

cook
prep
eat

USE & CARE

**COMAL
CARBON STEEL**

USE AND CARE

KEEP THIS MANUAL FOR FUTURE REFERENCE

TABLE OF CONTENTS

1. Introduction

- About the Carbon Steel Nonstick Ceramic Comal
- Safety Precautions

2. Initial Use

- Seasoning Your Comal
- Preparing Your Comal for First-Time Use

3. Daily Use

- Heating Your Comal
- Cooking on the Comal
- Cleaning Your Comal

4. Troubleshooting

- Common Issues and Solutions

1. INTRODUCTION

About the Carbon Steel Nonstick Ceramic Comal: Our Carbon Steel Nonstick Ceramic Comal is a versatile and durable cooking surface designed for a wide range of dishes. It's made of carbon steel, which provides even heat distribution, and features a nonstick ceramic coating for easy food release.

Safety Precautions:

- Always use oven mitts or handles when handling the comal, as it gets hot during cooking.
- Keep children and pets away from the hot comal.
- Do not use metal utensils on the nonstick surface to avoid scratching it.

2. INITIAL USE

Seasoning Your Comal:

1. Before the first use, wash the comal with mild soapy water and rinse thoroughly.
2. Dry it completely with a towel.
3. Apply a thin layer of cooking oil (such as vegetable or canola oil) to the cooking surface.
4. Briefly preheat your comal before use on low to low-medium heat.

3. DAILY USE

Heating Your Comal:

1. Place the comal on the stovetop or grill over the desired heat source.
2. Allow it to preheat for a few minutes until evenly heated.

Cooking on the Comal:

1. Use low to low-medium heat settings to prevent overheating the comal. The comal gets hot quickly.
2. Using medium-high to high heat can damage your comal and your nonstick surface. This comal is made to be used on low to medium heat due to the heating properties of carbon steel. Overheating may cause warping.
3. Use wooden or silicone utensils to avoid damaging the nonstick ceramic coating.
4. Cook a variety of foods, including tortillas, pancakes, vegetables, and more, with ease.

Cleaning Your Comal:

1. Allow the comal to cool down before cleaning.
 2. Never expose a hot comal to hot water (running or submerging) as this temperature shock may cause damage such as warping.
 3. Use a soft sponge or cloth with warm, soapy water to clean the surface.
 4. Do not use abrasive scrubbers or metal utensils, as they can damage the nonstick coating.
- Rinse thoroughly and dry completely. Place a paper towel or cloth between stacked comals or other cookware to protect the nonstick coating from scratching.

4. TROUBLESHOOTING

Common Issues and Solutions:

- **Food sticking:** Ensure that the comal is properly preheated and lightly oiled.
- **Discoloration:** This is normal and won't affect the comal's performance.
- **Chipping of the ceramic coating:** Discard the comal if the coating gets damaged or scratched to avoid ingesting fragments.

For any further questions or concerns, please contact our customer support.

With proper care and maintenance, your Carbon Steel Nonstick Ceramic Comal will provide you with many delicious meals for years to come. Enjoy your cooking experience!



USE & CARE

COMAL CARBON STEEL