



MUURIKKA™

MAINTENANCE INSTRUCTIONS FOR THE MUURIKKA PAN

PREPARATION FOR USE

Clean the new pan by washing it with mild detergent or hot water and heat the pan dry. After cleaning wipe the pan with oil or spread a thin and even layer of Muurikka Silava Frying Fat all over the surface of the pan. Do not let the inner bottom of the pan be covered by a thick layer of fat or grease as when the fat burns, it will turn into an uneven mass.

Heat up the pan on the gas burner, in the electric grill or on embers until the fat or grease darkens and dries at least in the middle of the pan. Whenever necessary, you can wash the pan and give it the grease treatment. You can repeat the greasing and heating until the pan turns black, but this is not necessary as the pan will turn darker and patinate while it is used.

CLEANING

Always clean the pan after use, as it is easier to clean it immediately after use. Pour a little water on the pan, boil it up and clean the pan with a spatula and paper towels. Wipe the pan dry and spread a thin layer of cooking oil or unsalted Muurikka Silava Frying Fat on the frying surface.

STORAGE

Before storing the pan, clean, dry and grease the pan heating it with Muurikka Silava Frying Fat (heating removes the moisture from the pan and the fat protects it against rust). Store the pan in a dry place.



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INSTRUCTIONS FOR STEEL WOKS AND PAELLA PANS

The material of pans is cold-rolled steel. As the pan is not rustproof and has no non-stick coating, it is important to follow carefully the instructions for use and maintenance. Proper handling improves the pan's frying qualities and protects it against rust.

INSTRUCTIONS FOR USE AND MAINTENANCE:

Remove the temporary rust protection by boiling up water in the pan. Wash the pan with water and mild dishwashing detergent. To prevent the pan from rusting, dry it immediately and do not leave it to dry outdoors. Heat up the pan immediately and spread the inside lightly with oil, fat or grease to protect the pan against rust and improve its frying qualities.

This treatment should be repeated whenever the protective layer of oil, fat or grease has been damaged or washed off. The speckled brown burnt surface formed on the inside of the pan protects the pan against rust and improves its frying qualities. It is normal for the inside of a pan to become speckled when the pan has been taken into use.

From then on, the pan should not be cleaned with detergents because detergents damage the protective layer of fat, oil or grease. Wash the pan with hot water or by boiling up water in the pan. If particles of food have stuck to the pan: Soak the pan and/or scrub with steel wool.

Store the pan wrapped in paper in a plastic bag in a dry and protected place. If the pan has become rusty: Scrub and wash the rust off and repeat the treatment with oil, fat or grease.

The pan has a one year guarantee. The guarantee concerns manufacturing and material defects. The guarantee does not include damage caused by the end user, rust or defects caused by lack of care or maintenance.