



New iron pans without any coating must be cured with cooking oil before use, thereby creating a patina that serves as a protective, non-stick layer. The patina continues to grow with each seasoning or frying. The non-stick properties also improve over time.

With regular use, the pan will gradually turn completely black

PLEASE NOTE: Initially, the patina may appear irregular. This is normal.

After frying food, simply wipe out the pan (with a little warm water if necessary).

Do not use cleaning agents.

Instructions for curing the pan

The iron pan can be cured in the oven, on a stove, on gas or on a BBQ grill.

Use only cooking oils with a high smoke point. (E.g Sunflower, rapeseed oil).

1. Clean pan thoroughly with brush or sponge and warm water.
2. Dry the pan completely. (E.g. at low temperature in the stove).
3. Use a paper towel to apply a thorough coating of oil. (Recommendation: Oil the bottom as well.)
4. Remove excess oil with paper towel until only a very thin layer of oil remains.
5. Heat the pan evenly over medium-high heat until smoke subsides. Then remove pan from stove, etc. and allow to cool. (The whole process takes about 5 - 10 minutes.)
6. Repeat the process (steps 3-5) several times for a very even patina.
7. Alternatively, use right away to fry food.