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Ocina Set

Ocina Poffertjes Pan Combo Pack Instruction Manual

Model: Set

INTRODUCTION

Thank you for choosing the Ocina Poffertjes Pan Combo Pack. This cast iron pan is designed to help you easily create delicious, traditional Dutch mini-pancakes (poffertjes) at home. This comprehensive kit includes everything you need to get started, allowing you to prepare up to 30 poffertjes simultaneously.

This manual provides detailed instructions for the proper setup, operation, and maintenance of your new poffertjes pan to ensure optimal performance and longevity.

PRODUCT COMPONENTS

Your Ocina Poffertjes Pan Combo Pack includes the following items:

- **Cast Iron Poffertjes Pan:** A durable pan with 30 molds for making mini-pancakes.
- **Heat-Resistant Handles:** Two silicone handles for safe handling of the hot pan.
- **Dispenser Bottle:** For precise pouring of batter into the molds.
- **Greasing Brush:** To easily apply butter or oil to the pan surface.
- **6 Poffertjes Forks:** Small forks designed for flipping and serving poffertjes.
- **Recipe Book:** A collection of poffertjes recipes to inspire your culinary creations.



Image: The complete Ocina Poffertjes Pan Combo Pack, showing the cast iron pan, silicone handles, dispenser bottle, greasing brush, poffertjes forks, and recipe book.

MET ACCESSOIRES



Handvat: siliconen grip om makkelijk de pan te pakken als het heet is



Kwastje: om boter of olie te verspreiden



Vorkjes: 6 vorkjes om de poffertjes makkelijk om te draaien en te eten



Doseerfles: om makkelijk te schenken in de poffertjespan



Receptenboek: met de lekkerste poffertjesrecepten

Image: A close-up view of the accessories included with the Ocina Poffertjes Pan: silicone handles, greasing brush, six poffertjes forks, a dispenser bottle, and the recipe book.

SETUP AND FIRST USE

Before using your cast iron poffertjes pan for the first time, it is important to prepare it properly.

1. **Wash the Pan:** Wash the pan thoroughly with warm water and a mild soap. Rinse completely and dry immediately with a clean cloth to prevent rust.
2. **Seasoning (Initial):** Cast iron pans benefit from seasoning to create a natural non-stick surface and prevent rust.
 - Apply a very thin, even layer of high smoke point cooking oil (like vegetable oil or flaxseed oil) to all surfaces of the pan, inside and out.
 - Wipe off any excess oil with a paper towel until the pan looks 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 process 2-3 times for best results.

3. **Prepare Accessories:** Wash the dispenser bottle, greasing brush, and poffertjes forks with warm soapy water before first use.

OPERATING INSTRUCTIONS

Follow these steps to make delicious poffertjes with your Ocina pan.



DIVERSE KOOKMETHODES

Multifunctioneel gebruik
Deze poffertjes pan kan gebruikt worden in de oven, op het gasfornuis, keramisch, elektrisch of met inductie

- ✓ oven
- ✓ gasfornuis
- ✓ keramisch
- ✓ elektrisch
- ✓ inductie



Inclusief handvaten
Voorkom brandwonden met bijgeleverde siliconen handvaten

O C I N A

Image: The Ocina Poffertjes Pan is compatible with multiple cooking methods, including electric, gas, ceramic, and induction cooktops, as well as ovens.

1. **Prepare Batter:** Use your favorite poffertjes recipe from the included recipe book or another source. Ensure the batter is smooth and pourable.
2. **Fill Dispenser Bottle:** Pour the prepared poffertjes batter into the dispenser bottle for easy and precise pouring.
3. **Heat the Pan:** Place the cast iron poffertjes pan on your stovetop (suitable for electric, gas, ceramic, and induction).

Heat the pan over medium heat until it is sufficiently warm.

fount

BINNEN NO TIME OPGEWARMD



Insmeren met de invetkwast
en bakken maar!



Poffertjes maken was nog
nooit zo makkelijk.



HANDIGE DOSEERFLES

Vul de pan met beslag binnen
no-time met de **doseerfles**

O C I N A

Image: The greasing brush and dispenser bottle, essential tools for preparing the pan and pouring batter.

4. **Grease the Molds:** Using the greasing brush, apply a thin layer of butter or vegetable oil to each of the 30 molds in the pan. This helps prevent sticking and ensures a golden crust.
5. **Pour Batter:** Carefully squeeze the dispenser bottle to fill each mold with poffertjes batter. Fill them almost to the brim.
6. **Cook and Flip:** Cook the poffertjes until small bubbles appear on the surface and the edges begin to set. Using the poffertjes forks, gently flip each poffertje to cook the other side until golden brown and cooked through.



Maak oneindig veel variaties,
zowel zoet als hartig

MET EEN RECEPTEN BOEK!

Inspiratie nodig voor iets
nieuws? Je vindt het in
ons speciale **poffertjes
recepten boek!**

Receptenboek
Poffertjespan



Image: Poffertjes cooking in the cast iron pan, demonstrating the round shape and golden-brown finish. Also shows a serving suggestion with apple slices.

7. **Serve:** Once cooked, remove the poffertjes from the pan. Serve immediately with traditional toppings like powdered sugar and butter, or explore other sweet and savory variations.

CARE AND MAINTENANCE

Proper care is essential for maintaining your cast iron poffertjes pan and ensuring its longevity.

- **Cleaning:**

- Allow the pan to cool completely before cleaning.
- **Hand Wash Only:** Wash the pan by hand with warm water. Avoid using harsh soaps or abrasive scrubbers, as these can strip the seasoning.
- For stubborn food residue, use a stiff brush or a pan scraper.
- **Do NOT use a dishwasher.** Dishwashers will remove the seasoning and cause the pan to rust.

- **Drying:** Immediately after washing, thoroughly dry the pan with a clean towel. You can also place it on low heat on

the stovetop for a few minutes to ensure all moisture evaporates. This prevents rust.

- **Re-seasoning:** After each wash, or periodically, apply a very thin layer of cooking oil to the pan's surface. Heat it gently on the stovetop until it just begins to smoke, then turn off the heat and let it cool. This maintains the pan's seasoning.
- **Storage:** Store the 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.
- **Accessory Care:** The dispenser bottle, greasing brush, and poffertjes forks can be washed with warm soapy water. Ensure they are dry before storing.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Poffertjes stick to the pan.	Insufficient seasoning or not enough oil/butter.	Ensure the pan is well-seasoned. Apply a generous amount of butter or oil to each mold before pouring batter. Ensure the pan is adequately heated.
Pan is rusting.	Pan was not dried thoroughly after washing or seasoning is compromised.	Immediately dry the pan after washing. If rust appears, scrub it off with steel wool, wash, dry, and re-season the pan.
Poffertjes are not cooking evenly.	Uneven heat distribution on the stovetop.	Ensure the pan is centered over the heat source. Adjust heat as needed. Allow the pan to preheat thoroughly before adding batter.
Poffertjes are flat or not fluffy.	Batter consistency or pan temperature.	Check your recipe for batter consistency. Ensure the pan is hot enough to cook quickly but not burn. Do not overfill the molds.

SPECIFICATIONS

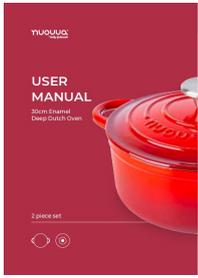
- **Product Dimensions (L x W x H):** 28 x 24 x 2 cm
- **Material:** Cast Iron
- **Color:** Black
- **Number of Molds:** 30
- **Compatibility:** Electric, Gas, Ceramic, Induction Cooktops, Oven Safe
- **Care Instructions:** Hand wash only, Not dishwasher safe
- **Model Number:** Set
- **ASIN:** B0CDHFB89C

WARRANTY AND SUPPORT

For information regarding warranty coverage or product support, please refer to the documentation provided with your purchase or contact Ocina customer service directly. Contact details are typically available on the product packaging or the official Ocina website.

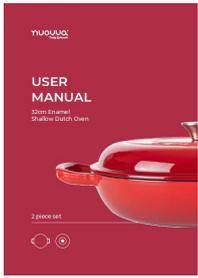
Note: Specific warranty terms may vary by region and retailer. Please retain your proof of purchase for any warranty claims.

ADDITIONAL RESOURCES



[Nuovva 30cm Enamel Deep Dutch Oven User Manual | Care & Baking Guide](#)

Comprehensive user manual for the Nuovva 30cm Enamel Deep Dutch Oven. Learn about usage, care, cleaning, safety tips, and product features for optimal baking and cooking.



[Nuovva 32cm Enamel Shallow Dutch Oven User Manual - Care, Safety & Usage Guide](#)

Comprehensive user manual for the Nuovva 32cm Enamel Shallow Dutch Oven. Learn about product features, compatibility, safe usage, cleaning, storage, and baking tips. Discover the full Nuovva cookware range.