

[Manuals.plus](#) /

› [Bayou Classic](#) /

› Bayou Classic 7423 Pre-Seasoned Cast Iron Shrimp Pan User Manual

Bayou Classic 7423

Bayou Classic 7423 Pre-Seasoned Cast Iron Shrimp Pan User Manual

Model: 7423

INTRODUCTION

The Bayou Classic 7423 Pre-Seasoned Cast Iron Shrimp Pan is designed for cooking and serving up to 24 jumbo shrimp. Its robust cast iron construction allows for versatile use on grills, stoves, ovens, and even over campfires. The pan features deep wells to hold butter, sauces, or spices, enhancing the flavor of your meals. This manual provides essential information for the proper setup, operation, and maintenance of your shrimp pan.

SETUP AND INITIAL USE

Your Bayou Classic 7423 Shrimp Pan comes pre-seasoned, meaning it has been treated with a layer of cooking oil and baked to create a natural, easy-release finish. While pre-seasoned, additional seasoning can further improve its non-stick properties and durability.

Initial Preparation:

1. **Wash:** Before first use, wash the pan with warm water and a stiff brush. Avoid using soap, as it can strip the seasoning.
2. **Dry:** Thoroughly dry the pan immediately after washing to prevent rust. You can place it on low heat on a stovetop for a few minutes until completely dry.
3. **Season (Optional, but Recommended):** Apply a thin, even coat of cooking oil (such as vegetable oil, flaxseed oil, or shortening) to all surfaces of the pan. Place the pan upside down in an oven preheated to 375-400°F (190-200°C) for one hour. Turn off the oven and let the pan cool inside. Repeat this process a few times for optimal seasoning.



Figure 1: Top-down view of the Bayou Classic 7423 Cast Iron Shrimp Pan, highlighting its 9.5-inch diameter and the 24 individual wells designed for shrimp.

OPERATING INSTRUCTIONS

The Bayou Classic 7423 Shrimp Pan is designed for even heat distribution and retention, making it suitable for various cooking methods.

Cooking Shrimp:

1. **Pre-heat:** Slightly pre-heat the pan before placing shrimp. This ensures even cooking and prevents sticking.
2. **Placement:** Place individual jumbo shrimp into each of the 24 wells. The design allows shrimp to cook upright, preventing them from falling through grill grates.
3. **Flavoring:** Add butter, sauces, or spices into the deep wells around the shrimp. The pan's design allows the shrimp to infuse with these flavors as they cook.
4. **Cooking Surfaces:**
 - **Grill:** Place the pan directly on grill grates over medium heat.
 - **Stovetop:** Use on gas or electric stovetops over medium heat.
 - **Oven:** Safe for oven use at temperatures up to 500°F (260°C).
 - **Campfire:** Can be used over an open campfire, ensuring stable placement.

5. **Monitoring:** Cook until shrimp are pink and opaque. Cooking times will vary based on heat source and shrimp size.



Figure 2: The Bayou Classic 7423 Cast Iron Shrimp Pan with cooked jumbo shrimp, seasoned with herbs and butter, demonstrating its use as a serving dish.

Serving:

The pan is designed to be a versatile serving dish for both hot and cold shrimp preparations.

CARE AND MAINTENANCE

Proper care ensures the longevity and performance of your cast iron shrimp pan.

Cleaning:

1. **Cool Down:** Allow the pan to cool completely before cleaning.
2. **Hand Wash Only:** The pan is **not dishwasher safe**. Hand wash with warm water.
3. **Avoid Soap:** For routine cleaning, avoid using harsh soaps or detergents, as they can remove the pan's seasoning. Use a stiff brush or scraper to remove food residue.
4. **Stubborn Residue:** For stuck-on food, simmer a small amount of water in the pan for a few minutes, then scrape with a non-metal spatula.
5. **Dry Immediately:** After washing, thoroughly dry the pan to prevent rust. You can place it on low heat on a stovetop for a few minutes until completely dry.
6. **Re-season:** After drying, apply a very thin layer of cooking oil to the entire surface of the pan. This helps maintain the seasoning and prevents rust.

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.

TROUBLESHOOTING

- **Food Sticking:** If food consistently sticks, the pan may need re-seasoning. Follow the seasoning steps in the "Setup and Initial Use" section. Ensure the pan is adequately pre-heated before adding food.
- **Rust:** If rust appears, scrub the rusted area with steel wool or a stiff brush until the rust is removed. Wash, dry, and immediately re-season the pan.
- **Uneven Cooking:** Ensure your heat source is evenly distributed across the bottom of the pan. Pre-heating the pan thoroughly can also help achieve more consistent cooking results.

SPECIFICATIONS

Feature	Detail
Model Number	7423
Brand	Bayou Classic
Material	Cast Iron
Color	Black
Capacity	24 jumbo shrimp
Dimensions	12 x 9.5 x 1.5 inches
Item Weight	5.74 pounds
Dishwasher Safe	No
UPC	050904074232

PRODUCT VIDEOS

Bayou Classic Cast Iron Overview

Your browser does not support the video tag.

This video provides a general overview of Bayou Classic cast iron products, showcasing their quality and versatility. While not specific to the shrimp pan, it highlights the brand's commitment to durable cast iron cookware.

WARRANTY AND SUPPORT

For warranty information or product support, please refer to the manufacturer's official website or contact Bayou Classic customer service directly. Keep your purchase receipt for any warranty claims. Visit the [Bayou Classic Store](#) for more products and information.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

<https://manuals.plus/asin/B0C3DJL9BH>

More documents and user manuals: <https://manuals.plus/>