

MyPizza Baking Steel: Maintenance Instructions

Congratulations on becoming the owner of MyPizza Baking Steel! You can now bake incredibly good pizzas in a home oven or home grill.



Material: 8 mm steel

Using the product

Before first use, it is recommended that a fat burn-off is completed for the baking steel. We recommend using flaxseed oil for the fat burn-off; you can get this oil from a pharmacy, for example.

Wash the baking steel thoroughly with dishwashing liquid and scrub with a sponge. Rinse with warm water and dry well. (For example, you can put the baking steel in the oven, ensuring that the baking steel is completely dry.)

1. Place the baking steel on a piece of cloth or paper, and spread the oil everywhere, using your bare hands.
2. Remove all oil from the surface of the baking steel as well as possible, using a paper towel or a cotton cloth.
3. Place the baking steel on the oven grate, and set the oven to the highest temperature, at 250-275 degrees Celsius.
4. When the oven is warm, set an alarm for one hour.
5. Turn the oven off, and leave the baking steel to cool down for a few hours; do not open the oven door.
6. Repeat phases 1-5 at least once more.

Cooking pizzas

1. Place the baking steel on an oven grate at the lower part of the oven. Set both top and bottom heat on.
2. Turn the oven on to the maximum temperature and let the baking steel warm up for 60-90 minutes. However, 40-50 minutes is enough in a convection oven. Place unbaked pizza directly onto the hot baking steel. Use the MyPizza Paddle for help. *Tip: use semi-coarse wheat flour underneath the pizza base, so that it is easier to transfer the pizza from the paddle onto the baking steel.*
3. When you have finished using the baking steel, let it cool down in the oven for 2 hours.

Cleaning

1. Remove burnt food bits with a spatula.
2. Wash with warm water and dry immediately. Please note that the baking steel is not dishwasher-safe. You can wash MyPizza Paddle in a dishwasher.
3. Keep dried and cleaned baking steel in a dry place.

Tips

- Baking steel can also be used in a gas- or charcoal grill.
- Try baking pizzas on a baking steel also in convection ovens.
- Place the baking steel on a grate, directly at the bottom of the oven, being careful not to scratch the oven.

Warranty

- 2-year warranty
- The manufacturer grants labour and material warranty for MyPizza Baking Steels.
- Warranty does not cover wear and tear from normal use, or damage caused by operational errors, negligence, inadequate care or other external factors. Small abrasive traces are normal on the surface of the plate (these might appear also wave-like).

Please visit our website in order to get some tips and delicious recipes:

www.mypizzamoments.com.

PS: Find us on social media: @mypizzamoments.

