# BEFORE FIRST USE

#### WASH FIRST

· Gently wash the surface with warm water and a mild detergent. Only use detergent on the first wash. Do not use a steel scrubber to clean.

#### SEASONING ON STOVE TOP

- · Coat surface evenly with a thin coat of high heat vegetable oil such as avocado oil
- Place over high heat for approximately 5-8 minutes or until surface begins to smoke.
- · Remove from heat and allow pan to cool.

### HOW TO CLEAN THE SURFACE

· Gently clean the surface with warm water and a rag or brush with soft bristles.

Do not use a steel scrubber to clean.

- · Using a clean towel, dry the surface thoroughly.
- Place on stove top and turn heat to low to completely dry.
- · Coat surface evenly with a thin coat of olive oil, avocado oil, or other. Seasoned surface will improve over time and with proper care.

## COLORING

The blue coloring is temporary. Over time, the pan will turn to black with proper use and maintenance. The surface is carbon steel and rusting may occur. We recommend properly cleaning and maintaining your product to produce an ideal cooking surface.

## BAREBONESLIVING.COM

DESIGNED IN UTAH | MADE IN CHINA

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