

BLACKLINE BLACKLINE

SwissSteel Cookware

GAS • ELECTRIC • INDUCTION

- ◇ Perfect To Use to Sear or Sauté
- ◇ Solid Carbon Steel Construction
- ◇ Weld-Mounted Cast Handle
- ◇ Designed to Withstand the Most Intense Heat
- ◇ Can Be Used In The Oven
- ◇ Pan Won't Develop Hot Spots



Spring USA[®]
The Evolution of Intelligent Design™

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Use & Care Manual



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Thank you for your purchase. Please read the following instructions prior to using your Blackline Pan.

Directions

Blackline SwissSteel frying pans are made of solid steel featuring a special surface treatment (corrosion protection), and are particularly sturdy and durable. Blackline pans heat quickly to very high temperatures, making them ideal for cooking foods that require searing (such as tuna, scallops, foie gras, steaks, hash brown potatoes or French fried food). Since the indestructible cast handles get hot, pot holders or gloves must be used. Blackline fry pans are suited for all cooking ranges, including induction. Be sure to read all directions prior to first use.

Before First Use

Fill the pan with water and boil for ten (10) minutes. When finished, pour out the water and clean the pan with a brush and dishwashing liquid. This process will remove the protective coating that prevented corrosion prior to first use. Dry the pan thoroughly and cover the inside of the pan with a light film of grease or oil. The protective coating is now replaced by the oil which will protect your pan from corrosion.

Frying

Preheat the empty pan on medium to high heat for two to three minutes. Your Blackline pan is not suited for cooking without grease. Therefore, always start by adding butter, oil or lard. As soon as the grease is hot, add the food and begin frying. If you have a ceramic cooking range, your frying pan bottom may warp outward when you preheat it. As soon as you add food, the warping disappears.

Cleaning

Clean your Blackline pan with a dry towel or with dry paper towels. Do not use detergents. If you find that you must wash the pan, rinse it well with very hot water. Place it on the stove for a short time until the bottom surface is dry, then immediately recoat the pan with a light coating of grease or oil. You must recoat the pan bottom every time you rinse the pan. Food containing acids may cause light stains. They will not, however, impair the service of the pan. Never soak your Blackline pans in water. Do not wash Blackline pans in the dishwasher or dish machine. Do not store pans in a humid area.

Warranty

Spring USA offers a lifetime warranty on your Blackline SwissSteel Cookware. This warranty does not include normal wear or damage caused by misuse of the product. Do not transfer your Blackline pan direct from cooking surface to the sink. Doing so will damage the pan and void the warranty.

Spring[®]USA

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