



Aluminum Pizza Pan

Care & Maintenance

Aluminum pizza pans and screens should be seasoned before first use to create a non-stick surface and prevent rusting.

1. Hand wash the pan with a soft sponge in warm, soapy water, rinse and dry thoroughly.
2. Place pan upside down on middle rack of oven and preheat to 375°F.
3. Remove pan when temperature is reached - let it cool enough to handle. Lightly coat the entire pan surface with cooking oil or vegetable shortening.
4. Put the evenly-coated pan back in the oven, upside-down on a baking sheet. Bake for 20-30 minutes for a golden tint.
5. Repeat step 3 and 4 one to two more times until the pan becomes a deep brown. Turn off the oven and let pan cool.
6. The pan / screen is ready for baking.
7. DO NOT wash the seasoned pan. Rust will occur if the pan is left unseasoned.

Never put Aluminum in the dishwasher.
