



Healty and fat free cooking



Excellent cooking performance



Suitable for all heat sources



Baking shovel and digital recipe book included

Pizza stone with wooden baking shovel and digital recipe book

The optimal solution to obtain the best cooking performance

CHARACTERISTICS

Whether it's an oven, gas grill or charcoal grill, our stone is **extraordinarily versatile**. Perfect for cooking pizza, bread, fish, biscuit, fruit tart, grilled meat, and vegetables!

High-quality kit: Wpro Pizza Stone is made in Italy and is the most desirable product to unleash your creativity! The kit includes the stone and its wooden baking shovel. Pizza Stone is made from selected fire clay, dried and heated at 1300°C (2400°F), **extremly resistant to temperature changes, scratches and breakage**. Having been used for thousands of years for cooking, clay is still today essential for cooking without oil or other fats, bringing out the natural flavours.

Funcional design: Wpro Pizza stone has an ergonomic shape that allows you to use it easily, thanks to the side curves that facilitate the grip. The cavities allow hot air to pass through the stone for quick preheating and uniform results.

CODES

PTF200 488000846472 C00846472 8053190148054

LANGUAGES

EN / IT / FR / NL / CS / SK / PL / HU / RO

LOGISTIC INFORMATION

	LxHxW (cm)	Weight (Kg)	Qty
Product:	40x42,5x7	3	1
SubPack:	-	-	-
Pallet:	120x80x135	318	102

CONSUMER BENEFIT

- **Easy to use:** ergonomic shape and backing shovel included
- **Multi heat sources:** suitable for all brands of oven, gas grill, charcoal grill
- **Multi cooking stone:** perfect for cooking pizza, bread, fish, biscuit, fruit tart, grilled meat, and vegetables
- **Excellent performance:** professional and authentic results, uniform cooking and temperature

