LAGOSTINA

FERRO

CARBON STEEL 3-PLY NATURALLY STICK-RESISTANT

USE & CARE

- For best results, **preheat your pan for at least 1 minute before cooking and use a high smoke-point oil such as avocado, canola, grapeseed, or algae oil**. Avoid aerosol cooking sprays.
- Over time, **your FERRO will naturally develop a patina**, a unique evolving finish shaped by the way you cook. This is completely normal and enhances **the pan's non-stick performance**.
- Universally **compatible with all stovetops and oven-safe** up to 600ºF / 316ºC.
- To keep your pan in great shape: **hand-wash only**, no dishwasher, and avoid prolonged soaking.

NEW

6 MONTHS OF USE*

*The product image is a representation of how your frypan may look after 6 months of use

Scan to explore full product features, tips & care guides.

Need help?
1-800-418-3325
lagostina.ca/en/product-registrations