



Large Frypans

Ser. Nr. 5090/5091/5092/5093/5094/5095

Large frypans are made of high quality cast-iron.

The strong cast-iron bottom guarantees an even distribution of the temperature and a long lasting heat storage.



These pans can be heated up to very high temperatures.

The material properties are optimal for frying.

With appropriate maintenance, the cast-iron parts are very durable.



Material informations:

Cast iron is not impact resistant and therefore shock sensitive.

Cast iron gets rusty, if it is not protected against environmental influence.

Cast iron is hygienic, if the surface remains undamaged.

Preparation for first use:

1. Grease the whole inner surface including the edge of the pan with cooking oil.
2. Now boil out the pan with a saline solution and afterwards regrease it.
3. After it is cooled off, again regrease the pan with cooking oil or fat and let burn in at high heat.
4. Strongly rub the warm bottom of the pan with a bacon rind to seal the pores with fat.

The pan is now ready for use.

Maintenance instructions:

Never heat up **without fat** !

Never clean with **washing-up liquid** or **scouring agent** !

Never use **steel wool** !

After use, immediately fill in **hot water**. Let soften persistent incrustations and rinse out; use a **nylon brush**; afterwards **lightly regrease** the pan.

In case of **staining**, clean with **vinegar**.

Store the fry pan in a **dry** place.