

Fissler 084-129-24-000/0

Fissler Original Profi Collection Stainless Steel Cooking Pot 24cm

Model: 084-129-24-000/0

INTRODUCTION

The Fissler Original Profi Collection Cooking Pot is a high-quality stainless steel pot designed for versatile cooking. This 24 cm diameter pot has a capacity of 6.3 liters and features a heat-resistant glass lid. It is crafted from durable 18/10 stainless steel, ensuring longevity and excellent cooking performance. The pot is suitable for all types of cooktops, including induction, and is oven-safe up to 180 °C.



Image: The Fissler Original Profi Collection Stainless Steel Cooking Pot with its glass lid, showcasing its polished finish and sturdy handles.

SAFETY INSTRUCTIONS

- Always supervise cooking. Never leave the pot unattended on a heat source.
- While the metal handles are designed to remain cool during stovetop cooking, they can become hot, especially during prolonged cooking or oven use. Always use oven mitts or pot holders when handling a hot pot.
- Ensure the pot is placed centrally on the heat source to prevent overheating of handles or surrounding surfaces.
- When using in the oven, ensure the temperature does not exceed 180 °C (350 °F).
- Avoid sudden temperature changes, such as placing a hot pot directly into cold water, as this can cause warping or damage.

SETUP

1. **Unpacking:** Carefully remove the cooking pot and its lid from the packaging.
2. **Initial Cleaning:** Before first use, wash the pot and lid thoroughly with warm soapy water. Rinse well

and dry completely to remove any manufacturing residues.

3. **Label Removal:** Remove any stickers or labels from the pot and lid. If adhesive remains, use a mild cleaner or cooking oil to gently remove it, then wash again.

OPERATING INSTRUCTIONS

Heat Source Compatibility

The Fissler Original Profi Collection pot features the Cookstar universal base, making it suitable for all types of cooktops, including gas, electric, ceramic, and induction. This base ensures optimal heat absorption, distribution, and retention for efficient cooking.

Cooking

- **Heat Control:** Start with medium heat and adjust as needed. Stainless steel retains heat efficiently, so high heat is often unnecessary.
- **Integrated Measuring Scale:** The pot includes a lasered measuring scale in liters and quarts, allowing for precise liquid measurement directly inside the pot.
- **Lid Usage:** The heat-resistant glass lid allows for energy-saving viewing cooking, letting you monitor your food without lifting the lid and losing heat.
- **Pouring:** The extra-wide pouring rim is designed for precise pouring and draining without dripping, keeping your stovetop clean.



Image: The Fissler cooking pot with its glass lid removed, showing the interior and the robust construction of the handles.

Oven Use

This cooking pot is oven-safe up to 180 °C (350 °F). When using in the oven, always use oven mitts or pot holders when handling the pot, as all parts will become hot.



Image: The Fissler cooking pot in use, containing a cooked meal, demonstrating its capacity and suitability for various dishes.

CARE AND MAINTENANCE

- **Cleaning:** The pot and lid are dishwasher-safe for easy cleaning. For hand washing, use warm soapy water and a soft sponge or cloth. Avoid abrasive cleaners, steel wool, or harsh scouring pads, as these can scratch the stainless steel surface.
- **Preventing Scratches:** To maintain the interior finish, use only wooden, plastic, or silicone cooking utensils. Metal utensils can scratch the pot's surface.
- **Removing Stains:** For stubborn food residues, soak the pot in warm soapy water before cleaning. For discoloration (e.g., rainbow stains), a solution of vinegar and water can often restore the shine.
- **Drying:** Always dry the pot thoroughly after washing to prevent water spots and maintain its polished appearance.
- **Storage:** Store the pot in a dry place. If stacking, place a cloth or paper towel between pots to prevent scratches.

TROUBLESHOOTING

- **Food Sticking:** Ensure the pot is properly preheated before adding food. For stainless steel, a

common technique is to heat the pot, add oil, and then add food once the oil shimmers. Avoid overcrowding the pot.

- **Blue/Rainbow Discoloration:** This is a common occurrence with stainless steel and is usually caused by minerals in water or certain foods reacting with the metal at high temperatures. It is harmless and does not affect performance. To remove, fill the pot with a solution of water and white vinegar (1 part vinegar to 3 parts water), bring to a boil, then let it cool and wash.
- **White Spots:** These can be caused by mineral deposits from water, especially hard water. They can often be removed by rubbing with a sponge soaked in vinegar or lemon juice.

SPECIFICATIONS

Brand	Fissler
Model Number	084-129-24-000/0
Material	18/10 Stainless Steel
Finish Type	Polished
Color	Silver
Capacity	6.3 Liters
Product Dimensions (D x W x H)	13.78" x 11.42" x 7.48"
Item Weight	3.17 Kilograms
Oven Safe	Yes (up to 180 °C)
Dishwasher Safe	Yes
Cooktop Compatibility	All types, including Induction

WARRANTY AND SUPPORT

Fissler products are manufactured to high-quality standards. For specific warranty information or technical support, please refer to the official Fissler website or contact their customer service directly. Keep your proof of purchase for any warranty claims.