

MAKO

PERFORMANCE COOKWARE

makokitchenware.com

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Designed in Australia

Made in Taiwan

MAKO Black Steel pans are meticulously crafted from pre-seasoned black carbon steel to deliver a powerful sear and unparalleled performance.

Carbon steel is the indisputable choice for high-heat cooking. But seasoning it to perfection is time-consuming. Your MAKO Black Steel pan comes pre-seasoned to ensure it delivers optimal performance from the first sear.

With carefully optimised weight and thickness, the MAKO Black Steel range has been crafted to provide precise temperature control – the key element in achieving exceptional cooking results. Elevate your cooking experience with MAKO Black Steel.

FEATURES

HIGH PERFORMANCE

Designed to heat and cool quickly for ultimate control when searing, frying and sautéing.

PRE-SEASONED

The MAKO Black Steel range comes pre-seasoned to perform as it should – immediately.

VERSATILE DESIGN

The black carbon steel provides that seared umami crust on proteins like steak, chicken and fish; and vegetables, too.

MADE FOR ALL

Suitable for all cooktops, including induction.

LIFETIME WARRANTY

Incredible quality with a warranty to match. Full policy available at makokitchenware.com

MAKO

BLACK STEEL PANS



HOW TO

GET STARTED

1 START WITH A HOT PAN

Slowly heat your pan until it's hot and whispers of smoke appear.

2 ADD OIL

Swirl a generous amount of oil so that it coats the bottom and a little around the sides.

3 GET COOKING

Embrace the heat and smoke. A hot pan ensures your ingredients sear, not stew.

NOTE: Pay attention when cooking on induction, using a low temperature setting as the pan will heat up quickly. Also avoid sliding your pan on a glass surface.

Black Steel Pan Masterclass

Scan here for cooking tips plus guidance on how to cook, clean and care for your pan.



THE IMPORTANCE OF RE-SEASONING

The MAKO Black Steel range comes pre-seasoned, giving your pan a natural, easy-release finish that improves both cooking and clean up. At times your pan will require re-seasoning. This process helps develop the patina, enhancing your pan's performance and longevity. Find instructions for re-seasoning on the following page.



HOW TO

CLEAN YOUR BLACK STEEL

Don't leave your Black Steel pan to soak, and never place it in the dishwasher.

- 1 Let your pan cool down before cleaning it under warm water, using a non-scratch sponge or brush with minimal detergent.
- 2 Once your pan is clean, rinse it and dry with a tea towel or paper towel.
- 3 Place your pan over medium heat until no moisture remains and you see light smoke appear.
- 4 Add two tablespoons of oil to your hot pan. Choose an oil with a high smoke point.
- 5 Use paper towel to (carefully) wipe the oil over the interior surface before taking your pan off the heat.
- 6 Store your pan in a dry place and be careful not to stack other pans on top of it.

To re-season your pan, follow steps 3-5 above, repeating as many times as required.

ESSENTIAL TIPS

STUBBORN FOOD

Should food get stuck on your pan, bring a small amount of water to the boil and scrape it off with a wooden spatula. Re-season as needed.

RUST CAN HAPPEN

While the MAKO pans are designed to be highly rust resistant, rust can occur when there is damage to the patina. Rest assured it can be fixed! Follow our Black Steel Pan Masterclass for instructions on rust repair.

ACIDIC INGREDIENTS

Ingredients like vinegar, lemon juice and wine can damage the patina. Re-season as needed, or follow the repair video in our masterclass.

DISCOLOURATION

Natural patina will build over time, adding flavour and increasing the non-stick properties. During this process you will see changes to the colour of the black steel. This is normal. Patina can be patchy as it develops.