



ROMAN “BLUE STEEL” PAN SEASONING/TREATMENT

SERIES: FORZA FORNI BAKEWARE

HOW TO INITIALLY TREAT & SEASON “BLUE STEEL” PANS

For pan longevity and best baking characteristics, please follow the 10 step process below to season your new pan before first use:

1. Oil pans with a thin layer of lard, vegetable oil, or animal fat
 2. Wipe off excess oil with paper towels
 3. Place pans in a preheated oven set between 212°F to 250°F; until they no longer release smoke
 4. Pull pans from oven and allow them to cool
 5. Repeat steps 1 and 2
 6. Place pans in a preheated oven set between 390°F to 430°F; until they no longer release smoke
 7. Pull pans from oven and allow them to cool
 8. Repeat steps 1 and 2
 9. Place pans in a preheated oven set between 570°F to 610°F; until they no longer release smoke
 10. Pull pans from oven and allow them to cool - they are now ready for use
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CLEANING



The pans must never be washed using water or placed in a dishwasher

Cleaning should be done using a dry wire mesh sponge or brush

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