



ROMMELSBACHER

PIZZA/BREAD BAKING STONE SET

Each oven can be a stone oven!

With the Rommelsbacher baking stone, made of food safe fireclay, each standard oven can be turned into a pizza and bread stone oven in an instant. The stone is put into the cold oven chamber to heat it up together with the oven. When the stone is hot enough, bread, rolls, pizza (self-made or frozen) or other yeast-risen pastries can be placed on the stone. This traditional way of baking directly on stone provides bread with an equal and tasty outside and gives pizza a perfectly cross crust. When ready, the big and convenient wood shovel allows taking the pastries out of the hot oven in a safe and stylish way.



Product details:

- type: PS 16
- set consisting of pizza/bread baking stone and big wood shovel
- natural fireclay stone, safe to be used with food
- meets high demands in stability, density, porosity, heat resistance and temperature adaptability
- robust wood tray shovel with flat front edge for easily taking up the pastries
- instructions with recipes
- dimensions: 35 x 35 x 1.5 cm