



**BURNHARD**

LET IT  
**BURN!**

**STARTER GUIDE**

Gusspfanne • Cast-iron pan • Gietijzeren pan •  
Poêle en fonte • Padella in ghisa • Sartén de hierro fundido



## DE DAS MUSSTE WISSEN!

**Achtung:** Die Patina hat eine wichtige Schutzfunktion! Verwende daher **keine stark säurehaltigen Lebensmittel** in deiner Kastenform, da diese die Patina angreifen. Lass die Kastenform **nicht leer auf oder in einer Kochstelle stehen**. Und gieße **niemals kaltes Wasser** auf das heiße Material, dadurch könnte das Gusseisen brechen.

## EN YOU NEED TO KNOW THIS!

**Warning:** The patina has an important protective function! Therefore, **do not use strongly acidic foods** in your loaf pan, because these are aggressive media that destroy the patina. Do not leave the loaf pan **empty on a hotplate**. And **never pour cold water** on the hot material, as it could break the cast iron.

## NL DIT MOET JE NOG EVEN WETEN!

**Opgelet:** de patinalaag heeft een belangrijke beschermende functie! Gebruik daarom **geen sterk zuurhoudende voedingsmiddelen** in je bakvorm, want deze kunnen de patinalaag aantasten. Laat de bakvorm **niet leeg op het fornuis of in een vuur** staan. En giet ook nooit **koud water** op het hete materiaal, want daardoor kan het gietijzer breken.

## FR À SAVOIR !

**Attention :** la patine forme une couche protectrice particulièrement importante ! Veille donc à ne pas préparer **d'aliments trop acides** dans ton moule, car ils pourraient attaquer la patine. Ne laisse pas le moule **vide sur le feu ou dans un four**. Ne verse jamais **d'eau froide** dans ton ustensile encore chaud, ceci pourrait fendre la fonte.

## IT ECCO COS'ALTRO È NECESSARIO SAPERE!

**Attenzione:** la patina ha un'importante funzione protettiva! Per preservarla è dunque bene evitare di preparare **cibi altamente acidi** nella nel tuo stampo da forno. Non lasciare lo stampo da forno **senza cibo all'interno** sul fornello acceso. Non versare in nessun caso **acqua fredda** sul materiale ancora caldo: ciò potrebbe causare fratture della ghisa.

## ES IES IMPORTANTE QUE SEPAS ESTO!

**Atención:** ¡La pátina tiene una función protectora importante! Por ello, no utilices **alimentos demasiado ácidos** en molde para pan, pues pueden afectar a la pátina. No dejes el molde para pan **vacíos en una zona de cocción**. Y nunca viertas **agua fría** sobre material caliente, pues el hierro fundido podría quebrarse.

# NOW LET'S GIVE YOUR CAST-IRON PAN A PROPER PATINA!

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Your cast-iron pan is pre-oiled (pre-seasoned). To get the most out of your pan, as well as to make it anti-stick and to protect it from rust, burning in is enormously important. Here's how you do it:

- Soak your cast-iron pan in hot water and mild detergent for 1 hour.
- Thoroughly remove grease and production residues with a soft sponge.
- Rinse thoroughly with hot water and wipe it dry.
- Dry in a closed grill or oven at low heat for 90 minutes.
- Carefully coat cast-iron pan with a thin coat of unrefined cooking oil.

**IMPORTANT:** Linseed, sunflower, canola oil or lard is well-suited for burning in. Make sure that you use fat with a low smoke point. Do not use cold-pressed oil (like olive oil) or dairy products for burning in – these might smoke and become bitter when burned.

- Allow the oil to soak in for 10 minutes and then remove the excess oil with a cotton cloth.

## ON THE GRILL:

Turn the grill on to the highest temperature (infrared ceramic burners on the smallest flame). Place your pan upside down (with the bottom facing up) on the grill.

## IN THE OVEN:

Place the cast-iron pan upside down (with the bottom facing up) on the oven grate. Place a baking pan below it to catch any oil that drips down. Turn on the oven with top and bottom heat to 250 °C.

- Burn-in your pan for 45 minutes.
- Turn off the grill or oven and let the pan cool completely.
- For an extra robust patina, repeat the steps from oiling to burning in and cooling off 1-2 times.

## CLEANING AND MAINTENANCE

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With the exception of its initial cleaning when burning in, you should **NEVER use detergent** when cleaning your cast-iron pan. You can simply remove any remaining food with a **wooden spoon or plastic scraper** and then rinse the cast-iron pan with **hot water**.

After cleaning, you should thoroughly dry your cast-iron pan and then rub it down with suitable oil (see above), allowing the protective patina to burn in again the next time it's heated.



**The leather hand protection must not be attached to the pan during frying. Please use only to carry the pan.**



**DON'T BE ORDINARY,  
BE WILD!**

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