



### Directions for use of iron pans

**Before first use please read the following very attentively**

- **Before first use please** remove the corrosion protection. Fill hot water into a basin, add washing powder(e.g. Persil), dip the pan into the water for some minutes and remove the remaining protection coat with a brush – nearly all of it comes off by itself.
- Afterwards, dry the frying pan and vigorously fry raw potato skins or slices liberally sprinkled with salt in either oil or shortening for a while. Then pour out the contents and heat the frying pan once again with some sweat oil for a short time. Now rub out the pan with dry kitchen paper. Your pan is now ready for use.
- Take care that the stove plate has the right size – it should not be smaller than the bottom of the pan.
- After use wipe the frying pan dry with paper towels or if necessary rinse it with hot water – let dry thoroughly and lightly grease the pan (with bacon rind or greased rag).



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