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› Redchef Ceramic Nonstick Frying Pans Set User Manual (8", 9.5", 11")

Redchef Ceramic Frying Pan

Redchef Ceramic Nonstick Frying Pans Set User Manual

Models: 8-inch, 9.5-inch, 11-inch Ceramic Frying Pans

1. PRODUCT OVERVIEW

The Redchef Ceramic Nonstick Frying Pans Set provides a versatile cooking solution with three essential sizes: 8-inch, 9.5-inch, and 11-inch. These pans feature an innovative triple-layer ceramic coating for superior nonstick performance, allowing for cooking with minimal oil. Designed for durability and ease of use, they are free from PFAS, PTFE, and PFOA, ensuring a safer cooking experience.



The Redchef Nonstick Frying Pans Set includes 8-inch, 9.5-inch, and 11-inch ceramic skillets, designed for versatile cooking.

Key Features:

- **Ceramic Nonstick Coating:** Triple-layer ceramic coating for excellent food release and durability, free from PFAS, PTFE, and PFOA.
- **Even Heat Distribution:** Forged aluminum construction ensures rapid and uniform heating, preventing hot spots.
- **Stay-Cool Handle:** Ergonomic, double-riveted stainless steel handle provides a comfortable and secure grip.
- **Versatile Compatibility:** Suitable for all cooktops, including induction, gas, and electric. Oven safe up to 842°F (450°C).
- **Easy to Clean:** Designed for quick hand washing and is also dishwasher safe.

2. BEFORE FIRST USE

Before using your Redchef frying pans for the first time, follow these steps to ensure optimal performance and longevity:

1. **Unpack and Inspect:** Carefully remove all packaging materials and inspect each pan for any signs of damage.
2. **Wash Thoroughly:** Wash the pans with warm, soapy water using a soft sponge or cloth. Rinse thoroughly and dry completely.
3. **Seasoning (Recommended):** For enhanced nonstick performance and durability, lightly coat the interior cooking surface with a small amount of cooking oil (e.g., vegetable oil, canola oil). Heat the pan over low heat for 30-60 seconds, then remove from heat and let it cool. Wipe off any excess oil with a paper towel. This process helps to condition the nonstick surface.

Ultra Long-Lasting Ceramic Non-Stick Coating



PTFE FREI



PFAS FREI



PFOA FREI



UNGIFTIG

Experience superior non-stick performance with the ultra-long-lasting ceramic coating, free from harmful PFAS, PTFE, and PFOA chemicals.

3. OPERATING INSTRUCTIONS

These pans are designed for a wide range of cooking tasks and are compatible with various heat sources.

Stovetop Cooking:

- **Heat Settings:** Use low to medium heat for most cooking. High heat is generally not necessary due to the pan's efficient heat distribution and can potentially damage the nonstick coating over time.
- **Oil Usage:** While the nonstick coating allows for cooking with minimal oil, a small amount of cooking oil or butter is recommended for flavor and to further protect the surface. Avoid aerosol cooking sprays, as they can leave a residue that may affect nonstick performance.
- **Utensils:** Metal utensils are safe to use, but silicone, wood, or plastic utensils are recommended to prolong the life of the nonstick surface.

- **Compatible Cooktops:** These pans are suitable for electric coil, gas, and smooth surface induction cooktops.



Stay-Cool Handle Comfortable

Ergonomic and Sturdy Grip

The ergonomically designed stainless steel handle remains cool during stovetop cooking, providing a comfortable and secure grip.

Oven Use:

The Redchef frying pans are oven and broiler safe up to 842°F (450°C). This allows for versatile cooking, such as searing on the stovetop and finishing in the oven.

Easy To Clean & Dishwasher Safe

Just Rinse with Water and Wipe Gently



These pans are oven and broiler safe up to 842°F (450°C), allowing for seamless transition from stovetop to oven.

Recommended Uses:

Ideal for frying, sautéing, searing, and baking. Perfect for preparing eggs, pancakes, vegetables, meats, and more.



Stove



Table



Oven

The pans are designed for versatile use, transitioning effortlessly from stovetop to oven, and are suitable for serving directly at the table.

4. CARE AND MAINTENANCE

Proper care will extend the life and maintain the performance of your Redchef frying pans.

Cleaning:

- **Hand Washing:** Hand washing is recommended to prolong the life of the nonstick coating. Allow the pan to cool completely before washing. Use warm, soapy water and a soft sponge or cloth. Avoid abrasive cleaners or scouring pads.
- **Dishwasher Safe:** The pans are dishwasher safe for convenience. However, frequent dishwasher use may reduce the lifespan of the nonstick coating compared to hand washing.
- **Stubborn Food:** For stubborn food residue, fill the pan with warm water and a small amount of dish soap, let it soak for a few minutes, then clean with a soft sponge.

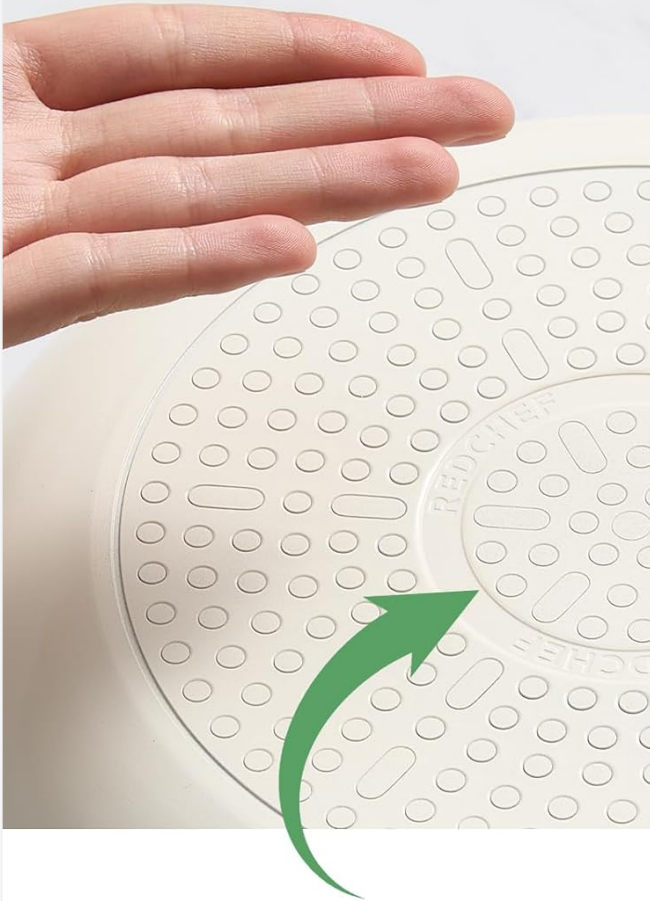
Designed for Stovetop to Oven

Built for Oven & Broiler Cooking Up to 842°F



Cleaning is effortless; simply rinse with water and wipe gently.

✓ Dishwasher-Safe



✗ Produce Black Water or Stains



Ceramic Coated Bottom

The ceramic-coated bottom is designed for easy cleaning and is dishwasher safe, unlike some traditional pans that can leave residue.

Storage:

When stacking pans, place a soft cloth or pan protector between them to prevent scratching the nonstick surface.

5. TROUBLESHOOTING

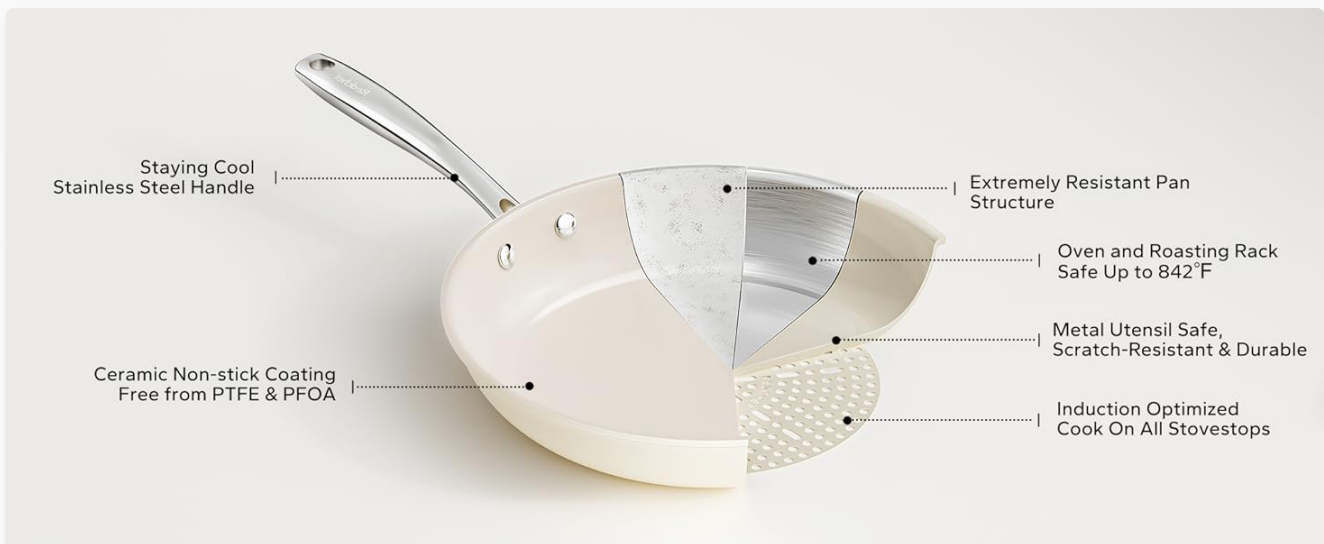
If you encounter issues with your Redchef frying pans, consider the following:

- **Food Sticking:** Ensure the pan is clean and properly seasoned. Use a small amount of oil or butter. Avoid excessively high heat, which can degrade the nonstick coating over time.
- **Uneven Cooking:** Verify that the pan is centered on the heat source. For induction cooktops, ensure the pan size is appropriate for the burner.
- **Discoloration:** High heat can sometimes cause slight discoloration. This typically does not affect performance. Ensure you are cooking on low to medium heat.

- **Handle Looseness:** The handle is double-riveted for strength. If it feels loose, contact customer support. Do not attempt to tighten rivets yourself.

6. PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Redchef
Model Number	Ceramic Frying Pan
Material	Aluminum, Ceramic, Stainless Steel
Coating	Ceramic Nonstick (PFAS, PTFE, PFOA Free)
Color	Beige White
Sizes Included	8-inch, 9.5-inch, 11-inch
Compatible Cooktops	Electric Coil, Gas, Smooth Surface Induction
Oven Safe Temperature	Up to 842°F (450°C)
Dishwasher Safe	Yes
Handle Material	Stainless Steel
Item Weight (Set)	6.3 Pounds



The Redchef Ceramic Collection includes 8-inch, 9.5-inch, and 11-inch frying pans to suit various cooking needs.

7. ENVIRONMENTAL INFORMATION

Redchef is committed to sustainable practices. Our ceramic cookware is crafted with eco-friendly materials and features a PFOA and PTFE-free nonstick coating. The packaging is designed to be environmentally conscious.

- **0% Plastic Packaging:** Our products are packaged without plastic.
- **Recyclable Paper Packaging:** We use 100% recyclable materials for our outer and inner packaging.
- **Lower Carbon Emissions:** Committed to reducing environmental impact.

Step into A Greener Future



0% PLASTIC



LOWER CARBON
EMISSIONS



RECYCLABLE
PAPERPACKAGING



ECOLOGICALLY
FRIENDLY



Redchef is committed to sustainability, using 0% plastic and recyclable paper packaging for its products.

8. SUPPORT AND WARRANTY

For any questions, concerns, or warranty inquiries regarding your Redchef Ceramic Nonstick Frying Pans Set, please contact our customer support team.

Customer Support: Please refer to the contact information provided with your product packaging or visit the official Redchef website for assistance.

Warranty Information: Specific warranty details are typically included with your product purchase. Please retain your proof of purchase for any warranty claims.

You can also visit the [Redchef Store on Amazon](#) for more information and products.



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