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## Rommelsbacher PS 16

# ROMMELSBACHER PS 16 Pizza/Bread Baking Stone Set

Instruction Manual

## PRODUCT OVERVIEW

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The Rommelsbacher PS 16 Pizza/Bread Baking Stone Set allows you to transform any standard oven into a bread and pizza oven. Crafted from food-safe fireclay, this baking stone ensures an even and tasty crust for bread and a wonderfully crispy base for pizza. The set includes a large, sturdy wooden scoop designed for easy handling of baked goods.

Key features of the Rommelsbacher PS 16 Baking Stone:

- Made from natural, food-safe fireclay stone.
- Designed to meet high requirements for strength, density, porosity, heat resistance, and tolerance of temperature fluctuations.
- Includes a large wooden scoop with a flattened edge for safe and stylish removal of baked goods.



Image: The Rommelsbacher PS 16 Pizza/Bread Baking Stone with a prepared pizza, fresh ingredients, and the included wooden scoop.

## SETUP AND FIRST USE

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1. **Unpacking:** Carefully remove all components from the packaging. Inspect the baking stone and wooden scoop for any damage.
2. **Initial Cleaning:** Before first use, wipe the baking stone with a dry or slightly damp cloth. Do not immerse the stone in water or use soap, as it is porous and can absorb liquids. The wooden scoop can be hand washed with mild soap and water, then dried thoroughly.
3. **Placement in Oven:** Place the baking stone on a rack in a **cold** oven. For best results, position it on the middle or upper rack, depending on your oven and desired browning.
4. **Preheating:** Close the oven door and preheat the oven with the stone inside to the desired baking temperature (typically 270°C - 290°C or 518°F - 554°F for pizza). Allow the stone to preheat for at least 30-60 minutes after the oven reaches temperature to ensure the stone is thoroughly heated.



*Image: A pizza on the wooden scoop being carefully placed onto the Rommelsbacher PS 16 Pizza Stone inside an oven.*

## OPERATING INSTRUCTIONS

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1. **Prepare Your Dough:** For pizza, prepare your dough and toppings. For bread or rolls, prepare as usual.
2. **Transferring to Scoop:** Lightly dust the wooden scoop with flour or semolina. This helps prevent the dough from sticking. Carefully place your pizza or bread dough onto the dusted scoop.
3. **Baking:** Once the stone is fully preheated, open the oven door and quickly slide the pizza or bread from the wooden scoop onto the hot baking stone. Close the oven door immediately to retain heat.
4. **Baking Time:** Baking times will vary depending on the recipe, thickness of the dough, and toppings. For pizza, it typically takes 8-10 minutes to achieve a perfectly crispy crust. Monitor your baked goods closely.
5. **Removing Baked Goods:** Use the wooden scoop to carefully slide the finished pizza or bread off the hot stone and out of the oven.

**Tip:** For an extra crispy pizza base, some users recommend baking the pizza dough for about 30 seconds on the stone without toppings, then quickly removing it, adding toppings, and returning it to the stone to finish baking.

## MAINTENANCE AND CLEANING

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Proper care ensures the longevity and performance of your Rommelsbacher PS 16 Baking Stone.

- **Cooling:** Always allow the baking stone to cool completely inside the oven after use. Removing a hot stone from the

oven or exposing it to sudden temperature changes (like cold water) can cause it to crack.

- **Cleaning the Stone:** Once completely cool, scrape off any burnt-on food residue with a spatula or stiff brush. Do not use soap or detergents, as the porous stone can absorb them, potentially affecting the taste of future baked goods. Do not immerse the stone in water or place it under a running faucet. For general cleaning, wipe with a dry cloth. A slightly damp cloth can be used for stubborn spots, but ensure the stone is thoroughly dry before its next use. Stains and discoloration are normal with use and do not affect performance.
- **Cleaning the Wooden Scoop:** Hand wash the wooden scoop with mild soap and warm water. Rinse thoroughly and dry immediately. Do not soak the scoop or put it in a dishwasher, as this can cause warping or cracking.
- **Storage:** Store the baking stone and scoop in a dry place.



*Image: Detailed view of the Rommelsbacher PS 16 Pizza Stone's surface texture.*

## TROUBLESHOOTING

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- **Pizza/Bread Sticking to Stone:**
  - Ensure the wooden scoop is adequately dusted with flour or semolina before transferring the dough.
  - Make sure the stone is fully preheated. A sufficiently hot stone helps prevent sticking.
- **Stone Cracks:**
  - Cracking is often caused by thermal shock. Always place the stone in a cold oven and allow it to heat up gradually.
  - Allow the stone to cool completely inside the oven before attempting to clean or move it.
  - Avoid exposing a hot stone to cold liquids.
- **Uneven Baking:**
  - Ensure the oven and stone are fully preheated for the recommended duration.
  - Check your oven's temperature calibration.

## SPECIFICATIONS

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<b>Brand</b>	Rommelsbacher
<b>Model</b>	PS 16
<b>Material</b>	Natural Fireclay Stone

<b>Color</b>	Beige
<b>Shape</b>	Rectangular
<b>Dimensions (L x W x Thickness)</b>	13.78"L x 13.78"W x 0.55"Th (approx. 35 x 35 x 1.4 cm)
<b>Item Weight</b>	2.91 Kilograms
<b>Maximum Temperature</b>	932 Degrees Fahrenheit (500°C)
<b>Product Care Instructions</b>	Wash by hand (stone: dry/damp cloth only; scoop: mild soap & water)

## WARRANTY AND SUPPORT

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The Rommelsbacher PS 16 Pizza/Bread Baking Stone Set comes with a manufacturer's warranty of **24 months** from the date of purchase. This warranty covers defects in materials and workmanship under normal use.

For warranty claims, technical support, or any questions regarding your product, please contact Rommelsbacher customer service. Please have your proof of purchase and product model number (PS 16) available when contacting support.

Contact information can typically be found on the Rommelsbacher official website or through your retailer.

