

SMOKEY HILL PANS

MODELS: 690336/690337



INSTRUCTIONS

3 simple steps for preparing, cleaning, and maintaining your new Smokey Hill pan.

Prepare the pan

1. The pan is pre-seasoned and the first thing to do is to clean it in normal light dishwashing liquid
2. We recommend seasoning the pan again – pour cooking oil onto the pan and heat it up until it smokes lightly.
3. Take it off the heat and rinse the rest of the oil off using a paper towel

Cleaning the pan

1. After each use – clean the pan by pouring water onto the pan whilst on the heat – make it boil for a few minutes.
Do not soak it in soap water
Do not put it in the dishwasher
2. Rinse it off with water
3. Wipe remaining grease off with a paper towel

IMPORTANT:
Do not soak
in soap water.



Maintaining the pan

1. Purify the pan from time to time; heat some coarse salt on the pan over high heat. Rinse it off.
2. Wipe a bit of cooking oil on to the pan with a paper towel.
3. Store it completely dry in the cotton storage bag that comes with the pan.

Note: The pan becomes darker and better with time. Should it become rusty scour and re-season.

Enjoy some nice cooking moment with Robens Outdoors.