

FAQs

How do I use and maintain the pizza steel? Before the first use, wash the plate and thoroughly dry. (This is the only time you ever really need to wash the plate). LIGHTLY coat the cooking side of the plate with vegetable oil and then put in the oven @ 450 degrees for 1 hour. After treatment, let the plate cool in the oven before removing. You can do this treatment any time throughout the long life of the plate, especially after you have the urge to wash (and thoroughly dry) the plate.

How do I make pizza? Place the pizza steel on the middle rack, then preheat your oven on bake to 500 degrees F. Allow the steel to preheat for a minimum of 30 minutes. Launch the pizza on the steel plate and bake until desired toppings appear cooked, turning the pie half way through. Keep an eye on the pizza, it cooks fast! Try using a cookie sheet or pizza peel to get the pizzas onto the pizza steel without sliding the rack out. After cooking, transfer to a ventilated plate/rack to help with moisture evaporation. Avoid cutting directly on the steel plate. PRO TIP: Try ending the bake cycle and switching to broil for the last 2 minutes to get a crispier crust.

Can I wash the pizza steel? After an initial wash, you don't need to, nor is it recommended! Simply wipe or burn off any debris. If you do wash, then dry immediately and perform an oil treatment to avoid rust (see above). It's very important to keep the pizza steel dry to avoid rusting. Think of this like a cast iron pan.

What's the hole for? It's a thumb pull to help transfer the pizza steel in and out of the oven. We know it's heavy!

Can I make more than just pizza? You sure can! Breads and cookies are no problem. Simply heat up the pizza steel and follow the recipe like normal. Feel free to cook directly on the surface or place parchment paper or another pan on top of the pizza steel.

**How else can we help you? Please email us at support@impresaproducts.com
We'll amaze you with quick and friendly responses from our California-based support team.**

Buon Appetito!

- The Impresa Team