



RE-SEASONING STEEL

Eventually, your steel will need to be re-seasoned, either from cooked on gunk or from the seasoning layer becoming thin in spots. Before you start, understand that you do not need to buff the steel back to its original shiny silver color. Getting a smooth, relatively clean dry surface is sufficient—the hint of a rust hue may be present if it was just washed and dry, but this is okay. If you do buff the steel, your paper towels will turn very black when you apply the new coat of seasoning. This is from old seasoning. There may also be some orange from rust that is trying to re-form.

WARNING—Never use grinding or flap disks that are harder than steel on your Pizza Steel. These will remove the matte finish on the surface of your steel.

For clean steel where the seasoning is getting thin. It is not necessary to burn off the old seasoning. If you wish to do so first, place the steel in the self-cleaning cycle of your oven or on the heat of a propane grill using indirect heat—direct heat works too but you may have to buff some rust created by the propane’s water content. If you’d rather just re-season over the old coating, just wash the debris from the steel.

When the steel has cooled, wash it in warm water, scraping any debris with a dough scraper or grease scraper and brushing with a plastic brush. Immediately apply a layer of seasoning to the face and sides too. Wipe this to a very light coat with a paper towel to reduce fumes during the burn-on. Also, note that your paper towel will be very dark, perhaps black, from burned seasoning. This won't hurt anything.

Burn it on, either in your home oven or on a propane grill using indirect heat, between 450-500 for one hour. Use either flaxseed or olive oil to season--flax is better. **WARNING—THIS IS GOING TO STINK**, so it’s important to wipe the oil nearly dry.

Once the smoke stops, your sheet is ready, but **DO NOT TOUCH** it. Steel will transfer its heat much quicker than stones and you will be burned even if you have a hot pot holder. Allow the steel to cool before you remove it. The result will be a nice film that will look almost like urethane. There may be oven rack lines on one side, but this won't hurt anything and your sheet will be completely protected.

For moderately dirty and/or rusted steel. Use some steel wool on the rust spots, buffing them lightly. Then proceed as above. If the buffing removed enough old seasoning that the original shine appears where the buffing occurred, just add a tiny dab of oil with a cotton swab to keep it confined to that spot and reheat. You may do this as a preheat when cooking pizza too.

For heavily dirty or rusted steel. You may use a mild steel cup brush, usually a 2-inch brush. Do not use anything harder than steel. Something like carbide will scratch the steel and ruin the surface. Cup brushes are available at hardware stores or on Amazon.

Place the brush in an electric drill. Run the drill forward and brush the entire area of the steel. Brushing only in select areas will leave an uneven finish, so do the entire sheet. Then run the drill in reverse and cover the entire sheet again. Run the drill both ways on both sides of the steel. When finished, you will see tiny swirls, but these won't look bad once you have seasoned*.

You need only a tiny bit of oil, so rub the oil in completely with a paper towel. Your paper towel may come away orange from rust that is trying to form, but the oil will stop it immediately. It will be heavily black too. This will be from the remnants of the first coat of seasoning applied by Falls Culinary. Neither of these are a problem.

Then, burn on the seasoning as in the first method.

*If you want to eliminate the tiny swirls, you will need to find someone with a large, usually 5-inch steel wire cup brush. It will have a 5-horsepower angle grinder behind it. This would be someone at a metal shop. This is probably unnecessary and also you don't know what else they've ground with these, so we'd probably skip this step. We do this but our large brushes only ever touch our steel.

Thanks so much for your business and please don't hesitate to ask us any other questions you might have.

Joe