

How to Season your Steel Pan

Before use, rinse your steel pan with hot water. Dry with paper towel. Then, you need to season your steel pan before use. NEVER use in the dishwasher.

Step 1: Pour 1 centimetre of oil into the pan, heat at high temperature for about 5 minutes.

Step 2: Empty the pan, then wash again with warm water only and dry with paper towel.

Step 3: Heat the pan on the stove, or place it in a hot oven. Leave it until the pan is hot then remove the pan and let it cool.

Step 4: Remove excess oil with a clean paper towel and repeat the procedure. If food starts sticking a lot, it is time to re-season the pan.



New frypan before seasoning



Seasoned frypan with
Natural non-stick properties

***** Please Note *****

During this first seasoning, the pan will change colour: it becomes blue, brown and black. *These reactions are totally normal.* The pan turns black with more use: it is seasoning. The darker it becomes, the better the naturally formed non-stick surface will perform.

Cooking with Steel Pans

Pre-heat the pan with some oil. To make sure that temperature is high enough before cooking, perform the 'drop of water' test: leave few drops of water within the pan, if they dance, temperature is perfect.



Useful Information

- Do not wash with detergent - the pan is neither dirty nor full of bacteria, it sterilizes during the pre-heating. Sterilizing occurs between 62°C and 88°C which kills all the bacteria.

- Not suitable for dishwasher

- If rusting occurs, scrub the rusted zone with an abrasive sponge, warm water and a small amount of washing up liquid. Then Slightly grease the pan.