

Tefal G732S3

Tefal Duetto+ Pan Set (G732S3) Instruction Manual

Models: 20cm, 24cm, 28cm Pans

INTRODUCTION

This manual provides essential instructions for the safe and effective use, care, and maintenance of your Tefal Duetto+ Pan Set. This set includes three pans with diameters of 20cm, 24cm, and 28cm, designed for versatile cooking. Please read all instructions carefully before first use and retain this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Always use appropriate heat settings. Overheating can damage the non-stick coating and pan.
- Do not leave pans unattended on a hot stovetop.
- Use oven mitts or pot holders when handling hot pans, especially the handles, as they can become hot during cooking.
- Avoid using metal utensils that can scratch the non-stick surface. Silicone, wooden, or plastic utensils are recommended.
- Ensure pans are stable on the stovetop to prevent tipping.
- Keep children away from the cooking area.
- Do not use abrasive cleaners or scouring pads on the non-stick surface.

SETUP AND FIRST USE

1. Unpacking

Carefully remove all pans from their packaging. Inspect each pan for any signs of damage. Dispose of all packaging materials responsibly.

2. Initial Cleaning

Before first use, wash each pan thoroughly with warm soapy water. Rinse well and dry completely with a soft cloth. This

removes any manufacturing residues.

3. Seasoning (Optional for Non-Stick)

While not strictly necessary for modern non-stick coatings, some users prefer to lightly season the pan. Apply a small amount of cooking oil to the non-stick surface with a paper towel, then heat the pan over low heat for 30 seconds. Let it cool, then wipe off any excess oil. This can help prolong the life of the non-stick coating.



Image: The Tefal Duetto+ Pan Set, featuring the 20cm, 24cm, and 28cm pans, ready for use in a kitchen setting.

OPERATING INSTRUCTIONS

1. Heat Source Compatibility

The Tefal Duetto+ pans are made of cast iron and are compatible with all heat sources, including induction, gas, electric, ceramic, and halogen stovetops. Ensure the pan base is centered on the heat source for even heating.

2. Cooking Temperatures

For most cooking tasks, medium to medium-high heat is sufficient. High heat should only be used for boiling water or searing for short periods. Prolonged use of high heat can damage the non-stick coating and may cause food to burn.

3. Using the Non-Stick Coating

The non-stick coating allows for cooking with minimal oil or fat. Always add a small amount of oil or butter to the pan before heating to enhance flavor and protect the coating. Avoid cutting food directly in the pan to prevent scratches.

4. Handle Usage

The handles are made of stainless steel. While designed for durability, they can become hot during cooking, especially when used in the oven or over high heat. Always use oven mitts or a thick cloth when handling hot pans.



Image: A Tefal Duetto+ pan actively cooking vegetables on a modern stovetop, demonstrating its use.

MAINTENANCE AND CLEANING



Image: The Tefal Duetto+ pan set displayed in a clean kitchen, highlighting their aesthetic and ease of maintenance.

1. Daily Cleaning

Allow the pan to cool completely before washing. Washing a hot pan can cause warping. Hand wash with warm soapy

water and a soft sponge or cloth. For stubborn food residues, soak the pan in warm soapy water for a few minutes before cleaning.

2. Care for Non-Stick Coating

To preserve the non-stick properties, avoid using harsh detergents, abrasive cleaners, or metal scouring pads. These can scratch and degrade the coating. If food sticks, ensure the pan is clean and consider re-seasoning lightly.

3. Dishwasher Use

While some non-stick pans are dishwasher safe, hand washing is generally recommended to extend the life of the non-stick coating and the pan's overall appearance.

4. Storage

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

TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticks to the pan.	Pan not properly cleaned, insufficient oil, or non-stick coating degradation.	Ensure pan is clean and dry. Use a small amount of oil. Avoid high heat. Consider light re-seasoning.
Pan warps or deforms.	Sudden temperature changes (e.g., hot pan under cold water) or excessive high heat.	Always allow the pan to cool completely before washing. Avoid using excessively high heat for prolonged periods.
Handles become too hot.	Normal heat transfer, especially with stainless steel handles.	Always use oven mitts or pot holders when handling hot pans.
Discoloration on the pan exterior.	Exposure to high heat or certain foods.	This is usually cosmetic and does not affect performance. Ensure proper cleaning.

SPECIFICATIONS

- Brand:** Tefal
- Model:** G732S3 (Duetto+)
- Pan Sizes:** 20 cm, 24 cm, 28 cm
- Material:** Cast Iron
- Coating:** Non-stick
- Handle Material:** Stainless Steel
- Weight:** Approximately 3.3 Kilograms (for the set)
- Heat Source Compatibility:** All heat sources, including Induction

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 technical support or service inquiries, please contact Tefal customer service through their official channels.

Please note: The warranty typically covers manufacturing defects and does not cover damage caused by misuse, improper cleaning, or normal wear and tear.