



Fiero Pizza Stone Manual

FIERO

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FIERO

USE AND MAINTENANCE MANUAL



Caution

THERMAL SHOCK: Do not expose the Pizza Stone to large, sudden differences in temperature. Doing so may lead to sudden cracking and damage to the refractory stone material.

This includes placing frozen/cold pizza on the preheated Pizza Stone, removing the heated Pizza Stone from the oven and setting it on a cold/ambient temperature kitchen surface, or placing the ambient temperature Pizza Stone in a preheated oven.



Caution

PIZZA & BREAD ONLY*: Only pizza and other bread products should be baked directly on the surface of the Pizza Stone.

*To roast meats and vegetables on the Pizza Stone, first place an impermeable parchment paper on the refractory stone surface to prevent water/liquid exposure during the cooking process.



Caution

NO LIQUIDS: Never scrub, clean or wash the Pizza Stone with water or liquids of any kind. Exposure to liquids, particularly when the Pizza Stone is hot, may lead to sudden cracking due to thermal shock.

Introduction To Your Pizza Stone

Congratulations on receiving your new Fiero Pizza Stone!

The Fiero Pizza Stone is designed to take baking authentic Italian pizza and delicious breads to the next level, using your electric/gas oven or BBQ at home!

The Fiero Pizza Stone imparts a crisp and light cornicione to pizza and bread products, similarly to baking in a traditional wood fired oven. Thanks to the intrinsic characteristics of the refractory stone material, heat is diffused at the same rate over the entire surface of the Pizza Stone. This ensures an even bake for any pizza or bread placed on the stone. The excellent heat resistance also ensures that sudden changes in temperature won't ruin your even bake, even when using it in a home BBQ appliance.

The imported Italian refractory stone is composed of natural raw materials, which are mixed and poured in Italy to produce a food-safe pizza baking surface. The refractory stone material is free of lead, cadmium, mercury, hexavalent chromium, polybrominated biphenyls, and polybrominated diphenyl ethers.

The refractory stone is combined with an elegant steel holding tray to provide support and handles for placing the Pizza Stone in the oven using heat-resistant oven mitts.

Preheating The Oven

Follow the instructions below according to the kitchen appliance you are using. The Fiero Pizza Stone may be used with a conventional gas oven, convection oven, our outdoor gas-fired BBQ appliance.

In Conventional Oven:

Place the Pizza Stone 4"-6" from the bottom of the oven floor and set the oven to 550°F. Preheat the oven & Pizza Stone together for 30 minutes.

In Convection Oven:

Place the Pizza Stone 4"-6" from the bottom of the oven floor and set the oven to 550°F.

Preheat the oven & Pizza Stone together for 30 minutes. The circulating heat will provide a better and quicker baking experience.

In Outdoor Gas-Fired BBQ Appliance:

Place the Pizza Stone on the bottom grill rack of the BBQ, and set the temperature to its highest setting. Preheat the Pizza Stone for 30 minutes.

Baking Pizza - Key Elements

The Pizza Stone is designed for residential use only. Allow the Pizza Stone to reheat for several minutes after baking a pizza; the colder the dough/uncooked pizza, the longer the Pizza Stone will require to raise back up to temperature.

Follow the pointers below for maximal enjoyment and longevity of your Pizza Stone.

- Always use pizza dough that has warmed to room temperature before stretching/placing on the preheated Pizza Stone. This ensures better baking results.
- Preheat the stone to approximately 550°F for best results.
- Average pizza bake time will typically vary between 7-9 minutes when using the Pizza Stone.
- The Pizza Stone is also great for reheating pizza and baking frozen pizza.



Caution

Allow frozen pizza to thaw to room temperature before placing it on the Pizza Stone.

Caring For Your Pizza Stone

The Fiero Pizza Stone baking surface is composed of refractory stone and is a naturally porous material.

This mixture of natural raw materials is specially designed to strengthen with repeated heat exposure. However, it is susceptible to thermal shock - which is caused by the exposure of sudden and large temperature differences. Thermal shock may cause cracking in the refractory material.

The safest way to prevent thermal shock is by heating and cooling the Pizza Stone in a measured, even manner. Allow for a minimum of 30 minutes of heating and 30 minutes of cooling in the oven or cooking appliance before removal or exposure to significant temperature differences.



Warning

Never pour, spray, wash, or wipe your Pizza Stone with water or liquids of any kind.

Curing Your Pizza Stone After Exposure To Liquid

If your Pizza Stone has been inadvertently exposed to liquid but doesn't appear to have cracked, allow the Pizza Stone to cool and dry thoroughly at ambient temperature for 24 hours.

Then, place it in the oven and set it to 300°F for 30 minutes. Increase the temperature to 450°F for the following 30 minutes. The Pizza Stone has now been re-cured and should perform as it did before exposure to liquid.

Cleaning Your Pizza Stone



Caution

Never scrub, clean, or wash the Pizza Stone with water or liquids of any kind. Exposure to liquids, particularly when the Pizza Stone is hot, may lead to sudden cracking due to thermal shock.

1. Allow the Pizza Stone to cool to ambient temperature.
2. Carefully scrape the surface with a wooden kitchen utensil or natural bristle hair brush (do not use a metal or stone utensil as it will damage the surface) to remove melted/ burnt food
3. Wipe the Pizza Stone off with a dry cloth
4. Reheat the Pizza Stone to 600°F for at least an hour to burn off any dried food matter that was not removed in step 2.

For particularly difficult to treat spots:

Apply a paste made of baking soda and a few drops of water. Apply the paste with a bristle brush or cloth only to the necessary spots, using as little paste as possible. Dab the paste away with a clean cloth. After paste application, allow the Pizza Stone to dry completely for 24 hours before its next use.

Recipes & Online Resources

Visit <https://fierocasa.com/recipes> for access to recipes that can be made with the Fiero Pizza Stone.

Follow the Fiero Casa social media accounts for updates and links to new recipes and tips for how to use the Pizza Stone.

Instagram: <https://instagram.com/fierocasa>

Facebook: <https://facebook.com/fierocasa>