



Roasting Pan

Care Guide

How to use and look after your Ooni Roasting Pan, plus handy tips and Oven compatibility.





Say hello to Ooni Roasting Pan

We designed this pan to provide you with years' worth of epic Sunday roasts and weeknight favorites. This precision-engineered roasting pan is made from a single piece of durable, professional-quality stainless steel so you can reliably roast chicken, meat, fish and vegetables to perfection every single time. With the included grill rack and carving board, you have a whole roasting system in a single package. Keep this guide handy so you can ensure your new Ooni Roasting Pan in tip-top shape for plenty of roasts to come.

Thank you,
Kristian and the Ooni Team



Everyday cleaning

Roasting Pan & Grill Rack



Wash with warm, soapy water and a soft cloth.



For general buildup:

Fill pan with warm, soapy water, let sit a few hours and clean with a non-abrasive sponge.



Dishwasher safe.



For tougher buildup:

Scrub with a non-abrasive sponge. Fill the pan with soapy water, bring to a boil, and scrape with a non-metallic spatula. For tougher bits, bring soapy water to a boil again, and then reduce it to a simmer. Using a wooden spoon, scrape off anything remaining. Remove from heat, let cool and use a soft bristle brush or sponge pad for one final cleansing.

Wooden Carving Board



Clean with a damp sponge with warm and mild soapy water.

Do not soak.



Do not put it in the dishwasher. Pat dry completely with a soft cloth before storage.





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Do's and Don'ts

Roasting Pan & Reversible Grill Rack

- ✓ DO let your cookware cool down before cleaning
- ✓ DO use utensils made from wood or silicone.
- ✓ DO use a mitten for taking out the hot pan from the oven.
- ✗ DON'T heat the empty pan over 750 °F / 400 °C
- ✗ DON'T cut or carve in your cookware.
- ✗ DON'T grab with a wet towel or un-insulated oven mitts.
- ✗ DON'T boil dry.

Wooden Carving Board

- ✓ DO use a soft, damp cloth to clean the carving board.
- ✗ DON'T soak the wooden cutting board in water.
- ✗ DON'T rest the hot pan on the wooden board.
- ✗ DON'T wash it in a dishwasher.
- ✗ DON'T use any harsh detergent to clean the board.
- ✗ DON'T place the hot pan in cold water as it can cause the metal to warp.

Pro Tips

Preheat your pan over medium heat before adding your ingredients to prevent sticking. This allows the pan to reach the optimal cooking temperature and creates a smooth, even surface for your food to cook on.

Use cooking spray or oil with a high smoke point like avocado, safflower, sunflower or coconut oil. Avoid low smoke point oils like olive oil and flaxseed oil before adding your ingredients to prevent further sticking. This will create a barrier between the pan and the food, making removing it easier once it's cooked.

Don't overcrowd the pan. It's important to leave enough space between your ingredients so that they can cook evenly. Overcrowding the pan will result in steaming instead of sautéing, which can lead to a loss of flavor and texture.

Use the right spatula to avoid scratching the surface of your stainless steel pan. Use wood, silicone or nylon spatulas. Metal utensils can damage the pan's surface and create unwanted scratches.

Never heat the pan over 750 °F / 400 °C. If the pan is left unattended in the oven set at a high temperature for a prolonged time, wait until the temperature of the pan reduces to a safe temperature before you grab the pan out of the oven. Always use insulated oven mitts designed for high temperatures for handling the pan.

Don't let your pan boil dry. If you're boiling liquids in your stainless steel pan, keep an eye on the level of the liquid. Allowing a pan to boil dry can not only damage the pan, but it can also be a fire hazard.



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Roasting Pan fit and compatibility

Pan Size	15"x10" Roasting Pan
Recommended for cooking in	Recommended for cooking in 16" and above Ooni pizza ovens and home ovens

Pan Size	17"x12" Roasting Pan
Recommended for cooking in	Recommended for cooking in 24" and above Ooni pizza ovens and home ovens

Caution: Never exceed heating temperatures beyond 400°C / 750°F; Never heat an empty pan inside the Ooni oven. Always keep the pan at least 10 cm away from the direct heat source & flame. Use appropriately insulated gloves to take out the hot pan out from the oven. Don't grab the hot pan with a wet towel or un-insulated oven gloves.

Disclaimer: There could be some discoloration of the Stainless Steel material when exposed to heat; it does not impact the performance of the product.

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