

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!



## HOW TO SEASON YOUR PAN ?

No-coating guarantee.  
Natural cooking.  
Lifetime warranty.

*Before  
seasoning*



*Seasoned pan  
with a natural  
non-stick surface*



### 5-minute seasoning process

1

Remove the beeswax with hot water and a soft sponge.

2

Pour enough oil (preferably with a high smoke point) to fully cover the bottom of the pan and apply slightly on sides too. Heat up.

3

Once the oil starts smoking, let it cool down on the side. Remove the oil and wipe with a paper towel. Your pan is ready!

Your pan will become **darker** every time you cook.

The more it is used, the **better the cooking.**

**THE DARKER IT GETS,  
THE MORE NON-STICK IT GETS!**



demonstration video  
on [www.debuyer.com](http://www.debuyer.com)



de Buyer  
DEPUIS 1830



MADE IN  
FRANCE

