

CLAS OHLSON CERAMIC FRYING PAN

OCTOBER 2023



Test fakta

Verified™
Quality & Performance

CLAS OHLSON CERAMIC FRYING PAN
Laboratory testing of coating durability and non-stick properties, heat distribution, heat retention, and construction quality.

ID: R2308 test results:
testfakta.se/nof.com

INDEPENDENT LABORATORY TESTS

Laboratory tested
October 2023



“High construction quality and a very durable non-stick coating. Somewhat inferior heat properties.”

Kommentar från Testfakta



Test results

TFR-2023-108

Approximate price [€]

Product facts

Type of non-stick coating

Base material

Weight [g]

Measurement values and results from the test

Abrasion resistance, visual appreciation [1-10] 9,6

Effect on non-stick properties of pancakes [1-10] 10,0

Effect on on-stick properties with burnt milk [1-10] 10,0

Temperature variance [°C] 38

Change in the bottom's evenness [%] 3,59

Heat retentions properties from 200-120 °C [min:sec] 13:48

Heating time to approx. 230 °C [min:sec] 01:24

Graded test results from 1 to 10, where 10 is best

Coating durability [40%] 9,9

Heat properties [40%] 8,1

Construction quality [20%] 9,2

Total grade

Clas Ohlson

Ceramic Frying Pan

34

Ceramic Aluminium

1235

9,6

10,0

10,0

38

3,59

13:48

01:24

9,9

8,1

9,2

9,0

Fiskars

All Steel Coated Frying Pan

67

Ceramic Stainless steel

1480

4,4

8,0

10,0

21

2,26

19:58

01:45

6,8

9,4

9,6

8,4

Tefal Jamie Oliver

Everyday Quick & Easy

42

Titanium Stainless steel

1260

6,0

6,0

6,0

24

8,52

18:44

01:14

6,0

9,5

5,6

7,3