



Pizza Stone and Peel

Pizza Stone usage tips:

Homemade Pizza - Preheat the Pizza Stone and use a pizza peel to place pizza on the hot Pizza Stone on the grill or in the oven. Allow the dough to reach room temperature before baking.

Frozen Pizza - Preheat the oven and place the frozen pizza onto the **COLD** Pizza Stone. Next, Place the Pizza Stone with Pizza directly into the oven or grill. Be sure to follow the instructions on the frozen pizza box.

Pizza Stone care tips:

- To prevent breakage of your Pizza Stone from thermal shock, place your hot Pizza Stone on a cutting board, hot plate, or trivet instead of a cold counter top.
- Avoid placing other pans or racks on top of the Pizza Stone.
- Do not place a cold, frozen pizza on a hot Pizza Stone.
- For homemade pizza, allow the dough to reach room temperature before baking.
- Do not place cold dough directly on a hot pizza stone.
- If using a grill, place your Pizza Stone on a **cold** grill, then preheat for 30 minutes.
- Your Pizza Stone is easy to clean with soap and water, and is dishwasher safe.
- Your Pizza Stone is not recommended for use on the stovetop.
- Do not allow the Pizza Stone to come into direct contact with open flames.

