



Fissler Cenit Induction Frying Pan Instruction Manual

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Fissler Cenit Induction Frying Pan



Algemene informatie over alle pannen

Gefeliciteerd met uw nieuwe Fissler pan.

Met Fissler kookgerei hebt u alles om gastronomische hoogstandjes op tafel te zetten. Please observe the

following instructions to ensure an optimal service life for your cookware, so you can enjoy its excellent features for years to come!

We hope you enjoy cooking with your Fissler Pan!

- This product is suitable for contact with food.
- Cookware with plastic handles is generally unsuitable for use in the oven. For cookware with metal handles, we recommend using suitable oven gloves or potholders, especially when using a gas stove or oven.
- To avoid burns resulting from fat foaming over or spattering, you should never use your pan for deep-frying. Pans with a non-stick coating are especially prone to overheating and may suffer damage as a result.
- you can save energy by making use of the heat stored in the high-quality Fissler bases: simply turn down the heat source early and even turn it off before you are finished cooking. The diameter of the burner should be the same as or smaller than the diameter of the pan base.
 - Small burner (Ø 14.5 cm): Pan with Ø 20 cm
 - Medium burner (Ø 18 cm): Pan with Ø 24/26/28 cm
 - Large burner (Ø 22 cm): Pan with Ø 28 cm
- Induction stove: Your pan can be used on induction stoves if the word 'Induction' is embossed in the base stamp. To prevent the pan from overheating and being damaged as a result of the high power of induction stoves, please always keep an eye on the pan when heating it. Never heat it when empty or at the highest setting and please observe the instructions for use issued by the stove manufacturer. Make sure that the pan is centered on the induction cooking zone. Noises may occur under some circumstances. They are technical in nature and are not an indication that either your stove or your cookware is defective.
- Glass ceramic cooking surface: To prevent scratches on a glass ceramic cooking surface, always lift the pan before changing its position on the cooking surface. Fissler is not liable for damage which could otherwise result. When pans with an exposed aluminum base are moved back and forth on ceramic surfaces, they may leave marks. You can usually remove them with a ceramic cleaner.
- When using your pan, always make sure that it is centered and resting securely on the stove.
- Never use cold water to cool down a hot glass lid, because the temperature shock could damage the lid.
- After the pan has been used several times, the handle may become loose. For your own safety, you should immediately tighten any loosened screws with a conventional screwdriver.
- For your own safety, you should immediately replace cracked handles with original Fissler replacement parts.
- Please do not use your pan to store meals for long periods of time.
- Never extinguish burning oil/fat with water; use a fire extinguisher, fire blanket, or other suitable tool.

Instructions for sealed pans

Use sealed pans for gentle frying. They are particularly suitable for foods that tend to stick, such as fish, fried potatoes, egg dishes and breaded foods. Before using your pan for the first time, wash it thoroughly, then boil water in it for two minutes. When using it again:

1. Rub a little fat into the pan (using 3-4 drops on a paper towel).
2. Heat the pan at a medium setting (2/3 of your stove's maximum capacity). Place the food to be fried in the pan and brown on all sides.

Do not cut in the pan or use sharp objects in it. We recommend the Fissler plastic turner. To prevent overheating, never heat a sealed pan unattended or at the highest heat setting. When frying, a temperature of 230°C should not be exceeded (up to 250°C for brief periods – up to 15 min.). Also when using a pan in the

oven (only for pans with stainless steel handles!) do not heat the pan to over 230°C and do not use the oven's grill feature. Most foods do not require such high temperatures. Overheating the pan can impair its nonstick properties and can cause the seal to burn and smoke to develop. If the oil/fat begins to smoke, it is already burned and the temperature is too high. If smoke develops, turn off the heat, open the oven door and air out the room completely. Please only use high-temperature oils/fats, such as refined peanut oil or sunflower oil, for frying at high temperatures. You should replace any pan which is very badly scratched.

Cleaning

To ensure that you can enjoy your pan for a long time to come, we recommend washing it by hand in warm water, using dishwashing liquid and a soft sponge. Cleaning in the dishwasher is always more aggressive and can considerably reduce the service life of your pan. Never use abrasive or scouring cleaning agents. Always a few drops of cooking oil into your pan before using it. As a rule, we do not recommend placing products made of cast aluminum in the dishwasher. This can cause a dark discoloration of the exposed aluminum – although this will not affect how well the pan works.

Warranty

If you have any complaints within the currently defined legally warranty period, if not otherwise stated, please return the entire item, together with the purchase receipt, to your retailer – or pack it carefully and send it directly to the Fissler Customer Service Department, Harald-Fissler-Str. 10, 55768 Hoppstädten-Weiersbach, Germany, Phone +49-6781-403-556. Natural wear of the nonstick sealing and damage resulting from improper use, e.g. overheating, discoloration, scratches, being dropped on the floor or incorrect cleaning, is excluded from the warranty. Purely cosmetic signs of use are also excluded, e.g. those caused by cleaning in the dishwasher.

US Warranty

Limited Lifetime Warranty

Fissler USA warrants to the original owner of the new cookware that it is free of defects in material and construction for the life of the product under normal use and proper care. Fissler USA will repair or replace, at its discretion, any item with a manufacturing defect. Should the defective item be discontinued, a similar item will be substituted. This warranty does not cover silicone or rubber parts, nor normal wear and tear, including scratches, slight variations in the stainless steel and discoloration. Incidents of overheating, alterations, unauthorized repairs, use of non-genuine Fissler parts and accessories, misuse, negligence, or abuse will void this warranty. Consequential or incidental damages are expressly excluded by this warranty. If an item is thought to have a manufacturing defect, please contact Customer Service online for detailed instructions on returning the product:

www.FisslerUSA.comcustomerservice/ . This warranty is limited to purchases within the United States and can only be claimed through Fissler America, Inc., 100N Tyron St, Suite 4700, Charlotte NC 28202-4003, CustomerService@FisslerUSA.com

Service






All replacement parts can be purchased from your Fissler retailer (see list of retailers at www.fissler.com) or in the specialty departments of department stores. The extensive range of Fissler accessories is also available there. Our Customer Service Department will also be glad to help. For more information, visit www.fissler.com.

Documents / Resources



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Cenit Induction Frying Pan, Induction Frying Pan, Frying Pan, Pan

References

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Manuals+.