

## Demeyere 1028800

# Demeyere Black 5 Stainless Steel 9.5-inch Double Handle Fry Pan Instruction Manual

Model: 1028800

## INTRODUCTION

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The Demeyere Black 5 cookware line is designed for both indoor and outdoor cooking, offering durability and superior heat performance. This 9.5-inch double handle fry pan features a unique 5-layer body with an 18/10 stainless steel interior and exterior, a 3-layer aluminum core for excellent heat retention and distribution, and a heat-resistant ceramic coating on the exterior for enhanced durability and easy cleaning.

This manual provides essential information for the safe and effective use, care, and maintenance of your Demeyere Black 5 fry pan.

## SETUP AND FIRST USE

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- Unpacking:** Carefully remove the fry pan from its packaging. Inspect for any damage.
- Initial Cleaning:** Before first use, wash the pan thoroughly with warm soapy water and a soft sponge. Rinse well and dry completely. This removes any manufacturing residues.
- Seasoning (Optional):** While not strictly necessary for stainless steel, a light seasoning can help with food release. Heat the pan over medium heat, add a thin layer of high smoke point oil (like grapeseed or canola), let it heat until it just begins to smoke, then remove from heat and let it cool. Wipe out excess oil.

## OPERATING INSTRUCTIONS

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### Heat Management

The Demeyere Black 5 fry pan is designed for efficient heat distribution. Always use **low to medium heat** for most cooking tasks. High heat should only be used for boiling water or searing for very short periods. Excessive high heat can cause discoloration and may damage the pan over time.

**Preheating:** Always preheat your pan before adding oil or food. A properly preheated pan helps prevent

sticking and ensures even cooking. You can test if the pan is ready by performing the water droplet test: add a few drops of water to the pan; if they bead up and dance across the surface, the pan is sufficiently hot. If they evaporate immediately, the pan is too hot. If they just sit there, it's not hot enough.



Image: Visual guide for cooking with stainless steel, illustrating key practices like heat control and preheating.

## Stovetop Compatibility

This fry pan is compatible with all stovetops, including:

- Gas
- Electric
- Ceramic
- Induction (features signature flat base technology for optimal performance)

The flat base technology ensures even heat distribution and prevents hot spots, regardless of the cooking surface.



Image: The fry pan in use on an induction stovetop, melting butter.

## Oven and Grill Use

The Demeyere Black 5 fry pan is oven safe up to 752°F (400°C). Its unique exterior ceramic coating is designed to withstand ultra-high temperatures, making it suitable for use over an open flame on a grill without corroding or staining.

The riveted, stay-cool stainless steel handles are ergonomically shaped for easy maneuverability, even when wearing oven mitts.



Image: The fry pan being used on an outdoor grill.



*Image: A collection of Demeyere Black 5 cookware on an outdoor grill.*

## Specific Uses

This versatile fry pan is suitable for a variety of cooking methods, including:

- Grilling
- Baking
- Sautéing
- Shallow-frying
- Searing

The flared rim allows for drip-free pouring, enhancing convenience during cooking.

## MAINTENANCE AND CARE

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### Cleaning

The Demeyere Black 5 fry pan is dishwasher safe. However, hand washing is recommended to preserve the finish and extend the lifespan of your cookware. For hand washing:

- Allow the pan to cool completely before washing to prevent warping.
- Wash with warm soapy water and a soft sponge or cloth.
- For stubborn food residues, soak the pan in warm soapy water for a period before cleaning.
- Avoid abrasive cleaners, steel wool, or harsh scouring pads, especially on the ceramic exterior, as these can damage the finish.
- Dry thoroughly immediately after washing to prevent water spots.

The exterior black ceramic coating is designed to protect the cookware from staining and is easy to clean. Over time, the exterior may develop a sleek patina, which is a natural characteristic and does not affect performance.

### Storage

Store your fry pan in a dry place. If stacking, place a soft cloth or pan protector between pans to prevent scratching the surfaces.

## TROUBLESHOOTING

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- **Food Sticking:** Ensure the pan is properly preheated before adding oil and food. Use sufficient cooking

oil or fat. Avoid overcrowding the pan, which can lower the pan's temperature and lead to sticking.

- **Discoloration:** Blue or rainbow-like stains can occur on stainless steel due to minerals in water or overheating. These are harmless and can often be removed by cleaning with a solution of white vinegar or a specialized stainless steel cleaner.
- **Uneven Heating:** While the Black 5 pan features optimal heat distribution, ensure your heat source (burner size) matches the pan's base as closely as possible, especially on electric or gas stoves. On induction, ensure the pan is centered on the induction zone.
- **Exterior Stains/Residue:** For residues from outdoor cooking or high heat, the ceramic exterior is designed for easy cleanup. Use a soft brush or sponge with warm soapy water. For tougher spots, a non-abrasive cleaner suitable for ceramic surfaces can be used.

## SPECIFICATIONS

<b>Brand</b>	Demeyere
<b>Model Name</b>	Black 5 Stainless Steel with Ceramic exterior coating 9.5-in Double Handle Fry Pan
<b>Item Model Number</b>	1028800
<b>Material</b>	Stainless Steel (18/10 interior/exterior), Aluminum Core, Ceramic Exterior Coating
<b>Color</b>	Black
<b>Product Dimensions</b>	13.5 x 10 x 2.5 inches
<b>Item Weight</b>	2.76 Pounds
<b>Maximum Temperature</b>	752 Degrees Fahrenheit (400°C)
<b>Oven Safe</b>	Yes
<b>Dishwasher Safe</b>	Yes (Hand washing recommended)
<b>Compatible Devices</b>	Smooth Surface Induction, Gas, Electric, Ceramic
<b>Handle Material</b>	Stainless Steel
<b>Made In</b>	Belgium
<b>Designed In</b>	France

## WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or visit the official Demeyere website. Warranty terms and conditions may vary.

For further assistance, you may contact Demeyere customer service directly through their official channels.

