

PADERNO[®]

WORLD CUISINE

STEEL COOKWARE

Carbon & Blue Steel



www.world-cuisine.com
www.paderno.it

DEFINITION

Steel is at the core of many cookware and bakeware lines, including stainless steel and non-stick baking molds. It is comparable to solid cast-iron due to its raw finish. It has all the heat properties of a piece of cast-iron but is lighter, unbreakable and won't chip. In addition, it does not retain odors. Steel is an alloy of iron and carbon. It is hard, durable and warp-resistant.

ADVANTAGES

A steel pan not only has exceptional heat distribution qualities, but also complies with high professional requirements, such as long pre-heating, high heat levels and intensive use. A steel pan is thermal shock resistant and extremely versatile in the kitchen. A steel pan won't wear out and is excellent for rapid frying.

TECHNICAL DATA

Steel is an excellent heat conductor and is suitable with all heat sources, including induction. It is a high density metal and therefore doesn't retain odors. It has no coating and therefore cannot peel off or chip. With proper use and protection from rusting it will last a lifetime. Steel is extremely durable, withstanding high temperatures and allowing for

long preheating. Steel pans come with different finishes. Steel pans can have a silver finish due to an intense polishing process. This is commonly called “carbon steel”. It can also come with a blue or black finish resulting from a heat treatment process, which protects it temporarily against oxidation. Steel pans not only come with different finishes, but also change color under heat and with time.

(Note: the bluish dots of the welded handles come from this heat process).

FEATURES & BENEFITS

A steel pan lasts forever. After being seasoned, it has natural non-stick properties. It is lighter than a cast-iron pan and won't break, scratch or peel off. Unlike a non-stick pan, it can reach high temperatures. The steel pan is impervious to metal objects, such as knives, forks and spatulas. A steel pan is inexpensive and requires minimal care. Each pan comes with a limited lifetime warranty.

FIRST USAGE

Prior to the first usage or after an intensive cleaning, a steel pan must be seasoned/re-seasoned. Seasoning a pan is easy. Using a paper towel, simply wipe the interior of the pan with any type of flavorless cooking oil and heat the pan while

empty. When the pan becomes hot (i.e. when the oil begins to liquefy), turn the heat off. Wait for the pan to cool off and with a new dry piece of paper towel wipe off any excess oil. Repeat this process one or two more times. You will notice the color has changed to a darker finish. Be aware that the pan is not dirty, but rather the heat has changed its original color. In the process, the steel pan has gained a natural non-stick protection.

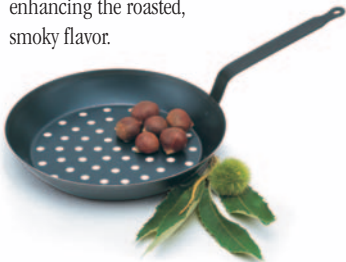
Please use caution as the handle gets hot.

SUITABLE DISHES

Due to its ability to sustain high heat, a steel pan has unparalleled qualities for searing, browning, sautéing and singeing. Some meat and fish dishes require searing, while poultry and Cajun dishes call for browning. Steel pans are also excellent for sautéing vegetables, while crêpes and tortillas need to be singed. At lower heats, a steel pan allows for even heat distribution and is therefore ideal for simmering under gentle heat.

BLUE STEEL CHESTNUT PAN

This chestnut pan's broad shallow surface allows for the roasting of chestnuts. It has large perforations which allow for significant flame contact, enhancing the roasted, smoky flavor.



CARBON STEEL PAELLA PAN

The depth and flared sides of this pan make it easy to cook paella, as the shape encourages the quick evaporation of liquid.



CARBON STEEL CRÊPE PAN

This heavy-duty crêpe pan's thickness allows for longer preheating which results in a hotter surface for quickly singeing the crêpe. Its design has remained unchanged since the early seventeenth century.



CARE

Prior to the first usage or after an intensive cleaning, a steel pan must be seasoned/re-seasoned (see details inside). To ensure that the steel pan keeps its properties and in order to avoid oxidation, wash the pan in hot water, and then wipe it immediately with a paper towel. It may then be oiled if you wish and stored in a dry place. Tip: professional chefs dry their steel pans by putting them in the oven for a few minutes. Steel pans are NOT dishwasher safe.

WARRANTY

Each pan comes with a limited lifetime warranty. This warranty excludes abnormal usage of the pan, such as damage due to dropping the pan. It also excludes oxidation, discoloration and scratches or markings. The aforementioned are harmless to the pan and are natural qualities of a steel pan. Should oxidation occur, the pan can simply be re-polished and re-seasoned. The warranty covers any defects in the manufacturing, imperfections in material and/or workmanship. The warranty is given expressly and in lieu of all other warranties, expressed or implied, for merchantability and for fitness toward a particular purpose and constitutes the only warranty made by Paderno World Cuisine. It neither assumes, nor authorizes any person to assume for us, any other liability in connection with the sale of the subject equipment.

For questions, comments or warranty information, please call Paderno World Cuisine, toll free at **877-778-2711**.