

AUS-ION™ SATIN

seamless one-piece
Australian iron
commercial pans

New
Metro

Reinventing convention™

MADE IN AUSTRALIA! Better designed than the best French pans!

Hygienic: seamless one piece iron eliminates rivets (well known among chefs for trapping food...and steel wool). Durable: no rivets, joints or coatings – multi-generation durability. Healthy: seasoned iron is all-natural nonstick, with no heat limits. Comfort, control, less fatigue: ergonomic wide concave handle. Value: outlasts hundreds of synthetic-coated pans. Buy cookware once only! **Multi-century** warranty for materials and manufacturing defects.

Cooks just like cast iron with only 1/2 the weight!

Iron, but not cast: formed from one seamless piece of Australian iron (low carbon mild steel). Thick for even heating and no warping.



Patents
Pending

Satin Finish Pans

7" Skillet (18cm) Si118s

- **3mm thick** for even heating and no warping – suitable for induction, or any heat source and safe at high temperatures. L 16"/41cm x Diam 7"/18cm, H at handle 4"/14cm
Height of bowl 2"/4cm
Weight 1.75lbs

9" High Wall Skillet (20cm) Si122s

- Deeper than our regular skillets, for more sauté action. Same **3mm thick** steel for fast and even heating. L 18"/46cm x Diam 9.5"/24cm, H at handle 2"/5.5cm
H of bowl .5"/1.3cm Weight 3.5lbs

10.2" Skillet (26cm) Si126s

- Our best seller and most popular 'work horse' home and restaurant all-rounder skillet. **3mm thick** for even heating. L 20"/53cm x Diam 10.2"/26cm, H at handle 4"/14cm
Height of bowl 2"/4cm Weight 3.5lbs

12.5" Skillet (32cm) Si130s

- Our largest pan. with helper handle to assist with big loads, and shorter Love Handle to save stove space. All the cooking performance of our biggest-selling 10.2" Skillet...just BIGGER! **3mm thick**.
L 23"/58cm x Diam 12"/30cm, H at handle 4"/10cm
H of bowl 2"/5.5cm Weight 4.4lbs

9.5" Crêpe/Griddle Pan (24cm) Si124c

- Dual role: in the French crêpe tradition, and American flat griddle tradition, but better. **4mm thick** for very even heating. Innovative seamless construction and handle much improved over traditional rectangular strip handles.
L 18"/46cm x Diam 9.5"/24cm, H at handle 2"/5.5cm
Height of bowl 1.5"/4cm Weight 3.5lbs

10" Flaming Skillet (25cm) Si126f

- A new innovation in grilling and roasting for vegetables and meats. No other mesh pan is made from one thick, durable, rivetless, and strong **3mm** steel piece for long-term, heavy-duty restaurant use in the harshest of cooking environments. It nests perfectly with our regular 10.2" skillet for oven finishing...just like the pros.
L 21"/53cm x Diam 10"/26cm, H at handle 4"/10cm, H of bowl 2"/5cm Weight 3lbs

11" Sauteuse Bombée/Wok Long Handle (28cm) Si128w

- BIG deep 'bombed' sauteuse pan in the French tradition, but updated with Australian innovation. Also makes an awesome, indestructible, long-handle wok. Seamless **2mm thick** for fast heating, low weight, while still multi-century tough.
L 24.5"/62cm x Diam 11"/28cm, H at handle 5.5"/14cm
Height of bowl 2.75"/7cm Weight 3.5lbs

12" Wok, Dual Handle (30cm) Si130w

- Formed from one tough and seamless piece of **2mm thick** Australian iron (low carbon steel) for fast and even heating, no loose or broken handles ever.
L 17.75"/45cm x Diam 12"/30cm x H at handle 3"/8cm Weight 3lbs





How to correctly season & care for your AUS-ION SATIN pan

AUS-ION™ SATIN pans come pre-seasoned – not coated in protective oil, beeswax or lacquers like most steel pan brands – so they don't need stripping and cleaning before use. **For best results, follow our instructions below** and add more strong layers of seasoning to the pan before you start. Your maintenance will be very much reduced if you follow these instructions to set the pan up correctly from the beginning.

How to season

- 1. Oven-season for corrosion-resistance:** With cotton or paper towel, wipe flax seed oil, canola oil or shortening over ENTIRE pan very thinly, so that all of the visible oil is gone and the surface only appears polished. Place pan upside down in approximately 480° F oven for 1 1/2 hours, then switch off heat and cool in oven for a half hour. Repeat 1-3 times to establish the best seasoning foundation.
- 2. Stove-top season for best natural nonstick:** Heat pan to high on stove, drop in a teaspoon of one of the seasoning oils above and wipe all around with a paper towel (held in tongs for safety). Continue wiping for around 20 seconds as the pan smokes, ensuring oil is polished on very thinly and doesn't pool or remain in lumps. Take off heat and cool for several minutes, then repeat cycle 3-6 times until pan is glossy black and smooth on cooking surface. Ensure strong air extraction and ventilation to avoid breathing smoke.

Seasoning will improve with more seasoning and cooking with fats/oils, as long as you wash correctly to save as much of the black seasoning as possible.

How to clean

1. After cooking, simply scrape out under hot running water while the pan is still very warm. Do not use soap, as it will erode the seasoning. Use a wooden or steel scraper to remove food residue, then you may finish up with a brush, but be careful not to take off too much of that beautiful black seasoning that you have achieved!
2. While the pan is still very warm, dry thoroughly with a paper towel. Apply a thin layer of oil and store. Once a pan is well-seasoned, cleaning can be as easy as wiping out with a paper towel.

For more seasoning and cleaning tips, visit: www.newmetrodesign.com