



INSTRUCTIONS FOR SEASONING YOUR MATFER BLACK STEEL FRY PAN

1. Before use, wash pan under hot water in mild detergent, using a bristle brush, if necessary, to remove all protective coating. Thoroughly dry the pan.
2. Sauté oil, salt and the skins of two potatoes on medium heat, continually swirling around entire pan. (The amount of these ingredients will vary depending the size of pan, i.e., for a medium pan, use 1/3 cup oil, 2/3 cup salt and the skins of two potatoes.) Discard after sautéing for 15 minutes.
3. Repeat Step 2 again.
4. After processing Steps 2 & 3, briefly reheat frying pan with a little oil, remove from heat and wipe with paper towel.

AFTER USE: Wipe with paper towel or rinse under hot water. Do not use dish soap and do not allow pan to air dry. Dry thoroughly by briefly placing on hot burner and re-grease lightly.

As you enjoy cooking with your Matfer Black Steel Pan, the color will naturally become darker until it is black.



Matfer Bourgeat's Black Steel Pans are designed for the foodservice industry and professional chefs. As with any metal manufactured product, slight color variations, minor imperfections and irregularities, such as scratches, are normal and will in no way affect the performance of your pan.

