

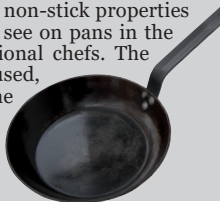
Seasoning Your New Pan



Because these pans heat up fast and evenly, retain heat & become naturally non-stick, your new de Buyer pan will quickly be your favorite workhorse in the kitchen. Elevating your love of good food that is prepared perfectly ... by you!

Your new Carbon Steel pan requires 'seasoning', a process of coating and sealing the steel with layers of oil which creates a natural non-stick surface, protects the pan against oxidation, stopping rust & damage to the cooking surface. Oil combined with high heat polymerizes into a thin, solid, acrylic-like film over the surface of the porous steel. Each time the pan

is heated, the film remains intact and creates the lovely non-stick properties that you so often see on pans in the hands of professional chefs. The more the pan is used, the darker, the more 'seasoned' it becomes & the better the performance.



FIRST THINGS FIRST:

A new de Buyer Mineral B pan has been coated with beeswax before leaving their factory in France. This is to protect the pan from the elements during shipping. Simply wash the pan well inside & outside using a soft sponge & HOT water to remove most of it. Dry completely with a towel.

SEASONING:

Pour a thin layer of oil into the pan, just enough to cover entirely the bottom (use any oil with a high smoke point, such as refined Canola, Flaxseed, Grapeseed or Avocado oils.) and apply a bit of oil on the sides of the pan with a paper towel so it also gets seasoned. Heat the oil on medium heat. Heat until the oil starts to SMOKE. Remove from heat & let it cool down. Rinse under hot running water & a sponge. Do not use soap or dishwashing liquid. Wipe the pan dry & rub with a little oil before storing.

Seasoning & use will cause your new pan to change from being

shiny to an uneven & discolored surface, do not attempt to clean or remove it. Over time, the entire pan will darken completely... this is your desired result!

COOKING:

When using a Carbon Steel pan, it is beneficial to develop a good habit of heating the pan SLOWLY by starting the pan on a MEDIUM setting, allowing the entire pan to "fill in" with heat slowly & steadily.

CLEANING:

Same as Cast Iron!

Once all food is removed from the pan, it is recommended to deglaze it with warm water and wipe it clean with a sponge (do not use soap or dishwashing liquid).

You must be careful not to scrub away the seasoning with anything abrasive. Do not ever put your pan in the dishwasher or to leave the pan to soak in a sink. Over time, this cleaning process will get very easy as the pan develops more layers of natural seasoning, becoming more & more non-stick.

Enjoy!



demonstration video
on www.debuyer.com

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FRANCE

