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› Farberware Forged Induction Ceramic Nonstick Stir-Fry Pan with Helper Handle, 12.25 Inch - User Manual

Farberware 13870

Farberware Forged Induction Ceramic Nonstick Stir-Fry Pan with Helper Handle, 12.25 Inch - User Manual

INTRODUCTION

Thank you for choosing the Farberware Forged Induction Ceramic Nonstick Stir-Fry Pan with Helper Handle. This pan is designed for versatile cooking, featuring a durable forged aluminum body, ceramic nonstick coating, and compatibility with all stovetops, including induction. This manual provides essential information for the safe and effective use and maintenance of your new cookware.

Please read these instructions carefully before first use and retain them for future reference.

SETUP

Before First Use

1. Remove all packaging materials, labels, and tags from the pan.
2. Wash the pan thoroughly with warm, soapy water using a soft sponge or cloth.
3. Rinse the pan completely and dry it with a soft towel.



Image: Farberware Forged Induction Ceramic Nonstick Stir-Fry Pan, 12.25 Inch, with its main handle and helper handle.

OPERATING INSTRUCTIONS

Stovetop Compatibility

This stir-fry pan features an edge-to-edge steel base, making it suitable for use on all stovetops, including:

- Gas stovetops
- Electric coil stovetops
- Smooth surface electric stovetops
- Induction stovetops

VERSATILE FOR ALL COOKTOPS



SUITABLE FOR GAS, GLASS,
AND INDUCTION COOKTOPS

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Image: The stir-fry pan shown on different types of cooktops, including induction, gas, and electric, demonstrating its versatility.

Cooking Guidelines

- **Heat Settings:** For optimal performance and to preserve the ceramic nonstick coating, use low to medium heat settings. High heat is generally not required and can damage the nonstick surface over time.
- **Utensils:** Use only nylon, plastic, silicone, or wooden utensils to avoid scratching the nonstick surface. Metal utensils are not recommended.
- **Oils/Fats:** While the nonstick surface allows for cooking with minimal oil, a small amount of cooking oil or butter can enhance flavor and browning.
- **Helper Handle:** The helper handle provides additional support and balance when lifting or moving the pan, especially when it contains food. Always use oven mitts or a pot holder when handling the pan, as handles can become hot during cooking.



Image: A variety of vegetables and mushrooms being stir-fried in the pan, illustrating its use for cooking.

Oven Use

The Farberware Forged Induction Stir-Fry Pan is oven safe up to 500 degrees Fahrenheit (260 degrees Celsius). Always use oven mitts when handling the pan after oven use, as all parts, including handles, will be hot.

CARE AND MAINTENANCE

Cleaning

- **Dishwasher Safe:** This pan is dishwasher safe for convenient cleaning.
- **Hand Washing:** For best results and to prolong the life of the nonstick coating, hand washing is recommended. Wash with warm, soapy water and a soft sponge or cloth. Avoid abrasive cleaners, scouring pads, or steel wool, as these can damage the nonstick surface.
- **Cool Down:** Always allow the pan to cool completely before washing to prevent warping.

CERAMIC NONSTICK

**FOR EASY, HEALTHIER
COOKING WITH LESS OILS**

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Image: A close-up view of the pan's ceramic nonstick interior, highlighting its smooth, easy-to-clean surface.

Storage

When storing, place a soft cloth or pan protector between pans if stacking to prevent scratches to the nonstick surface.

TROUBLESHOOTING

- **Handles Get Hot:** The pan's handles are made of stainless steel and can become hot during cooking, especially when used on gas stovetops or in the oven. Always use oven mitts or a pot holder for safety.
- **Food Sticking:** Ensure you are using low to medium heat settings. High heat can cause food to stick and may degrade the nonstick coating over time. Always use a small amount of oil or fat for cooking. Avoid using metal utensils which can damage the nonstick surface.
- **Pan Warping:** To prevent warping, always allow the pan to cool completely before washing. Sudden temperature changes can cause metal to warp.

SPECIFICATIONS

Feature	Detail
Model Number	13870
Size	12.25-Inch Stir-Fry Pan
Material	Forged Aluminum body, Stainless Steel handles
Nonstick Coating	Ceramic (PFAS, PFOA, lead, cadmium-free*)
Stovetop Compatibility	All stovetops, including Induction
Oven Safe Temperature	Up to 500°F (260°C)
Dishwasher Safe	Yes
Capacity	5.33 Quarts
Item Weight	2.23 Pounds

*Product design does not involve intentionally adding to the interior nonstick coating any of these substances which may otherwise be present in the environment.



12.25-Inch Stir-Fry Pan with Helper Handle

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Image: Technical drawing showing the dimensions of the 12.25-inch stir-fry pan, including rim-to-rim diameter, cooking surface diameter, handle length, and pan height.

WARRANTY INFORMATION

This Farberware product is covered by a manufacturer's warranty. Please refer to the warranty documentation included with your purchase or visit the official Farberware website for detailed terms and conditions.

CUSTOMER SUPPORT

For any questions, assistance, or to report issues with your Farberware Forged Induction Ceramic Nonstick Stir-Fry Pan, please contact Farberware Customer Service. Contact information can typically be found on the Farberware website or on the 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.

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