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> Innerwell 11-inch Stainless Steel Crepe Pan Instruction Manual

Innerwell Crepe Pan

Innerwell 11-inch Stainless Steel Crepe Pan Instruction Manual

Your guide to setting up, operating, and maintaining your new Innerwell Crepe Pan.

1. SETUP INSTRUCTIONS

1.1 Unboxing and Assembly

Carefully remove all components from the packaging. The Innerwell Crepe Pan requires minimal assembly, primarily attaching the handle. Locate the handle, screws, and wrench provided.



Image Description: A top-down view of the Innerwell 11-inch Stainless Steel Crepe Pan, showcasing its honeycomb nonstick surface and sleek stainless steel handle.

Align the handle with the designated attachment points on the pan. Insert the screws and tighten them securely using the provided wrench. Ensure the handle is firmly attached before use.

Your browser does not support the video tag.

Video Description: A user demonstrates the unboxing and simple assembly of the Innerwell 11-inch Stainless Steel Crepe Pan, including attaching the handle with the provided tools.

1.2 First Use and Seasoning

Before initial use, wash the pan thoroughly with warm soapy water and a soft sponge. Rinse completely and dry with a

soft cloth. For optimal nonstick performance, lightly season the pan by wiping a thin layer of cooking oil over the entire nonstick surface and heating it on low heat for 1-2 minutes. Let it cool, then wipe off any excess oil.

2. OPERATING INSTRUCTIONS

2.1 Cooking with Your Crepe Pan

The Innerwell Crepe Pan features a dual honeycomb laser-etched nonstick coating designed for superior food release and even heat distribution. Use low to medium heat settings for most cooking tasks to prevent overheating and maintain the pan's integrity.



Gas



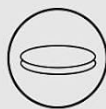
Induction



Ceramic



Halogen



Electric

Suitable For
Heat up quickly&evenly

Image Description: An Innerwell Crepe Pan on a gas stove, with an omelet cooking on its honeycomb surface. A spatula is shown flipping the omelet.

The flat base design ensures liquids and batters spread evenly, making it ideal for crepes, pancakes, omelets, and more.

The raised edge helps contain food and liquids during cooking.

Your browser does not support the video tag.

Video Description: An official seller video demonstrating the Innerwell Crepe Pan's nonstick properties and even heating while cooking eggs and crepes.

Your browser does not support the video tag.

Video Description: A user review showcasing the Innerwell Crepe Pan's performance when cooking breakfast items like pancakes and eggs, highlighting its nonstick surface and even cooking.

2.2 Compatible Cooktops

The Innerwell Crepe Pan is designed with a high magnetic conductive stainless steel base, making it compatible with all stovetop types, including:

- Induction stovetops
- Gas stovetops
- Electric cooktops
- Glass stovetops
- Ceramic stovetops

Stainless Steel Honeycomb Crepe Pan

11inch 1.98IB

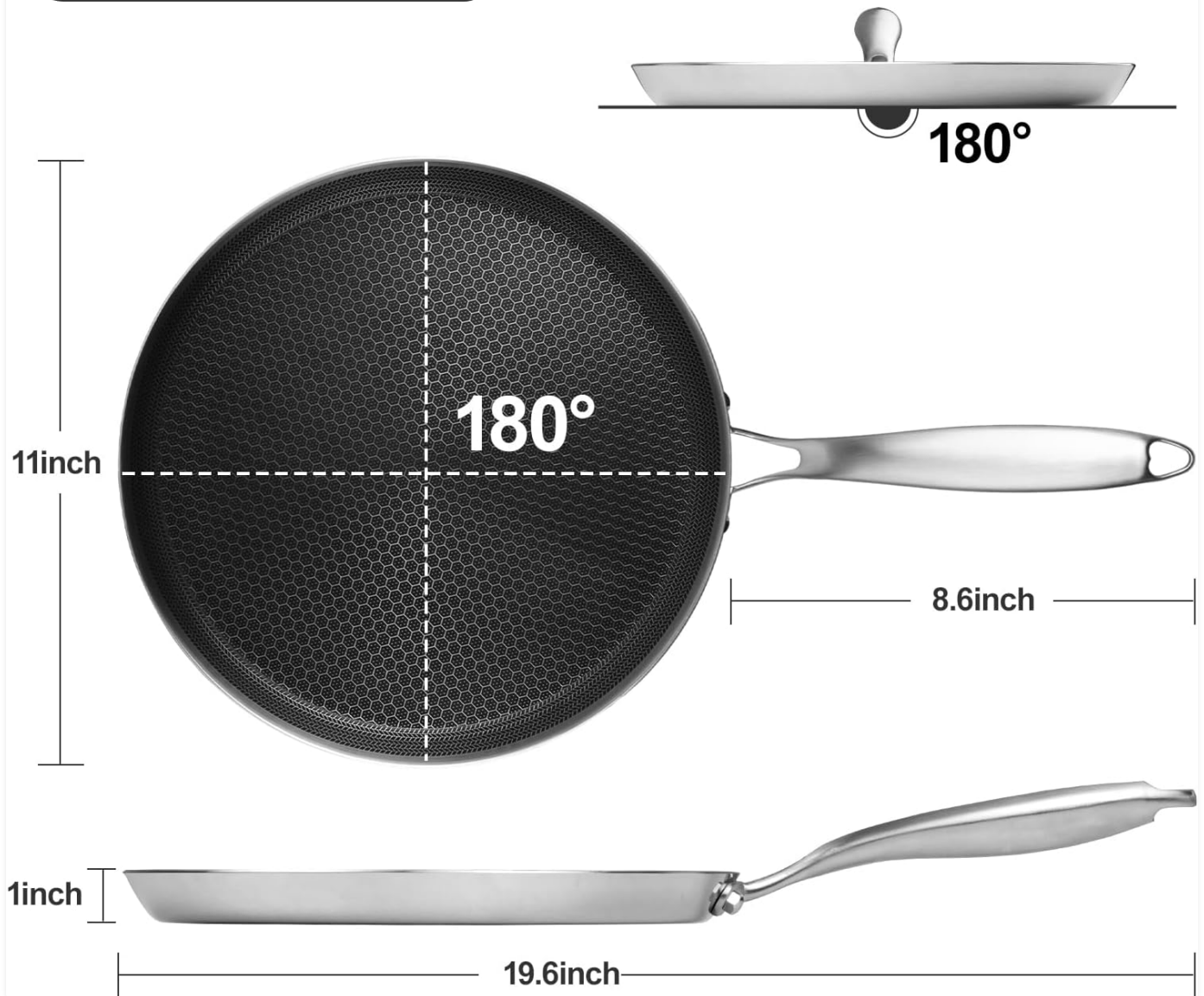


Image Description: A graphic illustrating the dimensions of the 11-inch Innerwell Crepe Pan, along with icons indicating its compatibility with gas, induction, ceramic, halogen, and electric stovetops.

3. CARE AND MAINTENANCE

3.1 Cleaning

To maintain the nonstick properties and appearance of your pan, follow these cleaning guidelines:

- **Hand Washing:** After each use, allow the pan to cool completely. Wash with warm soapy water and a soft sponge or cloth. Avoid abrasive cleaners or scouring pads, as these can damage the nonstick coating. Rinse thoroughly and dry immediately to prevent water spots.
- **Dishwasher Safe:** The Innerwell Crepe Pan is dishwasher safe for convenience. Place it on the top rack if possible to minimize contact with other items.



Image Description: A close-up shot of the Innerwell Crepe Pan being rinsed under running water in a stainless steel kitchen sink, demonstrating its easy-to-clean surface.



Image Description: The Innerwell Crepe Pan is shown placed vertically in the lower rack of a dishwasher, alongside other dishes, indicating its dishwasher-safe feature.

3.2 Storage

Store the pan in a dry place. If stacking with other cookware, place a soft cloth or pan protector between the pan and other items to prevent scratches to the nonstick surface.

4. TROUBLESHOOTING

Issue	Possible Cause	Solution
Food sticking to the pan	Insufficient oil or improper heat.	Ensure a thin layer of oil is used. Preheat the pan to the correct temperature (medium heat is usually sufficient). Avoid high heat.

Issue	Possible Cause	Solution
Uneven heating	Heat source not centered or too high.	Use a burner size appropriate for the pan's base. Adjust heat to medium-low for even distribution. The pan's design promotes even heating, but extreme heat can cause localized hot spots.
Handle feels loose	Screws may have loosened over time.	Gently re-tighten the screws on the handle using the provided wrench or a suitable screwdriver. Do not overtighten.

5. PRODUCT SPECIFICATIONS

- **Brand:** Innerwell
- **Material:** Stainless Steel
- **Special Feature:** Electric Stovetop Compatible, Gas Stovetop Compatible, Glass Stovetop Compatible, Induction Stovetop Compatible, Non Stick
- **Color:** Silver
- **Product Care Instructions:** Dishwasher Safe, Oven Safe
- **Maximum Temperature:** 550 Degrees Fahrenheit
- **Handle Material:** Stainless Steel
- **Item Weight:** 1.6 Pounds
- **Model Name:** Crepe Pan
- **Product Dimensions:** 11 x 11 x 1 inches

6. WARRANTY AND CUSTOMER SUPPORT

Innerwell products are manufactured with high-quality standards. This product comes with a **12-month warranty** against manufacturing defects. Additionally, we offer a **30-day money-back guarantee** from the date of purchase.

If you encounter any issues or have questions regarding your Innerwell Crepe Pan, please do not hesitate to contact our customer support team. We are committed to providing a 100% satisfactory solution within 12 hours.

For support, please visit our official website or refer to the contact information provided in your product packaging.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

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