

Magefesa Prisma (7.8" & 11")

Magefesa Prisma Frying Pan Set (7.8" & 11") Instruction Manual

Model: Prisma (7.8" & 11")

1. INTRODUCTION

Thank you for choosing the Magefesa Prisma Frying Pan Set. This set includes two frying pans, measuring 7.8 inches and 11 inches in diameter. Crafted from premium 18/10 stainless steel with a triple-layer nonstick coating, these pans are designed for versatile cooking on all stovetops, including induction, and are oven safe up to 392°F. Please read this manual carefully before first use to ensure proper operation and maintenance.

Image: Three Magefesa Prisma frying pans of varying sizes stacked together, emphasizing their triple-layer Whitford Quantanium nonstick coating for easy food release and cleaning.

2. SETUP AND FIRST USE

- 1. **Unpacking:** Carefully remove all packaging materials and labels from the frying pans.
- 2. **Initial Cleaning:** Before first use, wash the pans thoroughly with warm soapy water and a soft sponge. Rinse and dry completely.
- 3. **Stovetop Compatibility:** These pans feature a thick tri-ply thermo-diffusing base, making them compatible with all stovetops, including *induction, gas, electric, and glass-ceramic cookers*. Ensure the pan base is centered on the heat source for optimal performance.
- 4. **Heat Settings:** Due to their efficient heat distribution, medium to low heat settings are often sufficient for most cooking tasks. High heat should only be used for boiling liquids or searing for short periods.

Image: The underside of the Magefesa Prisma frying pan is shown, highlighting its thick tri-ply thermo-diffusing base. This base ensures compatibility with all types of stovetops, including induction, gas, electric, and glass-ceramic cookers, and promotes even heat distribution.

3. OPERATING INSTRUCTIONS

- **Cooking Surface:** The triple-layer Whitford Quantanium nonstick coating provides effortless food release. Use only *wooden, silicone, or plastic utensils* to protect the nonstick surface. Avoid metal utensils.
- **Even Heat Distribution:** The advanced thermo-diffusing bottom ensures fast and uniform heat distribution, reducing hot spots and promoting consistent cooking results.
- **Oven Use:** The frying pans are oven safe up to **392°F (200°C)**. The forged stainless-steel handles are designed to withstand oven temperatures. Always use oven mitts when handling hot pans.

- **Recommended Uses:** Ideal for sautéing vegetables, pan-frying meats or fish, griddling pancakes or eggs, and searing steaks.



Image: The image shows a Magefesa Prisma frying pan on an induction cooktop, with fresh asparagus being cooked. This illustrates the pan's 18/10 stainless steel construction, designed for durability and performance.



Image: A detailed view of the Magefesa Prisma frying pan's handle, which is riveted stainless steel. The handle is designed to remain cool to the touch during cooking and offers a durable, ergonomic grip.

4. MAINTENANCE AND CARE

- **Cleaning:** The Magefesa Prisma Frying Pan Set is **dishwasher safe** for convenience. For best results and to prolong the life of the nonstick coating, hand washing with warm soapy water and a soft sponge is recommended.
- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or harsh scouring pads, as these can damage the nonstick surface and the exterior finish.
- **Cool Down:** Always allow the pans to cool completely before washing to prevent warping.
- **Storage:** When storing, place a soft cloth or pan protector between stacked pans to prevent scratches to the nonstick surface.

5. TROUBLESHOOTING

- **Food Sticking:** Ensure you are using a small amount of oil or butter, even with nonstick surfaces. Overheating can also cause food to stick; use medium to low heat.
- **Uneven Heating:** On induction cooktops, ensure the pan's base diameter matches the burner size as closely as possible for optimal heat distribution. For other stovetops, ensure the pan is centered on the heat source.
- **Discoloration:** High heat can sometimes cause discoloration on stainless steel. This is typically cosmetic and does not affect performance. To minimize, avoid using excessively high heat.
- **Damage to Nonstick:** Avoid using metal utensils or cutting food directly in the pan to prevent scratches.

6. SPECIFICATIONS

Feature	Detail
Brand	Magefesa
Model Name	PRISMA
Model Numbers	01SAPRLO208 (7.8" pan), 01SAPRISM28 (11" pan)
Material	18/10 Stainless Steel
Coating	Triple-Layer Whitford Quantanium Nonstick
Sizes Included	7.8 inches (20cm) and 11 inches (28cm) frying pans
Stovetop Compatibility	Induction, Gas, Electric, Glass-Ceramic
Oven Safe Temperature	Up to 392°F (200°C)

Dishwasher Safe	Yes
Handle Material	Stainless Steel
Total Item Weight	Approximately 2.47 Kilograms (for the set)



Image: This image displays the Magefesa Prisma frying pan alongside a detailed size chart. The chart provides dimensions (top diameter, bottom diameter, height) and capacity for three different pan sizes: 20cm (7.9in), 24cm (9.5in), and 28cm (11in). The current set includes 7.8in and 11in pans.

7. WARRANTY AND SUPPORT

Magefesa products are manufactured to high-quality standards. For any questions, concerns, or warranty inquiries regarding your Magefesa Prisma Frying Pan Set, please contact the manufacturer or your retailer directly. Keep your purchase receipt for warranty validation.

For further assistance, you may visit the official Magefesa website or contact MagefesaUSA, the seller, through their customer service channels.

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