

Care instruction

Care instruction for polished steel paella

Polished steel pans require special care to keep them in top condition and prevent rusting. Before the first use, you'll need to wash it well to remove the manufacturer's special anti-rust coating. You can do this with hot soapy water. Even better, heat some water in the pan with a dash of cider vinegar. Simmer for 10 minutes or so, and then rinse. Be sure to dry the pan thoroughly, and then lightly coat the inside with a bit of vegetable oil. This seals the surface to prevent rusting.

Polished Steel Pans should be cleaned as normal by hand (these types of pans are not suitable for dishwashers). Never allow the pan to air dry. Then once dried they should be coated with a thin layer of vegetable oil to prevent rusting and stored in a cool dry place until next needed. We recommend you to keep it wrapped in paper, inside a plastic bag.

By the way, if you forget to seal the pan and it does rust before your next use, don't worry. Just remove the rust with a bit of steel wool (it comes off easily) before using it. No harm done.

When cooking with carbon steel, don't leave an empty pan over direct heat for more than a few seconds. The metal could overheat, which could cause a dark splotch in that part of the pan.

Care instruction for enamelled paella pans

Made of steel, they're coated with a black and white speckled enamel, so rusting will not be an issue. It is easy to clean and store and it won't need oiling after use. The coating of enamel helps to an easy cleaning and maintenance of the paella pan.

Enameled pans can survive the dishwasher but will last longer if cleaned by hand. The easiest way to do this is as follows: Fill the dirty pan with about 1/2 inch of water and let it sit for a couple of hours or overnight. Then pour out the water and use a soft-scrub sponge and dishwashing soap to clean off the residue. It will come off easily.

We recommend this paella enamelled pan against the polished steel one if it is not going to be used regularly.

Care instruction for stainless steel paella pans

Stainless pans are almost as maintenance free as enameled pans. They won't rust and don't need any seasoning. When cleaning them, avoid using steel wool to prevent scratches. Letting the pan soak in water will make cleanup easier.

Stainless steel pans can survive the dishwasher but will last longer if cleaned by hand. The easiest way to do this is as follows: Fill the dirty pan with about 1/2 inch of water and let it sit for a couple of hours or overnight. Then pour out the water and use a soft-scrub sponge and dishwashing soap to clean off the residue. It will come off easily.

Stainless Steel pans heat up and cool down more. This is a good thing for making paella, but be aware that you shouldn't set an empty stainless pan over direct heat. If an empty (or nearly

empty) pan is left over strong heat for too long, the pan could discolor or warp. But as long as there is broth or food in the pan to absorb the heat, it will be fine.

Care instruction for gas burners

The appliance should be cleaned when it is cold. We recommend you use a damp cloth with soapy water and take care to prevent water getting into the gas outlets. Dry it and keep it in a clean dry place protected from dust. The layer of enamel that coats the paella stove makes it easier to maintain.

If you only use the inner rings, we recommended to protect the outer ring to prevent clogging.