



# Paella Pans

## CARE AND USAGE INSTRUCTIONS



### POLISHED CARBON STEEL

#### Care and Maintenance Tips

Wash by hand, and quickly dry and coat with a neutral oil after each use.

If rust develops, scrub with steel wool before use.

Store in a dry place away from humidity.

Do not leave an empty pan over direct heat for more than a few seconds; this will cause the pan to warp and/or develop dark spots.

Not induction compatible.

#### Pre-Seasoning

1. Heat water in the pan with a dash of cider vinegar.  
- Simmer for 10 minutes then rinse.
2. Be sure to dry the pan thoroughly then lightly coat the inside with a bit of vegetable oil.
3. This seals the surface to prevent rusting.



GAS  
STOVE  
SAFE



OPEN  
FIRE  
SAFE



HAND  
WASH  
ONLY



### ENAMELED CARBON STEEL

#### Care and Maintenance Tips

Darker finishes absorb and radiate more heat, causing you to have to rotate your pan more frequently to keep heat even and make sure your socarrat doesn't scorch.

Dishwasher safe but hand washing is recommended to preserve enameled coating.

Use soapy water with nylon brush for best outcome when hand washing.

Avoid using metal utensils and harsh scrubbers to help preserve the enameled coating.

Recommend using wood or silicone utensils while cooking.

Handle and store gently to avoid chipping the coating.

#### No Pre-Seasoning Required



GAS  
STOVE  
SAFE



OPEN  
FIRE  
SAFE



OVEN  
SAFE



DISH-  
WASHER  
SAFE