

Pizza Steel Guide & FAQ

1. First Use: Preparing Your Pizza Steel

- ① Wash Thoroughly: Use hot water and mild dish soap with a soft sponge.
- ② Dry Completely: Pat dry with a clean towel - no moisture allowed!
- ③ (Optional) Rust Protection: After drying, you may lightly wipe the surface with a thin layer of neutral cooking oil (e.g., olive oil). No high-temperature bake is needed—your steel's non-stick coating is ready right out of the box.

2. Preheating: The Key to Crispy Crusts

- ① Preheat oven to 450° F+ for 20-30 minutes before baking.
- ② Place the steel plate on the middle rack.

3. Handling Pizza Steel & Safety

- ① Use Oven Mitts: The steel plate stays dangerously hot for 5 – 10 minutes post-bake.
- ② Two-Handed Handling: Grasp the steel plate firmly with both hands - it weighs over 10 pounds!
- ③ Cool Briefly: After baking, let the plate rest 5 – 10 minutes before moving.

4. Cleaning & Maintenance

Daily Care:

- ① Remove Residue: Use a silicone or nylon scraper
- ② Wipe Clean: Damp cloth for light spills - never soak or scrub.
- ③ Oil to Prevent Rust: If storing long-term, lightly wipe with cooking oil after drying.

Long-Term Tips:

- ① Store Dry: Keep in a dry oven or sealed container to prevent rust.
- ② Avoid Harsh Soaps: Chemicals and abrasives can damage the non-stick coating.

5. What's the holes for?

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

6. Troubleshooting Common Issues

Problem: Pizza Sticks

- ① Ensure the steel is fully preheated.
- ② Use cornmeal on the peel or dust the dough lightly.
- ③ Let the pizza cool for 5 minutes if it sticks - do not force removal.

Problem: Uneven Crust

- ① Rotate the pizza 180° halfway through baking.
- ② If edges brown too fast, reduce temperature to 425° F.

7. Can I use this pizza steel for more than pizza?

Absolutely! This versatile steel plate works for breads, cookies, roasted veggies, and even meat. Simply heat up the pizza steel and follow the recipe like no normal.

Additional Resources:

Email support Duvecfoi@outlook.com with questions, we respond within 24 hours!