

## VOGUE GG720

# Vogue GG720 Black Iron Paella Pan, 508 mm User Manual

This manual provides essential instructions for the safe and effective use, care, and maintenance of your Vogue GG720 Black Iron Paella Pan.

## 1. INTRODUCTION

The Vogue GG720 Black Iron Paella Pan is a durable and versatile cooking vessel designed for preparing paella, as well as for general sautéing and frying. Constructed from black iron, this pan absorbs heat slowly and retains it effectively, ensuring even heat distribution for consistent cooking results. Its 508 mm diameter makes it suitable for larger preparations.



Image 1: The Vogue GG720 Black Iron Paella Pan. This image displays the pan's wide, shallow design and its two sturdy handles.

## 2. SAFETY INFORMATION

Please read all safety instructions before using your paella pan to prevent injury or damage.

- **Hot Surfaces:** The pan and its handles will become extremely hot during use. Always use oven mitts or heat-resistant gloves when handling the pan.
- **Stability:** Ensure the pan is placed securely on a stable cooking surface or burner.

- **Children and Pets:** Keep children and pets away from the cooking area when the pan is in use.
- **Seasoning:** This black iron pan **must be seasoned before first use** to develop a natural non-stick surface and prevent rust. Failure to season properly may result in food sticking and rust formation.
- **Oven Use:** This pan is **not oven safe**. Do not place it in an oven.

### 3. SETUP: INITIAL PREPARATION AND SEASONING

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Proper initial preparation is crucial for the performance and longevity of your black iron paella pan.

#### 3.1 Initial Cleaning

1. Wash the pan thoroughly with warm water and a mild dish soap to remove any manufacturing residues.
2. Rinse the pan completely and dry it immediately with a clean cloth or paper towel. Ensure no water remains, as black iron can rust quickly.

#### 3.2 Seasoning Process

Seasoning creates a protective, non-stick layer on the pan's surface. This process should be performed before the first use and periodically thereafter.

1. Apply a very thin layer of high smoke point cooking oil (e.g., flaxseed oil, grapeseed oil, vegetable oil) to the entire interior and exterior surface of the pan, including the handles. Use a paper towel to wipe off any excess oil; the pan should appear dry, not greasy.
2. Place the pan on a stovetop burner over medium-high heat. Heat until the oil begins to smoke. This indicates the oil is polymerizing and forming the seasoned layer.
3. Allow the pan to cool completely.
4. Repeat steps 1-3 at least 3-4 times for optimal seasoning. The pan's surface will gradually darken and become smoother.



Image 2: A person holding the Vogue GG720 Paella Pan by its stainless steel handles, demonstrating its size and ease of

## 4. OPERATING INSTRUCTIONS

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Using your Vogue GG720 Paella Pan effectively will enhance your cooking experience.

### 4.1 Cooking with the Pan

- **Preheating:** Always preheat the pan gradually over medium heat before adding ingredients. This allows the black iron to heat evenly and prevents thermal shock.
- **Oil Usage:** Use a small amount of cooking oil or fat when cooking. The seasoned surface will provide natural non-stick properties.
- **Heat Distribution:** Black iron retains and distributes heat very well, making it ideal for dishes requiring consistent temperatures, such as paella.

### 4.2 Compatible Cooktops

The Vogue GG720 Paella Pan is compatible with the following heat sources:

- Gas stovetops
- Smooth surface induction cooktops

## 5. MAINTENANCE AND CARE

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Proper care ensures the longevity and performance of your black iron paella pan.

### 5.1 Cleaning After Use

- **Hand Wash Only:** This pan is **not dishwasher safe**. Wash by hand with warm water.
- **Avoid Harsh Detergents:** Minimize the use of soap, especially strong detergents, as they can strip away the seasoned layer. For stubborn food residue, use a stiff brush or a pan scraper.
- **Immediate Drying:** After washing, dry the pan immediately and thoroughly with a clean towel. Do not air dry, as this can lead to rust. You can also place it on low heat on the stovetop for a few minutes to ensure it is completely dry.

### 5.2 Re-seasoning and Storage

- **Re-seasoning:** If food begins to stick, or if you notice dull spots, repeat the seasoning process (Section 3.2).
- **Storage:** Store the pan in a dry place. If stacking with other cookware, place a paper towel between the pan and other items to prevent moisture buildup and scratches.



Image 3: A close-up view of the stainless steel handle of the paella pan, showing its sturdy construction and attachment points.

## 6. TROUBLESHOOTING

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Common issues and their solutions for your black iron paella pan.

- **Food Sticking:** This is typically a sign that the pan needs to be re-seasoned. Follow the seasoning instructions in Section 3.2. Ensure you are using enough cooking oil or fat.
- **Rust Spots:** If rust appears, scrub the rusted area with a steel wool pad or stiff brush until the rust is removed. Wash, dry thoroughly, and then immediately re-season the pan.
- **Uneven Heating:** Ensure your burner size matches the pan's base as closely as possible. Allow sufficient time for the pan to preheat evenly.

## 7. SPECIFICATIONS

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Detailed specifications for the Vogue GG720 Black Iron Paella Pan.

- **Brand:** VOGUE
- **Model Name:** GG720

- **Material:** Iron
- **Color:** Black
- **Diameter:** 508 mm (50.8 Centimeters)
- **Item Weight:** 7.79 pounds
- **Handle Material:** Stainless Steel
- **Compatible Devices:** Gas, Smooth Surface Induction
- **Special Feature:** Non Stick (after seasoning)
- **Product Care Instructions:** Hand Wash Only
- **Dishwasher Safe:** No
- **Oven Safe:** No
- **Recommended Uses:** Sauteing, frying, and paella

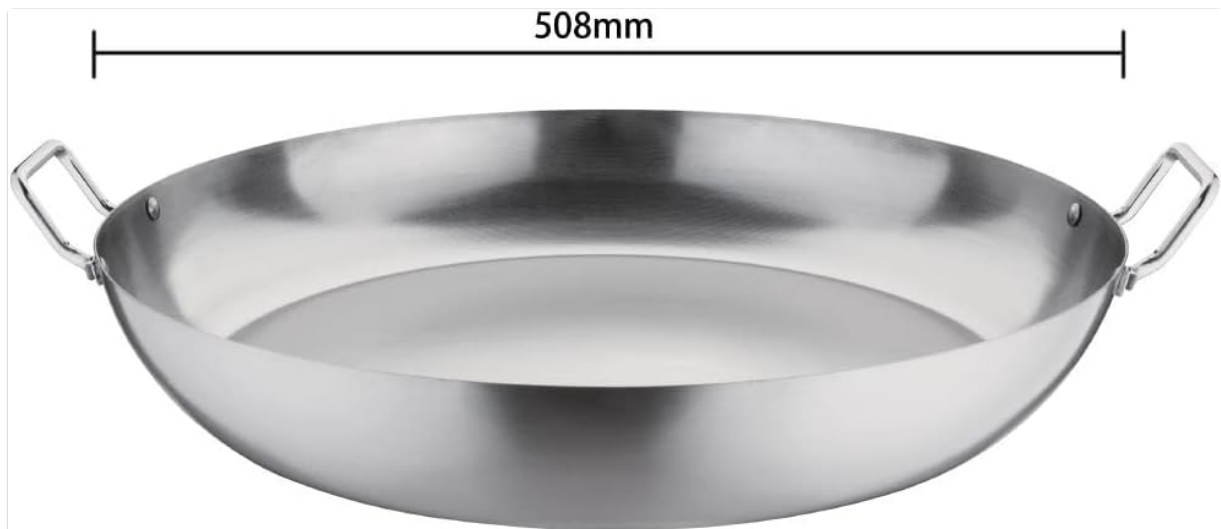


Image 4: The Vogue GG720 Paella Pan with a clear label indicating its 508 mm diameter.




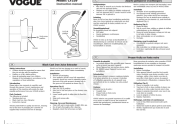

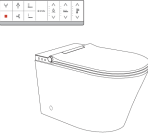


Image 5: A view of the bottom of the Vogue GG720 Paella Pan, showing its flat base suitable for various cooktops.

## 8. WARRANTY AND SUPPORT

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For warranty information or technical support regarding your Vogue GG720 Black Iron Paella Pan, please contact your retailer or the manufacturer, Vogue, directly. Please retain your proof of purchase for any warranty claims.

### Related Documents - GG720

 <p><b>VOGUE</b> Cast Iron Care &amp; Usage Instructions</p> <p>Includes images of various cast iron cookware items and a list of instructions in multiple languages.</p>	<p><a href="#">VOGUE Cast Iron Cookware: Care, Usage, and Maintenance Guide</a></p> <p>Learn how to properly season, use, clean, and maintain your VOGUE cast iron cookware for optimal performance and longevity. Covers models K417, M650, M653, M655, CC310, and more.</p>
 <p><b>VOGUE</b> CF339 Black Cast Iron Juice Extractor - Instruction Manual</p> <p>Includes a diagram of the juice extractor and detailed safety and operation instructions.</p>	<p><a href="#">Vogue CF339 Black Cast Iron Juice Extractor - Instruction Manual</a></p> <p>Official instruction manual for the Vogue CF339 Black Cast Iron Juice Extractor. Learn about safety, installation, operation, and maintenance for optimal performance.</p>
 <p><b>VOGUE</b> Cast Iron Care &amp; Usage Instructions</p> <p>Includes images of cast iron cookware and a list of instructions in multiple languages.</p>	<p><a href="#">Vogue Cast Iron Cookware Care and Usage Instructions</a></p> <p>Comprehensive guide for Vogue cast iron cookware (models K417, M650, M653, M655) covering seasoning, usage, cleaning, and maintenance for optimal performance and longevity.</p>
<p><b>VOGUE</b></p> <p>Smart Toilet Installation Manual 230168 &amp; 230169</p> 	<p><a href="#">VOGUE Smart Toilet Installation Manual (Models 230168 &amp; 230169)</a></p> <p>Comprehensive installation manual for the VOGUE Smart Toilet, models 230168 and 230169. Provides step-by-step instructions, parts list, tools required, safety precautions, and remote control installation guidance.</p>
<p><b>vogue</b> smartwatch</p> <p>ASTREA   manual</p> 	<p><a href="#">Vogue ASTREA Smartwatch User Manual</a></p> <p>Comprehensive user manual for the Vogue ASTREA smartwatch, detailing setup, features, functions, and important disclaimers. Learn how to connect, track activity, monitor health, and use various smart features.</p>
 <p>Includes diagrams of the towel dryer and detailed fitting and installation instructions.</p>	<p><a href="#">Vogue Electric Towel Dryer Fitting Instructions and Installation Guide</a></p> <p>Comprehensive fitting instructions and installation guide for Vogue electric towel dryers, covering setup, wiring, safety, and aftercare. Includes model specifications and contact information.</p>