



PAN AND BLUE STEEL PREPARATION

Do not use pans or new molds before undergoing a preliminary treatment.

Pans and molds must be warmed in a temperature of 230 degrees F to allow a good hot cleaning with a cloth. After they have been cleaned with a cloth, they are put back in the oven, one or two times more, until the cloth has very little soil left.

Then, the pans or the molds are greased with vegetable oil of quality and subjected to a temperature of 390 degrees F for two hours.

You have to clean them a second time with a cloth, then grease them, now they are ready for use.

The greasing must be repeated before each use.

Reminders:

The blue steel molds are sensitive to dampness. Do not stock in a humid environment, such as a cold room.

They have to be cleaned with a dry cloth. DO NOT use an abrasive sponge, it could damage the upper coat of metal, which would lose its properties.

Washing is not recommended, if a wash has been done, you have to dry and grease the molds immediately, according to the process described above.