



Carbon steel is so easy to use the instructions are simple: Just start cooking!

Easy Care • Light Weight • Responsive
Seasons Itself • Induction Ready

Cooking Tips

- If you are new to carbon steel start by learning your pan on your lower burner settings without any pre-heating.
- Don't pre-heat until you learn how the pan performs. Carbon steel is very efficient and will quickly reach cooking temperatures at much lower burner settings than you may be used to.
- Always match your burner size to the bottom of the pan.
- Always cook with your favorite fats or oils.
- Your carbon steel pan will season itself as you cook. No need to do any seasoning prior to use.
- Our pans are not intended to stay blue. Instead, you will see the seasoning patina develop every time you cook. Your pan will turn various shades of brown, black and silver.
- Acidic foods will remove all color from the pan. This will not harm your pan. The seasoning colors will come back with use.
- If you are sticking food to carbon steel your burner temperature may be too high.
- Carbon steel is compatible with all types of utensils including metal.

How to Wash Carbon Steel

1. Wash with hot water and a soft dishcloth.
2. Dry briefly on a low burner to drive off all the moisture.
3. Lightly oil the inside of the pan with cooking oil to prevent rust.

Wash-up with hot water and soft cloth is usually all that is needed. If there are rough bits of food you can fill the pan with water for about 20 minutes to loosen or use a mild scrubby like the Scotch-Brite pad with the yellow sponge on one side and green scrubby on the other. Just give it a light scrub to remove the bits of food. It's okay to use soap occasionally if needed. Carbon steel is very forgiving.

It is very important to dry and oil your pan after washing. This is your rust prevention. Simply dry the pan on a low burner to drive off all of the water then apply a couple drops of cooking oil with a paper towel or cotton cloth. The pan should just appear shiny with no excess oil visible. We keep a small piece of cotton cloth with a little cooking oil on it in a zip lock bag in the fridge for just this purpose. A quick shine on the clean dry pan and you are done.

We stand behind our cookware 100% and are readily available if you have any questions.

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