

VEVOR[®]

TOUGH TOOLS, HALF PRICE

Technical Support and E-Warranty Certificate www.vevor.com/support

PIZZA BAKING STEEL

MODEL: JHQ-CCP-340*250-6 JHQ-CCP-355*355-6

JHQ-CCP-406*368-6 JHQ-CCP-406*368-10

JHQ-CCP-508*355-10

We continue to be committed to provide you tools with competitive price.

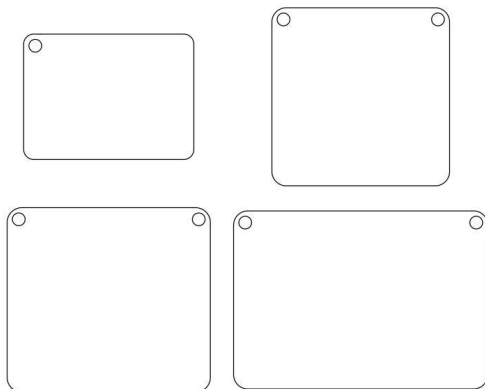
"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

VEVOR®

TOUGH TOOLS, HALF PRICE

PIZZA BAKING STEEL

MODEL: JHQ-CCP-340*250-6 JHQ-CCP-355*355-6 JHQ-CCP-406*368-6
JHQ-CCP-406*368-10 JHQ-CCP-508*355-10



NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

Technical Support and E-Warranty Certificate

www.vevor.com/support

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

Safety Notice

WARNING!

1. Please read the instructions carefully before using this product and understand the specifications.
2. Inspect before every use; do not use if damaged.

3. Keep the pizza baking steel clean when using this product to prolong the service life.
4. Don't put your fingers or other objects onto the pizza baking steel to avoid injury when using this product.
5. Don't use a pizza-baking steelhead instead of a hammer to strike.

SAVE THESE INSTRUCTIONS

FAQs

How do I use and maintain the pizza steel?

Before the first use, wash the plate and thoroughly dry it. (This is the only time you ever really need to wash the plate). LIGHTLY coat the cooking side of the plate with vegetable oil and then put it in the oven @ 450 degrees for 1 hour. After treatment, let the plate cool in the oven before removing it. You can do this treatment any time throughout the long life of the plate, especially after you have the urge to wash (and thoroughly dry) the plate.

How do I make pizza?

Place the pizza steel on the middle rack, then preheat your oven to bake to 500 degrees F. Allow the steel to preheat for a minimum of 30 minutes. Launch the pizza on the steel plate and bake until desired toppings appear cooked, turning the pie halfway through. Keep an eye on the pizza. It cooks fast! Try using a cookie sheet or pizza peel to get the pizzas onto the pizza steel without sliding the rack out. After cooking, transfer to a ventilated plate/rack to help with moisture evaporation. Avoid cutting directly on the steel plate. PRO TIP: Try ending the bake cycle and switching to broil for the last 2 minutes to get a crispier crust.

Can I wash the pizza steel?

After an initial wash, wash, you don't need to, nor is it recommended! Wipe or burn off any debris. If you wash, dry immediately and perform an oil treatment to avoid rust (see above). It's very important to keep the pizza steel dry to avoid rusting. Think of this like a cast iron pan.

What's the hole for?

It's a thumb pull to help transfer the pizza steel in and out of the oven. We know it's heavy!

Can I make more than just pizza?

You sure can! Bread and cookies are no problem. Heat the pizza steel and follow the recipe like normal. Feel free to cook directly on the surface or place parchment paper or another pan on top of the pizza steel.

How else can we help you? Please email us at

We'll amaze you with quick and friendly responses from our California-based support team.

Buon Appetite!

VEVOR[®]

TOUGH TOOLS, HALF PRICE

Technical Support and E-Warranty Certificate

www.vevor.com/support

Made In China