

# VOGUE

## K417 Enamelled Grill Pan Care Instructions



### Seasoning

To get the best from your grill pan, VOGUE recommend that the pan is 'seasoned' before use.

1. Wash the pan thoroughly in warm soapy water.
2. Dry thoroughly.
3. Lightly brush vegetable oil over the inner and outer surfaces of the pan.
4. Place the pan in a preheated oven at 200°C and bake for 1 hour.



**Note: Do not use excessive amounts of oil. This can cause a fire hazard. The pan may smoke slightly in the oven. This is normal.**

5. Allow the pan to cool in the oven and then remove.

### Using the Grill Pan

Always wear suitable protective gloves when using the grill pan as the handle becomes hot with use.

**⚠ Note: Cast iron cookware retains heat for sometime after cooking, ensure the pan is safe to handle before moving.**

The pan is hot enough to cook with when drops of water evaporate immediately when sprinkled on the grill. Never use metallic utensils with the grill pan. These can damage the cooking surface.

### Cleaning, Care & Maintenance

- Do not use abrasive cleaners to clean the pan.
- Soak burnt on food in warm, soapy water.
- Dry the pan immediately after cleaning, do not allow to drip dry.
- Do not leave food in cast iron cookware. Transfer food from the pan as soon as possible once cooked.
- Store the pan in a dry, uncovered location, particularly in a humid environment.
- If rust spots occur, scrub the affected area with steel wool and repeat the seasoning process.
- If food begins to taste 'metallic', season the pan again.