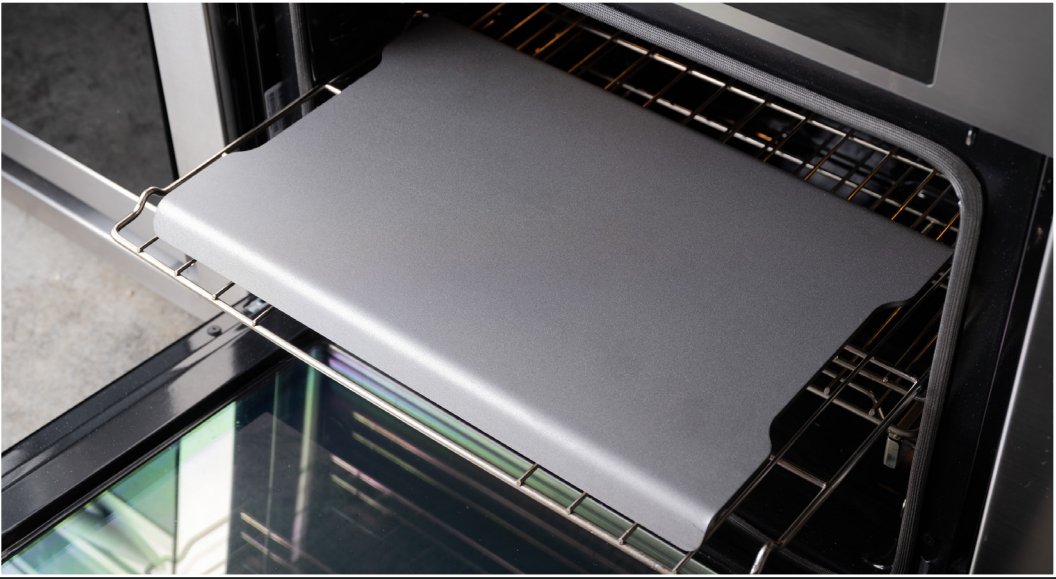




XL PIZZA STEEL SETUP INSTRUCTIONS

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CONGRATULATIONS ON YOUR NEW PIZZA STEEL!



The Steelmade Pizza Steel will instantly transform your humble oven into a baking machine worthy of your next masterpiece. Create amazing pizza at home with perfect crust that was previously only possible at restaurants with expensive wood-fired ovens. Make artisan bread or dinner rolls that will be envied by even the best Top Chef.

If you're new to cooking on a Pizza Steel, you're in for a treat! There is a learning curve to any new piece of cookware and the Pizza Steel is no different. Please be sure to read the instructions before use and be patient as you learn the ins and outs of your new cookware - the results will be worth it.

INITIAL SETUP

After removing the Pizza Steel from the packaging, wash the top and bottom surface with hot water and a small amount of dish soap using a nylon dish scrubber or equivalent to remove the oil used to protect the steel from corrosion during shipping. Blot dry immediately with a lint-free rag or cloth. Turn your oven to 300 degrees and allow the Flat Top to come to temperature to dry completely. Turn off oven and allow the Pizza Steel to cool. Apply a thin layer of Pizza Steel Conditioning Oil (or your choice of oil) to the entire surface of the Pizza Steel. This will provide a base layer to protect the steel from corrosion while you continue the seasoning process.



QUICK START

After the initial setup described above is complete you can immediately begin cooking with the Pizza Steel or you can opt to begin the seasoning process. “Seasoning” is the process where cooking oil is heated to the point of oxidation and essentially bakes a natural, non-stick finish onto the surface of the steel. This is the same process that gives cast iron cookware its famous dark, nonstick surface. Each time you use your Pizza Steel the seasoning layer will thicken and darken, repairing itself and maintaining the non-stick properties. Instructions for seasoning follow on the next page.

STORAGE

The Pizza Steels are made from Mild Steel that contains iron. When iron is exposed to water it reacts with oxygen in the air to form rust. Seasoning your Pizza Steel is the most important step in protecting the steel from rust along with a fresh coat of oil after each use before storing. Many users will leave the Pizza Steel in their oven all of the time - this will help to regulate the temperature of your oven with the increased thermal mass no matter what cookware is used to increase performance and recovery time if the door is opened while baking. Alternatively, you can store the Pizza Steel in a cool, dry place. We recommend using one of our optional Storage Sleeves for maximum protection from dirt and humidity.

THE SEASONING PROCESS

The seasoning process is the black magic of Pizza Steel ownership. If you've ever owned cast iron cookware, you're probably already familiar with the term. For the uninitiated, "seasoning" refers to a natural chemical reaction where oil and fat are heated to the point where they literally bake into the steel through a process called polymerization. This transforms the raw silver steel into a gorgeous black finish with amazing non-stick properties without the use of dangerous coatings like Teflon.

SEASONING

Follow the setup instructions to clean your Pizza Steel after receiving it. Apply the first coat of oil and heat it to 400 degrees in your oven for 60 minutes. Let it cool and apply another thin coat of oil to the entire surface. You can repeat this process to quicken the seasoning process or simply allow the seasoning to build over time naturally while baking on the Pizza Steel.



After the first few rounds of baking on your Pizza Steel you'll see the entire surface transform into a cast iron-like appearance. The low-maintenance finish has amazing non-stick properties that cleans easily.

CLEANING

Once cool you can use water (no soap) and a stiff brush to clean any stuck pieces of food from the steel. For extra stubborn bits you can bake the steel or use the oven's self-clean feature until the pieces char for easy scraping. Dry completely and add a light coat of oil before storing.

BAKING ON YOUR PIZZA STEEL

Just like any new tool it may take some trial and error to find the best settings on your particular oven to get the temperature and cooking times you like to work with. It's important to note that because the mass of the Pizza Steel is so much greater than common baking pans that it will cook food faster than you may be used to.

The increased thermal mass of the Pizza Steel makes it superior to regular baking sheets or stones because it is able to transfer heat at a higher rate while simultaneously holding at a steady temperature.

This means when you place a pizza on the steel, the dough is cooked by the transfer of heat stored in the steel - rather than just the hot air in the oven. This makes for a crispier crust and faster cook times.



Directions for your first pizza - Ovens heat differently, especially gas vs electric - so experimentation is required!

PRE
HEAT

Place Pizza Steel on 2nd highest rack. You want it close to the top heating element but have enough room to slide a pizza onto it.

ADD
PIZZA

Pre-heat your oven with the Pizza Steel inside for 30-45 minutes. Heat on bake or broil (if available) at max oven temperature (500°F for most ovens). Tip: Begin preheating your oven before you start making your pizza so the oven is ready to go when you finish.

Slide on your pizza. Using a pizza peel, pick up your pizza and slide it onto your Pizza Steel. Lightly flour your peel so it slides easily.

BAKE!

Bake for 4 minutes, spin the pizza around, then broil to finish (if available) for 2-5 minutes. Cook times vary by pizza thickness, so keep an eye on it during broiling to get it exactly how you want it. Take it out when ready and enjoy!

Cool down. Your Pizza Steel will remain hot for a long time and can burn you! Let it cool down for a couple hours before handling.



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