PAN / 11.02 INCHES / CROSS / STAUB

ACTION: FRYING PAN

KNURL: CROSS

RANGE: FRYING PANS

A black cast iron frying pan featuring a signature Buster + Punch handle with diamond-cut cross knurling for enhanced grip and control. Refined by hand and designed to match seamlessly with Buster + Punch kitchen detailing and collections. Available in steel and brass finishes. A Staub collaboration product.







SPECIFICATIONS

A hard wearing Staub cast iron frying pan in black, with enamel coating inside. It
features a solid metal handle with hanging loop and Buster + Punch's signature cross
knurling in steel or brass PVD finish.
The frying pan is heat-resistant up to 250°C and is suitable for oven use as well as
stovetop and induction hobs.
Length: 527 mm / 20.75" Height: 79 mm / 3.11" Width: ø 280 mm / ø 11.02"
Weight: 3.1 kg

INCLUDED

1 x FRYING PAN Ø 28 CM / Ø 11.02 inches / Staub /Black
1 x Staub Care & Use Booklet

FINISH & SKU NUMBERS

sku	finish	size
UKA-064238	black / brass	11.02 INCHES
UKA-044239	black / steel	11.02 INCHES

PLEASE NOTE

DISCLAIMER: DISCLAIMERS: Not suitable for use in a microwave oven. Your STAUB cast iron product including handles and lid knobs can get very hot! To avoid burns, always use with thermal insulated protection (e.g. oven gloves). Do not place your cookware on unprotected surfaces while it's still hot. We recommend using a trivet or potholder. Do not put plastic underneath your hot product as this could cause the plastic to melt. For induction cooktops, glass ceramic surfaces, or any other fragile surface, make sure you lift rather than slide your STAUB product to avoid damaging the cooking surface. Always let your STAUB product cool down before cleaning. Running cold water over a hot pot/pan can potentially cause cracks or breakage due to the sudden change in temperature. Knobs and handles may gradually loosen over time. Check from time to time and tighten if necessary.

CARE INSTRUCTIONS

After unwrapping, remove any labels that may be attached to your product. Rinse the item with warm water and let it air dry. Your product is now ready for use! Heat enamelled cast iron products slowly and never heat them up when empty. Always add a drop of cooking oil to prevent damage from overheating. We recommend that you brush the cooking area of your STAUB cast iron product at regular intervals with cooking oil and slowly heat it on the stove and remove excess oil with a kitchen paper. This forms a protective film that improves the non-stick properties. Clean the cocotte/pan with warm water, liquid dish soap and a soft sponge or brush. If food remains stuck in the pot/pan, it is advisable to soak it in warm water and dish soap, overnight if necessary. If still not completely clean, we recommend soaking

the pot/pan in boiling water with two or three spoons of baking soda for a few minutes. Wipe metal handles with damp cloth with no loose hairs, avoid using any chemicals. All finishes are prone to aging. Do not use oven cleaners, metal brushes, or scouring pads that can permanently damage the cookware. Dry thoroughly with a clean cloth and always make sure it is completely dry. We recommend using wooden or silicone kitchen tools with your cookware.