

STEEL CARE

FOR YOUR STEEL GRIDDLE OR PIZZA STEEL

An heirloom quality, hot-rolled steel griddle or pizza steel is a hardy, multi-tasking wonder in the kitchen as well as on the barbecue. When well maintained you will enjoy the steadfast utility and versatility of your steel for a lifetime and it can be passed down to future generations. Hot-rolled steel is naturally non-stick, so care is very minimal. It is also an excellent temperature conductor, distributing the heat to ensure a perfectly even sear, or char every time.

TO USE YOUR STEEL GRIDDLE Position your griddle over two burners on your stove, or barbecue. As it is warming to temperature, lightly mist or wipe with a cooking oil spray such as olive or canola oil. It may take a few minutes for it's temperature to raise to your desired level, however once it is, it is very responsive to fine adjustments.

TO USE YOUR PIZZA STEEL Place your pizza steel in the oven as you are preheating it. Run your oven up as high as it will allow (typically 550°). Remove the steel from the oven with mitts and place on stove top. Place your prepped dough on the steel, dress with your favorite toppings and place back into the oven for 5-7 minutes. You can also use it as a griddle on a single stove top burner or on the barbecue.

TO CLEAN Once your steel has cooled enough so that it is easily handled, run it under water. If there is any residual oil or char build-up, simply scrape the surface gently with a metal spatula, sponge or brush, rinse again and wipe clean with a kitchen towel.

MIGHT WE SUGGEST Try pancakes, bacon, eggs or home fries on the BBQ! Fish, veggies and kebabs are all made easier on a steel too. You can even take it on your next camping trip!

*NEVER run your steel in the dishwasher.

