

SOLIDTEKNICS

INNOVATIVE SEAMLESS ONE-PIECE COOKWARE

Welcome to the **SOLIDTEKNICS** family!

We know you're dying to try out your new pan, but if you are new to wrought iron, there are a few things to know before you get started!

- Your pan will perform best if seasoned before use. Seasoning is simply the age old practice of creating a healthy, natural *forever-renewable* low-stick cooking surface. Seasoning will also help protect your iron pan from corrosion. Never throw away a pan again! Please follow the step-by-step seasoning and care instructions on our website (and be sure to watch the videos) here: www.solidteknics.com/ironcare
- Wrought iron pans are designed with a carefully calculated concave base to compensate for natural movement during heating (your pan will expand and mostly flatten out, to varying degrees depending on heat).
- **Induction!** All of our pans are induction-friendly, but please be aware that induction stovetops commonly have very small and concentrated heat zones (despite their marketing) leading to overheating in the middle, which in rare cases can result in permanent, irreversible warping. To avoid this, please be careful to match your pan size to the burner size, and preheat on *low* before turning up to medium. These pans are so conductive they'll rarely, if ever, need anything higher than medium heat. Excessive, ongoing heat matched with an empty pan is similarly a recipe for warping.
- Please review our multi-century warranty (for materials and manufacturing defects) at www.solidteknics.com/warranty

We are 100% committed to ensuring you love your **Solidteknics** cookware. If you have any concerns about your pan at all, or if you are struggling with seasoning, please contact us *first* via email (not social media post, please) at info@solidteknics.com and our wonderful team will be happy to guide you through.

Be sure to join our private, members-only *Solidteknics Cookware Lovers* Facebook group, where you'll find a friendly, helpful community of 6,000+ fellow **Solid** fans who love to chat and share inspirational ideas and recipes! <https://www.facebook.com/groups/solidteknicsusers>

Happy Cooking!