



Steel Care

My Pizza Steel has already been seasoned with flaxseed oil and is ready to use. You can season it with additional layers of vegetable oil before use if you like. The finish on your steel will darken the more you use it. Care for your steel as if it were cast iron.

Cleaning

Allow your steel to cool down first, best to let it cool overnight. Use a plastic scraper to scrap off any flour or toppings that may have spilled onto the steel. You can wash your steel with water, but you must dry it thoroughly. If you wash it with soap and water, you may have to re-season your steel.

Seasoning

We recommend after every couple uses rub a very fine coat of vegetable oil on your steel before you plan on using it. Your steel will need to be pre-heated for 45-60 minutes depending on your oven strength. As its pre-heating it will be coating your steel. This will maintain the seasoning and avoid rust.

Warnings!

- Do not place your pizza steel in the dishwasher. Store it indoors in a dry location.
- The steel will remain hot for hours after use. Wait overnight before touching it.
- My Pizza Steel is heavy! If you drop it, it will break or damage anything it lands on. So be careful handling it.

For info on how to cook perfect pizza, dough recipes, seasoning guide and FAQ's.

Visit **www.mypizzasteel.com**

Questions or comments email us at **info@mypizzasteel.com**

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