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Ocina Set

Ocina Cast Iron Poffertjes Pan Combo Pack - 19 Poffertjes

Model: Set

INTRODUCTION

Thank you for choosing the Ocina Cast Iron Poffertjes Pan Combo Pack. This manual provides essential information for the safe and effective use, care, and maintenance of your new poffertjes pan. Please read these instructions thoroughly before first use and retain them for future reference.

PRODUCT OVERVIEW & PACKAGE CONTENTS

The Ocina Cast Iron Poffertjes Pan Combo Pack is designed to help you create delicious, perfectly round poffertjes at home. The cast iron construction ensures even heat distribution and durability. This kit includes all necessary accessories to get you started.

Package Contents:

- 1x Cast Iron Poffertjes Pan (19 molds)
- 2x Silicone Handles
- 1x Dispenser Bottle
- 1x Greasing Brush
- 6x Poffertjes Forks
- 1x Recipe Book

fount



POFFERTJES PFANNENSET

Die leckersten Poffertjes-Rezepte
im Handumdrehen. Für jeden
Anlass, für jeden

- ✓ **BPA-vrij**
Erstellen Sie Ihre eigene natürliche
Antihafbeschichtung ohne BPA
- ✓ **19 poffertjes**
Bereiten Sie problemlos bis
zu 19 Poffertjes
- ✓ **Komplett-set**
Alles, was Sie zum sofortigen
Backen brauchen

O C I N A

This image displays the complete Ocina Poffertjes Pan Combo Pack, including the cast iron pan, a recipe book, a dispenser bottle, a greasing brush, six poffertjes forks, and two silicone handles. Several golden-brown poffertjes are shown alongside a small bowl of honey, illustrating the delicious results.

BEFORE FIRST USE & SETUP

1. Initial Cleaning:

Before using your new poffertjes pan, wash it thoroughly with warm water and a mild soap. Rinse completely and dry immediately with a clean cloth to prevent rust. Cast iron is not dishwasher safe.

2. Seasoning the Pan:

Cast iron pans require seasoning to create a natural non-stick surface and protect against rust. While your pan may come pre-seasoned, an initial seasoning is recommended for optimal performance:

1. Apply a thin, even layer of high smoke point cooking oil (e.g., vegetable oil, flaxseed oil, grapeseed oil) to all surfaces of the pan, inside and out.
2. Wipe off any excess oil with a paper towel so the pan looks dry, not greasy.

3. Place the pan upside down in a preheated oven at 180-200°C (350-400°F) for one hour. Place aluminum foil on the bottom rack to catch any drips.
4. Turn off the oven and let the pan cool completely inside the oven.

Repeat this process 2-3 times for best results. The pan will darken with each seasoning.

3. Attaching Silicone Handles:

Slide the provided silicone handles onto the integrated cast iron handles of the pan. These will provide a heat-resistant grip during cooking.



The advertisement features a white background with a yellow-to-white gradient at the bottom. At the top center is the 'fount' logo in a green circle. On the right is a black silicone brush with a long handle. On the left is a white plastic dosing bottle with a nozzle and a handle. The text is in bold, sans-serif fonts, with yellow and black colors used for emphasis.

**IM HANDUMDREHEN
AUGEHEIZT**

Mit dem Fettpinsel auftragen und backen!

Poffertjes zuzubereiten war noch nie einfacher

**PRAKTISCHE
DOSIERFLASCHE**

Füllen Sie die Pfanne mit der **Dosierflasche** im Handumdrehen mit Teig

O C I N A

The cast iron poffertjes pan is shown with its integrated handles fitted with the included orange silicone grips. These grips provide heat protection and a comfortable hold during use.

OPERATING INSTRUCTIONS

Follow these steps to prepare delicious poffertjes:

1. **Prepare Batter:** Use your favorite poffertjes recipe from the included recipe book or another source. Ensure

the batter is smooth and pourable. Fill the dispenser bottle with the batter.

2. **Preheat Pan:** Place the poffertjes pan on your stovetop over medium heat. Allow it to preheat for 5-10 minutes. Cast iron heats slowly and retains heat well, so avoid high heat which can lead to burning.
3. **Grease Molds:** Using the greasing brush, apply a thin layer of butter or vegetable oil to each of the 19 molds. Ensure even coverage.
4. **Pour Batter:** Using the dispenser bottle, carefully fill each mold with batter. Do not overfill; the molds should be about two-thirds full to allow for rising.



EIN PARTY FÜR ALLE

Machen Sie das **gemeinsame Backen** von Poffertjes zu einer **Party!**

This image shows the poffertjes pan placed on a stovetop burner. A hand is using the white dispenser bottle to carefully pour poffertjes batter into the individual molds of the heated pan, demonstrating the initial step of cooking.

5. **Cook First Side:** Cook for 1-2 minutes, or until small bubbles appear on the surface of the poffertjes and the edges look set.
6. **Turn Poffertjes:** Using the poffertjes forks, carefully turn each poffertje to cook the other side. They should be golden brown.

KREATIVES BACKEN

Lassen Sie Ihrer Kreativität freien Lauf und bereiten Sie die leckersten Poffertjes für zu Hause, für eine Party oder zum Mitnehmen für unterwegs zu

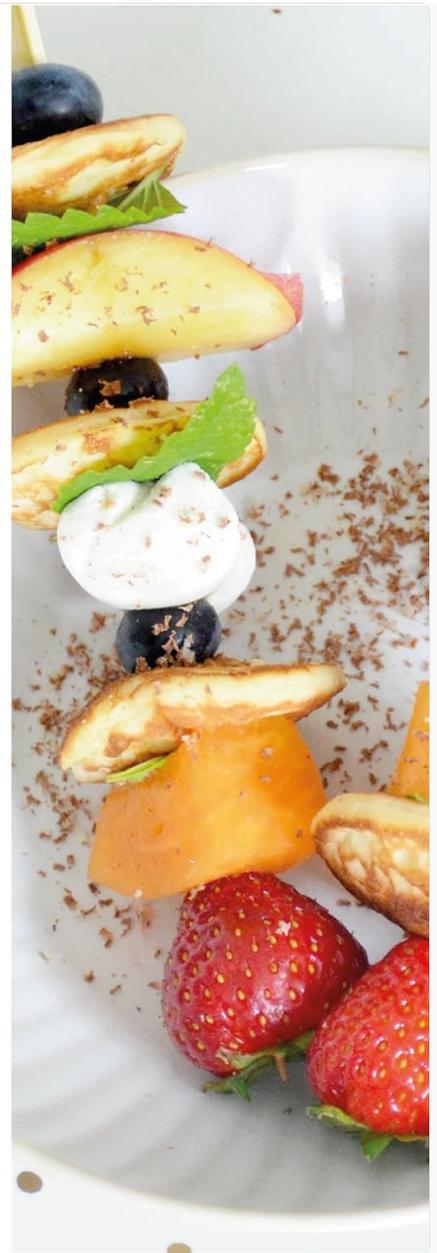


Für Jung und Alt
Etwas für jeden



Festliches Backen
Seien Sie kreativ und lassen Sie sich die besten Kreationen für eine Party einfallen

O C I N A



A close-up view of the poelepan during cooking. A small fork is used to turn a poffertje, revealing its perfectly golden-brown cooked side, while other poffertjes are still cooking in their molds.

- 7. Finish Cooking:** Cook for another 1-2 minutes until both sides are golden brown and the poffertjes are cooked through.
- 8. Serve:** Remove the cooked poffertjes from the pan. Serve immediately with powdered sugar, butter, or your preferred toppings.

GENAU WIE AM POFFERTJES-STAND

Bringen Sie mit dem **Fount Poffertjespan** das Gefühl und den köstlichen Duft eines Poffertjes-Standes in Ihr



This image presents a bowl overflowing with freshly prepared poffertjes. They are uniformly golden-brown and appear light and fluffy, indicating successful cooking.

CARE AND MAINTENANCE

Cleaning After Use:

1. Allow the pan to cool completely before cleaning.
2. Wash by hand with warm water and a stiff brush or scraper. Avoid using harsh soaps or abrasive scrubbers, as these can strip the seasoning.
3. For stubborn food residue, gently scrub with a small amount of mild soap and water, then rinse thoroughly.
4. Immediately dry the pan completely with a lint-free cloth or paper towel. You can also place it on low heat on the stovetop for a few minutes to ensure all moisture evaporates.

Re-seasoning:

If your pan starts to stick or shows signs of rust, it may need to be re-seasoned. Follow the seasoning steps outlined in the "Before First Use & Setup" section.

Storage:

Store your clean, dry, and seasoned cast iron pan in a dry place. If stacking with other cookware, place a paper towel or cloth between the pan and other items to prevent scratches and absorb any residual moisture.

TROUBLESHOOTING

- **Poffertjes sticking:** Ensure the pan is properly seasoned and adequately greased before each batch. Make sure the pan is sufficiently preheated.
- **Uneven cooking:** Verify that your stovetop burner provides even heat. Cast iron takes time to heat evenly; allow sufficient preheating time. Adjust heat as needed.
- **Poffertjes are flat:** This usually indicates the batter is too thin or the leavening agent (e.g., yeast, baking powder) is not active. Refer to your recipe.
- **Pan rusting:** Rust occurs when cast iron is exposed to moisture. Ensure the pan is thoroughly dried immediately after washing and stored in a dry environment. Re-season the pan if rust appears.

SPECIFICATIONS

Feature	Specification
Brand	Ocina
Model Number	Set
Color	Black
Material	Cast Iron
Product Dimensions (L x W x H)	28 x 24 x 2 cm
Number of Molds	19
Compatible Cooktops	Electric coil, Gas, Smooth induction surface
Maximum Temperature	300 Degrees Celsius
Oven Safe	No
Non-stick Coating	No (relies on seasoning)
Dishwasher Safe	No



This diagram visually confirms the pan's compatibility with multiple heat sources: oven, standard stove, ceramic, electric, and induction cooktops. It also features an inset showing the silicone handles, emphasizing their role in preventing burns.

WARRANTY AND SUPPORT

For any questions, concerns, or support regarding your Ocina Cast Iron Poffertjes Pan Combo Pack, please refer to the contact information provided with your purchase or visit the manufacturer's official website. Please retain your proof of purchase for warranty claims.



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