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Olympia 200BATT08

Olympia Hard Cook Non-Stick PFOA-Free Die-Cast Aluminum 4-Piece BBQ Set Instruction Manual

Model: 200BATT08

Product Overview

The Olympia Hard Cook 4-Piece BBQ Set is designed for efficient and healthy cooking. This set includes a rectangular grill pan with a folding handle, a flat multipurpose grill pan, kitchen tongs, and a spatula. The cookware features a 7-layer construction with die-cast aluminum and multi-layers of titanium-reinforced non-stick coating, ensuring durability and high abrasion resistance.



Image: The complete Olympia Hard Cook 4-Piece BBQ Set, showcasing the rectangular grill pan, the flat multipurpose grill pan, and the included kitchen tongs and spatula.

All cookware in this set is PFOA-free and nickel-free, utilizing a water-based coating for a safer cooking experience. Made from 100% recycled aluminum, the products are also environmentally friendly. The design promotes even heat distribution, contributing to energy efficiency during cooking.

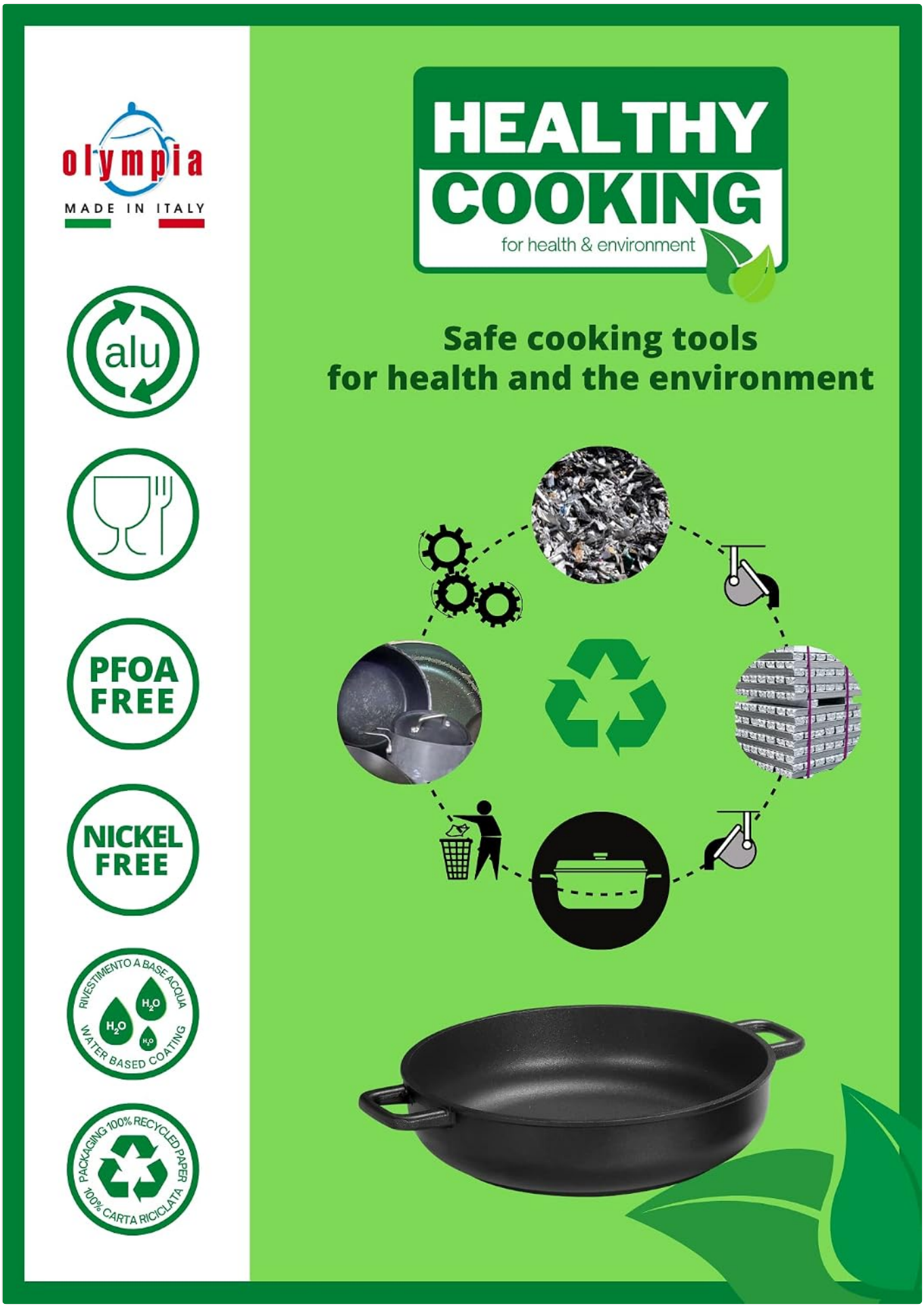


Image: Visual representation of the product's healthy cooking attributes, highlighting that it is PFOA-free, nickel-free, features a water-based coating, and is made from recyclable aluminum.

Setup and First Use

1. **Unpacking:** Carefully remove all components from the packaging. Inspect each item for any signs of damage.
2. **Initial Cleaning:** Before first use, wash all cookware items (grill pans, tongs, spatula) with warm soapy water. Rinse thoroughly and dry completely with a soft cloth. This removes any manufacturing residues.
3. **Seasoning (Optional but Recommended):** Although the cookware is non-stick, a light seasoning can enhance performance. Apply a small amount of cooking oil (e.g., vegetable oil) to the non-stick surface of the pans using a paper towel. Heat the pan over low heat for 1-2 minutes, then let it cool and wipe off any excess oil.

Operating Instructions

General Cooking Guidelines:

- **Heat Source Compatibility:** The Olympia Hard Cook cookware is suitable for use on gas, electric, and vitro ceramic cooktops. **It is not suitable for induction cooktops.**
- **Preheating:** Preheat the pan over medium heat for a few minutes before adding food. This allows for even heat distribution and optimal cooking results.
- **Oil Usage:** Due to the PFOA-free water-based non-stick coating, minimal to no fats or oils are required for cooking, promoting healthier meals.
- **Utensils:** Use wooden, silicone, or heat-resistant plastic utensils to protect the non-stick surface. Avoid metal utensils that can scratch the coating.
- **Temperature Control:** Avoid excessively high heat, as this can damage the non-stick coating over time and is generally unnecessary due to the efficient heat distribution of the die-cast aluminum.



Image: The rectangular grill pan, ideal for grilling meats and vegetables, featuring a convenient folding handle for storage.



Image: The flat multipurpose grill pan, suitable for a variety of cooking tasks such as pancakes, crepes, or flatbreads.

Using the Tongs and Spatula:

The included kitchen tongs and spatula are designed to complement your cooking experience with the Olympia Hard Cook pans. Use the tongs for flipping and handling food on the grill pans, and the spatula for turning or serving. Both are made from heat-resistant materials safe for non-stick surfaces.

Maintenance and Care

- **Cool Down:** Always allow the cookware to cool completely before washing. Submerging a hot pan in cold water can cause warping over time.
- **Cleaning:** While the cookware is dishwasher safe, hand washing is highly recommended to maintain the high quality and extend the life of the non-stick coating. Use warm soapy water and a soft sponge or cloth. Avoid abrasive cleaners, scouring pads, or steel wool.
- **Stubborn Food Residue:** For stubborn food, fill the pan with warm water and a small amount of dish soap, let it soak for 15-20 minutes, then clean as usual.
- **Storage:** Store pans carefully to prevent scratching the non-stick surface. If stacking, place a soft cloth or paper towel between pans. The rectangular grill pan's folding handle allows for more compact storage.



Image: Fried eggs cooking in an Olympia Hard Cook pan, demonstrating the effective non-stick properties of the surface.

Troubleshooting

Problem	Possible Cause	Solution
Food sticks to the pan.	Pan not properly preheated; excessive heat used; damaged non-stick coating from metal utensils or abrasive cleaning.	Ensure pan is preheated to medium heat. Avoid high heat. Use only non-metal utensils. Clean gently. Re-season the pan if necessary.
Pan warps or deforms.	Sudden temperature changes (e.g., hot pan under cold water).	Always allow the pan to cool completely before washing.
Discoloration on the pan surface.	Accumulation of food residue or oil over time; use of very high heat.	Clean thoroughly after each use. Avoid prolonged use of excessively high heat.

Specifications

Feature	Detail
Brand	Olympia
Model Name	Hard Cook

Feature	Detail
Item Model Number	200BATT08
Material	Die-Cast Aluminum
Coating	Non-Stick, Titanium Reinforced, PFOA-Free, Water-Based
Color	Black
Set Includes	10.2 x 14.1-inch Rectangular Grill Pan, 11.8-inch Flat Multipurpose Grill Pan, Kitchen Tongs, Spatula
Product Dimensions	3.94 x 3.94 x 3.94 inches (packaging/overall)
Item Weight	14.65 pounds (6.66 Kilograms)
Oven Safe	Yes
Dishwasher Safe	Yes (Hand wash recommended)
Handle Material	Aluminum
Recycled Content	100% Recycled Aluminum

Warranty and Support

Information regarding specific warranty terms or direct customer support contacts for the Olympia Hard Cook 4-Piece BBQ Set is not available in the provided product data. For warranty claims or support inquiries, please refer to the product packaging or contact the retailer from whom the product was purchased.

You may also visit the official Olympia brand store on Amazon for general information:Olympia Store.

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