



RIESS **KELOmat**

PAN GUIDE

The guide book to help you select,
use and care for your pan

*To help you get a lot more out
of using your pan*



JUST CAN'T CHOOSE WHEN BUYING A PAN?

This guidebook will help you select and make a purchase decision. It will give you tips on the correct usage and optimum care for a long pan life and more fun when frying.

WHICH TYPE OF PAN AM I? *Page 4*
IMPORTANT QUESTIONS BEFORE YOU BUY

THE PAN TYPES *Page 6*
MODELS AND MATERIALS

FIVE GOLDEN PAN RULES *Page 17*
for a longer life and more enjoyment

**WHICH TYPE OF PAN
AM I?**

**IMPORTANT QUESTIONS
BEFORE YOU BUY**



WHAT DO I NEED THE PAN FOR?

Depending on the material, there are pans for universal use, pans specially designed for the fast searing of meat, for dishes which tend to stick (fish, eggs, etc.) or for gentle, low-fat frying/cooking or sauces. Only models with metal handles are suitable for use in the oven over 180 °C.

HOW MANY PANS DO I NEED?

This is a very personal choice. The rule of thumb is as follows: use a coated pan for a gentler heat and an uncoated pan for fast searing in one to two sizes, and possibly a special pan for omelettes and other egg dishes. This forms good basic equipment.

WHICH TYPE OF PAN SUITS ME?

First and foremost, you have to decide on the material – on pages 9 to 16 you will find the properties of all materials, as well as material-specific information on usage and care. As well as the material, the shape, size or height of the edge of the pan or the planned dish can also be criteria for your choice: wok, pancake pan, fish pan ...

WHEN SHOULD I USE A PAN WITH A COATING?

These are especially for people who value uncomplicated cooking. In addition, as a second or third pan, they are suitable for sensitive dishes such as eggs, omelettes, fish. Depending on the type of coating, little or almost no grease at all is required.

WHICH PANS ARE SUITABLE FOR FRYING ON AN INDUCTION STOVE?

Pans with iron (meaning cast iron or enamel) are always suitable for induction. Stainless steel or aluminium pans with or without a coating are only suitable if they have a special base. This can be seen in the product description or tested with a magnet.



THE PAN TYPES

MODELS AND
MATERIALS

RIESS AND KELOMAT – ALL PANS AT ONE SIGHT

RIESS enamel pans

Enamel is glass melted onto iron.

RIESS Ceramic Glass, Gran's Frying Pan, Lumberjack and Gourmet Pan, Egg Pan, Farmer's Pan, Wok, Schnitzel Pan ...

RIESS iron pans

are 100% iron and require special care so that they do not rust. They are available with an iron or wooden handle, or with two handles.

KELOMAT stainless steel pans

consist of anti-rust stainless steel with special aluminium thermal base suitable for induction.

Grillmeister, Happy Pan, Professional

KELOMAT pans with anti-stick effect with PTFE coating

suitable for induction, depending on the model. Pan base made of aluminium alloy or stainless steel.

Montana Plus, Perfekt, Bratprofi Plus, Fiesta Plus, Pancake Pro, Fish Pan, Grill Pro, Single Wok ...

KELOMAT pans with anti-stick effect with ceramic coating

suitable for induction, depending on the model. Pan base made of aluminium alloy or stainless steel.

Ceramic Color, Ceramic Induktion, Keramika, Elegance

KELOMAT pans with anti-stick effect with diamond coating

suitable for induction. Pan base made of aluminium alloy.

Diamond Red



PANS WITHOUT COATING

Enamel, iron and stainless-steel pans do not have a coating, are ideal for universal use and are characterised by a high level of heat resistance and long life.

ENAMEL PANS

- ALL-ROUNDER
- enamel parts temperature resistance up to 450 °C
- suitable for induction
- fast heat conduction
- perfect heat storage over the whole pan, not just in the base
- flavour-preserving glass surface
- easy to clean
- long life
- cut resistant – metal utensils and knives can be used

Of particular note:

- to prevent sticking: heat the pan up particularly slowly, as enamel transfers and stores the heat very quickly.
- The optimal frying temperature is based on the smoking point of the oil/grease used (see page 18). Please take this into account to avoid burning.
- Traces of metal wear from metal utensils can be removed easily with the RIESS enamel cleaner.



IRON PANS

- ALL-ROUNDER
- ideal for fried potatoes and searing meat
- suitable for induction
- very good heat storage
- long life

Of particular note:

- Before first use: burn in with salt.
- Clean only with water and perhaps salt, wipe thoroughly with kitchen roll – a layer of grease prevents the formation of rust.
- The optimal frying temperature is based on the smoking point of the oil/grease used (see page 18). Please take this into account to avoid burning.

STAINLESS STEEL PANS

- ALL-ROUNDER
- stainless steel parts temperature resistant to 450 °C
- suitable for induction only with a special base design
- suitable for fast searing
- heat conduction above all in the base
- long life

Of particular note:

- To prevent sticking: heat up the pan briefly and then distribute oil/grease evenly.
- The optimal frying temperature is based on the smoking point of the oil/grease used (see page 18). Please take this into account to avoid burning.



KELOmat

CERAMIC COLOR

DIE BUNTE SPEZIALPFANNE
MIT KERAMISCHER ANTIHAFT-VERSIEGELUNG
BRATPFANNE Ø 28 cm



Qualität, Handhabung und Pflege

- Innen mit keramischer Antihaft-Versiegelung, hitzebeständig bis 400° C.
- Außen mit KELOMAT-Color-Spezialbeschichtung, hitzebeständig bis 250° C.
- Farbige Kunststoffgriffe mit Flammenschutz, im Backofen hitzebeständig bis 180° C.
- Vor erstem Gebrauch mit Spülmittel reinigen.
- Trotz keramischer Versiegelung nicht in der Pfanne kratzen oder schneiden.
- Händisch mit Spülmittel reinigen.

Rose Kolormat GmbH, 33411 Ybbettz/Ötztal

PANS WITH CERAMIC COATING

Pans with a ceramic coating are non-stick pans which can be heated to a higher temperature than models with a PTFE coating.

The pan base may be made of either from stainless steel or aluminium alloy depending on the model.

- NON-STICK EFFECT – ideal for dishes which tend to stick (egg dishes, fish ...)
- inner coating heat resistant up to 300/400 °C
- suitable for induction with a special base design (see product description)

Of particular note:

- Heat pans with a thin base slowly and carefully.
- The non-stick quality remains intact for longer if you clean the pan very thoroughly by hand and ensure that no food residues stick to it.
Washing in the dishwasher damages the non-stick effect.
- Avoid using olive oil to fry on light coatings – suspended particles in the oil form a tar-like residue which can lead to discolorations.
- Do not cut in the pan or handle the pan with sharp utensils so as not to reduce the non-stick effect.
- The optimal frying temperature is based on the smoking point of the oil/grease used (see page 18). Please take this into account to avoid burning.

PANS WITH PTFE COATING

Pans with a non-toxic PTFE* coating are characterised by a particularly good non-stick effect. A further advantage: you can fry with very little grease.

The pan base may be made of either from stainless steel or aluminium alloy depending on the model.

- NON-STICK EFFECT – ideal for dishes which tend to stick (egg dishes, fish ...)
- inner coating heat resistant up to 250 °C
- suitable for frying with very little grease
- suitable for induction with a special base design (see product description)
- do not cut in the pan or handle with sharp utensils

Of particular note:

- Heat pans with a thin base slowly and carefully. The base can warp.
- Wipe pan with a lightly oiled piece of kitchen roll after cleaning by hand.
- Never heat the pan when it is empty, particularly on induction stoves with a fast heating time. The danger of overheating is particularly high due to the temperature resistance of the coating up to a maximum of 250 °C.

*) PTFE is a plastic coating made from polytetrafluorethylene. KELOMAT coatings are guaranteed non-toxic (contain no PFOA).



PANS WITH DIAMOND COATING

The premium 3-layer PTFE* coating reinforced with real diamond particles combines a superior non-stick effect with high hardness (against abrasion and scratches) and long durability.

The pan base may be made of either from stainless steel or aluminium alloy depending on the modell.

- NON-STICK EFFECT – ideal for dishes which tend to stick (egg dishes, fish ...)
- robust interior coating
- very durable
- inner coating heat resistant up to 250 °C
- suitable for frying with very little grease
- suitable for induction with a special base design (see product description)
- do not cut in the pan or handle with sharp utensils

*) PTFE is a plastic coating made from polytetrafluorethylene. KELOMAT coatings are guaranteed non-toxic (contain no PFOA).



RIESS

5 GOLDEN PAN RULES

*for a longer
life and more
enjoyment*

The following rules apply to **all pans**, extend their **life** and improve the **tasting experience** of the dishes, as the **flavours** are better retained.



The 5 GOLDEN PAN RULES available as video

RIESS

5 GOLDEN PAN RULES

for a longer life and more enjoyment



1 SELECT AND USE THE PAN CORRECTLY

Select the pan which is suitable for the dish, number of portions and the stove.

Before the first use, read and observe the manufacturers' information for the pan AND the stove.

2 HEAT GRADUALLY – DO NOT OVERHEAT

- **NEVER** heat your pan when it is empty.
- Select the cooker ring which matches the diameter of the pan and never use a ring which is too small.
- Distribute the grease evenly and heat gradually, **NEVER** start with the highest level.
- The correct temperature is reached when the grease starts to move in streaks across the pan.
- Reduce the heat level immediately when the oil begins to steam. The optimal operating temperature is at around 200 °C depending on the grease used (see blue box).
- Do **NOT** use the boost function on induction stoves (this is only intended for heating large quantities of liquid quickly).

Valuable ingredients are lost when the temperature is too high and the pan can overheat. Therefore, pay attention to the smoke points of the fatty substances used.

Cold-pressed olive oil 130 °C

**Butter/margarine/
safflower oil** 175 °C

**Clarified butter/
rapeseed oil/corn oil** 200 °C

**Sunflower oil/
refined olive oil or
peanut oil** around 220 °C

Palm oil/coconut oil 280 °C



3 KEEP WATCH

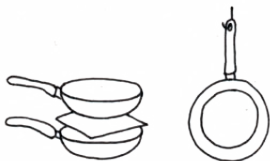
NEVER leave the frying process unsupervised, because:

- The oil can catch fire (**NEVER** extinguish an oil fire with water).
- The pan may overheat.
- The food may burn.



4 CLEAN BY HAND

- Remove food residue with some kitchen paper.
- Soak pan with water and washing-up liquid. Bring to the boil briefly if food is burnt-on.
- Clean restudies with a soft sponge or cloth and a mild washing-up liquid. Avoid scouring sponges and scourers, steel wool, hard brushes, etc. and aggressive cleaning agents.



5 STORE CAREFULLY

Hang up or if stacking, place kitchen paper between the pans.

You can find **special tips** for every type of pan on pages 9 to 16.

You find more information
about pans on our website.

www.riess.at/en/use-care/roasting

www.kelomat.de/care-tips/pfannen-allgemein-regeln/?lang=en



RIESS



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ArtNr.0021-000
PFF/10-20



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