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› Tefal C27890 Generous Cook 2-Piece Pan Set Instruction Manual

Tefal C27890

Tefal C27890 Generous Cook 2-Piece Pan Set Instruction Manual

Model: C27890

1. INTRODUCTION

This manual provides essential instructions for the safe and effective use, care, and maintenance of your Tefal C27890 Generous Cook 2-Piece Pan Set. Please read this manual thoroughly before first use and retain it for future reference.

2. PRODUCT OVERVIEW

The Tefal C27890 Generous Cook 2-Piece Pan Set includes two frying pans, one 20 cm and one 28 cm in diameter, designed for versatile cooking. Key features include:

- **Titanium Non-Stick Coating:** A high-quality, durable non-stick surface for easy cooking and cleaning.
- **Thermal Signal Temperature Indicator:** A central spot that turns uniformly red when the pan reaches the optimal cooking temperature.
- **Thermal Fusion Induction Technology:** Ensures fast and even heating across all hob types, including induction.
- **Deep Shape:** Designed for generous cooking volumes.
- **Safety:** PFOA-free, lead-free, and cadmium-free. Oven-safe up to 175°C.



Image 2.1: The Tefal Generous Cook 2-Piece Pan Set, featuring both the 20 cm and 28 cm frying pans.



Image 2.2: Cross-section diagram illustrating the multi-layered Titanium Non-Stick coating for enhanced durability and performance.





Image 2.3: The base of the pan, highlighting the Thermal Fusion technology designed for efficient and even heat distribution on induction cooktops.

3. SAFETY INSTRUCTIONS

- Always use appropriate heat settings. Overheating empty pans can damage the non-stick coating.
- Do not use metal utensils that can scratch the non-stick surface. Silicone, wooden, or plastic utensils are recommended.
- Handles may become hot during cooking. Always use oven mitts or pot holders when handling hot pans.
- Keep children away from the cooking area and hot pans.
- Ensure pans are stable on the cooktop to prevent tipping.
- Do not use abrasive cleaners or scouring pads, as these can damage the non-stick coating.
- The pans are oven-safe up to 175°C (350°F). Do not exceed this temperature.

4. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and labels from the pans.
2. **Initial Cleaning:** Before first use, wash the pans thoroughly with warm soapy water and a soft sponge. Rinse well and dry completely.
3. **Light Seasoning (Optional but Recommended):** For optimal non-stick performance, lightly coat the interior of the pan with a small amount of cooking oil (e.g., vegetable oil) using a paper towel. Heat the pan over low heat for 30 seconds, then remove from heat and wipe off any excess oil. This helps condition the non-stick surface.

5. OPERATING INSTRUCTIONS

5.1. Using the Thermal Signal Temperature Indicator

The Thermal Signal, located in the center of the pan, indicates when your pan has reached the ideal temperature for cooking. When the pattern in the center turns a solid, uniform red, the pan is perfectly preheated and ready for food to be added, ensuring optimal searing and cooking results.

5.2. Cooking on Various Hob Types

These pans are suitable for all hob types, including gas, electric, ceramic, and induction cooktops. Always match the pan base size to the hob burner size to ensure efficient heating and prevent energy waste.

- **Induction Hobs:** The Thermal Fusion base ensures rapid and even heating.
- **Gas Hobs:** Adjust flame so it does not extend beyond the base of the pan.

5.3. Oven Use

The pans are oven-safe up to 175°C (350°F). This allows for dishes to be started on the stovetop and finished in the oven. Always use oven mitts when transferring pans to and from the oven.

6. CARE AND MAINTENANCE

6.1. Cleaning

- **Hand Washing (Recommended):** For a longer lifespan of the non-stick coating, hand washing is recommended.

Allow the pan to cool completely before washing. Use warm soapy water and a soft sponge or cloth. Avoid abrasive cleaners, steel wool, or harsh scrubbing pads.

- **Dishwasher Safe:** The pans are dishwasher safe. However, frequent dishwasher use may reduce the lifespan of the non-stick coating and dull the exterior finish over time.
- **Stubborn Food Residue:** If food is stuck, soak the pan in warm soapy water for a few minutes before cleaning.

6.2. Storage

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

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticks to the pan.	Pan not properly preheated; too little oil; damaged non-stick coating.	Ensure Thermal Signal is uniformly red before adding food. Use a small amount of oil. Avoid metal utensils and abrasive cleaning.
Pan heats unevenly.	Incorrect burner size; pan not centered on burner.	Use a burner that matches the pan's base diameter. Center the pan on the heat source.
Non-stick coating appears discolored or worn.	High heat cooking; abrasive cleaning; metal utensil use.	Avoid excessive high heat. Use soft utensils and gentle cleaning methods.

8. SPECIFICATIONS

Feature	Detail
Model Number	C27890
Brand	Tefal
Pan Sizes	20 cm, 28 cm
Material	Aluminium
Coating	Titanium Non-Stick
Hob Compatibility	All hob types, including Induction (Gas, Electric, Glass Ceramic, Induction)
Oven Safe Temperature	Up to 175°C (350°F)
Special Features	Thermal Signal Temperature Indicator, PFOA-free, Lead-free, Cadmium-free
Product Care	Dishwasher Safe (hand wash recommended)
Item Weight	1.46 kg (for the set)

9. WARRANTY AND SUPPORT

Tefal products are manufactured to high-quality standards. For specific warranty information and customer support, please refer to the warranty card included with your purchase or visit the official Tefal website. Keep your proof of purchase for any warranty claims.

For further assistance, you may contact Tefal customer service through their official channels. Contact details are typically available on the product packaging or the manufacturer's website.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question