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NutriChef NCCIPD

NutriChef 13-Inch Cast Iron Pizza Pan User Manual

Model: NCCIPD

Introduction

Thank you for choosing the NutriChef 13-Inch Cast Iron Pizza Pan. This versatile, pre-seasoned round cooking griddle is designed for use in ovens, on grills, stoves, and campfires. Made from durable cast iron, it offers excellent heat retention and even heat distribution for optimal cooking results. This manual provides essential information for the safe and effective use and maintenance of your pizza pan.

What's in the Box

- (1) NutriChef 13-Inch Cast Iron Pizza Pan
- (2) Heat-Safe Silicone Handles

Setup and Initial Use

Your NutriChef Cast Iron Pizza Pan comes pre-seasoned, which helps prevent rust and food sticking. However, for optimal performance and longevity, it is recommended to perform an initial cleaning and seasoning before first use.

1. **Initial Cleaning:** Rinse the pan with warm water and a stiff brush. Avoid using soap, as it can strip the pre-seasoning. Dry thoroughly immediately after rinsing to prevent rust.
2. **First Seasoning (Recommended):**
    - Apply a thin, even coat of vegetable oil, flaxseed oil, or shortening to all surfaces of the pan.
    - Place the pan upside down on the middle rack of your oven. Place aluminum foil on the bottom rack to catch any drips.
    - Bake at 375-400°F (190-200°C) for one hour.
    - Turn off the oven and let the pan cool completely inside the oven.
3. **Silicone Handles:** Attach the provided silicone handles to the pan's built-in handles when handling the hot pan to protect your hands.



Image: The NutriChef Cast Iron Pizza Pan with its heat-safe silicone handles attached, ready for use.

Operating Instructions

The NutriChef Cast Iron Pizza Pan is designed for versatile cooking across various heat sources.

Compatible Heat Sources:

- Gas Stovetops
- Electric Stovetops
- Glass Cooktops
- Ovens (up to 500°F / 260°C)
- Grills
- Campfires



Image: A person placing the NutriChef Cast Iron Pizza Pan into an oven, demonstrating its oven compatibility.

General Cooking Tips:

- **Preheating:** For best results, especially with pizza, preheat the pan on your chosen heat source before adding food. This helps achieve a crispy crust and even cooking.
- **Temperature:** The pan is safe for temperatures up to 500°F (260°C). Avoid extreme temperature changes to prevent thermal shock.
- **Oil Usage:** While pre-seasoned, a small amount of cooking oil can be used to further enhance non-stick properties and flavor.
- **Handling:** Always use the provided silicone handles or oven mitts when handling the hot pan.



Image: A freshly baked pizza, sliced and ready to be served directly from the NutriChef Cast Iron Pizza Pan.

Maintenance and Care

Proper care is crucial for maintaining the performance and longevity of your cast iron pizza pan.

1. **Cleaning After Use:**
    - Allow the pan to cool slightly before cleaning.
    - Scrape off any food residue with a plastic scraper or stiff brush.
    - Rinse with warm water. **Do not use soap or abrasive cleaners**, as these can damage the seasoning.
    - For stubborn food, you can boil water in the pan for a few minutes to loosen residue, then scrape.
2. **Drying:** Immediately after rinsing, thoroughly dry the pan with a towel or by placing it on low heat on a stovetop for a few minutes until all moisture evaporates. This prevents rust.
3. **Re-seasoning:** Regularly re-season your pan, especially if food starts to stick or if you notice dull spots. Follow the seasoning steps outlined in the "Setup and Initial Use" section.
4. **Storage:** Store the pan in a dry place. If stacking with other cookware, place a paper towel between the pan and other items

to prevent scratches and absorb any residual moisture.



Image: A visual representation of cleaning the NutriChef Cast Iron Pizza Pan with a sponge, emphasizing its easy-to-clean surface.

Troubleshooting

- **Food Sticking:**

  Solution: Your pan may need re-seasoning. Follow the re-seasoning steps in the Maintenance section. Ensure the pan is adequately preheated before adding food and use a small amount of oil.

- **Rust Spots:**

  Solution: Rust occurs when cast iron is exposed to moisture. Scrub the rust spot with steel wool or a stiff brush until removed. Wash, dry thoroughly, and immediately re-season the affected area or the entire pan.

- **Dull or Uneven Surface:**

  Solution: This indicates a need for re-seasoning. A well-seasoned pan should have a dark, slightly glossy finish.

Specifications

Model Number	NCCIPD
Material	Cast Iron
Color	Black
Shape	Round
Product Diameter (Cooking Surface)	Approximately 13.3 inches
Overall Dimensions (including handles)	Approximately 17.9 inches (width) x 1.2 inches (height)
Listed Item Diameter	14 inches (Note: Actual cooking surface is approx. 13.3 inches)
Item Weight	8.8 pounds
Maximum Temperature	500°F (260°C)
Included Components	Cast Iron Pizza Pan, 2 Silicone Handles



Image: A diagram illustrating the dimensions of the NutriChef Cast Iron Pizza Pan, showing a 13.3-inch cooking surface and 17.9-inch total width including handles.

Warranty

This NutriChef product comes with a **1-Year Manufacturer Warranty**. Please retain your proof of purchase for warranty claims. For specific warranty terms and conditions, please refer to the documentation included with your product or contact NutriChef customer support.

Customer Support

For any questions, concerns, or support regarding your NutriChef 13-Inch Cast Iron Pizza Pan, please visit the official NutriChef website or contact their customer service department. You can also find more information and products at the NutriChef Store on Amazon.

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