

Sommertal Pizzastein 39cm

Sommertal 39cm Cordierite Pizza Stone Instruction Manual

Model: Pizzastein 39cm

1. INTRODUCTION

Thank you for choosing the Sommertal 39cm Cordierite Pizza Stone. This instruction manual provides essential information for the safe and effective use of your new pizza stone. Designed for perfect integration with Sommertal pizza ovens, this high-quality cordierite stone ensures even heat distribution and a crispy crust for your pizzas, bread, and other baked goods.



Image 1.1: The Sommertal 39cm Cordierite Pizza Stone, a round baking stone with a smooth surface, designed for high-temperature cooking.

2. PRODUCT FEATURES

- **Perfect Fit:** Specifically designed to integrate seamlessly with Sommertal pizza ovens, ensuring optimal performance.

- **Premium Material:** Crafted from high-quality cordierite, known for its extreme heat resistance and excellent heat retention, providing uniform heat distribution for consistently perfect results.
- **Crispy Crust:** The porous nature of the pizza stone absorbs excess moisture from the dough, resulting in a delightfully crispy crust while keeping toppings juicy.
- **Versatile Use:** Ideal not only for pizzas but also for baking bread, rolls, or even grilling vegetables, expanding the capabilities of your oven.
- **Easy Cleaning:** Designed for straightforward cleaning after use, ensuring durability and many years of perfect baking experiences.

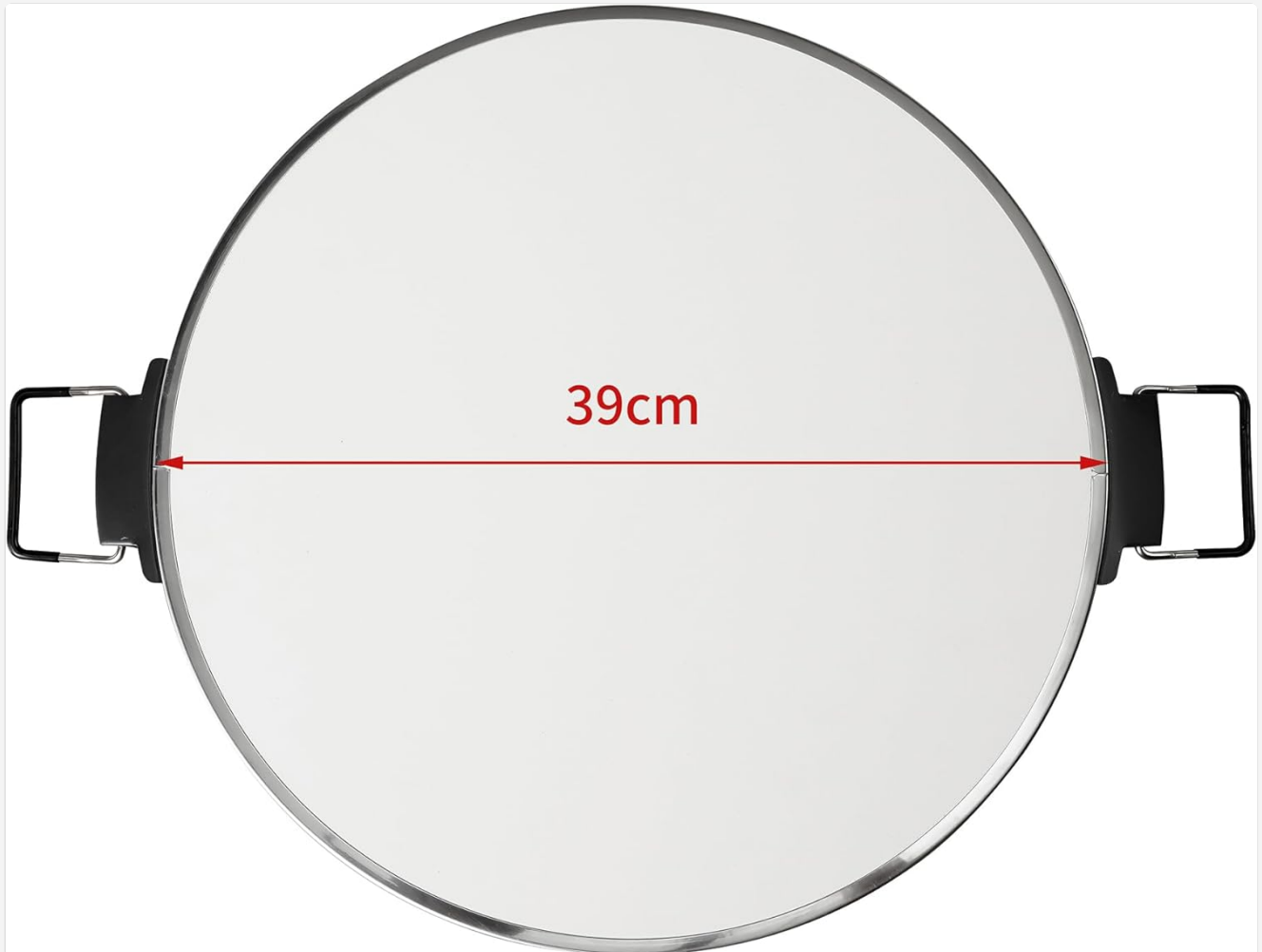


Image 2.1: Top-down view of the Sommertal Pizza Stone, highlighting its 39cm diameter, suitable for large pizzas.

3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the pizza stone from its packaging. Inspect for any damage.
2. **Initial Cleaning:** Wipe the stone with a clean, damp cloth to remove any dust or debris. Do not use soap or detergents, as the stone is porous and can absorb chemicals. Allow it to air dry completely.
3. **Placement:** Place the pizza stone in a cold oven or pizza oven. For best results, position it on the lowest rack or directly on the heating element if your oven allows. Ensure there is adequate space around the stone for air circulation.
4. **Preheating:** Preheat your oven with the pizza stone inside to the desired temperature (typically 200-250°C or 400-480°F for pizza) for at least 30-60 minutes. This allows the stone to absorb and evenly distribute heat, crucial for a crispy crust.



Image 3.1: A Sommertal pizza stone placed inside a pizza oven, ready for baking, with a freshly cooked pizza shown.

4. OPERATING INSTRUCTIONS

1. **Transferring Food:** Once the stone is fully preheated, carefully transfer your pizza, bread, or other items onto the hot stone using a pizza peel dusted with flour or cornmeal to prevent sticking.
2. **Baking:** Bake according to your recipe's instructions. The stone's high heat will cook the crust quickly and evenly.
3. **Removing Food:** Use a pizza peel or heat-resistant spatula to carefully remove the cooked food from the stone.
4. **Cooling:** Allow the pizza stone to cool completely inside the oven before attempting to remove or clean it. Rapid temperature changes can cause the stone to crack.

Important Safety Notes:

- Always use oven mitts or heat-resistant gloves when handling the hot pizza stone.
- Never place a cold pizza stone into a hot oven, or a hot pizza stone into cold water.
- Avoid cutting directly on the pizza stone, as this can damage its surface.

5. MAINTENANCE AND CLEANING

Proper care will extend the life of your Sommertal Pizza Stone.

- **Cool Down:** Always allow the stone to cool completely to room temperature before cleaning.
- **Scraping:** Use a stiff brush or a plastic scraper to remove any baked-on food residue. Avoid metal scrapers that could scratch the surface.
- **Hand Wash Only:** The manufacturer recommends hand washing. Wipe the stone with a damp cloth. For stubborn stains, a small amount of warm water can be used. Do **NOT** use soap or detergents, as they can be absorbed by the porous stone and impart unwanted flavors to your food.
- **Drying:** Allow the stone to air dry thoroughly before storing or reusing. Ensure it is completely dry to prevent

moisture from causing cracks during subsequent heating.

- **Stains:** It is normal for pizza stones to develop dark spots and stains over time. These are seasoning marks and will not affect performance or taste. Do not attempt to remove them with harsh chemicals.

6. TROUBLESHOOTING

- **Pizza Sticking:** Ensure your pizza peel is adequately dusted with flour or cornmeal. Make sure the stone is fully preheated.
- **Stone Cracking:** This is usually caused by thermal shock. Always place the stone in a cold oven and allow it to heat up and cool down gradually with the oven. Never expose a hot stone to cold liquids or surfaces.
- **Uneven Cooking:** Ensure your oven is preheated for the recommended time (30-60 minutes) to allow the stone to reach a uniform temperature.
- **Smoke/Odor:** If you notice smoke or an unusual odor, it might be residual food particles burning off. Ensure the stone is clean before use. If the smell persists, discontinue use and contact customer support.

7. SPECIFICATIONS

Brand:	Sommertal
Model:	Pizzastein 39cm
Material:	Cordierite
Dimensions (L x W x H):	39 x 39 x 2 cm (15.35 x 15.35 x 0.79 inches)
Color:	Terracotta
Care Instructions:	Hand wash only.

8. WARRANTY AND SUPPORT

Sommertal products are designed for high quality and durability. For any questions, concerns, or support needs regarding your pizza stone, please contact Sommertal customer service. Information regarding specific warranty periods can typically be found on the product packaging or the official Sommertal website.

As a German company, Sommertal is committed to providing reliable products and customer satisfaction.