

## **Matfer Black Steel Omelet/Frying Pan**

Made of heavy gauge steel, 2.5 mm thick, with an iron handle.  
Great for searing meats, glazing omelets, and so much more.

### **Before first use:**

- The pan is shipped with a protective layer, to keep it from rusting. Place the frying pan under hot running water for a few minutes to remove what remains of this protective layer; use a brush if necessary.
- Dry the pan thoroughly.
- Fry some potato slices or skins sprinkled with lots of salt. Dispose afterwards.
- Empty the pan and wipe off excess oil with a paper towel.
- Briefly heat the pan with a bit of oil in it.
- Empty the pan, and wipe off the excess oil with a paper towel.

### **After each use:**

- Wipe the pan with a paper towel, or, if necessary, rinse under hot running water.
- Do not use dishwashing liquid.
- Dry thoroughly and lightly grease with a bit of oil.