

A vintage-style carbon steel frying pan hangs vertically on a rustic wall made of light-colored plaster and reddish-brown bricks. The pan's handle is a simple, dark metal rod. The interior of the pan shows a dark, circular, well-used cooking surface. To the right of the pan, a thick braid of garlic hangs vertically, its white bulbs and green stems clearly visible. The overall scene is lit with soft, natural light, creating a warm, rustic atmosphere.

VINGA

CARE & REPAIR

Care for carbon steel

HOW TO SEASON YOUR PAN

Your carbon steel pan needs to be seasoned before use. Here's how you do it.



STEP 1
Wash with warm water for a couple of minutes to remove the waxed surface. Wipe dry with a paper towel.



STEP 2
Turn on the fan and open the windows for good ventilation.



STEP 3
Put the hob on low heat and add about a tablespoon of oil.



STEP 4
Use paper to cover the entire inside with oil. Increase the heat slowly until it starts smoking. Repeat this step with new oil 4 – 6 times.



STEP 5
Let your pan cool down, then wash with it in warm water. Dry immediately.



STEP 6
Your pan is ready to use. The more you use it, the darker it will get.