

## KASANOVA PTI000045NOC

# KASANOVA PTI000045NOC Aluminium Frying Pan User Manual

Model: PTI000045NOC

## 1. PRODUCT OVERVIEW

The KASANOVA PTI000045NOC Aluminium Frying Pan is a versatile kitchen tool designed for efficient cooking, especially for dishes that require flipping, such as frittatas or omelets. It features two pans with a non-stick coating and a secure locking clasp to prevent oil leakage and facilitate easy turning of food without risk of burns or waste. The pans can also be used separately, offering flexibility for various cooking needs.



Image 1.1: The KASANOVA Aluminium Frying Pan shown open with a cooked frittata inside, demonstrating its primary use for

easy flipping.

## 2. SAFETY INSTRUCTIONS

- Always use oven mitts or pot holders when handling the hot pan, as handles can become hot during cooking.
- Do not leave the pan unattended on a hot stovetop.
- Avoid using metal utensils on the non-stick surface to prevent scratching. Use wooden, silicone, or plastic utensils.
- Ensure the pan is stable on the stovetop before cooking.
- Keep out of reach of children when hot.
- Do not expose the pan to extreme temperature changes, such as placing a hot pan under cold water, as this may cause warping or damage to the non-stick coating.

## 3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the frying pan from its packaging. Retain packaging for future storage or transport if needed.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm soapy water and a soft sponge. Rinse well and dry completely.
3. **Seasoning (Optional but Recommended):** Although the pan has a non-stick coating, a light seasoning can enhance its performance and longevity. Apply a thin layer of cooking oil to the non-stick surface with a paper towel. Heat the pan over low heat for 2-3 minutes, then let it cool. Wipe off any excess oil.

## 4. OPERATING INSTRUCTIONS

### 4.1. Using as a Double Frying Pan

1. **Preparation:** Ensure both pan halves are clean and dry.
2. **Assemble:** Align the two pan halves and engage the locking clasp securely to form a single unit.
3. **Cooking:** Place the pan on your stovetop (compatible with halogen, electric, gas, and glass ceramic). Add ingredients to one side of the pan. Cook as desired.
4. **Flipping:** Once the food is ready to be flipped, ensure the clasp is firmly locked. Using both handles, carefully and confidently flip the entire pan over to cook the other side. The locking clasp prevents spillage.
5. **Serving:** Once cooking is complete, unlock the clasp and separate the pans to serve.



Image 4.1: The KASANOVA Aluminium Frying Pan shown closed on a kitchen counter, ready for use or after flipping a dish.

## 4.2. Using as Separate Frying Pans

- 1. Separate:** Simply unlock the clasp and pull the two pan halves apart.
- 2. Cook:** Each pan can now be used independently on separate burners for different cooking tasks.



Image 4.2: The two halves of the KASANOVA Aluminium Frying Pan displayed separately, illustrating their individual use.

## 5. CLEANING AND MAINTENANCE

- **Cool Down:** Always allow the pan to cool completely before cleaning.
- **Hand Washing:** Hand washing is recommended to preserve the non-stick coating and the pan's overall longevity. Use warm water, mild dish soap, and a soft sponge or cloth.
- **Dishwasher Use:** While the pan is stated as dishwasher safe, frequent dishwasher use may shorten the lifespan of the non-stick coating and dull the exterior finish. If using a dishwasher, use a gentle cycle and mild detergent.
- **Stubborn Food:** For stubborn food residue, soak the pan in warm soapy water for a few minutes before cleaning. Do not use abrasive cleaners, steel wool, or scouring pads, as these can damage the non-stick surface.
- **Drying:** Dry the pan thoroughly after washing to prevent water spots and rust, especially on the steel handles.
- **Storage:** Store the pan in a dry place. If stacking with other cookware, place a soft cloth or pan protector between them to prevent scratching the non-stick surface.

## 6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to the pan	Insufficient oil/fat; pan not preheated; damaged non-stick coating.	Use a small amount of cooking oil or butter; preheat pan properly; avoid high heat; ensure non-stick surface is not scratched.
Pan wobbles on stovetop	Uneven stovetop surface; pan warping due to extreme temperature changes.	Ensure stovetop is flat; avoid sudden temperature changes (e.g., hot pan into cold water).
Handles become too hot	Prolonged high heat exposure; heat source too wide.	Always use oven mitts or pot holders; ensure flame/burner size does not extend beyond the pan's base.

## 7. SPECIFICATIONS

Feature	Detail
Product Dimensions	10.04 x 16.93 x 1.57 inches
Item Weight	1.34 pounds
Item Model Number	PTI000045NOC
Manufacturer	Kasanova
Materials	Aluminium (Pan), Steel (Handle)
Coating	Non-stick
Compatibility	Halogen, Electric, Gas, Glass Ceramic
Dishwasher Safe	Hand wash or dishwasher safe (hand wash recommended)
Date First Available	January 9, 2025

## 8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or visit the official KASANOVA website. Keep your proof of purchase for any warranty claims.

You can also visit the KASANOVA Store on Amazon for more product information and support resources:

[KASANOVA Amazon Store](#)

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