

Instructions For Use

Quick Tips for Cooking in Seasoned Carbon Steel



1. Use carbon steel on any cooktop, oven, grill, or campfire.

Seasoned carbon steel pans are right at home on any kitchen stovetop—induction, ceramic, electric, and gas — as well as in the oven, on the grill, or over a campfire.

2. Always heat and cool your pan gradually.

Letting your pan slowly pre-heat helps distribute heat evenly, avoids hot spots on your cooking surface, and avoids warping. Slowly cool your carbon steel pan after cooking also avoids warping.

3. Use metal, wood, or high-temp silicone utensils.

The cooking surface can get very hot. Make sure to use cooking utensils designed to take the heat, like wood, metal, and silicone. Whatever utensil you use, make sure not to scrape or scrub too hard because you can strip the seasoning.

4. Use a handle holder or oven mitt.

Carbon steel handles get hot. Always use a handle holder or oven mitt when cooking.

5. Protect countertops with trivets.

Use a trivet to protect your dining table or kitchen countertop from hot cookware.

How to Clean Carbon Steel

Step 1: Wash

Wash your seasoned carbon steel cookware by hand with warm water. You can use a small amount of soap. If needed, use a pan scraper, scrub brush, or no scratch pad. For stuck-on food, simmer a little water for 3-5 minutes, then use the scraper after the pan has cooled.

Step 2: Dry

Dry promptly and thoroughly with a lint-free cloth or paper towel.

Step 3: Oil

Rub a very light layer of cooking oil or seasoning spray onto the surface of the pan. Rub the oil onto the pan until it is evenly distributed.