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> Demeyere Essential 5-ply 11-inch Stainless Steel Fry Pan (Model 20628) Instruction Manual

Demeyere 20628

Demeyere Essential 5-ply 11-inch Stainless Steel Fry Pan Instruction Manual

Model: 20628 | Brand: Demeyere

INTRODUCTION

This manual provides essential information for the safe and effective use of your Demeyere Essential 5-ply Stainless Steel Fry Pan. Designed for both home cooks and professional chefs, this pan offers optimal heat distribution and durability. Please read these instructions carefully before first use and retain for future reference.



Image: The Demeyere Essential 5-ply Stainless Steel Fry Pan in use, showcasing its cooking capabilities.

KEY FEATURES

- **5-ply Construction:** Ensures outstanding heat conduction and retention for even cooking.
- **Flat Base Stability:** Engineered to prevent warping when heated, maintaining consistent contact with the cooking surface.
- **Stay-Cool Handles:** 18/10 stainless-steel riveted handles designed to remain cool during stovetop use.
- **Perfect Pouring Edge:** Designed for drip-free pouring, minimizing mess.
- **Versatile Compatibility:** Suitable for all cooking surfaces, including induction.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the fry pan from its packaging. Retain packaging for potential future transport or storage.

2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm soapy water. Rinse completely and dry with a soft cloth. This removes any manufacturing residues.
3. **Remove Labels:** Ensure all labels and stickers are removed. If any adhesive remains, use a gentle cleaner or warm water soak to remove it without scratching the surface.



Image: Dimensional diagram of the fry pan, illustrating its size and proportions.

OPERATING INSTRUCTIONS

Preheating and Temperature Control

Stainless steel cookware requires proper preheating to achieve optimal cooking results and prevent food from sticking. Always use medium heat for most cooking tasks.

- **Preheat:** Place the empty pan on your stovetop over medium heat for 2-3 minutes.
- **Water Droplet Test:** To check if the pan is sufficiently hot, sprinkle a few drops of water into the pan. If the water forms small beads that dance and evaporate slowly, the pan is ready. If the water evaporates immediately, the pan is too hot; remove it from heat, let it cool slightly, and try again. If the water just sits and steams, it's not hot enough.
- **Add Oil/Fat:** Once properly preheated, add your cooking oil or fat. Allow it to heat for about 30 seconds before adding food.
- **Avoid High Heat:** Excessive high heat can cause discoloration and may lead to food sticking. The 5-ply construction ensures efficient heat transfer even at medium settings.

Cooking with Stainless Steel

The Demeyere Essential Fry Pan is designed for even cooking. Its flat base ensures full contact with the heat source, preventing hot spots.

- **Searing and Browning:** For searing meats or browning vegetables, ensure the pan is adequately preheated and oil is shimmering. Do not overcrowd the pan, as this can lower the temperature and steam the food instead of searing it.
- **Deglazing:** The pan is excellent for deglazing after searing. Add a liquid (wine, broth, water) to the hot pan to loosen flavorful browned bits from the bottom, creating delicious sauces.
- **Oven Safe:** This pan is oven safe up to 500°F (260°C), allowing for versatile cooking from stovetop to oven.



Image: A Demeyere fry pan on an induction cooktop, demonstrating its compatibility and even heating for sautéing.

Video: Demeyere Introduction

Your browser does not support the video tag.

Video: An introductory video about Demeyere, highlighting the brand's history, manufacturing process, and commitment to quality cookware.

CARE AND MAINTENANCE

Cleaning

- **Hand Washing (Recommended):** For best results and to maintain the pan's finish, hand washing with warm soapy water is recommended. Use a soft sponge or cloth.
- **Stubborn Food:** For stuck-on food, fill the pan with warm water and a small amount of dish soap, then let it soak for 15-30 minutes before cleaning. A nylon scrubber can be used for gentle scrubbing.

- **Dishwasher Safe:** While the pan is dishwasher safe, frequent dishwasher use may dull the finish over time.
- **Avoid Abrasives:** Do not use steel wool, abrasive cleaners, or harsh chemicals, as these can scratch the stainless steel surface.



Image: A Demeyere pan placed in a dishwasher, illustrating its dishwasher-safe feature.

Storage

Store your fry pan in a dry place. If stacking, place a cloth or pan protector between pans to prevent scratches.

TROUBLESHOOTING

- **Food Sticking:** This is often due to insufficient preheating or not enough oil. Ensure the pan passes the water droplet test before adding oil and food. Allow food to naturally release from the pan; do not force it.
- **Discoloration (Blue/Rainbow Stains):** High heat can cause stainless steel to develop blue or rainbow-colored stains. These are harmless and can often be removed with a stainless steel cleaner or a solution of white vinegar and water.

- **White Spots/Mineral Deposits:** Hard water or starchy foods can leave white spots. These can be removed by boiling a solution of water and white vinegar (1:1 ratio) in the pan for a few minutes, then washing as usual.

SPECIFICATIONS

Brand	Demeyere
Model Number	20628
Material	5-Ply Stainless Steel
Finish Type	Polished
Capacity	128 Quarts <i>(Note: This capacity is unusually high for an 11-inch fry pan; please verify product details if possible.)</i>
Product Dimensions (D x W x H)	20"D x 11.5"W x 4.1"H
Item Weight	3.2 Pounds
Oven Safe	Yes
Stovetop Compatibility	All cooking surfaces, including induction
UPC	813248015718

WARRANTY INFORMATION

Demeyere products are crafted with high-quality materials and undergo rigorous quality control. This product is covered by the manufacturer's warranty against defects in materials and workmanship. For specific warranty terms and conditions, please refer to the documentation included with your purchase or visit the official Demeyere website.

CUSTOMER SUPPORT

For further assistance, product registration, or to inquire about replacement parts, please contact Demeyere customer support. Contact details can typically be found on the product packaging or the official Demeyere website.

Online Resources: www.demeyere.com