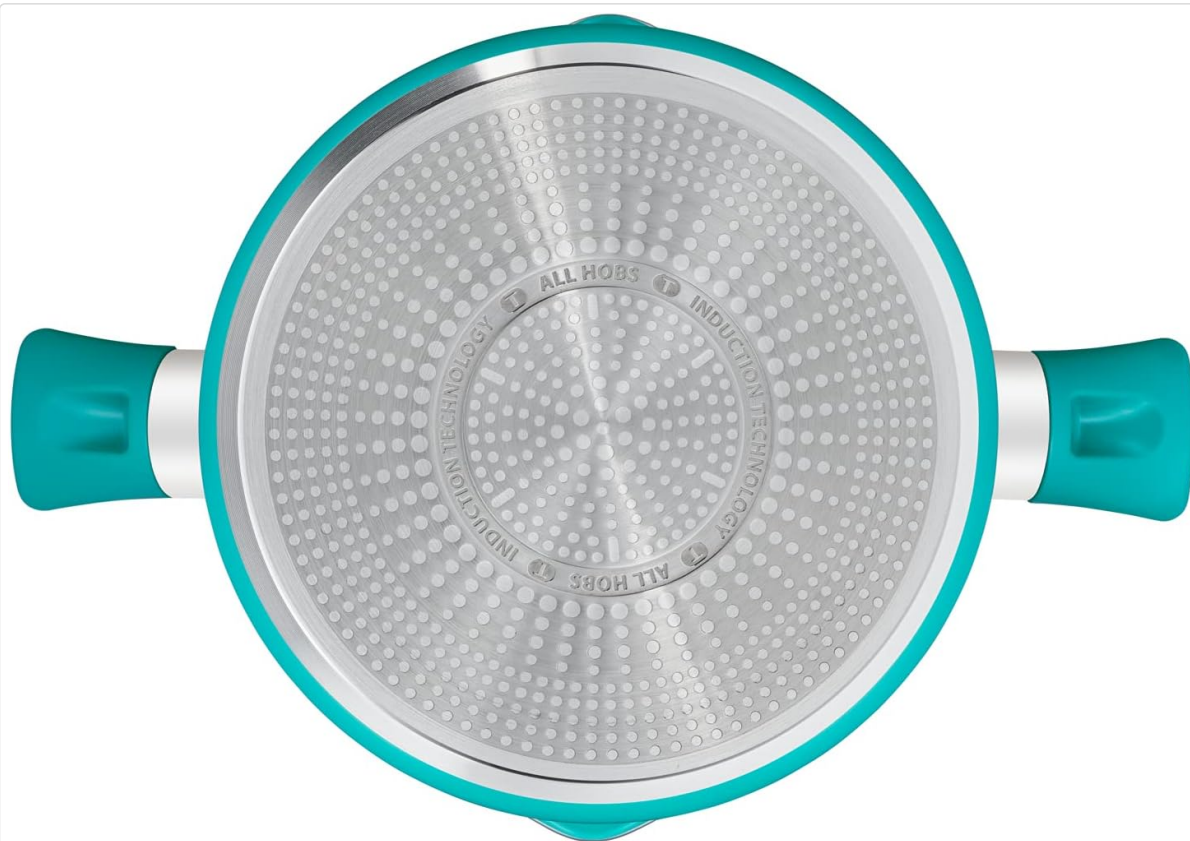


Image 2: The base of the cooking pot, illustrating its induction technology and compatibility with all hob types.

4.2 Thermo-Signal Temperature Indicator

The Thermo-Signal indicator, located in the center of the pot's interior, changes color to indicate when the pot has reached the optimal temperature for cooking. When the hourglass pattern disappears and the Thermo-Signal turns solid red, your pot is perfectly preheated and ready to add ingredients, ensuring ideal texture, color, and flavor.

4.3 Non-Stick Coating Use

The titanium non-stick coating allows for cooking with minimal oil or fat. To prolong the life of the non-stick surface:

- Use wooden, silicone, or plastic utensils. Avoid metal utensils, which can scratch the coating.
- Do not cut food directly in the pot.
- Avoid overheating an empty pot for extended periods.



Image 3: The interior of the cooking pot, emphasizing its excellent non-stick performance for daily cooking and easy cleaning.

4.4 Smart Lid Features

The glass lid is designed for convenience:

- **Straining Function:** The lid features integrated straining holes and pouring spouts on the pot's rim, allowing for easy draining of liquids without needing a separate colander.
- **Spoon Rest:** A convenient spoon rest is integrated into the lid handle, keeping your cooking utensils within reach and your countertop clean.



**Egouttage facile grâce au couvercle
astucieux et aux becs verseurs**

Image 4: The cooking pot demonstrating its clever lid design with integrated straining holes and pouring spouts for easy draining.



Image 5: The cooking pot highlighting the integrated spoon rest on the lid, making cooking more convenient.

5. CARE AND MAINTENANCE

5.1 Cleaning

The Tefal Chefclub cooking pot is designed for easy cleaning:

- Allow the pot to cool completely before cleaning.
- Wash with warm soapy water using a soft sponge or cloth. For stubborn food residues, soak the pot in warm soapy water for a few minutes before cleaning.
- Avoid abrasive cleaners, steel wool, or harsh scouring pads, as these can damage the non-stick coating and exterior finish.
- The pot is dishwasher safe, but hand washing is recommended to preserve the non-stick coating and exterior color over time.
- Dry thoroughly after washing to prevent water spots.

5.2 Storage

When storing, place a soft cloth or paper towel between pots if stacking to protect the non-stick surface and exterior finish from scratches.



Image 6: A top-down view of the cooking pot's interior, showing the non-stick surface and the Thermo-Signal indicator.

6. TROUBLESHOOTING

- **Food Sticking:** Ensure the pot is properly preheated using the Thermo-Signal indicator. Always use a small amount of oil or butter, even with non-stick. Avoid using metal utensils that can damage the coating.
- **Uneven Heating:** Verify that the pot is centered on the hob burner and that the burner size matches the pot's base diameter. For induction hobs, ensure the hob is compatible with the pot's base.
- **Discoloration:** High heat can sometimes cause slight discoloration on the exterior. This is normal and does not affect performance. For interior discoloration, ensure proper cleaning after each use.
- **Handles Becoming Hot:** While designed for comfort, handles can become hot during prolonged cooking. Always use oven mitts or pot holders.

7. PRODUCT SPECIFICATIONS

Feature	Specification
Brand	Tefal
Model Number	G8044604
Diameter	24 cm
Capacity	4.2 Liters
Material	Aluminum
Coating Type	Titanium Non-Stick

Feature	Specification
Hob Compatibility	All hob types, including Induction
Special Features	Thermo-Signal Temperature Indicator, PFOA-free, Lead-free, Cadmium-free, Smart Glass Lid with straining and spoon rest
Oven Safe	Yes (up to a certain temperature, typically 175°C/350°F for pots with handles, refer to product packaging for exact limits)
Product Dimensions	27D x 39B x 15.8H cm
Item Weight	2.15 Kilograms

8. WARRANTY AND SUPPORT

Tefal products are manufactured to high-quality standards. For specific warranty information, please refer to the warranty card included with your purchase or visit the official Tefal website. For customer support, product registration, or to inquire about replacement parts, please contact Tefal customer service through their official channels.