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› [Fissler Original-Profi Collection 3.4 Quart Stainless Steel Serving Pan Instruction Manual](#)

Fissler 084-388-28-100/0

Fissler Original-Profi Collection 3.4 Quart Stainless Steel Serving Pan Instruction Manual

Model: 084-388-28-100/0

1. INTRODUCTION

This manual provides essential information for the safe and effective use of your Fissler Original-Profi Collection 3.4 Quart Stainless Steel Serving Pan. Crafted in Germany from up to 90% recycled 18/10 stainless steel, this pan is designed for durability and superior cooking performance. Please read these instructions thoroughly before first use and retain them for future reference.



Image 1.1: Top-down view of the Fissler serving pan, highlighting the interior measurement markings in quarts and liters.

2. SAFETY INSTRUCTIONS

- Always use oven mitts or pot holders when handling the pan, especially after heating, as handles can become hot.
- Do not leave the pan unattended on a heat source.
- Ensure the pan is stable on the stovetop to prevent spills.
- Avoid sudden temperature changes, such as placing a hot pan under cold water, which can cause warping.
- Keep out of reach of children.

3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the 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 completely 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 before first use to enhance non-stick properties over time. Heat a thin layer of cooking oil over medium heat until shimmering, then remove from heat, let cool, and wipe out excess oil.

4. OPERATING INSTRUCTIONS

4.1 Stovetop Use

- The Fissler CookStar base ensures optimal heat distribution and is suitable for all stovetops, including induction.
- Match the pan size to the burner size to maximize efficiency and prevent overheating of handles.
- For best results, preheat the pan over medium heat for 1-2 minutes before adding food.
- The Novogrill surface is designed for perfect searing with minimal fat. Allow the pan to heat sufficiently before adding food to achieve proper browning and prevent sticking.
- Utilize the extra-large pouring rims for drip-free transfer of liquids.

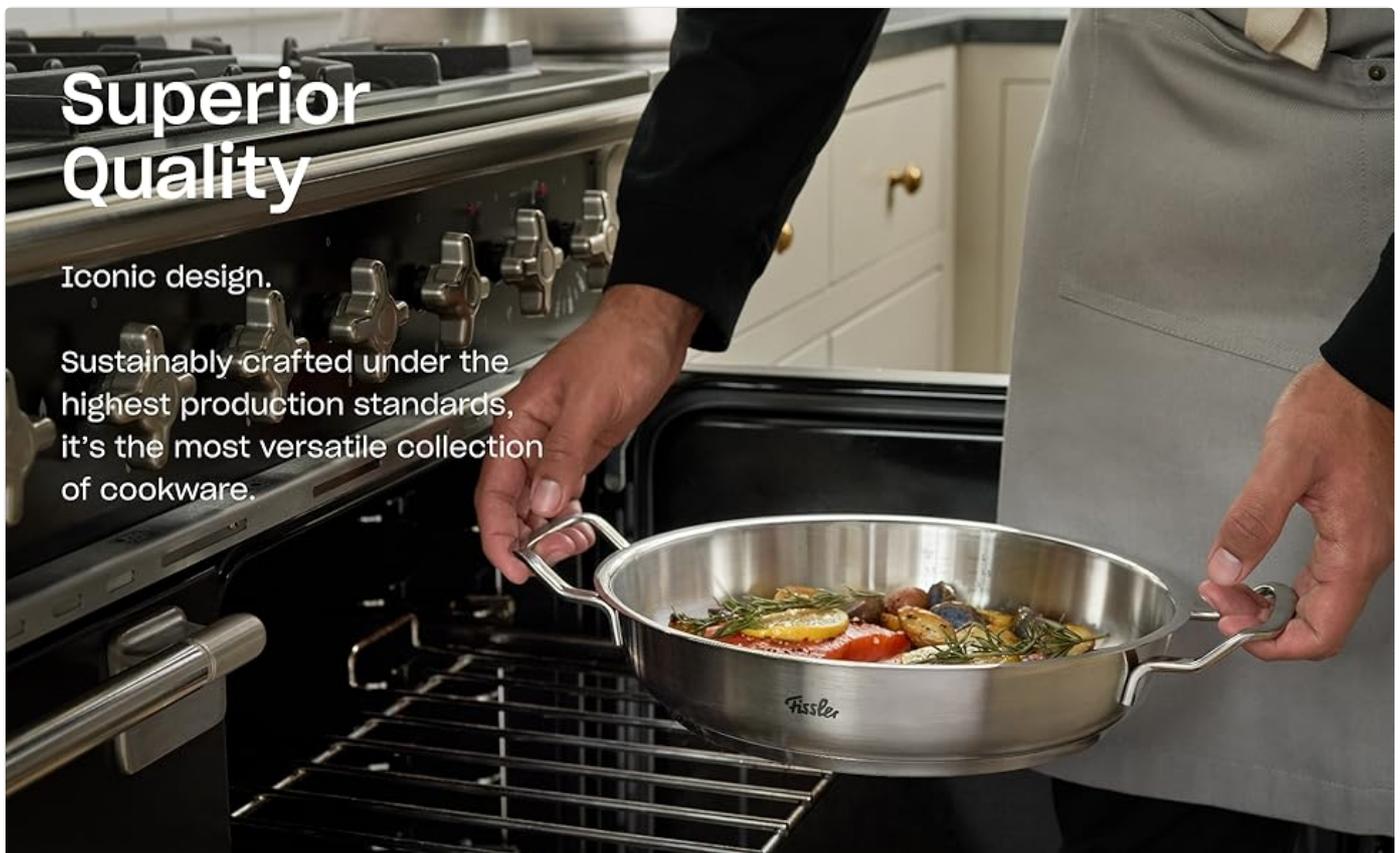


Image 4.1: The exclusive Fissler CookStar base, designed for even heat distribution and compatibility with all stovetops, including induction.

4.2 Oven Use

- The serving pan is oven safe up to 450°F (230°C).
- Always use oven mitts when placing or removing the pan from the oven.
- The ergonomic side handles are designed for secure handling, but will become hot in the oven.

Fissler

Made in Germany since 1845

Image 4.2: The Fissler serving pan is oven safe up to 450°F (230°C), allowing for versatile cooking from stovetop to oven.

4.3 Measurement Markings

- The interior of the pan features laser-engraved measurement markings in both liters and quarts, eliminating the need for separate measuring cups.

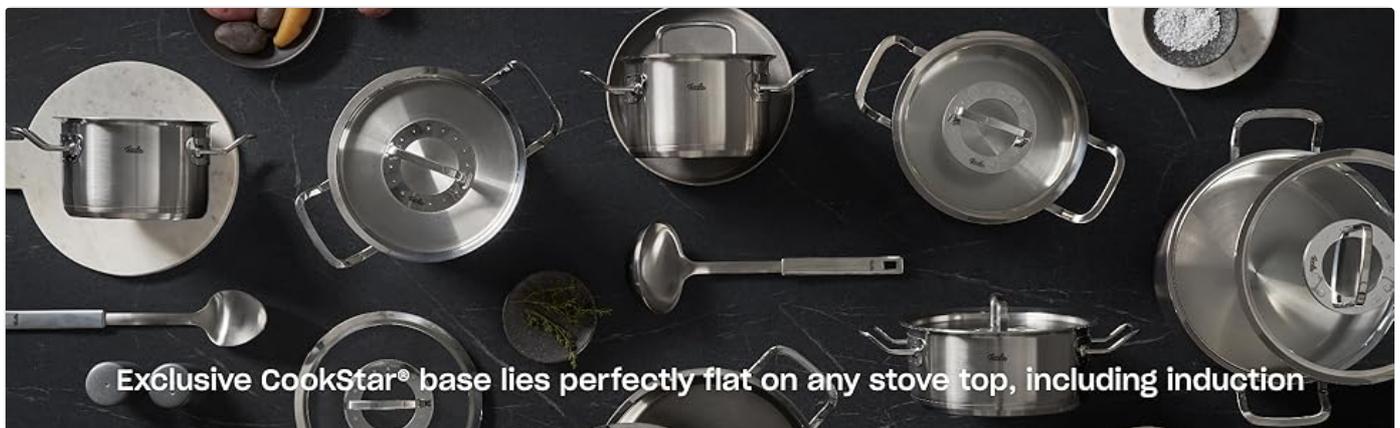


Image 4.3: Detailed view of the laser-engraved measurement markers inside the pan, showing both quart and liter measurements.

5. MAINTENANCE AND CLEANING

- The Fissler Original-Profi Collection serving pan is dishwasher safe for convenient cleaning.
- For hand washing, use warm soapy water and a soft sponge or cloth. Avoid abrasive cleaners or scouring pads that can scratch the stainless steel surface.
- The rivet-free construction prevents food residue buildup, making cleaning effortless and hygienic.
- For stubborn food residues, soak the pan in warm soapy water before cleaning.
- To remove discoloration or mineral deposits, a solution of vinegar and water can be used.
- Always dry the pan thoroughly after washing to prevent water spots and maintain its luster.



Image 5.1: The pan's rivet-free design facilitates easy and hygienic cleaning, whether by hand or in a dishwasher.

6. TROUBLESHOOTING

- **Food Sticking:** Ensure the pan is properly preheated before adding food. Use a small amount of cooking fat. For the Novogrill surface, allow sufficient heat for proper searing.
- **Discoloration:** High heat or certain foods can cause slight discoloration on stainless steel. This is normal and does not affect performance. It can often be removed with a stainless steel cleaner or a vinegar solution.
- **Uneven Heating:** The CookStar base is designed for even heat distribution. Ensure the pan is centered on the heat source and that the burner size matches the pan's base.
- **Water Spots:** These can occur from mineral deposits in water. To prevent, dry the pan immediately after washing. To remove, use a solution of vinegar and water.

7. SPECIFICATIONS

Feature	Detail
Brand	Fissler
Model Number	084-388-28-100/0
Material	18/10 Stainless Steel (up to 90% recycled)
Finish Type	Brushed
Color	Silver
Capacity	3.4 Quarts (3.2 Liters)
Product Dimensions	15.6"D x 11.8"W x 3.1"H
Item Weight	3.96 pounds (1.8 Kilograms)
Oven Safe	Yes, up to 450°F (230°C)
Stovetop Compatibility	All stovetops, including Induction
Dishwasher Safe	Yes
Assembly Required	No

8. PRODUCT OVERVIEW VIDEO

Your browser does not support the video tag.

Video 8.1: An official Fissler overview of the Original-Profi Collection, demonstrating key features and versatility in a kitchen setting.

9. WARRANTY AND SUPPORT

The Fissler Original-Profi Collection is known for its quality and durability. This product comes with a **5-year guarantee**, reflecting Fissler's commitment to excellence and long-lasting performance.

For product support, warranty claims, or further inquiries, please contact Fissler customer service through their official website or the retailer where the product was purchased. Ensure you have your model number (084-388-28-100/0) and proof of purchase available.