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› CHEF TOPF 12-inch 5-Ply Stainless Steel Frying Pan Instruction Manual (Model AF006)

## CHEF TOPF AF006

# CHEF TOPF 12-inch 5-Ply Stainless Steel Frying Pan Instruction Manual

Model: AF006

## INTRODUCTION

Thank you for choosing the CHEF TOPF 12-inch 5-Ply Stainless Steel Frying Pan. This premium cookware is engineered for superior performance and durability, designed to enhance your culinary experience. Please read this manual carefully to ensure proper use, care, and maintenance of your new frying pan.



*Image: Top-down view of the CHEF TOPF 12-inch 5-Ply Stainless Steel Frying Pan, showcasing its brushed stainless steel finish.*

## PRODUCT FEATURES

- **Superior 5-Ply Construction:** Features a high-grade 18/10 stainless steel cooking surface, encapsulated with a triple responsive aluminum core, and a 439 stainless steel exterior. This design ensures rapid and even heat distribution, eliminating hot spots for consistent cooking results.
- **Versatile Cooktop Compatibility:** Suitable for all cooktops, including induction, gas, hot plate, ceramic, and

electric.

- **Oven Safe:** Designed to withstand high temperatures, making it safe for oven use up to 800°F (426°C).
- **Ergonomic Stay-Cool Handle:** The handle is designed for a comfortable grip and remains cool during stovetop cooking. It is securely dual-riveted for long-lasting durability.
- **Dishwasher Safe:** For convenient cleaning.
- **Non-Reactive Surface:** The 18/10 stainless steel cooking surface is non-reactive with food, preserving the natural flavors of your ingredients.

## Full 5-ply construction

Superior Heat Transfer & Retention



Image: Detailed diagram illustrating the 5-ply construction with layers of stainless steel and aluminum core.

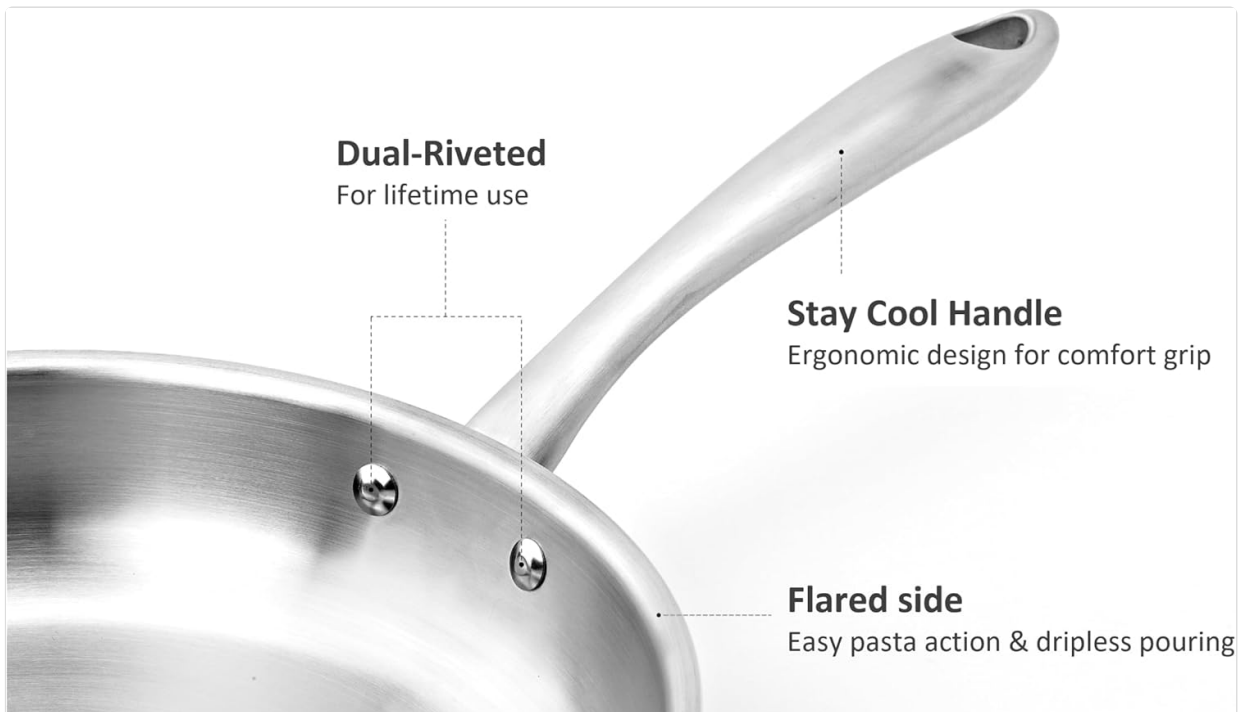


Image: Close-up view of the ergonomic, dual-riveted handle and the flared side of the pan for easy pouring.

## SETUP & FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and labels from the frying pan.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm, soapy water and a soft sponge. Rinse completely and dry immediately to prevent water spots.

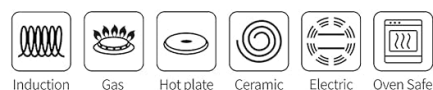
3. **Pre-Seasoning (Optional but Recommended):** While not strictly necessary, a light seasoning can help improve the pan's natural non-stick properties over time.
- Heat the clean, dry pan over medium heat for 2-3 minutes until a drop of water dances and evaporates quickly.
  - Remove from heat and add a small amount (1-2 teaspoons) of high smoke point oil (e.g., grapeseed, avocado, or refined coconut oil).
  - Using a paper towel, carefully rub the oil over the entire interior surface of the pan.
  - Return the pan to medium heat until the oil begins to smoke lightly. Remove from heat and let it cool completely.
  - Wipe out any excess oil. The pan is now ready for use. Repeat this process periodically as needed.

## OPERATING INSTRUCTIONS

- **Preheating:** Always preheat your stainless steel pan before adding food. Place the empty pan on your stovetop over medium heat for 2-3 minutes. A good test is to sprinkle a few drops of water into the pan; if they form small beads that roll around before evaporating, the pan is ready. If the water evaporates instantly, the pan is too hot.
- **Adding Oil:** Once preheated, add a thin layer of cooking oil to the pan. Swirl to coat the bottom evenly.
- **Cooking Temperature:** Stainless steel retains heat very efficiently. Most cooking can be done on medium to medium-low heat. High heat is rarely necessary and can lead to food sticking or burning.
- **Food Release:** Allow food to cook undisturbed until it naturally releases from the pan. For example, when searing meat, do not attempt to move it until a crust has formed and it easily lifts.
- **Oven Use:** The pan is oven safe up to 800°F (426°C). Ensure the handle is cool to the touch before handling after stovetop use, or use oven mitts when transferring to/from the oven.



## Compatible with any Cooktops



*Image: The CHEF TOPF frying pan in use on a gas stovetop, demonstrating its compatibility with various heat sources.*

## CARE & MAINTENANCE

- **Cool Down:** Always allow the pan to cool completely before washing. Submerging a hot pan in cold water can

cause warping.

- **Hand Washing (Recommended):** For best results and to maintain the pan's finish, hand wash with warm, soapy water and a non-abrasive sponge or cloth.
- **Dishwasher Use:** The pan is dishwasher safe. However, frequent dishwasher use may dull the finish over time.
- **Stubborn Food/Stains:** For stuck-on food or discoloration (e.g., blue/rainbow stains from high heat), use a stainless steel cleaner like Bar Keepers Friend. Apply a small amount, rub with a damp cloth or sponge, then rinse thoroughly and dry.
- **Storage:** Store the pan in a dry place. If stacking, place a cloth or paper towel between pans to prevent scratching.

## TROUBLESHOOTING

- **Food Sticking:** Ensure the pan is properly preheated and sufficient oil is used. Avoid overcrowding the pan, which can lower the temperature and lead to sticking. Allow food to cook until it naturally releases.
- **Discoloration (Rainbow Stains):** These are common with stainless steel and are caused by overheating or certain minerals in water. They do not affect performance and can be removed with a stainless steel cleaner.
- **Warping:** This typically occurs when a hot pan is exposed to cold water. Always allow the pan to cool naturally before washing.

## SPECIFICATIONS

<b>Brand:</b>	CHEF TOPF
<b>Model Name:</b>	5-ply Stainless Steel Pan
<b>Model Number:</b>	AF006
<b>Size:</b>	12 inches
<b>Material:</b>	5-Ply Stainless Steel (18/10 Stainless Steel, Triple Aluminum Core, 439 Stainless Steel)
<b>Color:</b>	Silver (Brushed)
<b>Capacity:</b>	3 Quarts
<b>Product Dimensions:</b>	11.81 x 2.24 x 7.28 inches
<b>Item Weight:</b>	4.04 pounds (1833 Grams)
<b>Oven Safe:</b>	Yes (up to 800°F / 426°C)
<b>Dishwasher Safe:</b>	Yes
<b>Induction Compatible:</b>	Yes
<b>Manufacturer:</b>	SGC Solutions Co., Ltd.
<b>Country of Origin:</b>	South Korea

# 12inch Frying pan

Full-5ply Stainless Steel



*Image: Side profile of the 12-inch frying pan, highlighting its dimensions and weight.*

## WARRANTY & SUPPORT

CHEF TOPF stands behind the quality of its products. For specific warranty information or customer support, please refer to the contact details provided with your purchase or visit the official CHEF TOPF website. Keep your proof of purchase for any warranty claims.