

Kenmore 96323.01

Kenmore Arlington 8-Inch Black Diamond Aluminum Fry Pan User Manual

Model: 96323.01

INTRODUCTION

Thank you for choosing the Kenmore Arlington 8-Inch Black Diamond Aluminum Fry Pan. This manual provides essential information for the safe and effective use, care, and maintenance of your new cookware. Please read it thoroughly before first use and retain it for future reference.



Image: Kenmore Arlington 8-Inch Black Diamond Aluminum Fry Pan, showcasing its sleek design and nonstick interior.

Key Features:

- **Diamond Ceramic Nonstick Surface:** Designed for healthier cooking with less oil and easy food release.

- **High-Quality Forged Aluminum Body:** Ensures even heat distribution for efficient cooking.
- **Versatile Cooktop Compatibility:** Suitable for all stovetops, including induction.
- **Oven Safe:** Can be used in the oven up to 350°F (176.7°C).
- **Convenient Storage:** Ideal size for easy storage.

heavy-gauge forged aluminum body for even heat distribution



Image: A close-up showing the robust forged aluminum construction of the pan, highlighting its durability and even heat distribution.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the fry pan from its packaging. Dispose of all packaging materials responsibly.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm, soapy water and a soft sponge. Rinse completely and dry with a soft cloth.
3. **Seasoning (Optional but Recommended):** For enhanced nonstick performance and longevity, lightly coat the interior cooking surface with a small amount of cooking oil (e.g., vegetable, canola, or grapeseed oil). Heat the pan over low heat for 1-2 minutes, then remove from heat and let it cool. Wipe off any excess oil with a paper towel.
4. **Cooktop Placement:** Place the pan centrally on your chosen cooktop burner. Ensure the pan's base is fully

supported by the burner.



Image: A top-down view of the fry pan, highlighting its wide cooking surface.

OPERATING INSTRUCTIONS

The Kenmore Arlington Fry Pan is designed for a variety of cooking tasks.

- **Recommended Uses:** Ideal for sautéing vegetables, meats, or fish; grilling pancakes or eggs; searing steaks; frying; and general stirring and flipping.
- **Heat Settings:** Use low to medium heat for most cooking. High heat is generally not necessary due to the pan's efficient heat distribution and can damage the nonstick coating over time.
- **Oil Usage:** While the nonstick surface allows for cooking with minimal oil, a small amount of cooking oil or butter can enhance flavor and browning.
- **Utensils:** Use wooden, silicone, or heat-resistant plastic utensils to protect the nonstick surface. Avoid metal utensils, which can scratch the coating.

- **Oven Use:** The pan is oven safe up to 350°F (176.7°C). Always use oven mitts when handling a hot pan from the oven.



Image: Demonstrating the nonstick capability, an egg slides effortlessly from the pan.

MAINTENANCE AND CARE

Proper care will extend the life and performance of your Kenmore Arlington Fry Pan.

- **Cool Down:** Always allow the pan to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Hand Washing Recommended:** For best results and to preserve the nonstick coating, hand washing is recommended. Use warm, soapy water and a soft sponge or cloth. Avoid abrasive cleaners, scouring pads, or steel wool.
- **Dishwasher Compatibility:** While the pan is listed as dishwasher safe, frequent dishwasher use may dull the exterior finish and shorten the lifespan of the nonstick coating.

- **Stubborn Food Residue:** If food residue is difficult to remove, fill the pan with warm, soapy water and let it soak for 15-20 minutes before cleaning.
- **Storage:** When storing, place a soft cloth or paper towel between pans if stacking to prevent scratching the nonstick surface.

ceramic nonstick interior for healthier low-oil cooking



Image: A detailed view of the ceramic nonstick interior, emphasizing its smooth, easy-to-clean surface.

TROUBLESHOOTING

This section addresses common issues you might encounter with your fry pan.

- **Food Sticking:**
 - Ensure you are using a small amount of oil or butter.
 - Avoid using excessively high heat, which can degrade the nonstick coating.
 - Re-season the pan if necessary (refer to "Setup and First Use").

- **Uneven Heating:**
 - Verify the pan is centered on the burner.
 - Ensure the burner size is appropriate for the pan's base.
 - The forged aluminum body is designed for even heat distribution; if issues persist, check your cooktop.
- **Scratches on Nonstick Surface:**
 - Always use non-metal utensils (wood, silicone, plastic).
 - Avoid stacking pans without protection (e.g., a soft cloth).

SPECIFICATIONS

| | |
|-----------------------|-------------------------------------------|
| Brand | Kenmore |
| Model Number | 96323.01 |
| Material | Aluminum |
| Color | Black Diamond |
| Capacity / Size | 8 Inches (20.3 cm) |
| Special Feature | Induction Cooktop Compatible |
| Oven Safe Temperature | Up to 350°F (176.7°C) |
| Handle Material | Aluminum with stay-cool coating |
| Care Instructions | Hand wash recommended |
| Dishwasher Safe | Yes (Hand wash recommended for longevity) |

Kenmore®

8in Nonstick Frying Pan

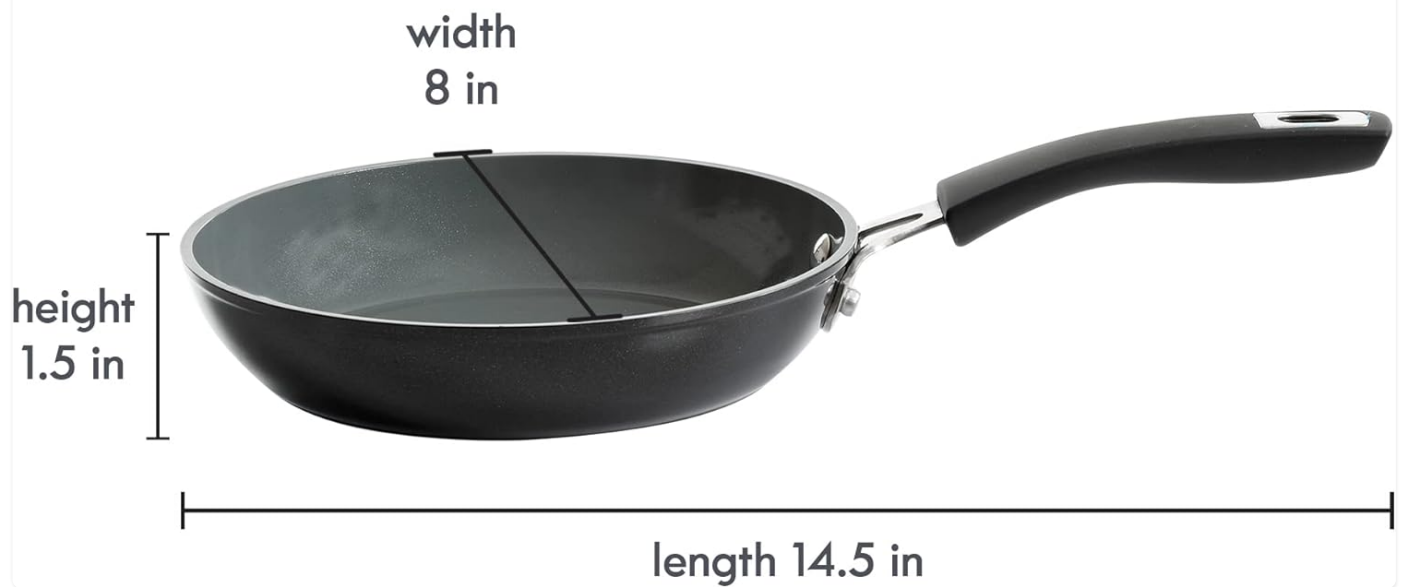


Image: Dimensional diagram of the 8-inch fry pan, indicating width, height, and length.



Image: Infographic summarizing key features including easy cleaning, stay-cool handles, oven safety, and compatibility with various cooktops.

WARRANTY AND SUPPORT

Specific warranty information for the Kenmore Arlington 8-Inch Black Diamond Aluminum Fry Pan is not provided in the product details. For warranty claims or customer support, please refer to the manufacturer's official website or contact the retailer where the product was purchased.

You may also visit the [Kenmore brand page on Amazon](#) for more information.

