



How to Handle and Care for Your American Metalcraft Product

Carbon and Black Steel Pans

Preparation:

Prior to using your fry pan for the first time, please wash and dry immediately. To season, wipe interior of pan with flavorless cooking oil and heat empty pan. When surface becomes hot, remove from heat and allow pan to cool. Repeat this process twice. Color of pan will change to a darker finish. This indicates that the pan has gained a natural non-stick protection.

Care and Use:

To clean, hand-wash in hot water with mild detergent. Dry with paper towel or place in warm oven for a few minutes. Store in dry place. Do not put in dishwasher or expose to abrasive sponges or acidic detergents.

Daily Care Notes:

- Not suitable for microwave.

*Flat iron handle is not heat-resistant.