



THE TOOL ROOM

CARE INSTRUCTIONS

CLEANING YOUR PAN

Rinse the pan out with hot water after cooking, then fill it again so that the water covers any area that was used during the cooking process.

Bring the water to a boil.

Carefully place the pan back on the burner and heat the water up until it reached boiling point.

Boil the water for several minutes to dissolve the food scraps.

With a wide spatula, lightly scrape the bottom and sides of the pan to dislodge any remaining food scraps. Too much contact with metal objects risks stripping the pan's seasoning.

Dump the dirty water in the sink.

Wet a couple of paper towels and quickly wipe the surface of the pan.

If done correctly, the bottom of your paper towel should contain a dark layer of residue.

Apply a thin coating of fat, such as vegetable oil or shortening, to the surface of the pan. Apply on the bottom of the pan; with a paper towel, wipe the fat into the bottom and the sides of the pan. This process should turn the pan's surface into a smooth, glossy finish.

Store in a cool, dry place until the next happy cooking experience.