

Pan Seasoning Instructions



Wash pan and spatula with hot soapy water before first use. Do not use abrasive cleaning pads or metal utensils, as they could scratch the surface of the pan.

Seasoning your pan is recommended to precondition and protect the nonstick surface.

1

Pour a little bit of vegetable oil into the bottom of the pan and coat the cooking surface and sides with a light film.

2

Heat the oil on medium heat until it begins to smoke.

3

Pour out excess oil, and let the pan completely cool.

4

Wipe the cooking surface with a paper towel or clean cloth.

Repeat process once or twice a year to refresh the nonstick effectiveness.

Do not pour cold water into the hot pan. To protect the finish, it's recommended to hand wash with hot soapy water. Don't use abrasive cleaners, scourers, or metal that could damage the surface. Do not leave to soak in water for long periods of time.