

Care & Use and Warranty

All-Clad Pizza Baker/Stone w/ Serving Tray & Large Pizza Cutter



The baking stone traps and disperses heat evenly, helping to produce crisp crusts without burning or scorching, and is perfect for baking flatbreads, pizzas, and quesadillas.

The Pizza Cutter features All-Clad's signature ergonomically designed stainless steel handles and sharp-slicing edge.

The easy-to-lift stainless steel tray holds the pizza stone firmly in place and can also double as a serving surface for hors d'oeuvres and individually prepared foods.

Before Using for the First Time:

Wash in hot, soapy water with a sponge or dishcloth. Rinse in hot water and dry thoroughly.

Prevent Water Spotting:

After washing, rinse in hot water and dry immediately.

Discoloration:

Overheating can cause brown or blue stains on the stainless steel tray. Food films, if not removed, will cause discoloration on the tray when it is reheated. Large amounts of iron content in your water may cause your tray to look rusty.

Preseason And Cure The Soapstone Prior To Use:

Fresh soapstone is light gray, but darkens when it absorbs food oils. You can either let it darken gradually during use, or you can pre-season or "cure" it, making the soapstone dark immediately.

To cure the stone,

- Wipe the disk all over top and bottom with vegetable or olive oil.
- Place the disk in a cold oven and heat to 350°F.
- Bake the stone for 1 to 2 hours.
- Turn off the oven and let the stone cool slowly in the warm oven.
- When the stone is cool wash it and you are ready for use.

If you need additional non-stick assistance for such items as breads or cookies, you can grease the soapstone with a cooking spray or a little oil or butter. Seasoning the stone will cause it to darken and enhance its natural beauty. This is a normal transformation of your baking stone as the stone absorbs the oil giving it its natural seasoning and non-stick resistance.

Cleaning the Stainless Steel Satin Surface:

Immerse in warm water. Use a fine powder cleanser with water to form a paste. Apply paste using a soft cloth. Rub in a circular motion from the center outward. Wash in hot, soapy water, dry immediately. DO NOT USE oven cleaners or cleansers with chlorine bleach. DO NOT USE steel wool.

Cleaning the Stainless Steel Polished Surface:

The polished stainless steel exterior of All-Clad Stainless requires very little care. It may be polished with one of the available commercial stainless steel cleaners, rubbing in a circular motion. Rinse in lukewarm water. We do not recommend using steel wool, steel scouring pads or harsh detergents. Nylon scrubbing pads are safe to use. You may wash stainless steel parts in the dishwasher.

Cleaning the Soapstone Baking Disk:

Natural Soapstone can be cleaned with soap and water. If something gets baked on, scrub the soapstone with a mild abrasive pad. This may cause the stone to lighten in scrubbed areas. To darken the stone just wipe with oil. There is no need to cure the stone again. Avoid cleaning with strong abrasives.

To Remove Scratches And Nicks:

During use some scratches and nicks will occur. This is especially true when using a pizza cutter. In European and Brazilian pizzerias the scratches are left etched in the stone as it seasons with time. These etchings do not affect the performance in any way and again are a normal occurrence of using a natural baking stone. If you prefer to keep your stone smooth and looking new, then use medium grit sandpaper to sand away any nicks and scratches as they occur.

Warranty**All-Clad Cookware Lifetime Warranty:**

From date of purchase, All-Clad guarantees to repair or replace any item found defective in material, construction or workmanship under normal use and following care instructions. This excludes damage from misuse or abuse. Minor imperfections and slight color variations are normal.

