

This pan is made of high grade carbon steel. Steel cookware achieves and maintains both very low and very high temperatures, making this pan a highly effective and versatile cooking piece.

The pan is pre-seasoned with a coating of food-safe vegetable oil to prevent rusting in storage and shipping.

Prior to first use, you must clean and season the pan with oil and wipe off with a cloth.

Seasoning/Care/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. This first step alone will even out the existing oily spots on the pan. When the surface 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. At that stage, the pan starts to darken and loses its marks and spots. 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 grill has gained a natural non-stick protection. Please use caution as the handle gets hot.

To ensure that the pan keeps its properties and in order **to avoid oxidation**, wash it in hot tap water while still hot immediately after usage, and then wipe it immediately with a paper towel. It may then be thinly oiled if you wish and stored in a dry place. Tip: Professionals' chefs dry their steel pans by putting them in the oven for a few minutes. Carbon and/or blue steep pans are not dishwasher safe nor microwave compatible.