



How to Handle and Care for Your American Metalcraft Product

Tin Plate Pizza Pans

Preparation:

To season the new pan wash in warm, soapy water and quickly dry. Then brush oil on the inside and the outside surfaces of the pan and bake to a golden or dark brown. When seasoning, bake at regular times and temperatures. Some pans may need a second or third coating before being fully seasoned.

Washing:

Hand wash in warm water and a soft sponge. Wipe dry immediately.

*Note: Do not expose the slate to a dishwasher, abrasive sponges, caustic cleaners, or acidic detergents.

Other Care Notes:

- The tin pan may need periodic re-seasoning.
- The tin pan will rust if refrigerated, soaked in water or left unseasoned in damp environments.