

Magefesa 01PXGRPRI41

Magefesa Prisma 16 x 10 Inch Teppanyaki Griddle Pan User Manual

Model: 01PXGRPRI41

1. INTRODUCTION

Thank you for choosing the Magefesa Prisma Teppanyaki Griddle Pan. This manual provides essential information for the safe and efficient use of your new cookware. Please read these instructions carefully before first use and retain them for future reference.

The Magefesa Prisma Teppanyaki Griddle Pan is designed for versatile cooking, featuring high-quality 18/10 stainless steel construction and a durable triple-layer nonstick coating. It is compatible with all stovetop types, including induction, and is oven safe up to 392°F (200°C).

2. SAFETY INSTRUCTIONS

- **Heat Management:** Always use appropriate heat settings. High heat can damage the nonstick coating and warp the pan. Medium heat is generally sufficient for most cooking tasks.
- **Handle with Care:** The stainless steel handles are designed with silicone protectors for a cool touch. However, always use oven mitts or pot holders when handling hot cookware, especially after oven use.
- **Oven Safety:** The pan is oven safe up to 392°F (200°C). Do not exceed this temperature.
- **Utensils:** Use only wooden, silicone, or plastic utensils to protect the nonstick surface. Avoid metal utensils, which can scratch and damage the coating.
- **Children:** Keep hot cookware out of reach of children.
- **Material Safety:** This product is 100% free of PFOA, lead, and cadmium.

3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and labels from the griddle pan.
2. **Initial Cleaning:** Before first use, wash the griddle pan thoroughly with warm soapy water and a soft sponge. Rinse and dry completely.
3. **Conditioning (Optional):** Although not strictly necessary for modern nonstick coatings, you may lightly condition the surface by rubbing a small amount of cooking oil over the entire nonstick surface with a paper towel. Heat on low for 30 seconds, then wipe off any excess oil.

4. OPERATING INSTRUCTIONS

4.1 Stovetop Compatibility

The Magefesa Prisma Teppanyaki Griddle Pan is engineered for use on all types of cooktops, including:

- Induction stovetops (Full Induction technology for energy efficiency)
- Gas stovetops
- Electric stovetops
- Glass-ceramic cookers



Magefesa® **Prisma**



Apto para horno hasta 200 °C, fabricado con materiales termorresistentes

Oven safe up to 392°F, made with heat-resistant materials

Image: The base of the griddle pan is suitable for all types of cooktops, including modern 'Full Induction' systems, ensuring efficient heat transfer.

4.2 Cooking with the Griddle Pan

- **Preheating:** Preheat the griddle pan on medium heat for 1-2 minutes before adding food. This ensures even heat

distribution.

- **Oil Usage:** While the pan features a nonstick coating, a small amount of cooking oil or butter is recommended for best results and flavor.
- **Even Heat Distribution:** The thick tri-ply thermo-diffusing base guarantees fast and uniform heat across the entire surface, preventing hot spots.



Base apta para todo tipo de cocinas,
incluidas las modernas 'Full Induction'

Base suitable for all types of cooktops,
including modern 'Full Induction'

Image: The griddle pan's cooking surface with various vegetables, highlighting its oven-safe capability up to 392°F (200°C).

4.3 Oven Use

The griddle pan is oven safe up to 392°F (200°C). Ensure the temperature does not exceed this limit to protect the nonstick coating and silicone handle protectors.



Cómodas asas laterales con agarres extraíbles de silicona para un toque frío

Comfortable side handles with removable silicone grips for a cool touch

Image: The griddle pan features comfortable side handles with removable silicone grips, designed to remain cool during stovetop use.

5. CLEANING AND MAINTENANCE

- **Cool Down:** Always allow the griddle pan to cool completely before cleaning. Submerging a hot pan in cold water can cause warping.
- **Dishwasher Safe:** The Magefesa Prisma Teppanyaki Griddle Pan is dishwasher safe for convenient cleaning.
- **Hand Washing:** For best results and to prolong the life of the nonstick coating, hand washing with warm soapy water and a soft sponge is recommended. Avoid abrasive cleaners, scouring pads, or steel wool, as these can damage the nonstick surface.
- **Stubborn Food:** For stubborn food residues, soak the pan in warm soapy water for a few minutes before cleaning.
- **Storage:** Store the griddle pan carefully to prevent scratching the nonstick surface. If stacking with other cookware, place a soft cloth or pan protector between them.

6. TROUBLESHOOTING

- **Food Sticking:** Ensure the pan is properly preheated and a small amount of oil or butter is used. Overheating can also degrade nonstick properties over time.
- **Uneven Heating:** While designed for even heat, ensure the griddle pan is centered on the heat source. For induction, verify your stovetop supports the pan's dimensions for optimal performance.
- **Surface Discoloration/Damage:** Discoloration can occur from high heat or certain foods. Damage to the nonstick surface is typically caused by metal utensils or abrasive cleaning. Always use recommended utensils and cleaning methods.
- **Handles Becoming Hot:** While silicone protectors are designed to reduce heat transfer, prolonged exposure to high heat or oven use can cause handles to become hot. Always use protective mitts.

7. SPECIFICATIONS

Brand	Magefesa
Model Name	Prisma
Model Number	01PXGRPRI41
Material	18/10 Stainless Steel, Triple Layer Nonstick Coating
Coating	Whitford's QUANTANIUM Non-stick System (PFOA, Lead, Cadmium Free)
Dimensions (Approx.)	16 x 10 inches (41.5 cm x 24 cm overall, 30 cm cooking surface length)
Item Weight	4.16 pounds (1.89 kg)
Stovetop Compatibility	Induction, Gas, Electric, Glass-Ceramic
Oven Safe Temperature	Up to 392°F (200°C)
Dishwasher Safe	Yes
Handles	Forged Stainless Steel with Silicone Protectors

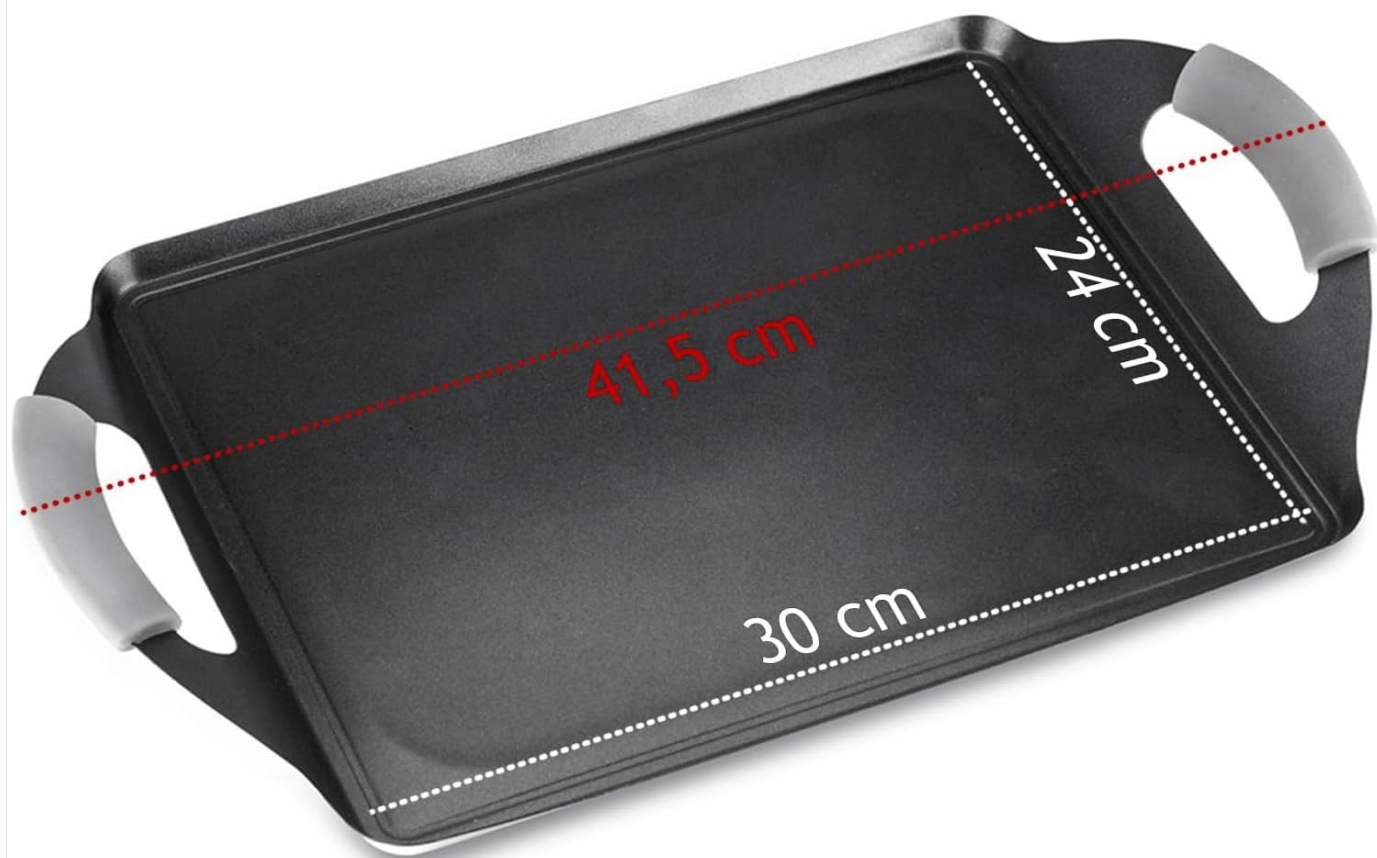


Image: The griddle pan showing its approximate dimensions: 41.5 cm total length, 30 cm cooking surface length, and 24 cm width.



Image: The underside of the griddle pan, emphasizing its construction from high-quality 18/10 stainless steel for durable, PFOA-free performance.

8. WARRANTY AND SUPPORT

For warranty information or customer support, please refer to the product packaging or contact Magefesa customer service directly through their official website or the retailer where the product was purchased. Please have your model number (01PXGRPRI41) and proof of purchase available.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question