



# PIZZA & BAKING PLATE

## Instructions:

Congratulations on your new Pizza & baking plate

Before you "get going", clean the baking sheet with a damp cloth. Now, place the fireclay baking plate on the backing rack in your oven and heat the oven for at least 30 minutes at 250 degrees Celsius. Then put the item you are going to bake, e.g. a pizza, tarte flambé or dough for rolls, etc. on the backing plate.

It is important that the backing plate is properly pre-heated. Only use upper and lower heat.

Ensure that the dough is not too thick and that the toppings are not "swimming".

Visit our Shop under [www.stonecrystall.eshop.t-online.de](http://www.stonecrystall.eshop.t-online.de). Here we have collected a few tips, as well as dough and pizza recipes. Access to this information is only available to our customers.

**[www.stonecrystall.eshop.t-online.de](http://www.stonecrystall.eshop.t-online.de)**

Energy Saving's Tip:

Depending on the topping, you can turn down the oven or even turn it off.

The baked goods are baked from the bottom, crispy, due to the baking plate, which is already heated up

A lot of joy and good success

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- Now place the fireclay baking plate
- on the baking rak in your oven
- heat the oven for a lest 30 min at 250°C

„get going“ .....



Put the item you are going to bake, e.g. a pizza, tarte flambé or dough for rolls, etc.



The baked goods are baked from the bottom, crispy, .....as the stone oven



**Caution:**

The baking plate is very hot when heated up and this heat is retained for a longer period!

The baking plate should be cleaned with a damp cloth before being used the first time.

After use, clean the baking plate, if at all, with a clean and slightly damp cloth or brush.

The baking plate may not be cleaned in the dishwasher!

Do not use cleaning agents as these can penetrate the material and thus, affect the taste of the baked goods.

If you clean the pizza- plate in the water, then dry the pizza- plate in the oven at 100 degrees Celsius, about 30 minutes.

