

**Congratulations on your new iron pan.**

**Before using your new iron pan, please note the following.**

- Wash the pan with hot water and use plenty of detergent.
- Dry the pan with a cloth.
- Place the pan on the stove and fill the pan with approx. 1 cm of seed oil (e.g. sunflower oil).
- Please ensure that the bottom of the pan matches the size of the hot plate. Deviations up to 1.5cm are no problem.
- Now gradually heat your iron pan until the oil starts steaming. Swing the oil gently so that the edges get seasoned as well.
- Turn off the stove and wait for the oil to cool down.
- Dispose the cooled oil.
- Wash the pan with hot, clear water (do not use detergent).
- Your pan is now ready to use.
- Clean your pan only with hot, clear water after each usage.
- Please bear in mind that the natural coating will arise after a certain period of time.