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Fissler 084-108-20-000/0

Fissler Original-Profi Collection Multipot User Manual

Model: 084-108-20-000/0

1. Product Overview

The Fissler Original-Profi Collection Multipot is a versatile stainless steel cookware item designed for various cooking tasks, including steaming and boiling. It features an extra-large pouring rim to prevent spills, interior measurement markings for precise cooking, and ergonomic side handles for comfortable handling. Crafted from up to 90% recycled 18/10 stainless steel, this multipot is built for durability and sustainability. It is oven safe up to 450°F and dishwasher safe.



Image: The Fissler Original-Profi Collection Multipot, showcasing the main pot, steamer insert, and metal lid assembled.



Image: The Fissler Original-Profi Collection Multipot with its steamer insert, ready for use.

▶ **Watch video online**
Fissler Original-Profi Collection Stainless Steel Multipot

Video: An overview of the Fissler Original-Profi Collection Stainless Steel Multipot, highlighting its features such as recycled stainless steel construction, CookStar base for heat distribution, Condensate-Plus function, and removable perforated insert. Duration: 26 seconds.

Key Features:

- **Superior Performance:** Features an extra-large pouring rim, interior measurement markings, and ergonomic side handles. Oven safe up to 450°F and dishwasher safe.
- **Sleek Design and Easy Cleaning:** Rivet-free construction prevents food residue buildup, ensuring hygienic and effortless cleaning.
- **Even Heat Distribution:** The exclusive Fissler CookStar base ensures optimal heat distribution and is suitable for all stovetops, including induction.
- **Sustainable and Durable Construction:** Made in Germany from up to 90% recycled 18/10 stainless steel for

longevity and eco-friendliness.

2. Setup

2.1 Unpacking and Initial Cleaning

1. Carefully remove all packaging materials from the multipot and its components.
2. Wash the pot, steamer insert, and lid thoroughly with warm, soapy water before first use.
3. Rinse all parts completely and dry them with a soft cloth to prevent water spots.



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

2.2 Assembly

- For steaming or cooking pasta, place the perforated steamer insert into the main pot. Ensure it sits securely.
- Place the metal lid on top of the steamer insert or directly on the pot, depending on your cooking needs.



Image: A person placing the lid onto the Fissler Multipot, showing the secure fit.

3. Operating Instructions

3.1 Stovetop Use

- The Fissler Multipot is suitable for all stovetops, including gas, electric, and induction.
- Always match the pot's base diameter to the burner size to ensure efficient and even heating.

- The CookStar base is designed for optimal heat distribution, reducing hot spots and ensuring consistent cooking results.



Image: The Fissler Multipot placed on a gas stovetop, demonstrating its compatibility with various heat sources.

3.2 Using the Steamer Insert

- Fill the main pot with water to just below the bottom of the steamer insert.
- Place your ingredients (e.g., vegetables, pasta) into the steamer insert.
- Cover with the metal lid. The Condensate-Plus function on the lid helps return moisture to the food for tastier and juicier results.
- Bring the water to a boil and reduce heat to maintain a steady steam.



Image: The Fissler Multipot with spaghetti cooking in its steamer insert, illustrating its use for pasta.



Image: A person using tongs to serve cooked spaghetti from the Fissler Multipot, demonstrating the ease of removal from the steamer insert.

3.3 Measurement Markings

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



Image: A close-up view of the Fissler Multipot's interior, showing the laser-engraved measurement markers for accurate liquid volume.

3.4 Oven Use

- The multipot is oven safe up to 450°F (230°C).
- Always use oven mitts when handling the hot pot from the oven.

4. Maintenance and Care

4.1 Cleaning

- The Fissler Multipot is dishwasher safe for convenient cleaning.
- For hand washing, use warm, soapy water and a soft sponge or cloth. Avoid abrasive cleaners or scouring pads that could scratch the stainless steel surface.
- The rivet-free construction ensures there are no crevices for food residue to accumulate, making cleaning more hygienic and straightforward.
- For stubborn food residues, soak the pot in warm water before cleaning.
- To remove mineral deposits or discoloration, a solution of vinegar and water can be used, followed by thorough rinsing.

4.2 Storage

- Ensure the pot and all components are completely dry before storing to prevent water spots or corrosion.
- Store in a dry place. Stacking pots with a cloth or paper towel between them can help protect the surfaces.

5. Troubleshooting

5.1 Pot Wobbles on Stovetop

- Ensure the stovetop surface is flat and level.
- Verify that the pot's base is clean and free of any debris that might cause instability.
- While rare due to the CookStar base, extreme temperature changes can sometimes cause minor warping. Allow the pot to cool completely before cleaning or storing.

5.2 Food Sticking

- Ensure sufficient oil or liquid is used when cooking.
- Preheat the pot properly before adding ingredients. Stainless steel performs best when heated gradually.
- Avoid using excessively high heat, especially when cooking delicate foods.

5.3 Discoloration

- Blue or rainbow discoloration is common with stainless steel and is usually caused by overheating or mineral deposits from water. This is harmless and does not affect performance.
- To remove, use a stainless steel cleaner or a solution of white vinegar and water.

6. Specifications

Attribute	Detail
Brand	Fissler
Model Number	084-108-20-000/0
Material	Stainless Steel (up to 90% recycled 18/10)
Capacity	6.3 Liters / 6.7 Quarts
Product Dimensions	12.4"D x 8.7"W x 11.4"H
Item Weight	3.7 Kilograms / 8.14 pounds
Oven Safe	Yes, up to 450°F (230°C)
Stovetop Compatibility	All stovetops, including Induction
Dishwasher Safe	Yes
Manufacture Origin	Germany

7. Warranty and Support

Fissler products are known for their high quality and durability, crafted in Germany since 1845. This multipot is designed for long-lasting performance in your kitchen.

For specific warranty information or product support, please refer to the official Fissler website or contact Fissler customer service directly. Keep your purchase receipt as proof of purchase.

You can visit the Fissler Store for more information:Fissler Store on Amazon

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