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Browne Foodservice 573757

Browne Foodservice THERMALLOY Cast Iron Traditional Mini Round 9.5oz/280ml Instruction Manual

Model: 573757

Introduction

This manual provides essential information for the proper use and care of your Browne Foodservice THERMALLOY Cast Iron Traditional Mini Round pan. Designed for durability, performance, and reliability in the foodservice industry, this cast iron pan offers excellent heat retention and even heat distribution.



Image: The Browne Foodservice THERMALLOY Cast Iron Traditional Mini Round pan, showcasing its compact design and sturdy construction.

Key Features:

- **Pre-seasoned for immediate use:** The pan comes pre-seasoned, allowing for immediate cooking without initial

seasoning steps.

- **No Hot Spots:** Engineered for fast, even heat transfer, ensuring superior browning and consistent cooking results.
- **Versatile Heat Sources:** Suitable for use on gas, electric, ceramic, induction, and halogen heat sources, as well as grills and ovens.
- **Great Heat Retention:** Ideal for low-temperature cooking and keeping food warm for serving.
- **One-piece Design:** Constructed with a single-piece design for enhanced strength and durability.

Setup

Your Browne Foodservice THERMALLOY Cast Iron Mini Round pan is pre-seasoned and ready for use. However, it is recommended to perform a light wash before the first use.

1. **Initial Cleaning:** Wash the pan with warm water and a mild soap. Use a soft brush or sponge to gently clean the surface.
2. **Thorough Drying:** Immediately dry the pan completely with a lint-free cloth or paper towel. Do not air dry, as this can lead to rust.
3. **Light Re-seasoning (Optional but Recommended):** For optimal performance and to maintain the seasoning, apply a very thin layer of cooking oil (such as vegetable oil or flaxseed oil) to the entire surface of the pan. Wipe off any excess oil.
4. **Heat Treatment:** Place the oiled pan in an oven at 350°F (175°C) for one hour. Turn off the oven and let the pan cool completely inside the oven. This step helps to polymerize the oil, creating a durable, non-stick surface.

Operating Instructions

The THERMALLOY Cast Iron Mini Round pan is highly versatile and can be used for various cooking methods.

- **Preheating:** Always preheat your cast iron pan gradually over medium heat. Cast iron retains heat exceptionally well, so high heat is rarely necessary and can lead to scorching.
- **Cooking:** Use a small amount of cooking oil or fat when cooking to enhance the non-stick properties and flavor. The pan's excellent heat retention makes it ideal for searing, frying, baking, and slow cooking.
- **Oven Use:** The pan is oven safe up to 500°F (260°C), making it suitable for finishing dishes in the oven or for baking.
- **Serving:** Due to its heat retention, the pan can keep food warm for serving directly at the table. Always use heat protection for surfaces and hands.



Video: Demonstrates the use of mini cast iron round pans for cooking, highlighting their versatility for individual servings.

Maintenance and Care

Proper care is crucial for maintaining the performance and longevity of your cast iron pan.

- **Hand Wash Only:** This cast iron pan is NOT dishwasher safe. Always hand wash with warm water and a mild soap.
- **Dry Thoroughly:** After washing, immediately dry the pan completely to prevent rust. You can place it on low heat on a stovetop for a few minutes to ensure all moisture evaporates.
- **Avoid Sudden Temperature Changes:** Do not expose hot cast iron to cold water, as this can cause thermal shock and crack the pan. Allow it to cool down gradually.
- **Season Periodically:** To maintain and improve the pan's non-stick properties and protect it from rust, re-season it periodically. Apply a thin layer of cooking oil to the entire surface and heat it in an oven or on a stovetop until it smokes, then let it cool.

- **Storage:** Store your cast iron pan in a dry place. If stacking, place a paper towel between pans to prevent scratching and absorb any residual moisture.



Video: Shows a cast iron pan being handled, emphasizing its robust construction and the importance of proper care.

Troubleshooting

Most issues with cast iron cookware can be resolved with proper cleaning and re-seasoning.

- **Food Sticking:** If food begins to stick, the seasoning layer may be compromised. Clean the pan thoroughly and re-season it. Ensure adequate oil is used during cooking.
- **Rust:** Rust typically occurs if the pan is not dried immediately and thoroughly after washing, or if it's stored in a humid environment. To remove rust, scrub the affected area with steel wool or a stiff brush, then wash, dry, and re-season the pan.
- **Dull or Patchy Appearance:** This indicates a need for re-seasoning. Follow the re-seasoning steps in the Maintenance section.

If you encounter persistent issues not covered here, please contact Browne Foodservice customer support for assistance.

Specifications

Attribute	Detail
Brand	Browne Foodservice
Model Number	573757
Material	Cast Iron
Capacity	9.5 ounces / 280ml
Shape	Round
Product Dimensions	5.28 x 4.25 x 1.97 inches
Item Weight	1.15 pounds (0.52 Kilograms)
Oven Safe	Yes
Dishwasher Safe	No
Pre-seasoned	Yes

Warranty and Support

For specific warranty information or to inquire about product support, please refer to the official Browne Foodservice website or contact their customer service department directly. Keep your purchase receipt for any warranty claims. You can visit the Browne Foodservice store for more information:Browne Foodservice Store.

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