

EUROCAST  
Professional Series

made by

 **BergHOFF**

## Helpful Tips to Remove Staining

### **WHITE WINE VINEAGER METHOD:**

The best way to remove this is to simmer the pan for five minutes in neat white wine vinegar and then wash thoroughly with warm soapy water and rub gently with a plastic scourer. You may find the pan will need a couple of treatments. When you are satisfied it is restored to normal the pan will need seasoning again with oil as you did when it was new. You will know when your pan is clean as all the dots should be white. You might find you have to wipe it over with oil for a few uses after the treatment. Another cause for a pan sticking is that you are using too high a heat underneath it. Our pans only need a low heat. As soon as they are warmed through you should turn the heat down to minimum. They are much thicker than the average cookware and therefore hold the heat much better. Hence low heat required. It is also important that the underside of the pan is kept silver as it was when it was new. If this is not the case the pan will heat hotter than it needs and cause food to stick. It is quite safe to clean the underside of the pan with something like CIF and a metal scourer.

### **BAKING SODA METHOD:**

For cleaning burned pots with baking soda, you first need to coat the bottom of the pan with a layer of baking soda and then wet it to create a paste. Let this baking soda paste sit in your pot for several minutes. The longer you let it soak (without the paste completely drying) the better. Next, wipe out the pot with a damp sponge. Normally the burned on food will wipe clean, along with the paste. However, if this method didn't completely loosen the burnt food, you will need to take additional steps. Again, cover the bottom of the pan with baking soda and add water. Use a little more water this time to make a thin watery paste. Then heat this baking soda/water solution on the stove, in the pot, for a couple of minutes until it comes to the boil. Remove the pan from the heat quickly after it begins to boil, to avoid the paste burning the pan. Once the water has cooled down sufficiently, so you don't burn yourself, wipe and clean the pot with a plastic scourer to remove the burned on food. Once the burnt food is removed, just wash and dry the pot as normal. The pan will need seasoning again with oil as you did when it was new.