



Forged Iron Frying/Serving Pans

Ser. Nr. 5007/5250/5251/5252/5253/5254/5259

Please read carefully and observe the following instructions!

Professional cooks confirm that these forged iron pans have the following advantages:

- meat stays juicy
- fried potatoes become crispy
- non stick effect
- lower energy consumption due to very good conductivity
- long lasting, robust quality

To get the best use from your pans, the following advice should be observed.

First use:

Before the first use, remove the corrosion protection. Fill hot water into a sink or a similar container and add washing powder for textile. Leave the pan short into the water and remove the rest of the corrosion protection with a washing up brush – most of it will come off on it's own.

After this dry the pan and fill with generously salted raw potatoes peels or slices. Fry them for a long time at a high temperature. Throw away contents and reheat the pan again with a little bit of oil. Now dry the pan with dry kitchen paper. The pan is now ready for use.

For daily use, please observe:

- use the right diameter of hotplates, it should not be smaller than the pan
- first start heating the pan, then pour in the oil for heating
- after this, add the meat, potatoes or vegetable. First fry the food very hot and „sharp“, afterwards fry with lower temperature. This is the best way to seal in the juices and so preserve the aroma and the taste of the food.

The pan should be cleaned after each use with kitchen paper. Obstinate remains can be removed with hot water. Dry afterwards carefully and re-grease with a touch of olive oil.

Forged iron frying pans have been produced for more than 100 years and are mainly used in the professional sector.

We hope you will take pleasure in cooking with this pan for many years and „enjoy your meal !“.