Seasoning

1. Wash and thoroughly dry pan. Put into 425° oven to ensure it’s completely dry.
2. Brush a layer of vegetable based oil on the pan.
3. Bake at 425° for about 40 minutes. There should be a hardened, golden shine.
4. If necessary, you may add oil and re-bake to achieve an even cooking surface.

Cleaning

1. Do not wash or soak pans.
2. Scrape with a plastic (not metal) scraper and/or with a dry cloth.

If you pan does get wet, be sure to dry thoroughly as soon as possible to avoid rusting.