

## Mauviel 3612.24

# Mauviel M'Steel Carbon Steel Chef Pan 3612.24 User Manual

Model: 3612.24

## INTRODUCTION

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This manual provides essential instructions for the proper use and care of your Mauviel M'Steel Black Carbon Natural Nonstick Chef Pan. Crafted in France, this pan is designed for both professional and home use, offering excellent heat conduction and developing natural non-stick properties with proper seasoning and maintenance. Please read these instructions carefully before first use to ensure optimal performance and longevity of your cookware.

## PRODUCT FEATURES

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- **Origin:** Made in France, reflecting Mauviel's heritage as a leading cookware manufacturer.
- **Material:** Constructed from extra-thick black steel/carbon steel with durable iron handles, ensuring excellent heat conduction and rapid temperature increase.
- **Durability:** Commercial-grade construction provides durability, allowing for longer preheating and superior searing capabilities. Rivets are made of 18/10 stainless steel.
- **Natural Non-Stick:** Develops a natural non-stick surface and darkens over time with proper seasoning.
- **Protective Coating:** Features a beeswax coating to prevent rust and aid in the initial seasoning process.
- **Oven Safe:** Safe for oven use up to 680°F (360°C).
- **Dimensions:** 3.4-quart capacity, 9.4-inch (24cm) diameter, 3.7-inch height.



*Image: Diagram illustrating the material composition and construction of the Mauviel M'Steel pan, highlighting the steel carbon body, iron handles, and rivet details.*

## SETUP: INITIAL SEASONING

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Before using your Mauviel M'Steel pan for the first time, it is crucial to remove the protective beeswax coating and season the pan. This process creates the natural non-stick surface.

### Steps for Seasoning:

1. **Remove Beeswax:** Clean the pan thoroughly with very hot water to remove the beeswax coating. If any residue remains after drying, wipe your hot pan with a paper towel.
2. **First Seasoning:** Cover the bottom of the pan with a flavorless oil (e.g., vegetable oil, grapeseed oil).
3. **Heat:** Heat the pan with the oil for 5 minutes over medium heat.
4. **Cool and Clean:** Let the pan cool completely. Drain the oil and wipe the pan clean with paper towels. Do not use soap.
5. **Repeat:** Repeat steps 2-4 a second time. Your pan is now ready for use.

Over time, with continued use and proper care, the pan will darken and develop a robust natural non-stick layer.

## OPERATING INSTRUCTIONS

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### Heat Management:

- **Slow Heating:** Always heat your pan slowly. Due to its excellent conductivity, high heat settings are rarely necessary.
- **Recommended Heat Level:** Use cooktop controls at approximately 60% of their maximum capacity (e.g., level 6 out of 10).
- **Avoid Prolonged High Heat:** Do not use high heat for extended periods.
- **Never Leave Empty:** Do not leave an empty pan on a heated burner for an extended duration.
- **Oven Use:** The pan is oven safe up to 680°F (360°C).

### Compatible Cooktops:

This pan is suitable for use on electric coil, gas, smooth surface induction, and smooth surface non-induction stovetops.

### Recommended Uses:

Ideal for searing, browning, grilling, and sautéing a variety of foods.



*Image: The Mauviel M'Steel Chef Pan being used on a grill, cooking skewers.*



*Image: A close-up of a hand stirring food in the Mauviel M'Steel Chef Pan while it is on a grill.*

## MAINTENANCE AND CARE

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Proper care is essential to maintain the performance and longevity of your Mauviel M'Steel pan.

### Cleaning:

- **Hand Wash Only:** This pan is not dishwasher safe. Always hand wash immediately after use with hot water.
- **Drying:** Immediately wipe the pan dry with a paper towel after washing.
- **Preserving the Layer:** Do not remove the dark layer that gradually forms on the bottom of your pan. This is not dirt; it is the developed non-stick film.

### Storage:

- **Prevent Rust:** Before storing, lightly grease the pan with a little olive oil to prevent rust.
- **Dry Place:** Store in a dry place.

### Important Precautions:

- **Avoid Metal Utensils:** Do not use metal utensils on the cooking surface to prevent damage.
- **Harsh Cleaners:** The use of scouring pads, steel wool, abrasive cleansers, bleach, and/or oven cleaners is

not recommended as they can scratch or damage your cookware.

- **Warranty:** Misuse of your cookware may void its warranty.

## TROUBLESHOOTING

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### Rusting:

If your pan shows signs of rust, it indicates that the seasoning layer may have been compromised or the pan was not dried and oiled properly after washing. Carbon steel is susceptible to rust if left wet. To address this:

1. Gently scrub away any rust with a non-abrasive sponge or cloth.
2. Thoroughly dry the pan.
3. Re-season the pan following the initial seasoning steps outlined in this manual.
4. Ensure to always dry and lightly oil the pan after every wash.

### Seasoning Difficulties:

Achieving a perfect seasoning can take time and multiple applications. If your pan is not developing a non-stick surface as expected:

- Ensure all beeswax residue was removed initially.
- Verify you are using a suitable flavorless oil for seasoning.
- Repeat the seasoning process multiple times. Consistency is key to building a durable non-stick layer.
- Avoid cooking acidic foods (e.g., tomato sauces) in a newly seasoned pan, as acidity can strip the seasoning.

## SPECIFICATIONS

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<b>Brand</b>	Mauviel
<b>Model Name</b>	M'Steel
<b>Item Model Number</b>	3612.24
<b>Material</b>	Black Steel (pan), Iron (handle)
<b>Capacity</b>	3.4 Quarts
<b>Product Dimensions</b>	18.6 x 9.5 x 1.5 inches
<b>Item Weight</b>	3.85 pounds (1.75 Kilograms)
<b>Compatible Devices</b>	Electric Coil, Gas, Smooth Surface Induction, Smooth Surface Non Induction
<b>Product Care Instructions</b>	Hand Wash Only
<b>Maximum Temperature</b>	680°F (360°C)
<b>Oven Safe</b>	Yes
<b>Nonstick Coating</b>	Yes (Natural, developed through seasoning)
<b>Dishwasher Safe</b>	No
<b>Origin</b>	Made in France



*Image: A diagram illustrating the approximate dimensions of a Mauviel M'Steel pan, showing a 10-inch (26 cm) diameter.*

## OFFICIAL PRODUCT VIDEO

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*Video: "A family story" by MAUVIEL USA. This video provides insight into the heritage and craftsmanship behind Mauviel products.*

## WARRANTY AND SUPPORT

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Mauviel cookware is manufactured to high standards. Please note that misuse of your cookware, including but not limited to using metal utensils on the cooking surface or harsh cleaning agents, may void your warranty. For specific warranty details or further support, please refer to the official Mauviel website or contact their customer service directly.