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Fissler 084-128-05-000/0

Fissler Original-Profi Collection Stainless Steel 9 Piece Set

Instruction Manual



Made in Germany since 1845

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PRODUCT OVERVIEW

The Fissler Original-Profi Collection is a premium stainless steel cookware set designed for exceptional performance and durability. Crafted in Germany from up to 90% recycled 18/10 stainless steel, this collection is built to last a lifetime and offers superior cooking results.

This 9-piece set includes a versatile range of pots and pans, each featuring thoughtful design elements such as extra-large pouring rims, condensate-plus metal lids, interior measurement markings, and ergonomic handles. The exclusive CookStar base ensures even heat distribution across all stovetops, including induction.



The Fissler Original-Profi Collection 9 Piece Set, showcasing the various pots and the saucepan with metal lids.



Superior Quality

Iconic design.

Sustainably crafted under the highest production standards, it's the most versatile collection of cookware.

The Fissler Original-Profi Collection cookware set displayed on a kitchen counter, highlighting its superior quality and iconic design.

SETUP AND FIRST USE

Before using your Fissler Original-Profi Collection cookware for the first time, please follow these steps to ensure optimal performance and longevity.

1. **Unpacking:** Carefully remove all cookware pieces and lids from their packaging. Retain the packaging for

future storage or transport if needed.

2. **Initial Cleaning:** Wash all pots and lids thoroughly with warm, soapy water and a soft sponge or cloth. Rinse well and dry immediately to prevent water spots.
3. **Seasoning (Optional for Stainless Steel):** While not strictly necessary for stainless steel, some users prefer to lightly oil the interior surface of the pan before first use, especially for frying pans, to enhance non-stick properties over time. Heat gently, then wipe off excess oil.
4. **Familiarization:** Take a moment to familiarize yourself with the features, such as the interior measurement markings and the ergonomic handles.



Always wash your Fissler cookware thoroughly with warm, soapy water before its first use.

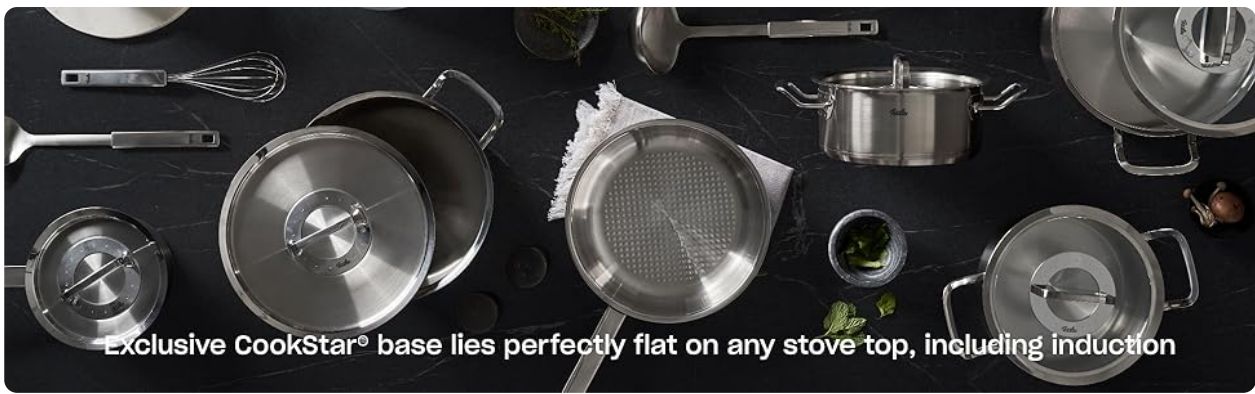
OPERATING INSTRUCTIONS

The Fissler Original-Profi Collection is designed for versatile cooking on various heat sources and in the oven.

Stovetop Compatibility and Heat Distribution

Your Fissler cookware features the exclusive CookStar base, which ensures optimal heat absorption, retention, and even heat distribution. This makes the cookware suitable for all stovetops, including gas, electric, ceramic, and induction.

- **Induction Cooktops:** The CookStar base is specifically engineered for efficient performance on induction surfaces.
- **Gas Cooktops:** Ensure the flame size does not extend beyond the base of the pot to prevent overheating of the handles and sides.
- **Even Heating:** The flat base prevents hot spots, allowing for consistent cooking results.



The exclusive CookStar base ensures perfect flatness and compatibility with all stovetops, including induction.



Fissler cookware in use on a modern induction stovetop, demonstrating its seamless integration into any kitchen.

Oven Safety

All pieces in the Fissler Original-Profi Collection are oven safe up to 450°F (230°C), allowing for seamless transition from stovetop to oven for finishing dishes or keeping food warm.

Measurement Markings and Pouring Rims

- **Interior Markings:** Laser-engraved measurement markings in liters and quarts inside the pots eliminate the need for separate measuring cups, simplifying your cooking process.
- **Extra-Large Pouring Rims:** The wide, stable pouring rims prevent spills and drips, ensuring clean and precise pouring of liquids.



Interior measurement markers in liters and quarts simplify cooking by eliminating the need for separate measuring cups.

Condensate-Plus Metal Lids

The metal lids are designed with a condensate-plus function, which allows condensed steam to drip back into the pot, preserving moisture and enhancing the flavor of your food.



The condensate-plus metal lid design ensures moisture is retained, enhancing the flavor of your dishes.

Ergonomic Stay-Cool Handles

The large, ergonomic handles are designed to stay cool during stovetop cooking, providing a comfortable and secure grip. Always use oven mitts when handling hot cookware from the oven.

Official Product Video

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This video provides a comprehensive overview of the Fissler Original-Profi Collection, highlighting its key features such as the satin-finished 18/10 stainless steel, interior measurement markings, CookStar base for all stovetops, oven-proof capabilities up to 450°F, and condensate-plus metal lids that retain moisture for enhanced flavor. It demonstrates the cookware in various cooking scenarios, showcasing its versatility and professional-grade design.

MAINTENANCE AND CARE

Proper care will ensure your Fissler Original-Profi Collection cookware maintains its beauty and performance for many years.

Cleaning

- **Dishwasher Safe:** All pieces are dishwasher safe for convenient cleaning.
- **Hand Washing:** For best results and to maintain the shine, hand washing with warm, soapy water and a soft sponge is recommended.
- **Rivet-Free Construction:** The seamless, rivet-free interior design prevents food residue buildup, making cleaning effortless and hygienic.
- **Stubborn Stains:** For stubborn food residue or discoloration, a non-abrasive stainless steel cleaner can be used. Avoid steel wool or harsh abrasive cleaners that can scratch the surface.
- **Water Spots:** To prevent water spots, dry the cookware immediately after washing.

Storage

Store your cookware in a dry place. If stacking, place a cloth or paper towel between pieces to prevent scratching the surfaces.

TROUBLESHOOTING

While Fissler cookware is designed for high performance, occasional issues may arise. Here are some common concerns and their solutions:

- **Food Sticking:**
 - Ensure the pan is properly preheated before adding food.
 - Use an appropriate amount of cooking oil or fat.
 - Avoid overcrowding the pan, which can lower the temperature and lead to sticking.
- **Discoloration/Rainbow Stains:**
 - These are often caused by mineral deposits from water or overheating.
 - To remove, fill the pot with water and add a few tablespoons of white vinegar or lemon juice. Bring to a boil, then let it cool and wash as usual.
- **White Spots (Calcium Deposits):**
 - These are harmless mineral deposits.
 - They can be removed by rubbing with a cloth dampened with white vinegar or lemon juice.
- **Handles Getting Hot:**
 - While designed to stay cool on stovetops, prolonged high heat or oven use will cause handles to heat up.
 - Always use oven mitts or pot holders when handling hot cookware, especially after oven use.

PRODUCT SPECIFICATIONS

Attribute	Detail
Brand	Fissler
Model Number	084-128-05-000/0
Material	Stainless Steel (18/10)
Color	Silver
Set Size	9 Piece Set
Handle Material	Stainless Steel
Lid Material	Stainless Steel
Dishwasher Safe	Yes
Oven Safe	Yes (up to 450°F / 230°C)
Stovetop Compatibility	All stovetops, including induction, gas, electric, ceramic
Item Weight	21.3 pounds (9.7 Kilograms)
Product Dimensions	7.87 x 7.87 x 1.97 inches (individual piece dimensions vary)
Country of Origin	Germany

WARRANTY AND SUPPORT

Fissler stands behind the quality of its products. Specific warranty details are typically provided with your purchase documentation or can be found on the official Fissler website. Please refer to these resources for comprehensive warranty information.

For product support, inquiries, or to register your product, please visit the official Fissler website or contact their customer service department. Keep your purchase receipt and model number (084-128-05-000/0) handy for faster assistance.

Online Support: [Fissler Official Website](#)