

How to season Detroit Style Pizza pans

1. Wash and thoroughly dry the pan, running it through the oven at 425° or higher to ensure it is dry.
2. Oil the pan well by brushing a layer of any vegetable based oil, olive, canola, etc. on the entire pan, do not allow puddling in the center, this will cause dough to stick.
3. Allow the oil to bake on the pan for 20 minutes, it should have a golden tint to the pan.
4. This process can be repeated up to three times before initial use.

How to clean Detroit Style Pizza pans

1. Do not wash! These pans should not be hand washed and never placed in a dishwasher.
2. Scrap any remaining oil and crumbs from the pan with a plastic scraper; make sure no residue is left in the pan.
3. If necessary wipe with a clean DRY cloth and store for future use