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Fissler 084-378-05-000/0

Fissler Original-Profi Collection Stainless Steel Cookware Set

Model: 084-378-05-000/0

1. INTRODUCTION

This manual provides essential information for the safe and effective use of your Fissler Original-Profi Collection 8-piece stainless steel cookware set. Please read these instructions thoroughly before first use and retain them for future reference.



Image 1.1: The Fissler Original-Profi Collection 8-piece stainless steel cookware set, showcasing various pots and pans with metal lids.

2. COMPONENTS OF THE SET

The Fissler Original-Profi Collection 8-piece set includes a variety of pots and pans designed for diverse cooking needs. Each piece is crafted from durable 18/10 stainless steel.



Image 2.1: An overhead view of the Fissler Original-Profi Collection cookware set, displaying the various pots, pans, and lids included.

3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all cookware pieces and lids from their packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash all items with warm soapy water and a soft sponge. Rinse thoroughly and dry immediately to prevent water spots.
3. **Seasoning (Optional for Frying Pans):** While not strictly necessary for stainless steel, some users prefer to lightly season frying pans. Heat the pan over medium heat, add a thin layer of high smoke point oil (e.g., grapeseed, canola), and heat until shimmering. Let cool, then wipe out excess oil.

4. OPERATING INSTRUCTIONS

4.1. Stovetop Compatibility

Your Fissler Original-Profi Collection cookware features the exclusive CookStar base, ensuring optimal heat distribution and compatibility with all stovetops, including gas, electric, ceramic, and induction.



Image 4.1: The CookStar base of Fissler cookware shown on both induction and gas stovetops, highlighting its universal compatibility.

4.2. Heat Management

- Use appropriate burner size: Match the cookware base diameter to the burner size to ensure even heating and prevent handle overheating.
- Medium heat is often sufficient: Stainless steel retains heat efficiently. Avoid excessively high heat, especially when preheating, to prevent food from sticking and to conserve energy.
- Handles are designed to stay cool: The ergonomic stainless steel handles are designed to remain cool on the stovetop under normal cooking conditions. Always use oven mitts when handling hot cookware.

4.3. Cooking Features

- **Measurement Markings:** Interior laser-engraved measurement markings in liters and quarts allow for precise liquid additions without separate measuring cups.

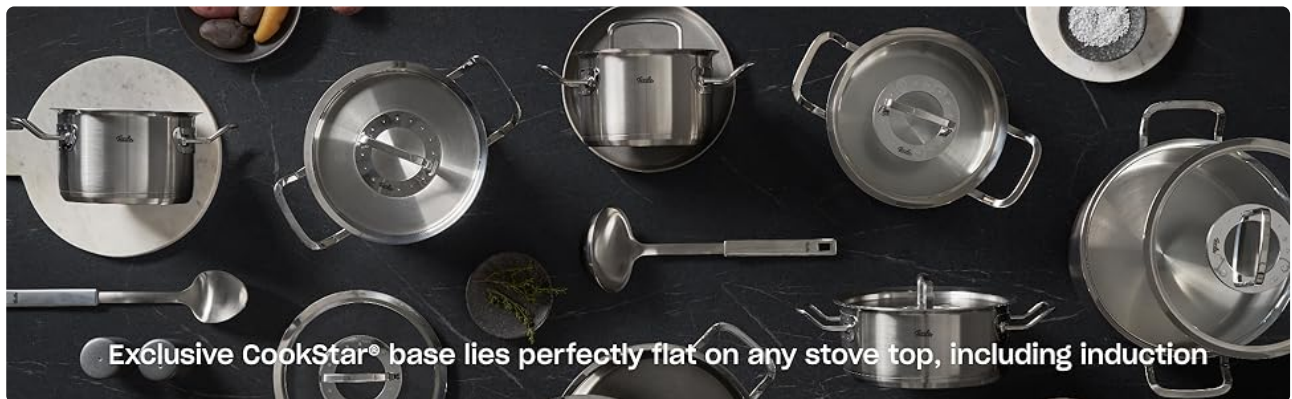


Image 4.2: A Fissler pan on a stovetop, showing the laser-engraved measurement markings on the interior wall.

- **Condensate-Plus Metal Lids:** The metal lids are designed to retain moisture, enhancing flavor and nutrient retention during cooking.



Image 4.3: A hand lifting a Fissler metal lid, showing condensation droplets on the underside, indicating moisture retention.

- **Extra-Large Pouring Rims:** Designed to prevent spills and drips when pouring liquids.
- **Oven Safety:** The entire cookware set is oven safe up to 450°F (230°C).

4.4. Official Product Video

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Video 4.4: An official Fissler video showcasing the features and versatility of the Original-Profi Collection cookware, including its design, stovetop compatibility, and cooking benefits.

5. MAINTENANCE AND CARE

5.1. Cleaning

- **Dishwasher Safe:** All pieces in this collection are dishwasher safe. For best results and to maintain the luster, hand washing is recommended.
- **Hand Washing:** Wash with warm soapy water and a soft sponge or cloth. Avoid abrasive cleaners, steel wool, or harsh scouring pads, which can scratch the surface.



Image 5.1: A person hand washing a Fissler pan in a kitchen sink, demonstrating the ease of cleaning.

- **Stubborn Food:** For stuck-on food, fill the pan with water and a small amount of dish soap, bring to a simmer, then let cool. The residue should loosen for easy removal.
- **Drying:** Dry immediately after washing to prevent water spots, especially in areas with hard water.
- **Rivet-Free Construction:** The cookware features a rivet-free interior, which prevents food residue buildup and

simplifies cleaning.

5.2. Storage

Store cookware in a dry place. To prevent scratches, place a cloth or paper towel between stacked pots and pans.

6. TROUBLESHOOTING

- **Food Sticking:** Ensure the pan is properly preheated before adding food. Use a small amount of cooking oil or fat. Avoid overcrowding the pan.
- **Discoloration (Blue/Rainbow Stains):** These are typically harmless mineral deposits from water or certain foods. They can often be removed by boiling a solution of white vinegar (1 part) and water (3 parts) in the pan for a few minutes, then washing as usual.
- **White Spots:** Caused by mineral deposits from water, especially if water is allowed to evaporate in the pan. Remove with a soft cloth dampened with vinegar or lemon juice.
- **Heat Distribution Issues:** Ensure the cookware base matches the burner size. On gas stoves, flames should not extend up the sides of the pan.

7. SPECIFICATIONS

Feature	Detail
Material	18/10 Stainless Steel (up to 90% recycled)
Color	Silver
Number of Pieces	8
Handle Material	Stainless Steel
Lid Material	Stainless Steel
Dishwasher Safe	Yes
Oven Safe Temperature	Up to 450°F (230°C)
Stovetop Compatibility	All stovetops, including Induction, Gas, Electric
Special Features	CookStar Base, Condensate-Plus Metal Lids, Extra-Large Pouring Rims, Interior Measurement Markings, Rivet-Free Construction
Material Type Free	PFAS Free
Product Dimensions	10 x 2 x 2.7 inches (packaging dimensions)
Item Weight	19.5 Pounds
Model Number	084-378-05-000/0

8. WARRANTY AND SUPPORT

For specific warranty information regarding your Fissler Original-Profi Collection cookware, please refer to the warranty card included with your purchase or visit the official Fissler website. Fissler products are known for their durability and quality craftsmanship.

For customer support, product registration, or further inquiries, please contact Fissler customer service through their official website or the contact details provided in your product packaging.