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› Safecourt Frying Pan Instruction Manual - PFAS & PTFE Free, Non-Stick, Ø 24 cm

Safecourt Kitchen CW-F24X2-BE

Safecourt Frying Pan Instruction Manual

Model: CW-F24X2-BE

INTRODUCTION

Thank you for choosing the Safecourt Frying Pan. This pan is designed for healthy and efficient cooking, featuring a 100% PFAS and PTFE-free ceramic non-stick coating. It ensures quick and even heat distribution, making your daily cooking experience effortless and enjoyable. Please read this manual carefully before first use to ensure optimal performance and longevity of your pan.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the pan from its packaging. Retain packaging for future storage or transport if needed.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm soapy water and a soft sponge. Rinse well and dry completely.
3. **Conditioning (Optional but Recommended):** For ceramic non-stick coatings, lightly condition the pan before its first use. Apply a small amount of cooking oil (e.g., vegetable or canola oil) to the entire non-stick surface with a paper towel. Heat the pan over low heat for 30 seconds, then remove from heat and let it cool. Wipe off any excess oil. This helps to enhance and maintain the non-stick properties.



The Safecourt frying pan is designed with a clean, modern aesthetic, suitable for any kitchen.

OPERATING INSTRUCTIONS

Heat Sources

The Safecourt Frying Pan is compatible with all common heat sources:

- Gas hobs
- Electric hobs
- Ceramic hobs
- Induction hobs

The pan's base, made from aluminum and stainless steel, ensures rapid and even heat distribution across the entire cooking surface.

Cooking with Your Pan

- **Use Less Oil:** Thanks to its superior non-stick ceramic coating, you will need little to no oil or butter for most cooking tasks.
- **Medium Heat:** For best results and to preserve the non-stick coating, cook on medium heat. High heat is generally not necessary due to the pan's efficient heat distribution. The maximum temperature for the cooking surface is 400°C.
- **Utensils:** Always use wooden, silicone, or plastic utensils to avoid scratching the non-stick surface. Metal utensils can damage the coating.
- **Oven Use:** The pan is oven-safe up to 220°C (428°F), making it suitable for finishing dishes or keeping food warm.

Your browser does not support the video tag.

This video demonstrates the key features of the Safecourt Frying Pan, including its PFAS-free coating, non-stick properties, and compatibility with various heat sources.



Demonstrates the superior non-stick properties of the pan, allowing food to slide off easily.



The pan is oven-safe up to 220 degrees Celsius, suitable for finishing dishes or keeping food warm.

MAINTENANCE AND CARE

Cleaning

- **Cool Down:** Always allow the pan to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Hand Wash Recommended:** While the pan is dishwasher safe, hand washing with warm soapy water and a soft sponge is recommended to prolong the life of the non-stick coating.
- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or harsh scouring pads, as these can damage the non-stick surface.
- **Stubborn Residue:** For stubborn food residue, soak the pan in warm soapy water for a few minutes before cleaning.



Illustrates the effortless cleaning process of the non-stick surface.

Storage

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

TROUBLESHOOTING

- **Food Sticking:** If food begins to stick, ensure you are using a small amount of oil and cooking on appropriate heat settings. Re-condition the pan as described in the 'Setup and First Use' section.
- **Uneven Heating:** Ensure the pan is centered on the heat source. For induction hobs, verify that the hob size matches the pan's base diameter for optimal performance.
- **Warping:** Avoid extreme temperature changes, such as placing a hot pan under cold water. Always allow the pan to cool naturally.

If you encounter issues not covered here, please refer to the 'Support' section for contact information.

SPECIFICATIONS

Model Number	CW-F24X2-BE
Brand	Safecourt Kitchen
Diameter	24 cm
Coating	PFAS-free Ceramic (Whitford Fusion)
Exterior Color	Beige
Interior Color	Grey
Heat Sources	Induction, Gas, Electric, Ceramic
Oven Safe	Yes, up to 220°C (428°F)
Max Cooking Temperature	400°C (752°F)
Dishwasher Safe	Yes (Hand wash recommended)
Handle Material	SS305 Stainless Steel
Item Weight	1.5 kg



The ergonomic, brushed stainless steel handle provides a comfortable grip and remains cool during cooking.

WARRANTY AND SUPPORT

Safecourt Kitchen is committed to providing high-quality products. For any questions, concerns, or support regarding your Safecourt Frying Pan, please contact Safecourt Kitchen directly through your purchase platform or their official website.

Please retain your proof of purchase for any warranty claims.