

How to care for a non-stick frying pan.

For a Better Usage of the Skillet Pan

Before First Use

Rinse the pan lightly and use it after "Initial Oil Conditioning" specified below.

Initial Oil Conditioning

Please make sure to cover these steps before using the product for the first time.



Pour in enough oil to fill up about 1/3 of your skillet pan's capacity and heat it on low for about 5 minutes.



Tilt the pan and turn the oil around to coat the entire interior surface.



Turn off the heat and put the oil back to oil pot or other suitable container.



Use paper towels to spread the oil remained in the pan thoroughly around its inner surface.

*Note: Please handle carefully not to burn yourself with hot oil. "Initial Oil Conditioning" before the first use is now completed. From now on, please cook after performing each time the "Routine Oil Conditioning (abura-gaeshi)" specified below.

Before First Use "Routine Oil Conditioning"

"Routine Oil Conditioning" is a process that is always carried out by professionals and expert users of steel pans before every cooking. This process ensures stickless/burnless cooking and makes your dishes more delicious.



Warm up your skillet pan on medium heat. Add a sufficient amount of oil (one ladlefull) into the pan and penetrate / acclimatize the oil onto its surface.



Tilt the pan and turn the oil around to coat the entire interior surface.



Once the oil has heated up and sufficiently acclimatized to the skillet pan's surface, return it to its oil pot.



The pan is ready for use. Use appropriate oil for the cooking recipe.

Now you can start cooking by adding an appropriate amount of oil necessary for your cooking.

*The purpose of this process is to even out temperature inside the whole pan and to let the oil thoroughly penetrate on the pan's surface. This process is essential to effectively use your skillet pan.

When Finished

① Using sponges or brushes with cold or hot water, wash the skillet pan while it is still hot.

*Please do not wash it in a dishwasher.

② When done, rinse it off and wipe it dry before putting it away.

*Please do not wash it in a dishdryer.