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T-Fal G7260544

Tefal Comfort Max 26cm Stainless Steel Frying Pan Instruction Manual

Model: G7260544

INTRODUCTION

The Tefal Comfort Max 26cm Stainless Steel Frying Pan is designed for efficient and comfortable cooking. It features a durable non-stick coating, a Thermo-Spot heat indicator, and an induction-compatible base. This manual provides essential information for the proper use and care of your frying pan to ensure long-lasting performance.



Image: The Tefal Comfort Max 26cm Stainless Steel Frying Pan, showcasing its non-stick interior and stainless steel exterior.

SETUP AND FIRST USE

- Unpacking:** Carefully remove all packaging materials and labels from the frying pan.
- Initial Cleaning:** Before first use, wash the pan thoroughly with warm soapy water and a soft sponge. Rinse and dry completely.
- Conditioning the Non-Stick Surface:** For optimal performance, lightly coat the non-stick surface with a small amount of cooking oil using a soft cloth or paper towel. Wipe away any excess oil. This step helps to maintain the non-stick properties.

4. **Cooktop Compatibility:** This frying pan is suitable for all heat sources, including gas, electric, ceramic, and induction hobs. Ensure the pan's base is centered on the heat source for even heating.

OPERATING INSTRUCTIONS

Heat Management

- **Thermo-Spot Heat Indicator:** The innovative Thermo-Spot in the center of the pan's cooking surface turns solid red when the pan has reached the ideal cooking temperature (approximately 180°C/350°F). This indicates the optimal moment to add food for perfect searing and browning.
- **Recommended Heat Settings:** Use low to medium heat for most cooking tasks. High heat should only be used for boiling liquids or searing for short periods. Excessive high heat can damage the non-stick coating and warp the pan over time.



Image: The frying pan positioned on an induction cooktop, ready for cooking, with a bowl of whisked eggs and sliced mushrooms nearby.

Cooking with Non-Stick

- **Utensils:** Always use wooden, silicone, or heat-resistant plastic utensils to protect the non-stick coating. Avoid metal utensils, as they can scratch and damage the surface.
- **Oil/Fat Usage:** While the non-stick coating allows for cooking with minimal oil, a small amount can enhance flavor and browning. Avoid using aerosol cooking sprays, as they can leave a residue that may affect the non-stick performance over time.
- **Cool-Touch Handle:** The ergonomic handle is designed to stay cool during stovetop use, providing a safe and comfortable grip.

SOFT AND STAY COOL HANDLE



Image: A hand demonstrating the comfortable and secure grip on the cool-touch handle of the frying pan.

MAINTENANCE AND CARE

Cleaning

- **Cool Down:** Always allow the pan to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Hand Washing:** Hand washing with warm soapy water and a soft sponge is recommended to prolong the life of the non-stick coating.
- **Dishwasher Safe:** This pan is dishwasher safe. However, frequent dishwasher use may dull the exterior finish over time.
- **Stubborn Residue:** For stubborn food residue, soak the pan in warm soapy water for a few minutes before cleaning. Avoid abrasive cleaners, steel wool, or scouring pads, as these can damage the non-stick surface.

Storage

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

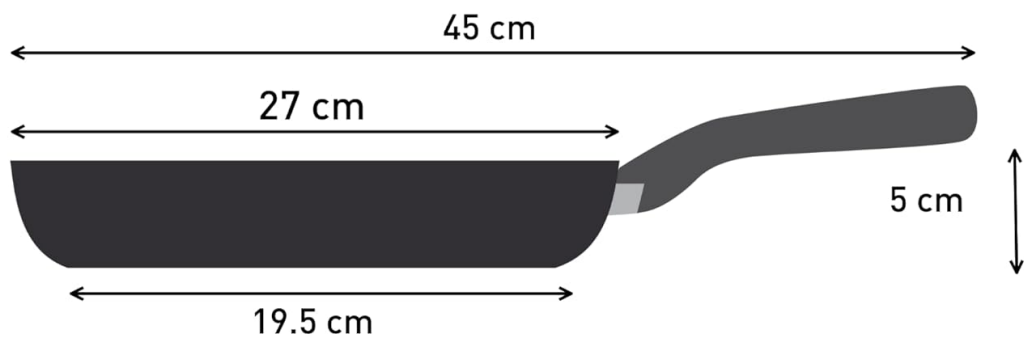
TROUBLESHOOTING

- **Food Sticking:** If food begins to stick, ensure you are using appropriate heat settings and a small amount of cooking oil. The non-stick coating may degrade over time with improper use (e.g., high heat, metal utensils). Re-condition the surface with oil after cleaning.
- **Uneven Heating:** Ensure the pan is centered on the heat source. For induction hobs, verify that the hob size matches the pan's base diameter as closely as possible.
- **Pan Warping:** Warping can occur from sudden temperature changes (e.g., placing a hot pan under cold water). Always allow the pan to cool naturally before washing.

SPECIFICATIONS

- **Model Name:** Tefal Comfort Max 26cm Frying Pan
- **Model Number:** G7260544
- **Material:** Stainless Steel (18/10 grade) with Non-Stick Coating
- **Color:** Black / Silver
- **Diameter:** 26 cm (approx. 10.2 inches)
- **Product Dimensions:** 17.72 x 10.63 x 1.97 inches (45 x 27 x 5 cm, including handle)
- **Item Weight:** 2.34 pounds (1.06 Kilograms)
- **Maximum Temperature:** 250 Degrees Celsius (482°F)
- **Oven Safe:** No
- **Compatible Devices:** Electric Coil, Gas, Smooth Surface Non Induction, Induction
- **Product Care Instructions:** Hand Wash Only (Dishwasher Safe, but hand wash recommended for longevity)
- **Special Feature:** Non-Stick, Thermo-Spot Heat Indicator, Cool-Touch Handle, Thick Induction Base

DIMENSIONS



Ces dimensions ne sont données qu'à titre informatif

Image: A diagram illustrating the key dimensions of the frying pan, including total length (45 cm), top diameter (27 cm), base diameter (19.5 cm), and height (5 cm).

THICK BASE : FAST AND EVEN COOKING



Image: A close-up view of the pan's thick, full induction-compatible base, designed for fast and even cooking.

WARRANTY INFORMATION

The stainless steel components of this Tefal Comfort Max frying pan are guaranteed for 10 years against manufacturing defects, ensuring long-lasting performance and reliability. This warranty covers defects in material and workmanship under normal household use. Please retain your proof of purchase for any warranty claims.

CUSTOMER SUPPORT

For further assistance, product inquiries, or to report any issues, please refer to the contact information provided with your purchase or visit the official T-Fal website. When contacting support, please have your model number (G7260544) and proof of purchase readily available.