

A close-up photograph of a person's hands cleaning a black cast iron pan in a kitchen sink. The person is using a wooden-handled brush with dark bristles to scrub the interior of the pan. Water is running from a chrome faucet into the pan. The background shows a brick wall and a wooden object, possibly a lid or part of a stove.

VINGA

CARE & REPAIR

Care for raw cast iron

HOW TO SEASON YOUR PAN

If needed, clean your raw cast iron pan with a rough brush before you start.



STEP 1

Turn on the oven at maximum temperature.

Remove the wooden handle.



STEP 2

Cover every part of your pan with vegetable oil, both inside and outside.



STEP 3

Turn on the fan and open the windows for good ventilation. Leave in the oven for one hour at maximum temperature. Let it cool and it is ready to use.

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