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Ariete 909, 917, 00C090910AR0, 00C090910ARCH, 00C090910LDCH, 00C090910LDEU, 00C091700AR0, 00C091800AR0, 00C091900AR0

Ariete Refractory Stone Pizza Oven Plate

MODELS 909 & 917

Instruction Manual

1. Product Overview

This document provides essential instructions for the proper use and maintenance of your Ariete Refractory Stone Pizza Oven Plate. This is an original Ariete replacement part designed for electric pizza ovens, ensuring optimal cooking performance.

The refractory stone is specifically engineered to withstand high temperatures up to 400°C and features a special surface treatment for easy cleaning. Its outer diameter is 32cm.



Image: The Ariete Refractory Stone Pizza Oven Plate, a round, grey stone designed for high-temperature cooking in pizza ovens.

2. Important Safety Instructions

- Always handle the stone with care, especially when hot. Use oven mitts or heat-resistant gloves.
- Ensure the stone is properly seated in your Ariete pizza oven before use.
- Do not expose the hot stone to cold water immediately after use, as this may cause thermal shock and cracking. Allow it to cool gradually.
- Keep out of reach of children.
- This stone is designed for use in compatible Ariete electric pizza ovens only. Refer to your oven's manual for specific compatibility.

3. Installation

To install the refractory stone:

1. Ensure your Ariete pizza oven is unplugged and completely cool.
2. Carefully remove the old stone (if replacing).
3. Place the new 32cm Ariete refractory stone securely into the designated slot within your pizza oven. Ensure it sits flat and stable.
4. Close the oven lid.

4. Operating Instructions

For best results, preheat your Ariete pizza oven with the refractory stone inside for at least 10-15 minutes before placing your pizza. This allows the stone to reach the optimal temperature for a crispy crust.

Place your pizza directly onto the hot stone using a pizza peel. Avoid using metal utensils that could scratch the stone's surface.

Follow your specific Ariete pizza oven's instructions for cooking times and temperature settings. The stone is suitable for temperatures up to 400°C.

5. Care and Maintenance

The refractory stone plate features a special surface treatment designed for easy washability.

Cleaning:

1. Allow the stone to cool completely before cleaning.
2. Scrape off any excess food residue with a plastic scraper or stiff brush.
3. Wipe the stone with a damp cloth. Avoid using soap or detergents, as they can be absorbed by the porous stone and affect the taste of future pizzas.
4. For stubborn stains, you may use a stiff brush and warm water.
5. Ensure the stone is completely dry before storing or reusing.

Important Note on Appearance: