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› MasterPro Gastro Ceramic Frying Pan Set (24cm/28cm) Instruction Manual

MasterPRO MPUK-14022-GRY

MasterPro Gastro Ceramic Frying Pan Set Instruction Manual

Model: MPUK-14022-GRY | Brand: MasterPRO

PRODUCT OVERVIEW

This MasterPro Gastro Ceramic Frying Pan Set includes two high-quality frying pans, 24cm and 28cm in diameter, designed for versatile cooking. Constructed from cast aluminum with a ceramic non-stick coating, these pans offer efficient heat distribution and ease of use.



Ceramic coating is free from PFOA, PTFE, lead, & cadmium, promoting a healthy non-stick system

Image: The MasterPro Gastro Ceramic Frying Pan Set, featuring both the 24cm and 28cm pans.

- **Efficient Cooking:** The cast aluminum construction ensures rapid and even heating, reducing cooking time and preventing hot spots.
- **Healthy Non-Stick:** Features a ceramic coating that is free from PFOA, PTFE, lead, and cadmium, promoting healthier cooking.
- **Versatile Use:** Suitable for all stove types, including induction, and oven safe up to 350°F (175°C).
- **Easy Maintenance:** Designed for easy cleaning and is dishwasher safe.
- **Comfortable Handling:** Equipped with riveted handles for a secure and comfortable grip.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and labels from the frying pans.
2. **Initial Cleaning:** Before first use, wash the pans thoroughly with warm soapy water and a soft sponge. Rinse completely and dry with a soft cloth.
3. **Light Seasoning (Optional):** For optimal non-stick performance, lightly coat the interior cooking surface with a small amount of cooking oil (e.g., vegetable oil, canola oil). Heat the pan over low heat for 1-2 minutes, then remove from heat and wipe off any excess oil with a paper towel. This step helps condition

the non-stick surface.



Image: A close-up view of the pan's ceramic non-stick coating, highlighting its smooth surface.

OPERATING INSTRUCTIONS

Cooking on Stovetop

- **Heat Settings:** Use low to medium heat for most cooking tasks. High heat is generally not necessary due to the pan's efficient heat conductivity and can damage the non-stick coating over time.
- **Oil/Fat Usage:** While the pans are non-stick, a small amount of cooking oil or butter is recommended for flavor and to enhance browning. Avoid aerosol cooking sprays as they can leave a residue that may affect the non-stick performance.
- **Utensils:** Always use wooden, silicone, or heat-resistant plastic utensils to protect the non-stick surface from scratches. Avoid metal utensils.
- **Stovetop Compatibility:** These pans are compatible with gas, electric, glass, and induction cooktops. Ensure the pan base is centered on the heat source for even heating.



Image: A MasterPro frying pan in use, cooking a meal, demonstrating its non-stick capabilities.

Oven Use

The MasterPro Gastro Ceramic Frying Pans are oven safe up to 350°F (175°C). This allows for seamless transition from stovetop searing to oven finishing.



Image: A MasterPro frying pan placed inside an oven, illustrating its oven-safe feature.

MAINTENANCE AND CARE

Cleaning

- **Hand Washing:** For best results and to prolong the life of the non-stick coating, hand washing with warm soapy water and a soft sponge is recommended. Avoid abrasive cleaners, scouring pads, or steel wool.
- **Dishwasher Safe:** The pans are dishwasher safe. However, frequent dishwasher use may dull the exterior finish over time.
- **Cool Down:** Always allow the pan to cool completely before washing to prevent warping and thermal shock to the non-stick surface.



Image: A MasterPro frying pan placed inside a dishwasher, demonstrating its dishwasher-safe attribute.

Storage

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

TROUBLESHOOTING

- **Food Sticking:** Ensure you are using a small amount of oil or fat. Overheating can also cause food to stick; try reducing the heat. Residue from cooking sprays can also reduce non-stick effectiveness; clean thoroughly.
- **Uneven Heating:** While designed for even heating, ensure the pan is properly centered on the heat source. For induction cooktops, verify the pan size is appropriate for the burner.
- **Discoloration:** Minor discoloration of the non-stick surface over time is normal and does not affect performance.

SPECIFICATIONS

Feature	Detail
Brand	MasterPRO
Model Number	MPUK-14022-GRY
Material	Cast Aluminium (Pan Body), Iron (Handle)
Coating	Ceramic Non-Stick (PFOA, PTFE, Lead, Cadmium Free)
Pan Sizes	24cm (9.5 inches) and 28cm (11 inches)
Oven Safe Temperature	Up to 350°F (175°C)
Stovetop Compatibility	Gas, Electric, Glass, Induction
Dishwasher Safe	Yes

Item Weight	2.95 Kilograms (total for set)
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Image: Dimensional diagram illustrating the sizes of the 24cm and 28cm frying pans.

OFFICIAL PRODUCT VIDEOS

Gastro Green Ceramic Collection | Features & Benefits

Your browser does not support the video tag.

Video: An official video showcasing the features and benefits of the MasterPro Gastro Green Ceramic Collection, including cooking demonstrations and product highlights.

MasterPRO Gastro Ceramic

Your browser does not support the video tag.

Video: A video demonstrating the MasterPRO Gastro Ceramic cookware, focusing on its use in preparing various dishes and highlighting its ease of cleaning.

WARRANTY AND SUPPORT

For warranty information, product support, or to inquire about replacement parts, please contact MasterPRO customer service directly. Refer to the product packaging or the official MasterPRO website for contact details.

Keep your purchase receipt as proof of purchase for any warranty claims.