

ROUND BLUE PLATE PIZZA TRAY cm.32x2,5



SOLUZIONI FOODSERVICE

Our products are supplied oiled in such a way that under normal packaging, transport, handling and storage conditions, they do not show any corrosion phenomena for a period not exceeding 3 months.

FIRST USE / BURNING

Before using the pan, put it in the oven at 150°C for about half an hour, in order to eliminate the protective industrial oil. Once cooled, after the second use, the iron pan will no longer have the blue color. If the burning has taken place correctly, the oil will have vitrified and will cover the pan like enamelling.

Iron trays are very sensitive to acidic foods and humidity, therefore it should not be stored or used in humid environments.

It is not recommended to use it in a leavening or deep-freezing compartment and prolonged contact with the baked product after cooking must be absolutely avoided.

CLEANING

After each use, the pan must always be oiled and kept in a dry place, especially if used occasionally.

For cleaning, use a soft oiled cloth.

If for some reason the pan is so dirty that you have to wash it with water, use very hot, boiling water, let the dirt soften and remove it with a spatula. Dry it very well and put it for half an hour in a hot oven at 150 °C, in order to remove any residual humidity.

Every time you clean the pan, before putting it away, you must grease it completely with oil.

Washing is not recommended, however washing with water, caustic solutions, detergents and abrasive sponges.

IN CASE OF RUST

First you need to remove the rust with very fine sandpaper, preferably for metals, and grind the rusted part or parts, until you get to the shiny metal. Dust well with a dry cloth or kitchen paper and finally repeat the burning.