Princess House® Carbon Steel Cookware

Frequently Asked Questions

Q. Does Princess House® Carbon Steel cookware need to be seasoned?

A. No, our carbon steel cookware is pre-seasoned and ready to use! It goes through a proprietary heat-treating process that hardens the surface to make it more durable so you can cook with it right away.

Q. How do I cook with carbon steel?

A. Carbon steel is safe for use with all stovetops (gas, electric, glass cooktop, induction), on a barbecue grill, or over an open flame. It's oven safe to 600°F/315°C and broiler safe. However, carbon steel performs slightly better on a gas stove versus an electric stove.

Q. Is carbon steel nonstick?

A. Carbon steel becomes naturally nonstick over time as it builds a patina. We recommend **ALWAYS** adding a small amount of oil or butter to the pan before cooking to enhance release properties.

Q. What is patina?

A. The appearance of your cookware will change over time. This is to be expected and is completely normal. You will notice color variations, spottiness, and patterns on the surface as you cook. This is the patina, which is the build-up of food's natural oils and sugars bonding to the interior surface, creating a naturally nonstick surface. It even helps enhance the flavor of foods. The patina should **NEVER** be intentionally removed.

Q. How do I restore the patina?

A. If the patina is scrubbed off or diminished due to cooking certain foods, it can be easily restored by following the re-seasoning process outlined on page 4 of the Princess House® Carbon Steel Care and Use Manual.

Q. What heat setting should I use when preheating?

A. **ALWAYS** preheat carbon steel before cooking. Use **LOW** to **MEDIUM** heat **ONLY.** This will allow heat to distribute evenly throughout the surface. Preheating on high can cause hot spots or warping.

Q. What size burner should I use?

A. Select a burner size that is the same size, or as close as possible to the same size as the pan. Avoid using a small burner as it will not allow heat to distribute evenly and may cause carbon steel to warp.

IMPORTANT:
Double Comal Burner Selection

Burner sizes and locations vary greatly across both gas and electric stovetop manufacturers. Using the same size burners and same heat setting is recommended for best performance to cook foods evenly and effectively. Using two different size burners can result in different cooking outcomes or warping due to uneven heat distribution. In addition, some stovetops feature burners that are not directly aligned or configurations including five burners, which may not allow the double comal to be used effectively. **ALWAYS** place your double comal front to back, **NEVER** side-to-side on any stovetop. **NEVER** cook using only one burner as this may cause the double comal to warp. Foods placed in the center of the double comal will take longer to cook versus foods placed on the ends.

ALWAYS preheat carbon steel before cooking. Use **LOW** to **MEDIUM** heat only. This will allow heat to distribute evenly throughout the surface. Preheating on high can cause hot spots or warping.

Once cookware is preheated, increase the temperature based on your recipe. Place thicker cuts of meat, poultry, or fish in the center of the pan for even cooking.

Q. Is carbon steel safe for use with metal utensils?

A. Yes, metal utensils can be used. However, **NEVER** use a knife to cut inside the cookware.

Q. Can cooking sprays be used?

A. No, **DO NOT** use cooking sprays on carbon steel.

Q. Are there any foods that should not be cooked using carbon steel?

A. Carbon steel is not recommended for making eggs or pancakes. **DO NOT** cook acidic foods such as tomato sauce, vinegar, wine, mustard, or citrus as it removes the patina.

Q. Is carbon steel dishwasher safe?

A. No, it is hand-wash **ONLY** and should be dried immediately. Placing carbon steel in the dishwasher will remove the patina and can cause rust.

Q. Can carbon steel be soaked?

A. No, **NEVER** let carbon steel soak as it can cause rust. For instructions on deep cleaning, refer to page 5 of the Princess House® Carbon Steel Care and Use Manual.

Q. Can Princess House® Stainless Steel Cookware Cleaner be used on carbon steel?

A. Our cookware cleaner can be used on the stainless steel handles **ONLY. DO NOT** use on the carbon steel body because it will remove the patina.

Q. How do I remove protein or small rust stains?

A. Rub the area with a small amount of oil on a paper towel.

Q. Why is there black residue when the surface is wiped?

A. Sometimes the patina will appear on the paper towel. This is normal.

Q. How do I store carbon steel?

A. Rub with a small amount of oil before storing in a dry, moisture-free location. **NEVER** store in a plastic bag or in the packaging used to ship the product.

Q. What is the warranty on Princess House® Carbon Steel cookware?

A. Princess House offers a limited lifetime warranty on our carbon steel cookware.