

The best homemade Pizza!



Pizza Party*

Make the best homemade pizza in no time with the **Pizza Party** accessory. It evenly distributes the heat for a **uniform cooking** and since it's **anti sticky**, it won't be necessary to use **extra oil**. Plus, it is designed to **absorb the moisture** present in the dough, giving a **super crispy crust**!

How to use it



- 1. After sprinkling the shovel with flour, spread the previously leavened pizza dough on top and then proceed to season it.
- 2. Slide the pizza from the shovel on the pizza stone* in the oven.

Cleaning and maintenance

- 1. After the usage let the stone cool down.
- 2. Clean the stone using a soft damp sponge or towel. Let it dry in the air for a few hours.

3. For more persistent stains, it is possible to create an abrasive paste with sodium bicarbonate and a little water. Let it work for a few hours and remove it by rubbing lightly.

NOTE: Do not use the oil directly on the stone. It clogs the pores, eliminating the natural non-stick properties and reducing heat transmission. Do not leave the tray inside the oven during the pyrolitic cleaning.

