

Pizza stone accessory

This special accessory is useful for cooking delicious and tasty pizza just like from an Italian pizzeria!

WARNINGS

-  **Be sure all packing materials are removed from the pizza stone before operating it.**
-  **Don't place the pizza stone directly on the oven base!**
-  **During the use the pizza stone may become very hot. Use oven gloves when placing or removing the pizza stone.**
-  **Do not remove the pizza stone until is completely cool down.**
-  **Before using the pizza stone remove any kind of grease/oil residues.**

For perfect pizzeria pizza, please follow these four easy steps:

- 1) Remove all oven shelves from inside the oven and place the griddle tray on the first level;



- 2) Select the bottom function and set the oven to the maximum temperature;

3) Place the pizza stone accessory into the oven at the first level on the griddle tray, and leave it to heat for approximately 20 minutes. The stone itself will reach around 350°C/ 662°F, the perfect temperature for baking pizza dough!



4) Once the oven has reached optimum temperature, place the pizza directly on the stone and bake for some minutes and serve.