

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

> [SENSARTE](#) /

> [SENSARTE 5QT / 12IN Nonstick Frying Pan Skillet with Lid Instruction Manual](#)

## SENSARTE LIPONTAN

# SENSARTE 5QT / 12IN Nonstick Frying Pan Skillet with Lid Instruction Manual

## 1. INTRODUCTION

This manual provides essential information for the safe and effective use of your SENSARTE 5QT / 12IN Nonstick Frying Pan Skillet with Lid. Please read these instructions thoroughly before first use and retain for future reference.



Figure 1: SENSARTE 5QT / 12IN Nonstick Frying Pan Skillet with Lid.

## 2. PRODUCT OVERVIEW

The SENSARTE Nonstick Frying Pan Skillet is designed for versatile cooking, featuring a durable nonstick surface and compatibility with various stovetops. It includes a tempered glass lid and a helper handle for ease of use.

### Key Features:

- **Healthy Nonstick Surface:** Switzerland ILAG nonstick coating, free of PFOA, PFOS, lead, and cadmium.
- **Superior Food Release:** Smooth surface ensures food slides off easily, requiring less oil.
- **Induction Compatible:** Heavy-duty cast aluminum construction with an induction base suitable for all stovetops.
- **Heat Resistant Handles:** Bakelite main handle and helper handle with woodgrain design, designed to stay cool during cooking.
- **Tempered Glass Lid:** Explosion-proof lid for visibility and to prevent splashing.
- **Easy to Clean:** Nonstick surface and rivet-free design facilitate quick cleaning.
- **Multifunctional Design:** Suitable for sautéing, stir-frying, searing, boiling, simmering, blanching, braising, deep-frying, and stewing.

## Perfect Food Release & Long-Lasting Performance



Figure 2: The nonstick surface allows for easy food release and is free from harmful chemicals.



Figure 3: Overview of pan features including nonstick, health safety, ease of cleaning, and durability.

## 3. SETUP

### 3.1 Initial Cleaning

1. Remove all packaging materials and labels from the pan and lid.
2. Wash the pan and lid thoroughly with warm, soapy water using a soft sponge or cloth.
3. Rinse completely and dry immediately with a soft towel.

### 3.2 Handle Attachment

The main handle and helper handle may require attachment upon unboxing. A screwdriver is typically included for this purpose.

1. Align the handle with the designated attachment point on the pan.
2. Insert the screw(s) through the handle and into the pan.
3. Tighten securely with the provided screwdriver. Do not overtighten.

## 4. OPERATING INSTRUCTIONS

### 4.1 Stovetop Compatibility

Your SENSARTE pan is compatible with all stovetops, including:

- Electric Coil
- Gas
- Smooth Surface Induction
- Ceramic
- Halogen

# Suitable for All Stoves

Fast and even heating



Figure 4: The pan's base is designed for fast and even heating across various stovetop types.

## 4.2 Heat Settings

For optimal performance and to preserve the nonstick coating, use low to medium heat settings. High heat is generally not required due to the pan's efficient heat distribution. The maximum recommended temperature is 302°F (150°C).

## 4.3 Cooking with Nonstick

- **Oil Usage:** Only a small amount of oil or butter is needed, or none at all, for most cooking tasks.
- **Utensils:** Always use plastic, silicone, or wooden utensils to avoid scratching the nonstick surface. Metal utensils can damage the coating.
- **Preheating:** Preheat the pan for a minute or two on low to medium heat before adding food.

## 4.4 Versatile Cooking Applications

This deep skillet is suitable for a wide range of cooking methods:

- Sautéing vegetables
- Stir-frying meats and vegetables
- Searing steaks or fish

- Boiling pasta or blanching vegetables
- Simmering sauces
- Braising meats
- Deep-frying (e.g., chicken, fries)
- Stewing and making soups



## Versatility & Practicality



Fried

Stir-Fry

Deep Fried

Pasta

Stew

Boil Soup

Figure 5: The pan's deep design and nonstick properties make it suitable for diverse cooking tasks.

## Two heights of 3/3.2 inch

Deep and large enough to fry a lot of food and prevent oil from splattering.



Figure 6: The pan's depth is ideal for deep frying, helping to prevent oil splatter.

## 4.5 Using the Lid

The tempered glass lid helps to retain heat and moisture, speeding up cooking times and preventing food splatter. The clear design allows you to monitor your food without lifting the lid.



Figure 7: The glass lid helps contain heat and moisture while cooking.

## 5. MAINTENANCE AND CARE

### 5.1 Cleaning Instructions

To extend the life of your nonstick pan, hand washing is recommended.

1. Allow the pan to cool completely before washing to prevent warping.
2. Wash with warm, soapy water using a soft sponge or cloth. The nonstick surface and rivet-free design make cleaning effortless.
3. Avoid using abrasive cleaners, steel wool, or harsh scouring pads, as these can damage the nonstick coating.
4. Rinse thoroughly and dry immediately to prevent water spots.

## **Easy to Clean**

Naturally non-stick, no rivets,  
just wipe it off gently



Figure 8: The pan's nonstick, rivet-free interior allows for quick and easy cleaning.

### **5.2 Storage**

Store the pan in a dry place. If stacking with other cookware, place a soft cloth or pan protector between the pan and other items to prevent scratches to the nonstick surface.

## **6. TROUBLESHOOTING**

### **6.1 Food Sticking**

- Ensure you are using low to medium heat. Excessive heat can degrade the nonstick coating over time.
- Always add a small amount of cooking oil or butter, even with nonstick, for best results.
- Avoid using metal utensils that can scratch and damage the nonstick surface, leading to sticking.
- Ensure the pan is clean and free of residue from previous cooking.

### **6.2 Uneven Heating**

- Verify that the pan is centered on the heat source.
- Ensure your stovetop burner size matches the pan's base as closely as possible for efficient heat

transfer.

- The pan is made of heavy-duty cast aluminum designed to prevent warping and ensure even heating. If uneven heating persists, check your stovetop for issues.

## 7. SPECIFICATIONS

<b>Brand</b>	SENSARTE
<b>Model Number</b>	LIPONTAN
<b>Material</b>	Aluminum
<b>Color</b>	Classic Black
<b>Capacity</b>	5 Quarts
<b>Product Dimensions</b>	14.96 x 11.02 x 5.51 inches
<b>Item Weight</b>	5.3 Pounds
<b>Maximum Temperature</b>	302 Degrees Fahrenheit (150°C)
<b>Handle Material</b>	Anti-scald Bakelite handle
<b>Oven Safe</b>	Yes (up to 302°F / 150°C)
<b>Dishwasher Safe</b>	Yes (Hand Wash Recommended)
<b>Compatible Devices</b>	Electric Coil, Gas, Smooth Surface Induction



**Weight (without lid): 3.5 LBS**  
**Lid weight: 1.8 LBS**

Figure 9: Detailed dimensions and weight of the SENSARTE 5QT / 12IN Frying Pan Skillet.

## 8. WARRANTY AND SUPPORT

For warranty information or product support, please refer to the contact details provided with your purchase or visit the official SENSARTE website. Keep your purchase receipt as proof of purchase.