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HENCKELS 1029032

Henckels Paradigm Ceramic Stainless Steel Dual Performance Fry Pan Set

Brand: HENCKELS | Model: 1029032

1. PRODUCT OVERVIEW

The Henckels Paradigm cookware features an innovative dual-performance technology that combines the durability and performance of stainless steel with the convenience of nonstick cooking. Its signature raised stainless steel pattern protects the nonstick layers, resulting in a metal-utensil safe and scratch-resistant cooking surface. This design allows for exceptional searing capabilities, similar to traditional stainless steel, while offering effortless food release. The cookware is compatible with all stovetops, including induction, and is dishwasher safe.



Image: Henckels Paradigm 3-piece fry pan set on a gas stove, with food cooking in two of the pans.

Key Features:

- Innovative dual-performance technology with nonstick, easy release.
- Tri-ply construction for quick heating and lasting temperature retention.
- Signature stay-cool handles with hanging loop for convenient storage.
- Metal-utensil safe and scratch-resistant cooking surface.
- Compatible with all stovetops, including induction.

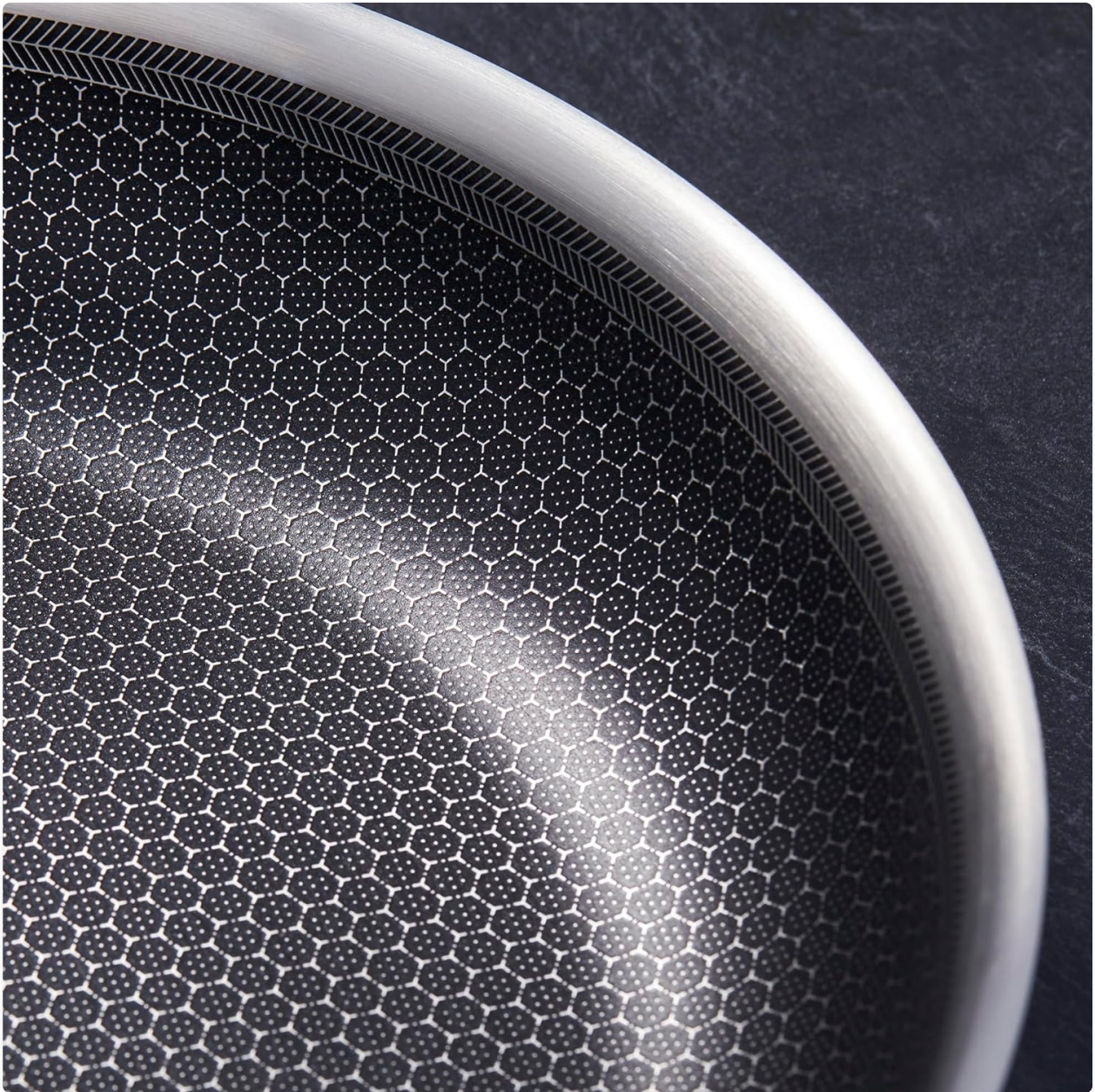


Image: Close-up of the Henckels Paradigm pan's cooking surface, showing the raised stainless steel honeycomb pattern over the nonstick coating.

2. WHAT'S INCLUDED

The Henckels Paradigm Dual Performance Fry Pan Set includes three essential sizes for diverse cooking needs:

- 8-inch Stainless Steel Dual Performance Fry Pan
- 10-inch Stainless Steel Dual Performance Fry Pan
- 12-inch Stainless Steel Dual Performance Fry Pan



Image: Overhead view of the three Henckels Paradigm fry pans nested together on a dark countertop, showcasing their different sizes.

3. SETUP & FIRST USE

Unpacking:

- Carefully remove all pans from their packaging.
- Remove any protective materials or labels.

Initial Cleaning:

- Before first use, wash each pan thoroughly with warm, soapy water.
- Rinse completely and dry immediately to prevent water spots.

Seasoning (Optional but Recommended):

- Although these pans feature a nonstick surface, a light seasoning can enhance performance.
- Apply a thin layer of cooking oil (e.g., vegetable, canola) to the interior cooking surface.

- Heat the pan over low to medium heat for 1-2 minutes until the oil begins to shimmer.
- Remove from heat and let cool completely. Wipe off any excess oil with a paper towel.

4. OPERATING INSTRUCTIONS

Heat Management:

- Use low to medium heat for most cooking tasks. The tri-ply construction ensures efficient and even heat distribution.
- High heat should be used sparingly and only for specific tasks like searing, and for short durations. Prolonged high heat can damage the nonstick surface over time.
- Always preheat the pan for a few minutes before adding food to ensure even cooking and optimal nonstick performance.

Cooking with Oil/Fat:

- While the nonstick surface allows for cooking with minimal oil, a small amount of cooking oil or butter is recommended for best results and flavor.
- Avoid using aerosol cooking sprays, as they can leave a residue that may build up and affect the nonstick performance.

Utensil Compatibility:

- The Henckels Paradigm pans are designed to be metal-utensil safe due to their raised stainless steel pattern.
- However, for prolonged longevity of the nonstick coating, it is still recommended to use silicone, wooden, or nylon utensils when possible.



Image: Close-up of the ergonomic, stay-cool stainless steel handle of a Henckels Paradigm fry pan, showing the HENCKELS logo.

5. CARE & MAINTENANCE

Cleaning:

- Allow pans to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- The pans are dishwasher safe. For best results and to maintain the finish, hand washing with warm, soapy water and a non-abrasive sponge is recommended.
- For stubborn food residue, fill the pan with warm water and a small amount of dish soap, let it soak for 15-20 minutes, then clean with a soft sponge.
- Avoid using steel wool, abrasive cleaners, or harsh scouring pads, as these can damage the nonstick surface and exterior finish.

Storage:

- When stacking pans, place a soft cloth or pan protector between them to prevent scratching the nonstick surface.

- The handles feature a hanging loop for convenient vertical storage.

6. TROUBLESHOOTING

Food Sticking:

- Ensure the pan is properly preheated before adding food.
- Use a small amount of cooking oil or fat.
- Avoid excessively high heat, which can degrade the nonstick properties over time.
- Clean the pan thoroughly after each use to prevent residue buildup that can cause sticking.

Discoloration or Stains:

- For stainless steel exteriors, use a stainless steel cleaner or a paste of baking soda and water to gently scrub away discoloration.
- Avoid harsh chemicals on the nonstick interior.

7. SPECIFICATIONS

Feature	Detail
Product Dimensions	20.75 x 13 x 6 inches
Item Weight	5.3 pounds
Manufacturer	HENCKELS
ASIN	B0FDN45S8R
Item Model Number	1029032
Date First Available	June 18, 2025
Stovetop Compatibility	All stovetops, including induction
Oven Safe	Yes (up to 500°F / 260°C)
Dishwasher Safe	Yes



Image: Bottom of a Henckels Paradigm pan, showing the HENCKELS logo and text indicating compatibility with various stovetops including induction.

8. WARRANTY & SUPPORT

For warranty information, product support, or to inquire about replacement parts, please contact HENCKELS customer service directly. Refer to the product packaging or the official HENCKELS website for the most current contact details and warranty terms.