

# Müller

## HealthyStone 10" Fry Pan

Model: FP-10

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Long lasting premium non-stick performance without the dangerous chemicals from this German stone-based pan coating. It's 100% free of APEO, PFOS, PFAS, PFOA, PFBS, GenX, and other less known health-harmful chemicals, such as NEP and NMP.

The sturdy construction material prevents vibrations and increases durability, while its ergonomic design will make your healthy cooking even more enjoyable.

### BEFORE FIRST USE

1. Check the surface and the bottom of the pan for any scratches or other damages that may have occurred during transportation.
2. Using warm water and dish soap, wash the pan to remove any dirt from the factory and any packaging residue.
3. Dry the pan thoroughly with a clean dishcloth or paper towel.
4. Season a non-stick pan by rubbing 1 teaspoon of olive or canola oil onto the surface of the pan all the way up to the rim.
5. Heat the pan on the stove over medium heat for 30 seconds.

**ATTENTION:** Do not overheat the pan, whether it is empty or not. The non-stick properties of a coating may wear off, and the bottom may become warped.

6. After heating the oil, wipe out any excess oil with a clean dishcloth or paper towel. This helps maximize the surface performance and longevity of the pans.

### GENERAL GUIDELINES FOR USE

- Never leave cookware unattended while cooking.
- Use only low to medium heat with your pan at all times. This pan conducts heat extremely quickly and evenly. High heat may damage your stone cookware.
- Select the proper burner size so that the heat touches only the bottom diameter of the pan and not its sides.

- When cooking over a gas burner, make sure the flame touches only the cookware bottom cooking surface. If the flame comes up the sides of the pan, energy is wasted, and the sides of the pan may become permanently discolored.

The fry pan is oven safe up to 446 F°/ 230°C

- Never leave an empty pan on a heated burner.
- Do not use the pan to flambe.
- Do not slide or drag the pan across the stovetop, as this may cause damage to both the pan and the stovetop.
- Never cut food directly in the pan or gouge the surface in any way.
- Use ONLY wooden, silicone, or plastic utensils with this pan to prevent damage to the coating.
- The pan surface may become slightly darker with use. Slight surface marks or abrasions are normal and will not affect the performance of the non-stick coating.

## CLEANING AND CARE

- Allow non-stick coating to cool before cleaning.
  - Hand wash in hot water with mild detergent using a cloth or sponge and let air dry immediately to preserve appearance. Always scrub in the direction of the material grain.
  - Never use abrasive cleaners, metal scouring pads, oven cleaners, or strong solvents.
  - To remove food burnt to the bottom of the cookware, boil a mild solution of vinegar and water for 10 minutes to dislodge food particles.
  - To remove white film caused by starch or water minerals, rub with a sponge that has been dipped in lemon juice or vinegar, then wash with hot, soapy water.
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