

Silver Star 28 cm Stainless Steel Frying Pan

Silverstar 28 cm Stainless Steel Frying Pan Instruction Manual

Model: 28 cm Stainless Steel Frying Pan

1. PRODUCT OVERVIEW

The Silverstar 28 cm Stainless Steel Frying Pan is designed for versatile cooking. It features a patented three-layer construction consisting of stainless steel, an aluminum core, and another layer of stainless steel. This design ensures rapid heating and even heat distribution across the pan's surface. The interior boasts a durable non-stick coating with a raised stainless steel honeycomb structure, providing both non-stick properties and the ability to achieve high-temperature searing.

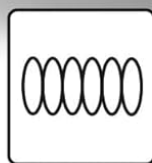


Image 1.1: The Silverstar 28 cm Stainless Steel Frying Pan, showcasing its overall design and non-stick surface.

Silverstar®
★★★★★★



BACKOFEN
OVEN



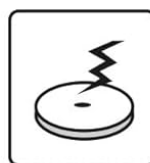
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Image 1.2: A detailed view highlighting the pan's durable non-stick coating and patented honeycomb (star) structure, designed for effective searing.

2. SAFETY INSTRUCTIONS

- Always use oven mitts or a heat-resistant cloth when handling the pan, especially after cooking or when removing from the oven, as the handle can become hot.
- Do not leave the pan unattended on a heat source.
- Ensure the pan is placed securely on the cooktop to prevent tipping.
- Avoid sudden temperature changes, such as placing a hot pan under cold water, as this may cause warping.

- Keep out of reach of children.
- When using in the oven, ensure the oven temperature does not exceed 220°C (428°F).

3. FIRST USE AND PREPARATION

1. Before first use, remove all packaging materials and labels from the pan.
2. Wash the pan thoroughly with warm soapy water and a soft sponge.
3. Rinse the pan completely and dry it with a soft cloth.
4. For optimal non-stick performance, lightly coat the interior surface with a small amount of cooking oil before the first use and gently heat for a minute, then wipe clean.

4. OPERATING INSTRUCTIONS

4.1 Cooktop Compatibility

This Silverstar frying pan is suitable for all types of cooktops, including:

- Gas stoves
- Electric stoves
- Ceramic hobs
- Induction cooktops



Image 4.1: The base of the Silverstar frying pan, illustrating its compatibility with multiple heat sources and oven use.

4.2 Cooking Guidelines

- **Heat Control:** The pan's three-layer material ensures excellent heat conduction and even distribution. Start with medium heat and adjust as needed. High heat should be used primarily for searing.
- **Oil/Fat Usage:** While the pan is non-stick, a small amount of cooking oil or fat is recommended for best cooking results and flavor development, especially for searing.
- **Utensils:** The scratch-resistant non-stick coating with its raised stainless steel structure allows for the use of metal utensils. However, silicone, wooden, or plastic utensils are generally recommended to prolong the life of any non-stick surface.
- **Oven Use:** The pan is oven-safe up to 220°C (428°F). This allows for dishes to be started on the stovetop and finished in the oven.

5. MAINTENANCE AND CLEANING

Proper care ensures the longevity and performance of your Silverstar frying pan.

- **Hand Washing (Recommended):** For best results and to preserve the non-stick coating, hand washing is recommended. Allow the pan to cool completely before washing. Use warm soapy water

and a soft sponge or cloth. The non-stick properties make cleaning easy; simply wipe away food residues.

- **Dishwasher Use:** While the pan is described as dishwasher-suitable, frequent dishwasher use may reduce the lifespan of the non-stick coating over time. If using a dishwasher, use a mild detergent and a low-temperature cycle.
- **Stubborn Residues:** For stubborn food residues, soak the pan in warm soapy water for a short period before cleaning. Avoid using abrasive cleaners, steel wool, or harsh scouring pads, as these can damage the surface.
- **Drying:** Always dry the pan thoroughly after washing to prevent water spots and maintain its appearance.

6. TROUBLESHOOTING

If you encounter any issues with your Silverstar frying pan, consider the following:

- **Food Sticking:**
 - Ensure the pan is properly preheated before adding food.
 - Use a small amount of cooking oil or fat.
 - Avoid overcrowding the pan, which can lower the temperature and lead to steaming rather than searing.
 - Ensure the pan is clean and free from previous food residues.
- **Uneven Cooking:**
 - Verify that the pan is centered on the heat source.
 - Ensure the heat setting is appropriate for the food being cooked.
 - The pan's three-layer construction is designed for even heat, but extreme heat settings or improper burner size can affect distribution.
- **Discoloration:**
 - High heat can sometimes cause slight discoloration on stainless steel. This is typically cosmetic and does not affect performance.
 - For stainless steel exterior, a specialized stainless steel cleaner can help restore shine.

7. TECHNICAL SPECIFICATIONS

Brand	Silver Star
Model	28 cm Stainless Steel Frying Pan
Diameter	28 cm
Height	Approx. 5.5 cm
Capacity	Approx. 2.6 Liters
Material	Three-layer material: Stainless Steel, Aluminum Core, Stainless Steel
Coating	Non-stick with raised stainless steel honeycomb structure

Special Features	Scratch-resistant, Induction compatible, Oven safe
Oven Safety	Up to 220°C (428°F)
Weight	1.85 kg

ca. 5,5 cm
ca. 2,5 l



Image 7.1: Visual representation of the pan's dimensions and capacity.

8. WARRANTY AND CUSTOMER SUPPORT

Your Silverstar frying pan is covered by a standard manufacturer's warranty against defects in materials and workmanship. Please refer to your purchase documentation for specific warranty terms and duration. For customer support, technical assistance, or warranty claims, please contact the retailer where the product was purchased or refer to the contact information provided with your product packaging.