



## Thank you for your purchase of the Dough-Joe® Pizza Steel Baking Sheet.

We believe these sheets are the best available and with proper care will give you a lifetime of use.

If you are not satisfied, return them for a full refund within thirty days of delivery.

**Contents:** Dough-Joe® Samurai™--15" x 15" x 1/4" Pizza Steel Baking Sheet.

**THE STEEL IS PRE-SEASONED. YOU MAY RESEASON AS NEEDED. SEE BELOW FOR SEASONING INSTRUCTIONS.**

**DO NOT PLACE DOUGH ON STEEL THAT IS NOT PREHEATED OR THE DOUGH WILL STICK.**

**YOUR SHEET IS NOT STAINLESS STEEL. IT IS CARBON STEEL AND WILL RUST IF MOISTURE IS LEFT ON THE SURFACE. WE RECOMMEND NOT WASHING. IF YOU DO WASH, DRY AND OIL IMMEDIATELY OR RUST WILL DEVELOP.**

**TO REMOVE RUST, SIMPLY WIPE WITH A CLOTH AND RE-SEASON.**

### Directions for use:

**Pizza** – Preheat oven from 500°F or higher depending on your preference and allow steel to heat an additional 30 minutes. Place uncooked pizza on baking stone and cook until your toppings turn a golden brown. This will vary depending on the temperature you have chosen and the performance of your oven. Remove pizza from oven and place on a ventilated cooling rack to allow moisture to evaporate away from the pizza.

We do not recommend trying to precook crust only when cooking pizza on steel. Steel cooks so rapidly that if you cook crust only, it is very likely to be ruined or fully cooked before you have the chance to add toppings. If you are new to pizza cooking or have difficulty depositing a raw pizza, so want to precook a crust only, you should use one of our cordierite baking stones, which cook slower than steel.

**Breads and cookies\*** – Preheat oven to temperature called for in the original recipe and add 20 minutes additional time for your steel to fully heat. Your steel is such good conductor of heat you may either cook directly on the steel or place the bread or cookies\* in a pan or sheet on top of the steel. **\*You may use parchment paper if high-fat items like cookies are baked directly on the steel.** If cooked directly on the steel, cookies will leave a grease spot that will bake on. This will not affect the steel's performance, however.

**Cooking on the Grill** – The Dough-Joe® is perfect for the grill, but cooking time may vary from grill to grill because of the different grill sizes and shapes and will also depend on whether you cook over direct heat (steel is right above the coals of gas flame) or indirect heat (steel is on one side of the grill and the heat source on the other.) We recommend direct heat with the Emperor.

- Grill should be clean of grease as much as possible.
- Start gas grill or spread lit charcoal to final grilling location and place steel on the grill's grates in either a direct or indirect position.
- Preheat for at least 35 minutes at 500 or higher.
- Once preheated, add bread or pizza crust.

### Benefits:

1. . Because of the heat conductivity of carbon steel, the Dough-Joe® Pizza Steel has unmatched heat transfer. Carbon steel forces heat into your pizza faster than stainless steel or most conventional baking stones.
2. Excellent oven spring—because the crust is ambushed quickly with a rapid transfer of high heat, it springs up immediately. Pizza cooks extremely fast, producing huge bubbles, and perfectly charred crust, crispy on the outside, yet still chewy on the inside.
3. Bread cooks far better than in standard baking pan.

### Cautions:

1. Do not drop. The steel will not be damaged but it is very heavy, and will badly damage anything it lands on, especially your foot.
2. Never use on a grill with fuel soaked or pretreated charcoal until the coals are fully lit. Doing so may impart the fuel flavor into the seasoning of your steel and therefore into your food.
3. There is no need to wash your steel. Clean noticeable debris by scraping or burning it off. If you do wash, be sure to thoroughly dry immediately (heating in the oven is best for drying) and then re-season with olive oil or flaxseed oil (see below). We recommend people just let their steel become stained. Wipe any excess grease with a paper towel or burn it on. The steel will perform better with time. Your steel is already seasoned and ready to cook. To season or re-season, rub in some Olive Oil or flaxseed\* oil and wipe the steel with a paper towel, leaving a barely perceptible film of oil. Then bake the steel in your oven at 500-550 degrees for 90 minutes. **\*WARNING:** Flaxseed oil smells like fish during the burn-on process and burning olive oil will smell acrid as well. Both will be fine thereafter. Outdoor grills are excellent for burn-ons.

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