

Lagostina 8900547506

Lagostina 24cm Stainless Steel Frying Pan Instruction Manual

Model: 8900547506

INTRODUCTION

Thank you for choosing the Lagostina 24cm Stainless Steel Frying Pan. This pan is crafted from high-quality 18/10 stainless steel, featuring an innovative Lagotherm base for superior heat distribution and an ergonomic silicone handle for comfortable and secure handling. Designed for versatility, it is compatible with all hob types, including induction, and is oven-safe up to 210°C (410°F). Please read this manual carefully before first use to ensure optimal performance and longevity of your cookware.

SETUP

Unpacking and Initial Cleaning

Upon receiving your Lagostina frying pan, carefully remove all packaging materials and labels. Wash the pan thoroughly with warm soapy water and a soft sponge. Rinse well and dry completely before its first use. This removes any manufacturing residues.

First Use Preparation

For optimal performance, especially when cooking foods that may stick, it is recommended to season the pan lightly before the first use. Heat the pan over medium heat for a few minutes, then add a small amount of cooking oil (e.g., vegetable oil). Swirl the oil to coat the entire cooking surface. Remove from heat, let it cool, and wipe out any excess oil with a paper towel. This helps create a natural non-stick layer.



Image: The Lagostina frying pan, showcasing its Lagotherm base for efficient heat distribution.

OPERATING INSTRUCTIONS

Heat Source Compatibility

This frying pan is designed for use on all types of cooktops, including:

- **Induction Hobs:** The Lagotherm base ensures efficient heat transfer.
- **Gas Hobs:** Use a burner size appropriate for the pan's diameter to prevent flames from extending up the sides.
- **Electric Hobs (Ceramic/Radiant):** Ensure the pan base is clean and dry before placing it on the hob.
- **Oven Use:** The pan is oven-safe up to 210°C (410°F).



Image: The frying pan on an induction hob, demonstrating its compatibility with various heat sources.

Cooking with the Lagotherm Base

The innovative 3-layer Lagotherm base provides superior and uniform heat distribution across the entire cooking surface. This allows for more consistent cooking results and helps prevent hot spots. Always preheat the pan for a few minutes before adding food, especially when searing or frying, to achieve the best cooking performance.



Image: A cutaway diagram of the Lagotherm base, highlighting its multi-layer design for even heat distribution.

Using the Ergonomic Handle

The pan features a riveted handle with an anti-slip silicone coating, designed for a secure and comfortable grip. While the silicone handle provides heat resistance, always use oven mitts or a pot holder when handling the pan, especially after prolonged cooking or oven use, as the handle can still become hot.



Image: Detail of the ergonomic silicone-coated handle, securely riveted to the pan body.

MAINTENANCE AND CARE

Cleaning

The Lagostina stainless steel frying pan is dishwasher safe. For best results and to maintain its shine, hand washing is recommended. Allow the pan to cool completely before 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.

Removing Stubborn Food Residues

For stubborn food residues, fill the pan with warm water and a small amount of dish soap, then let it soak for 15-30 minutes. This will help loosen the food, making it easier to clean. For burnt-on food, you can gently simmer water in the pan for a few minutes before cleaning.

Storage

Store your pan in a dry place. If stacking with other cookware, place a soft cloth or pan protector between them to prevent scratches.

TROUBLESHOOTING

Food Sticking

Stainless steel pans can sometimes experience food sticking, especially if not properly preheated or if insufficient oil is used. Ensure the pan is adequately preheated before adding food. A good test is to

sprinkle a few drops of water; if they dance and evaporate quickly, the pan is ready. Use a small amount of cooking oil or fat to coat the cooking surface.

Discoloration

High heat or certain foods can sometimes cause blue or rainbow-like discoloration on stainless steel. This is harmless and does not affect the pan's performance. It can often be removed by cleaning with a solution of white vinegar or a specialized stainless steel cleaner.

White Spots or Mineral Deposits

These can occur due to minerals in water or salt. To remove, boil a solution of water and white vinegar (1:1 ratio) in the pan for a few minutes, then wash as usual.

SPECIFICATIONS

Brand	Lagostina
Model Number	8900547506
Material	18/10 Stainless Steel
Diameter	24 cm
Base Type	Lagotherm (3-layer)
Handle Material	Silicone (Ergonomic, Anti-slip)
Oven Safe Temperature	Up to 210°C (410°F)
Hob Compatibility	Induction, Gas, Electric, Ceramic
Dishwasher Safe	Yes
Product Weight	1.3 Kilograms
Country of Origin	Italy



Image: The 'Made in Italy' emblem, signifying the product's origin and craftsmanship.

WARRANTY AND SUPPORT

For information regarding the product warranty, please refer to the documentation included with your purchase or visit the official Lagostina website. For any support inquiries, product registration, or further assistance, please contact Lagostina customer service through their official channels.