

Steelmade Baking Steel

The Baking Steel by Steelmade USA is machine cut from indestructible 1/4" American Steel. Each piece is hand-oiled using an FDA-Approved linseed oil to protect against rust and corrosion. The integrated hand-holds provide increased safety when moving the baking steel. The baking steel is universally compatible with all kitchen ovens and outdoor grills. Amazing thermal properties of steel radiates heat to food with up to 20x the efficiency of traditional baking stones. Designed and build by craftsmen in Kansas.



SteelmadeUSA.com

First Use

Wipe Baking Steel with a damp towel. Heat oven to 375-400 degrees. Place Baking Steel in oven for 60 minutes. Your Baking Steel is now ready for use!

General Tips

- Be extra careful, the steel is very hot and stays hot for a while.
- Is the crust finishing before the top? Try lowering the oven temperature to 400°F (200°C) and cook on a lower rack.
- Many people just leave the steel in their oven full-time, it acts as a heat sink when baking anything else.
- Use a laser temperature gauge to measure surface temperature, especially helpful between pizzas.
- For anything burnt onto the steel that's hard to remove, we recommend scraping it off with a metal spatula. If it's still difficult, many people cook it longer until it chars so it's easier to scrape off.

Directions for your first pizza

(Ovens heat differently, especially gas vs electric - so experimentation is required!)

- 1 Place Baking Steel on 2nd highest rack. You want it close to the top heating element, but have enough room to slide a pizza onto it.
- 2 Pre-heat steel for 45 minutes. Heat on convection bake at max oven temperature (500°F/260°C for most ovens). Let Baking Steel warm up to that temperature for a full 45 minutes.
- 3 Slide on your pizza. Using a pizza peel or edgeless baking pan, pick up your pizza and slide it onto your Baking Steel. (Lightly flour your peel so it slides easily).
- 4 Let it cook. Bake on convection for 4 minutes, spin the pie around, then broil to finish 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!
- 5 Cool down. Your Baking Steel will remain hot for a long time and can burn you! Let it cool down for a couple hours before handling.

Maintaining Baking Steel

- Treat it like a cast iron pan. Towel dry if it gets wet. Don't use soap to clean it - just water and a stiff brush or sturdy metal spatula. Dry immediately.
- For anything stuck on the surface, scrape it off with a stiff metal spatula. If something is really stuck onto the surface, you can keep it cooking in the oven longer to let it char, then it scrapes off easier.
- If it develops a rust spot - scour to remove it with steel wool or fine sandpaper.

Re-Seasoning

- Scrub, scour and clean your Baking Steel with soap and water.
- Rinse and dry completely.
- Wipe on some oil. Flaxseed is recommended. You can use vegetable oil or lard too.
- Wipe oil off with a dry paper towel (enough oil will stay in the pours of the metal to make it work).
- Bake at 375° for one hour, then let cool in the oven.