

# Measures

## Common symptoms caused by insufficient maintenance – and measures.

### **The pan has turned grey**

Reason: The product fat has been washed away.

Measure: Oil the pan liberally using cooking oil. Place the pan in the oven at 175 - 200 degrees for 15 - 30 minutes or until the oil has been absorbed. When the pan has cooled - dry off superfluous oil using kitchen paper.

**PLEASE NOTE! !** If the product has a wooden handle, place it on the hot plate instead. Set the hot plate to medium temperature and leave the pan on the plate for 10 - 15 minutes. Switch off the plate and leave the pan there until it has cooled completely. Do not overheat the pan. Remember to provide good ventilation as this procedure can cause a strong smell.

*If the outside of the pan has been oiled, place the pan on a baking plate to stop oil from running down onto the plate or in the oven.*

### **The pan has started to rust.**

Reason: The product fat has been washed away and/or food has been stored for quite some time in the pan. A common fault which causes rust formation is that the pan is stored with the lid on before it has had a chance to dry completely after being rinsed.

Measure: Rust spots are removed using steel wool (if need be use a steel brush). Thereafter do as advised above.

### **A complementary method very often used by cooking professionals, and which also works is:**

If the pan is too dry, causes food to stick.

Measure: Pour a substantial amount of salt into the pan and place it on the hot plate. Burn the salt in the pan.

Let the pan cool down and throw away the salt.

**Last but not least - unlike other pans a cast iron pan only improve the more it is used!**