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Fissler 084-128-24-000/0

Fissler Original-Profi Collection 6.7 Quart Stainless Steel Stock Pot User Manual

INTRODUCTION

This manual provides essential information for the safe and effective use of your Fissler Original-Profi Collection 6.7 Quart Stainless Steel Stock Pot. Please read these instructions carefully before first use and retain them for future reference.



A polished stainless steel stock pot with two side handles and a matching metal lid.

The Fissler Original-Profi Collection stock pot is crafted from durable 18/10 stainless steel, designed for superior cooking performance. Key features include an extra-large pouring rim for drip-free transfer, a condensate-plus metal lid to retain moisture and flavor, interior measurement markings for precise cooking, and ergonomic side handles for comfortable handling. This cookware is oven safe up to 450°F (230°C) and suitable for all stovetops, including induction.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and labels from the stock pot and lid.
2. **Initial Cleaning:** Before first use, wash the stock pot and lid thoroughly with warm soapy water. Rinse completely and dry immediately to prevent water spots.
3. **Seasoning (Optional):** 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 small amount of cooking oil over low heat for a few minutes, then let it cool and wipe clean.



A Fissler stock pot is carefully placed onto a modern induction stovetop, ready for cooking.

OPERATING INSTRUCTIONS

Stovetop Use

- **Compatibility:** The Fissler Original-Profi Collection stock pot is suitable for all stovetops, including gas, electric, ceramic, and induction. The CookStar base ensures even heat distribution.
- **Heat Settings:** Use appropriate heat settings for your cooking needs. For boiling liquids, start with high heat and reduce to low once boiling is achieved. Avoid excessively high heat for extended periods, as this can cause discoloration or food to stick.
- **Pan Size:** Ensure the pot's base diameter matches the size of your burner for optimal heat transfer and energy efficiency.

Oven Use

The stock pot is oven safe up to 450°F (230°C). When using in the oven, always use oven mitts or pot holders as the handles will become hot.

Lid Functionality

The condensate-plus metal lid is designed to retain moisture, ensuring that flavors and nutrients are

preserved during cooking. The weight and design of the lid help create a self-basting effect.



The Fissler stock pot with its metal lid rests on a wooden kitchen surface, surrounded by cooking ingredients.

Measurement Markings

The interior of the pot features laser-engraved measurement markings in both quarts and liters, allowing for precise liquid measurement directly in the pot.

Product Overview Video

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An official video showcasing the features and versatility of the Fissler Original-Profi Collection cookware, including its durable stainless steel construction, measurement markings, compatibility with all stovetops, oven safety, and condensate-plus lid for flavor preservation.

CARE AND MAINTENANCE

- **Cleaning:** The Fissler Original-Profi Collection stock pot is dishwasher safe. For hand washing, use warm soapy water and a soft sponge or cloth. Avoid abrasive cleaners or steel wool, which can scratch the surface.
- **Rivet-Free Construction:** The pot's rivet-free design prevents food residue buildup, making cleaning

easier and more hygienic.

- **Removing Stains:** For stubborn food residues or discoloration, a stainless steel cleaner or a paste of baking soda and water can be used. Apply, let sit for a few minutes, then scrub gently and rinse thoroughly.
- **Drying:** Always dry the pot immediately after washing to prevent water spots, especially in areas with hard water.

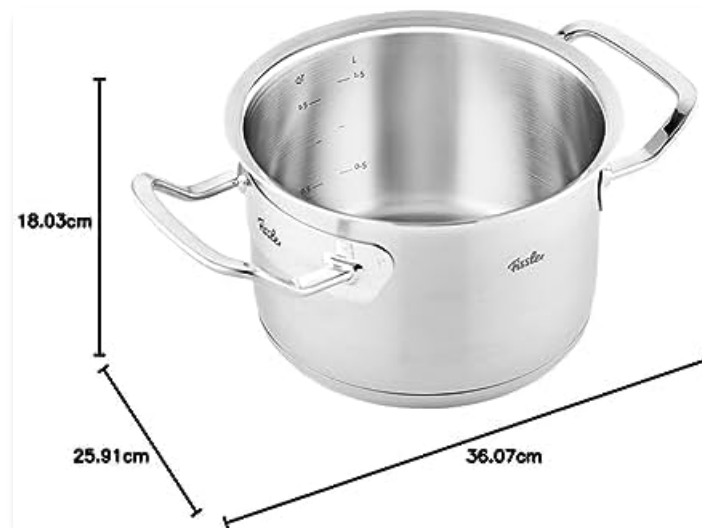


A person is shown hand-washing the Fissler stock pot in a kitchen sink, demonstrating its ease of cleaning.

TROUBLESHOOTING

- **Discoloration:** Blue or rainbow-colored stains can appear due to mineral deposits in water or overheating. These are harmless and can often be removed with a stainless steel cleaner or a solution of vinegar and water.
- **Food Sticking:** Ensure the pot is properly preheated before adding food. Using a small amount of oil or fat can also help prevent sticking. Avoid using metal utensils that can scratch the surface.
- **White Spots:** These are typically mineral deposits from water. They can be removed by boiling a solution of water and vinegar (1:1 ratio) in the pot, then washing and drying.

SPECIFICATIONS



An overhead view of the stock pot showing its dimensions: 18.03cm height, 25.91cm depth, and 36.07cm width. Interior measurement markings are visible.

Model Number	084-128-24-000/0
Material	18/10 Stainless Steel
Capacity	6.7 Quarts (6.3 Liters)
Product Dimensions (D x W x H)	14.2"D x 10.2"W x 7.1"H (36.07cm x 25.91cm x 18.03cm)
Item Weight	3.68 Kilograms
Finish Type	Satin

Oven Safe	Yes (up to 450°F / 230°C)
Stovetop Compatibility	All stovetops, including Induction
Included Components	Stock Pot, Metal Lid

WARRANTY INFORMATION

Fissler products are manufactured to high-quality standards and come with a manufacturer's warranty against defects in materials and workmanship. For specific warranty terms and conditions, please refer to the warranty card included with your product or visit the official Fissler website.

CUSTOMER SUPPORT

Should you have any questions, require assistance, or need to report an issue with your Fissler Original-Profi Collection stock pot, please contact Fissler customer support. Contact details can typically be found on the official Fissler website or on the product packaging.