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› [Ocina](#) /

› [Ocina Cast Iron Poffertjes Pan Instruction Manual - Model Los](#)

## Ocina Los

# Ocina Cast Iron Poffertjes Pan Instruction Manual - Model Los

## INTRODUCTION

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

This cast iron pan is designed to make 19 delicious mini pancakes (poffertjes) simultaneously. It is suitable for various cooktops and comes with heat-resistant silicone handles for comfortable handling.

## PRODUCT COMPONENTS

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- Ocina Cast Iron Poffertjes Pan (19 molds)
- 2 Heat-Resistant Silicone Handles
- Recipe Book
- Basting Brush
- Dosing Bottle
- Poffertjes Forks (set of 6)

# foumt

Entdecken Sie ein **gutes Leben** mit unseren



SCHÖNHEIT

FINEZA



TIERE

UMEA



ELEKTRO

TEECO



KOCHEN

OCINA



GARTEN

MARDIN

Image: The Ocina Cast Iron Poffertjes Pan displayed with its complete set of accessories, including the heat-resistant silicone handles, recipe book, basting brush, dosing bottle, and poffertjes forks.

## SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all components from the packaging. Inspect the pan for any damage.
2. **Initial Cleaning:** Wash the pan thoroughly with warm water and a mild soap. Use a soft brush or sponge. Rinse completely and dry immediately with a lint-free cloth.
3. **Seasoning (Important for Cast Iron):**
  - 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.
  - Wipe off any excess oil with a paper towel until the pan appears dry.
  - Place the pan upside down in a preheated oven at 180-200°C (350-400°F) for one hour. Place aluminum foil or a baking sheet on the rack below to catch any drips.
  - Turn off the oven and let the pan cool completely inside the oven.

- Repeat this seasoning process 2-3 times for best results. This creates a natural non-stick surface and protects against rust.

4. **Handle Attachment:** Slide the heat-resistant silicone handles onto the pan's cast iron handles. These provide a comfortable and safe grip during cooking.

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# VERSCHIEDEN KOCHMETHODEN

## Multifunktionaler Einsatz

Diese Poffertjes-Pfanne kann im Backofen, auf dem Gasherd, Keramik-, Elektro- oder Induktionsherd verwendet

- ✓ Ofen
- ✓ Herd
- ✓ Keramik
- ✓ Elektrisch
- ✓ Induktion



## Inklusive Griffe

Vermeiden Sie Verbrennungen mit den mitgelieferten Silikongriffen

O C I N A

Image: The Ocina Poffertjes Pan with the bright orange heat-resistant silicone handles securely attached to the cast iron handles, ready for use.

## OPERATING INSTRUCTIONS

### Preparing Poffertjes

1. **Prepare Batter:** Use your preferred poffertjes recipe. The included recipe book offers several options.
2. **Heat Pan:** Place the poffertjes pan on your stove burner. It is suitable for gas, electric, and induction cooktops. Heat the pan over medium heat until it is sufficiently warm.
3. **Grease Molds:** Using the basting brush, lightly grease each of the 19 molds with butter or vegetable oil.

4. **Pour Batter:** Carefully pour the poffertjes batter into each mold, filling it about two-thirds full. The dosing bottle can help with precision.
5. **Cook First Side:** Allow the poffertjes to cook until small bubbles appear on the surface and the edges begin to set.
6. **Flip Poffertjes:** Using the poffertjes forks or a small skewer, gently flip each poffertje to cook the other side until golden brown.
7. **Serve:** Remove the cooked poffertjes and serve immediately with your favorite toppings.

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# IM HANDUMDREHEN AUFGEHEIZT



Machen Sie die leckersten Poffertjes selbst mit der Poffertjes-Pfanne von Foumt

Pfannkuchen zuzubereiten  
war noch nie einfacher



Image: The Ocina Poffertjes Pan actively cooking poffertjes on a stovetop, demonstrating the pan in use with batter in the molds.



## EINE PARTY FÜR ALLE

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

Image: A close-up view of poffertjes being flipped in the pan using a small fork, showing the golden-brown underside and the cooking process.

### MAINTENANCE AND CARE

- **Cleaning:** Always hand wash your cast iron pan. Do not use a dishwasher, as this can strip the seasoning and lead to rust.
- **Drying:** After washing, immediately dry the pan thoroughly with a towel or by placing it on low heat on the stove for a few minutes to evaporate all moisture.
- **Re-seasoning:** After each cleaning, or periodically, apply a very thin layer of cooking oil to the pan's surface to maintain its seasoning and prevent 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 scratches and absorb any residual moisture.
- **Avoid Harsh Cleaners:** Do not use abrasive scrubbers or harsh detergents, as these can damage the pan's seasoning.

## TROUBLESHOOTING

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- **Poffertjes Sticking:**

- Ensure the pan is properly seasoned. If not, repeat the seasoning process.
- Make sure the pan is adequately heated before adding batter.
- Apply a sufficient amount of butter or oil to each mold before pouring batter.

- **Rust Spots:**

- Rust indicates a lack of seasoning or improper drying.
- Scrub off the rust with a steel wool pad or stiff brush.
- Wash, dry, and immediately re-season the pan thoroughly.

- **Uneven Cooking:**

- Ensure your stove burner provides even heat distribution.
- Preheat the pan slowly and thoroughly to allow the cast iron to heat evenly.

## SPECIFICATIONS

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<b>Brand</b>	Ocina
<b>Model Number</b>	Los
<b>Material</b>	Cast Iron
<b>Color</b>	Black
<b>Product Dimensions (L x W x H)</b>	28 x 24 x 2 cm
<b>Number of Molds</b>	19
<b>Compatible Cooktops</b>	Gas, Electric, Induction
<b>Oven Safe</b>	No
<b>Care Instructions</b>	Hand wash only
<b>Included Components</b>	2 Silicone Handles, Recipe Book, Basting Brush, Dosing Bottle, Poffertjes Forks (set of 6)
<b>Specific Uses</b>	Aebleskiver, Crepe, Pancake, Poffertjes

