



Polished Steel Pan Care Guide

Using your pan for the first time

Before you can enjoy your new pan for the first time you will need to remove the label and the thin protective coat of varnish. To do this, first warm the pan slightly - the label should then peel off very easily. To properly cure your new pan, bring water to a boil in the pan. Follow this by washing the pan in warm water and mild soap. Then dry it thoroughly. Finally, rub a small amount of cooking oil all over of the pan with some kitchen paper. You are now ready to cook.

Care during use

This paella pan has been designed for use with gas or a direct flame. Never place an empty pan on a direct heat. Heat your pan slowly and control the heat at all times. If you use your pan in the oven do not allow it to be exposed to temperatures higher than 250 °C or for more than 10 minutes. Never use in microwave ovens. Use only metal or wooden utensils and never plastic as these pans (including the handles) get extremely hot. **Keep away from children at all times.**

Cleaning & storage

After using your pan soak it in warm soapy water for about an hour and then clean thoroughly using a scouring pad if necessary. Once it is clean, dry immediately and then seal with a thin coating of cooking oil wiped all over the pan with kitchen paper. Never allow the pan to air dry. You may also find that after time your pan takes on a "seasoned" appearance — do not worry as this is perfectly normal. Finally store your pan inside a plastic bag in a dry place. Please note your paella pan is not suitable for use in a dishwasher.

