

## **EN Care instructions & instructions for use PIZZA STONE**

Suitable for all commercially available ovens, charcoal and gas grills  
Heat-resistant up to approx. 500 °C. For pizzas with a diameter up to 33 cm.

### **Instructions for use**

- Heat the oven with pizza stone for 20-30 minutes at approx. 230-250 °C (top to bottom heat) so that the pizza dough does not bake on and the pizza gets a crispy base.  
Note that the baking time of the pizza reduces accordingly.
- For pizza baking on charcoal or gas grills, heat the pizza stone with closed cover for approx. 15 minutes.
- Important note: For pizza baking on a grill, this must be equipped with a cover.

### **Care instructions**

- Baked-on food residues can be removed with a scraper. Then wipe with a slightly damp cloth. Detergents or other chemicals should not be used. The pizza stone becomes germ-free during each heating process.

### **Safety instructions**

- Always let the pizza stone cool down completely - Attention: risk of burns!  
Do not stow hot pizza stones or set down without support grid.
- Do not expose the pizza stone to cold shock; the stone could shatter!