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## MasterPRO MPUS14022-BRN

# MasterPRO Gastro Titanium Collection Fry Pan Set User Manual

Model: MPUS14022-BRN

## INTRODUCTION

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Thank you for choosing the MasterPRO Gastro Titanium Collection Fry Pan Set. This manual provides essential information for the safe and effective use, care, and maintenance of your new cookware. Please read these instructions thoroughly before first use and retain them for future reference.



Image: The MasterPRO Gastro Titanium 2-piece fry pan set, featuring a 9.5-inch and an 11-inch pan.

## KEY FEATURES

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- **Titanium-Reinforced Non-Stick Coating:** Provides an ultra-durable, scratch-resistant surface for easy food release and cleaning.
- **Durable Cast Aluminum Construction:** Heats up to 1.5 times faster than traditional cast iron and is up to 2 times lighter, ensuring efficient and comfortable cooking.
- **Versatile Compatibility:** Suitable for all stove types, including gas, electric, ceramic, and induction cooktops.
- **Oven Safe:** Designed to withstand oven temperatures up to 350°F (175°C), allowing for seamless transfer from stovetop to oven.
- **Dishwasher Safe:** For convenient and easy cleanup.
- **Ergonomic Soft-Touch Handles:** Provide a comfortable and secure grip during cooking and handling.
- **Rivletless Construction:** Ensures a cleaner cooking surface and prevents food buildup around

rivets.



**Titanium-reinforced non-stick coating for a  
scratch-resistant easy release**

Image: A top-down view of a MasterPRO fry pan, highlighting its titanium-reinforced non-stick coating for easy release.



**Ultra-durable cast aluminum** heats up 1.5x faster than cast iron & is up to 2x lighter

Image: An angled view of two MasterPRO fry pans, illustrating their ultra-durable cast aluminum construction.



## Rivetless construction or a cleaner cooking surface

Image: A close-up of the pan's interior and handle connection, demonstrating the rivetless construction for a cleaner cooking surface.

### SETUP AND FIRST USE

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1. **Unpack:** Carefully remove all packaging materials and labels from the fry 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. **Conditioning (Optional but Recommended):** For optimal non-stick performance, lightly rub a small amount of cooking oil (e.g., vegetable, canola) over the entire non-stick surface with a paper towel. Heat the pan over low heat for 30 seconds, then let it cool. Wipe off any excess oil. This step helps to maintain the non-stick properties.

### OPERATING INSTRUCTIONS

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#### Cooking

- **Heat Settings:** Use low to medium heat for most cooking tasks. High heat can damage the non-stick coating over time and is generally not necessary due to the pan's efficient heat distribution.
- **Oil/Butter:** While the pans are non-stick, a small amount of cooking oil or butter is recommended

for flavor and to enhance browning.

- **Utensils:** Always use wooden, silicone, or plastic utensils to protect the non-stick surface. Avoid metal utensils, which can scratch and damage the coating.
- **Induction Compatibility:** These pans are compatible with induction cooktops, as well as gas, electric, and ceramic stoves.
- **Oven Use:** The pans are oven safe up to 350°F (175°C). Always use oven mitts when handling hot pans.



Image: Two MasterPRO fry pans on a stovetop, one containing shrimp pasta and the other mixed vegetables, demonstrating their versatility across all stove types.

### **Official Product Video: MasterPRO Gastro Titanium**

Your browser does not support the video tag.

Video: An official product video from MasterPRO showcasing the features and benefits of the Gastro Titanium cookware collection, including its non-stick properties, even heating, and ease of use.

## **CARE AND MAINTENANCE**

1. **Cool Before Cleaning:** Always allow the pans to cool completely before washing to prevent

warping and prolong the life of the non-stick coating.

2. **Hand Washing:** For best results and to extend the life of your cookware, hand washing with warm, soapy water and a soft sponge is recommended. Avoid abrasive cleaners or scouring pads.
3. **Dishwasher Use:** The pans are dishwasher safe. However, frequent dishwasher use may dull the exterior finish over time.
4. **Stubborn Food:** If food is stuck, fill the pan with warm, soapy water and let it soak for a few minutes before cleaning.
5. **Storage:** When storing, place a soft cloth or paper towel between pans to prevent scratching the non-stick surface.



Image: MasterPRO fry pans placed inside a dishwasher, illustrating their dishwasher-safe feature for convenient cleaning.

## TROUBLESHOOTING

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- **Food Sticking:** Ensure you are using a small amount of oil or butter. Overheating the pan can also cause food to stick; use medium to low heat.
- **Discoloration:** Slight discoloration of the non-stick surface or exterior is normal with regular use and does not affect performance. Avoid using extremely high heat.
- **Warping:** To prevent warping, always allow the pan to cool down gradually before washing. Do not plunge a hot pan into cold water.

## SPECIFICATIONS

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Feature	Detail
Brand	MasterPRO
Model Number	MPUS14022-BRN
Pan Sizes	9.5 inch, 11 inch
Material	Durable Cast Aluminum
Coating	Titanium-Reinforced Non-Stick
Compatible Cooktops	All stove types, including Induction
Oven Safe Temperature	Up to 350°F (175°C)
Dishwasher Safe	Yes
Item Weight	6.44 pounds
Package Dimensions	21.7 x 13.8 x 5.3 inches
UPC	850032628846



Image: A diagram illustrating the dimensions of both the 9.5-inch and 11-inch fry pans in the set.

## WARRANTY AND SUPPORT

For warranty information or product support, please refer to the documentation included with your purchase or contact MasterPRO customer service directly. Keep your proof of purchase for any warranty claims.