



BLUE STEEL PAN

Professional Baking Performance – Made in Italy

WHY BLUE STEEL

Blue steel pans are engineered for even heat distribution, delivering consistent baking results without hot spots. The non-toxic surface and excellent heat retention make them ideal for professional foodservice applications.

- Non-toxic surface
- Excellent heat retention
- Ideal for pastry and pizza applications

IDEAL APPLICATIONS

- Pizza al Taglio
- Tarts
- Cookies
- Pastries

Designed to deliver uniform browning inside and out, minimizing burning and improving texture and color.

MATERIAL & FINISH

Material: Blue Steel (Laminated Steel). The blue color is achieved through a controlled steam oxidation process and is non-toxic. Contact with acidic foods may alter the surface color. Suitable for direct food contact.

BEFORE FIRST USE

- 1 Rinse the pan with hot water
- 2 Dry completely
- 3 Heat in oven at 300°F (150°C) for 10 minutes
- 4 Wash again and dry thoroughly

CLEANING & MAINTENANCE

- Not dishwasher safe
- Wash with hot water only
- Dry immediately after washing
- Use non-metal tools for food residue

Lightly oil before and after each use to prevent rust.

IMPORTANT WARNINGS

- Avoid acidic foods
- Do not scratch or damage the surface
- Do not exceed 482°F (250°C)
- Avoid direct exposure to open flame or embers