

# SKOTTSBERG

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## CARBON STEEL COOKWARE



### **USE AND CARE**

Please read this user manual  
before you start using the pan.

## INSTRUCTIONS MANUAL CARBON STEEL COOKWARE:

You obviously have a knack for instruction manuals. Nevertheless, it is a good tip to read the 10 questions and answers below. Because then you can make sure that your new favorite pan lasts a long time. And that your food will look decent. We will keep it more or less short; we promise.

### **1. I just got myself a new pan. What should I do first?**

Virtually nothing: Your carbon steel pan has already been prepared at the factory for your impatience. Because it's been seasoned with vegetable oil, you can start using it in the kitchen right away. All you have to do is rinse it off with hot water. And just to be sure, run a dishwashing brush through it. Do not put it in the dishwasher!

### **2. How do I make sure my meat doesn't burn?**

What would you rather have? A piece of meat that moves smoothly through your pan, or a piece of meat that sticks to the bottom like a lump of misery? Exactly. We thought so too.

So here are five great tips.

**Tip 1** Don't be too stingy with the amount of fat you use the first time.

**Tip 2** Make sure that the things you want to prepare have been out of the fridge for a while. Things that are at room temperature are less likely to burn.

**Tip 3** Let your pan get really hot before you add oil or butter.

**Tip 4** Make sure the food you want to cook is dry.

**Tip 5** Does your meat stick? Then don't lash out at it but be nice and Zen. Turn down the heat and have a chat with someone about, for example, that awkward situation at work the other day. Because often if you wait a little, the meat will loosen without causing havoc in your pan.

### **3. Can I use my pan on an induction hob, or do you have an unsourced opinion on that as well?**

Yes, please do! Carbon steel and induction hobs are best friends. But we do have some advice. Always lift your pan when you want to move it. Do not slide it. And for goodness' sake: carbon steel gets hot very quickly. So, use a low setting and the pan will be hot before you can say "carbon steel pan show".

### **4. Can I put my pan in the oven?**

Now that's a funny question. Yes, your Skottsberg can go in the oven. We have not screwed any melting parts to it. So, you can first brown your dish on the stove and then put it in the oven to finish cooking. Super tasty!

### **5. Can I use my pan more than once?**

Yes, a Skottsberg is so strong that you'll never have to throw it away again. That's good for the environment, for your wallet and for the bond that you and your pan will build. But there is one proviso: clean your pan thoroughly every time.

**Tip 1** Allow your pan to cool thoroughly before cleaning it. If you hold it directly in cold water, it can warp.

**Tip 2** Use warm water and a dishwashing brush or scratch-free scouring pad and not dishwashing liquid. Because the acid in it can corrode the natural non-stick coating. Or cause rusting.

**Tip 3** Never put your pan in the dishwasher.

### **6. Can I really not put my pan in the dishwasher?**

No, absolutely never!

## **7. Can I thoroughly clean my carbon metal pan once?**

Yes, of course.

**Tip 1** Put a little water in the pan and bring it to a boil. Let it cool for a moment and then remove the residue with a dish brush, spatula, spoon, or other non-sharp instrument.

**Tip 2** Even better is to ask for our special chain mail cleaner mat for Father's Day. This will get all the residue neatly polished away. And it's fun to do, too.

**Tip 3** You can also use salt as an abrasive. Just add a few tablespoons of salt to the hot pan. Then scrub vigorously with kitchen paper.

**Tip 4** Even more fun than scrubbing with kitchen paper is scrubbing with a potato. Cut it in half and you have the perfect scouring pad.

**Tip 5** After cleaning, you can grease the pan with a very thin layer of oil (not olive or nut oil) and rub it out with a paper kitchen towel. This will help against rusting.

## **8. My pan is nice and clean again. How do I store it?**

It's best to store your pan in a dry place. And if you store the pan with the lid on, put a paper towel in between. That way the air can circulate, and your pan will stay nice and fresh longer.

## **9. I have had my pan for a while now and let me put it this way: you can clearly see that it is my favorite pan. Can I give it a new coat of protection?**

Yes, you can! Do it this way:

### **Step 1: Remove rust.**

If there is rust on your pan, first remove it with a scouring pad, fine sandpaper, or steel wool. You can also soak an old cloth in vinegar and rub it over the rust spots.

## **Step 2: Cleaning.**

Wash the pan in very hot water and a dish brush or scouring sponge. Since you're going to re-season it, it's okay to use some dish soap now. Just give it a nice, firm scrub. And then dry your pan. You know what to do: rub it with a tea towel.

## **Step 3: Heating.**

Now heat the pan on the stove for a few minutes on a low setting. This will open up the pores of the pan, and make sure the pan is really completely dry.

## **Step 4: Rub in oil.**

Sprinkle oil on a lint-free cloth and rub the pan thoroughly. Don't hold back: include the outside of the pan as well. Do not grease the handle, because it will turn brown. You can use almost any natural oil, but it is better not to use cold pressed olive oil. Also not nut oil, because you will never have an eater with a nut allergy (clever of us, isn't it?). Boiled linseed oil is also better left alone. The best oil is our Skottsberg seasoning oil.

## **Step 5: Oil removal.**

An important step. Grab a clean, non-fluffy rag and remove the oil from the pan again. Weird, you'll think, because why rub some on first and then rub it off again? Well, you don't rub it all off, a thin layer of oil remains on the pan. And that's exactly what we want. Besides world peace, of course.

## **Step 6: Seasoning oil.**

Now you're going to burn that layer of oil that's left into the pan. Put your pan on the stove. Put the hood on full blast because this is going to smoke and stink a little. Heat the pan until the oil starts smoking and smelling. That is the intention. Wait a few more minutes and turn off the stove.

### **Step 7: Store or repeat.**

Once the pan has cooled completely, you can store it in a dry place. Your pan has now regained its beautiful even black appearance. You could repeat this treatment, because the more you season the pan, the better the natural non-stick coating becomes. You can also just use it a lot, that works like a charm too.

### **10. Do you have a free bonus tip?**

Well, all right then. We'll even give you two. That's how nice we are.

**Free bonus tip 1** Put your cheese slicer, hole punch or souvenir from Tuscany in your pan, but don't use your pan to store food. This will damage the non-stick coating irreversibly.

**Free bonus tip 2** Are you cooking with tomatoes, wine, lemon, or other ingredients that contain a lot of acid? That acid will affect your non-stick coating. No problem, just re-season your pan afterwards.

**The warranty does not apply to**

- Incorrect use or negligence of the products.
- Please refer to the instruction manual to the purchased goods use correctly.
- Normal wear and tear of the product.

LIFETIME  
LIMITED  
GUARANTEE

**Suitable for all cooktops, including induction.**



Suitable for open fire. Suitable for oven.

Not suitable for dishwasher. Not suitable for microwave.

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FOR LIFE

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