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Innerwell Nonstick Frying Pan Set

Innerwell Nonstick Frying Pan Set User Manual

Model: Nonstick Frying Pan Set (Gold-8Inch+9.5Inch+11Inch)

1. PRODUCT OVERVIEW

The Innerwell Nonstick Frying Pan Set offers a comprehensive solution for your daily cooking needs. This set includes three essential sizes: an 8-inch pan for small meals, a 9.5-inch pan for everyday cooking, and an 11-inch pan for family-sized dishes. Crafted with a durable five-layer structure and a granite nonstick coating, these pans ensure superior nonstick performance and even heat distribution.



Figure 1: The Innerwell 3-piece Nonstick Frying Pan Set, featuring 8-inch, 9.5-inch, and 11-inch pans with a gold granite finish.

Key Features:

- **Healthy and Safe Granite Coating:** SGS approved, non-toxic, lead and cadmium free, PFOA and PFAS free. Ensures a less oil, smokeless, and healthy diet.
- **3-Piece Set:** Includes 8-inch, 9.5-inch, and 11-inch frying pans to meet all daily cooking needs.
- **Compatible with All Stoves:** High magnetic conductive stainless steel base works effectively on induction, gas, electric, glass, and ceramic stovetops.
- **Durable Body and Unique Design:** Flat base for even heat distribution, five-layer structure for durability, ergonomic heat-resistant handle, and stackable design for space-saving storage.

- **Easy to Clean:** Super easy to clean with warm soapy water; dishwasher safe (hand wash recommended to protect nonstick coating). Oven safe up to 302°F (remove handle before oven use).

Superior Nonstick Coating

PFOA Free&SGS Approved

“Egg Slides
Smoothly Over
Without Effect”



PFOA/
PFAS-Free



Non-stick



LEAD
Free



Figure 2: Illustration of the superior nonstick coating, highlighting its PFOA/PFAS-Free, Non-stick, and Lead-Free properties.

Compatible With All Stoves

Quick Even Heating

Stainless Steel
Conduction Magnetic

Excellent Heat Transfer
and Heat Evenly

Thickened Base to
Prevent Warping



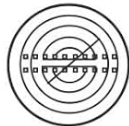
Gas



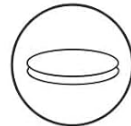
Induction



Ceramic



Halogen



Electric

Figure 3: The pan's base design ensures quick and even heating across all common stovetop types.

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Video 1: An overview of the Innerwell Nonstick Frying Pan Set, demonstrating its features and benefits for a healthier and safer cooking experience.

2. SETUP

Your Innerwell Frying Pan Set requires minimal assembly before first use. The handles need to be attached to the pan bodies. A screwdriver and necessary screws are included in the packaging for your convenience.

Handle Assembly Instructions:

1. Locate the handle, protective sleeve, screw with washers, and screwdriver provided in the box.

2. If present, remove the small rubber boot from the pan's handle attachment point.
3. Connect the heat-resistant handle and the protective sleeve by sliding the sleeve along the internal slot of the handle.
4. Align the assembled handle with the pan body's attachment point.
5. Insert the screw through the handle's opening and into the pan's attachment point.
6. Tighten the screw firmly with the provided screwdriver until the handle is securely attached and stable. Do not overtighten.

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Video 2: A step-by-step guide on how to quickly install the handle of your Innerwell frying pan.

After assembly, wash the pans with warm soapy water and dry thoroughly before first use.

3. OPERATING INSTRUCTIONS

Before Cooking:

- Ensure the pan is clean and dry.
- Apply a small amount of cooking oil or butter to the nonstick surface for optimal performance and flavor, especially during initial uses.

Cooking:

- Place the pan on your chosen stovetop (induction, gas, electric, glass, or ceramic).
- Use low to medium heat settings. The pan's aluminum alloy core ensures quick and even heating, so high heat is rarely necessary and can damage the nonstick coating over time.
- Avoid using metal utensils as they can scratch the nonstick surface. Opt for silicone, wooden, or heat-resistant plastic utensils.
- The flat base design ensures oil and liquids do not run to the sides, promoting even cooking.

Cook Heathly and Safe Diet

Bring A Green Lifestyle



Figure 4: The pan set is designed to support healthy and safe cooking practices.

Oven Use:

- The pans are oven safe up to 302°F (150°C).
- **IMPORTANT:** Remove the handle before placing the pan in the oven. The handle is heat-resistant for stovetop use but not designed for oven temperatures above 302°F.

4. MAINTENANCE

Cleaning:

- Allow the pan to cool completely before cleaning. Sudden temperature changes can warp the pan or damage the

nonstick coating.

- For best results and to prolong the life of the nonstick coating, hand wash with warm soapy water and a soft sponge or cloth.
- While dishwasher safe, frequent dishwasher use may reduce the lifespan of the nonstick coating.
- For stubborn food residue, soak the pan in warm soapy water for a few minutes before cleaning.
- Avoid abrasive cleaners, steel wool, or scouring pads, as these can damage the nonstick surface.



Figure 5: The nonstick surface makes cleaning effortless, saving water and reducing emissions.

Storage:

- Store pans by stacking them with a soft cloth or pan protector between each pan to prevent scratching the nonstick surface.
- The handles feature a hole for convenient hanging storage, saving kitchen space.

5. TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to the pan.	Insufficient oil/butter, too high heat, damaged nonstick coating.	Use a small amount of oil/butter. Reduce heat to low-medium. Avoid metal utensils. If coating is damaged, consider replacement.
Pan warping or deforming.	Sudden temperature changes (e.g., hot pan under cold water), excessive high heat.	Always allow pan to cool completely before washing. Use low to medium heat settings.
Handle becomes loose.	Normal wear and tear from use.	Re-tighten the screw connecting the handle to the pan body using a screwdriver.
Discoloration on the pan's exterior.	Heat exposure, food residue.	Clean exterior regularly. Some discoloration from prolonged high heat is normal and does not affect performance.

6. SPECIFICATIONS

Feature	Detail
Brand	Innerwell
Model Name	Frying Pan Set
Material	Aluminum (Pan Body), Plastic (Handle)
Color	Gold
Pan Sizes	8-inch, 9.5-inch, 11-inch
Nonstick Coating	Yes (PFOA & PFAS Free, Lead & Cadmium Free, SGS Approved)
Compatible Stovetops	Induction, Gas, Electric, Glass, Ceramic
Oven Safe	Yes, up to 302°F (150°C) - handle must be removed
Dishwasher Safe	Yes (Hand wash recommended)
Item Weight	4.4 Pounds (total set)
Product Dimensions	13.78 x 13.18 x 3.93 inches (packaging)
Country of Origin	China

7. WARRANTY AND SUPPORT

Innerwell is committed to providing high-quality kitchen cookware and ensuring customer satisfaction. Your Nonstick Frying Pan Set comes with a comprehensive warranty and dedicated support.

Warranty Information:

- A full 12-month warranty is provided from the date of purchase.
- A 30-day money-back guarantee is offered for any defects or damages to the product upon arrival.

Customer Support:

If you encounter any issues, defects, or damages with your product, please do not hesitate to contact the Innerwell customer service team. We guarantee to provide you with a 100% satisfactory solution within 12 hours.

Innerwell focuses on your real experience and values your feedback. Your satisfaction is our greatest affirmation, and your voice is key to our success.



Figure 6: Innerwell's commitment to professional after-sales support and customer satisfaction.

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