



Forno Bravo

Authentic Italian Wood-Fired Ovens

Forno Bravo Terracotta Bakeware Instructions for Use

Bakeware for Food Preparation (Stoviglia per Cucinare Alimenti)

Designed for use with gas cooktops, electric cooktops, conventional ovens and wood-fired ovens. Small surface cracks in the glaze are normal, and do not harm the bakeware's ability to cook, or its longevity, in any way.

After you wash your bakeware, leave the pan to dry face down for a couple of hours before you store it.

Important

Before the first use only, immerse your pan in water for two hours.