De Buyer 5610.32

de Buyer MINERAL B Carbon Steel Fry Pan (12.5-Inch) Instruction Manual

Model: 5610.32

1. Introduction

The de Buyer MINERAL B Carbon Steel Fry Pan is a high-quality cooking utensil designed for optimal performance in searing, sautéing, and reheating. Crafted from 99% iron and 1% carbon, it is a natural cooking material praised by chefs worldwide for its superior heat responsiveness compared to cast iron and better high-heat adaptation than stainless steel. This pan develops natural non-stick properties after proper seasoning.



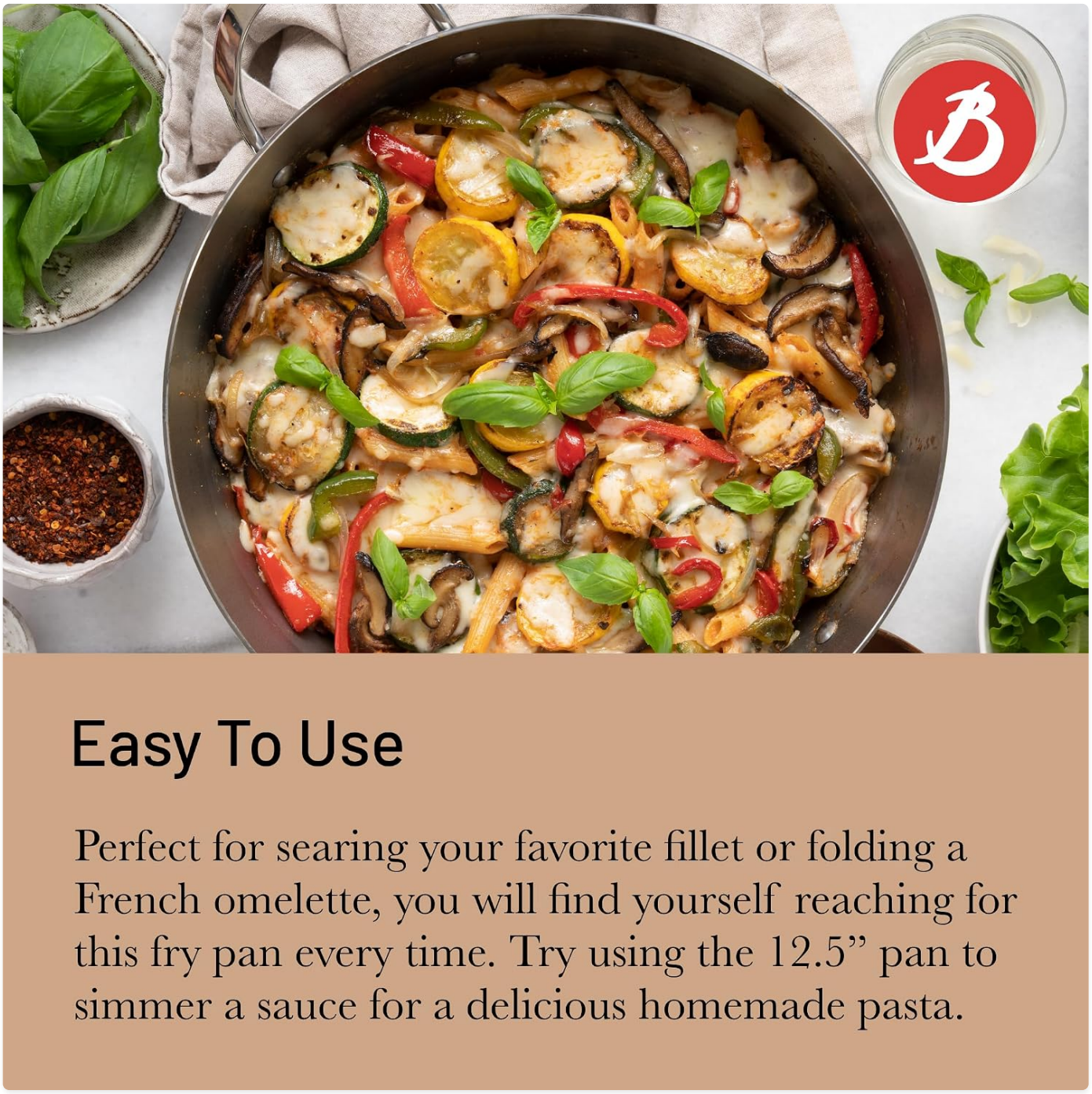
A top-down view of the de Buyer MINERAL B Carbon Steel Fry Pan, showcasing its classic design and steel handle.



The de Buyer MINERAL B Carbon Steel Fry Pan filled with sautéed vegetables and melted cheese, demonstrating its cooking capabilities.



Visual guide highlighting key features: oven safe (up to 400F for 10 min), seasoning required, and compatibility with gas, induction, and electric cooktops.



The de Buyer fry pan used for simmering sauce with pasta and vegetables, illustrating its versatility for various cooking tasks.

Key Features:

- **Material:** 99% Iron, 1% Carbon Steel.
- **Naturally Non-Stick:** Becomes non-stick after seasoning, without artificial coatings.
- **Versatile:** Ideal for searing, sautéing, and reheating.
- **Heat Compatibility:** Suitable for all cooking surfaces, including induction.
- **Oven Safe:** Up to 10 minutes at 400°F.
- **Handles:** Carbon steel handle and stainless steel helper handle.

2. Setup & Initial Seasoning

Before first use, it is crucial to properly clean and season your de Buyer MINERAL B Carbon Steel Fry Pan to ensure optimal performance and develop its natural non-stick properties.

Initial Cleaning:

1. Handwash the pan with hot water and a soft sponge to remove the protective beeswax coating.
2. Dry the pan thoroughly immediately after washing to prevent rust.

Seasoning Process:

1. Pour a thin layer of cooking oil (preferably with a high smoking point, such as grapeseed, canola, avocado, or vegetable oil) into the pan, covering the bottom and sides.
2. Gradually heat the pan on medium-high heat for approximately 10 minutes, or until the oil begins to smoke.
3. Allow the pan to cool down completely.
4. Drain any excess oil and wipe the pan dry with a paper towel.
5. Reheat the pan to medium-high for 2 minutes.
6. Repeat steps 1-5 several times to build up a robust seasoning layer. The pan will darken over time, indicating a well-seasoned surface.



A visual representation of the seasoning process, showing a perfectly cooked omelet in a well-seasoned carbon steel pan.



A graphic listing recommended oils for seasoning carbon steel: Grapeseed, Canola, Avocado, and Vegetable oil.

Official Product Video: How to Season

This video from de Buyer demonstrates the proper technique for seasoning a carbon steel pan, ensuring optimal non-stick performance.

3. Operating Instructions

Heat Management:

- Carbon steel heats up quickly and retains heat efficiently. Start with medium heat and adjust as needed.
- Avoid extremely high heat for extended periods, especially when the pan is empty, to prevent warping.
- Preheat the pan gradually before adding food to ensure even cooking and prevent sticking.

Cooking Surfaces:

The pan is compatible with all cooking surfaces, including gas, electric, and induction cooktops. It is also oven safe for

short periods (up to 10 minutes at 400°F) for finishing dishes.

Recommended Cooking:

- **Searing:** Excellent for achieving a perfect crust on meats and fish.
- **Sautéing:** Ideal for vegetables and other ingredients that benefit from high, even heat.
- **Eggs:** A well-seasoned pan will allow eggs to slide off easily.

Foods to Avoid:

Avoid cooking highly acidic foods (e.g., tomatoes, lemon juice, wine) in your carbon steel pan, especially when it is new or not fully seasoned. Acidic ingredients can strip the seasoning and lead to rust.

Official Product Video: How to Cook Salmon

This video demonstrates how to cook salmon using a seasoned steel pan, highlighting the pan's ability to achieve a good sear.

4. Maintenance

Cleaning After Use:

1. Allow the pan to cool slightly before cleaning.
2. Handwash only. Avoid harsh soaps or detergents, as they can strip the seasoning. Use hot water and a stiff brush or non-abrasive sponge to remove food residue.
3. For stubborn stuck-on food, deglaze the pan with hot water while it's still warm, scraping with a wooden or silicone spatula.
4. Dry the pan immediately and thoroughly after washing. You can place it on low heat on the stovetop for a minute to ensure all moisture evaporates.

Re-seasoning:

If your pan starts to stick or shows signs of rust, it may need re-seasoning. Follow the initial seasoning steps outlined in Section 2. Regular light re-seasoning after cleaning can help maintain the non-stick surface.

Storage:

Store the pan in a dry place. If stacking with other cookware, place a paper towel between pans to prevent moisture buildup and potential rust.

5. Troubleshooting

Food Sticking:

- Ensure the pan is properly preheated before adding food.
- Verify that the pan has a sufficient layer of seasoning. If not, re-season the pan.
- Use a small amount of cooking oil or fat when cooking.

Rust Formation:

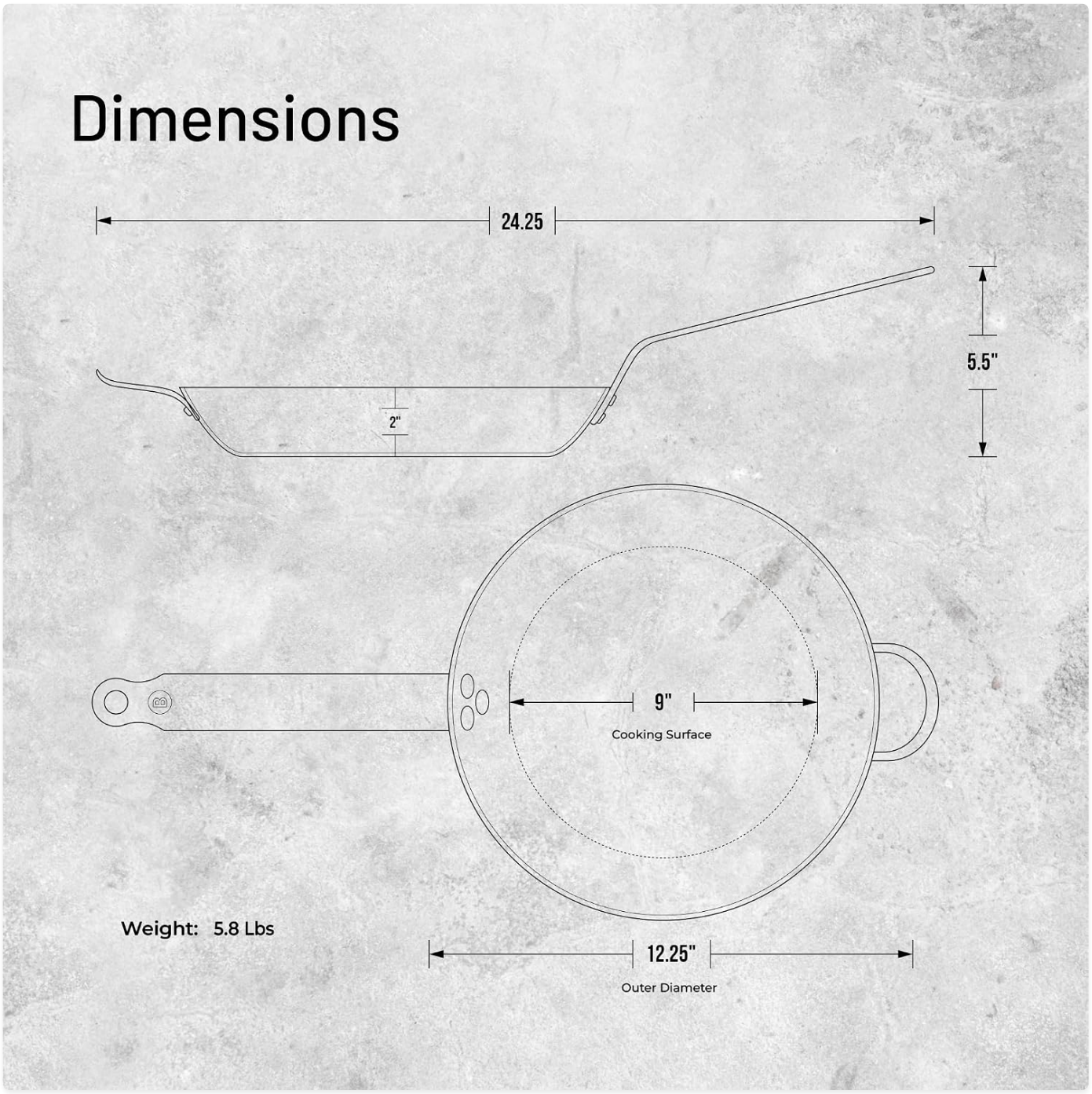
- Rust occurs when moisture is left on the pan. Always dry the pan immediately and thoroughly after washing.
- If rust appears, scrub it off with a steel wool pad or abrasive sponge, then wash, dry, and re-season the pan.

Warping:

- Carbon steel can warp if exposed to sudden temperature changes (thermal shock). Avoid plunging a hot pan into cold water.
- Heat the pan gradually and avoid using excessively high heat for prolonged periods, especially when empty.

6. Specifications

Brand	De Buyer
Model Name	MINERAL B Round Carbon Steel Fry Pan 12.5-Inch
Item Model Number	5610.32
Material	Carbon Steel
Color	Silver (will darken with seasoning)
Product Dimensions	4.2 x 12.6 x 1.7 inches
Item Weight	6.34 pounds (2.88 Kilograms)
Cooking Surface Diameter	9 inches
Outer Diameter	12.25 inches
Capacity	2.7 Liters
Maximum Temperature	400 Degrees Fahrenheit (for oven use up to 10 minutes)
Product Care Instructions	Hand Wash Only
Has Nonstick Coating	No (natural nonstick develops with seasoning)



A detailed diagram outlining the pan's dimensions, including outer diameter (12.25 inches), cooking surface (9 inches), and weight (5.8 lbs).

7. Warranty & Support

For specific warranty information and customer support, please refer to the documentation included with your product or visit the official De Buyer website. Ensure you retain your proof of purchase for any warranty claims.

Official Product Video: Mineral B Collection Overview

An overview video showcasing the de Buyer Mineral B Carbon Steel Collection, highlighting its features and benefits.

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