

RGV 111482

RGV Pizza Stone for Vulcano Pizza Oven - Model 111482 Instruction Manual

1. INTRODUCTION

This manual provides instructions for the RGV Pizza Stone, model 111482, designed specifically for use with the RGV Vulcano pizza oven. Crafted from high-quality cordierite, this stone is engineered to absorb and distribute heat evenly, ensuring a perfectly crispy crust and a tender center for your homemade pizzas.



Image: The RGV Vulcano Pizza Oven with the pizza stone positioned inside, ready for use.





Image: A clear front view of the RGV cordierite pizza stone, highlighting its round shape and smooth surface.

The RGV pizza stone is a genuine replacement part, ensuring compatibility and optimal performance with your Vulcano pizza oven. Its robust construction makes it resistant to high temperatures and suitable for direct food contact.

2. SETUP

1. **Unpacking:** Carefully remove the pizza stone from its packaging. Inspect it for any signs of damage.
2. **Initial Cleaning:** Before first use, wipe the stone with a dry cloth to remove any dust or debris. Do not use soap or

detergents, as the porous nature of cordierite can absorb them, potentially affecting food taste.

3. **Placement:** Position the pizza stone securely inside your RGV Vulcano pizza oven. Ensure it sits flat and is centered on the designated support within the oven.



Image: Hands carefully placing the RGV pizza stone into the interior of the Vulcano pizza oven.

Preheating: For best results, preheat the pizza stone along with the oven. Allow the oven to reach its desired temperature (e.g., 450°C) and continue preheating for an additional 15-20 minutes to ensure the stone is thoroughly heated. This is crucial for achieving a crispy crust.

3. OPERATING INSTRUCTIONS

The RGV pizza stone, when used with the Vulcano pizza oven, offers features designed for optimal pizza baking.

3.1. Automatic Rotating Stone

The 33 cm refractory stone rotates automatically within the Vulcano oven. This eliminates the need to manually turn the

pizza, preventing uneven cooking or burnt spots and ensuring a consistently baked pizza.

Cottura con Pietra Girevole Automatica

La pietra refrattaria da 33 cm ruota da sola. Niente più lati bruciati o crudi: non devi aprire il forno per girare la pizza.



Image: The RGV Vulcano Pizza Oven displaying the automatic rotating stone feature, ensuring even cooking without manual intervention.

3.2. Safe Sliding Opening

The oven features an exclusive sliding opening system. This design allows you to insert and remove pizzas safely without direct exposure to the intense heat, enhancing both practicality and user safety.

Apertura a slitta sicura

Inserisci ed estrai la pizza senza scottarti. Il sistema a slitta porta la pietra fuori dal calore, garantendo massima praticità e sicurezza.



Image: A close-up view of the RGV Vulcano Pizza Oven's safe sliding opening, designed for easy and secure pizza handling.

3.3. Pizza Baking Process

1. Ensure the oven and pizza stone are fully preheated to the desired temperature (e.g., 150°C to 450°C).
2. Using a pizza peel, carefully slide your prepared pizza onto the hot stone.
3. Close the oven door. The automatic rotating stone will ensure even cooking.
4. Monitor the pizza through the oven window. The oven's digital display allows for precise timer settings (up to 60 minutes).
5. Once cooked to your preference, use the sliding opening and a pizza peel to safely remove the pizza.

4. MAINTENANCE

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

- **Cooling:** Always allow the pizza stone to cool completely inside the oven before attempting to clean or remove it. Rapid temperature changes can cause the stone to crack.
- **Cleaning:** The cordierite material is designed to be easy to clean through pyrolysis. After cooling, scrape off any baked-on food residue with a stiff brush or spatula. For stubborn stains, you can use the oven's pyrolysis function if available, or simply wipe with a dry cloth.
- **Avoid Soap:** Never use soap, detergents, or abrasive cleaners on the pizza stone. These can be absorbed by the porous material and impart unwanted flavors to your food.
- **Stains:** Discoloration and dark spots are normal and will occur over time. These are seasoning marks and will not affect the stone's performance.
- **Storage:** Store the clean, dry pizza stone in a safe place to prevent accidental drops or impacts.

5. TROUBLESHOOTING

- **Pizza Sticking:** Ensure the stone is fully preheated. Use a small amount of flour or cornmeal on the pizza peel before sliding the pizza onto the stone.
- **Uneven Cooking:** The automatic rotating stone feature of the Vulcano oven is designed to prevent this. If uneven cooking occurs, verify the stone is properly seated and the oven's rotation mechanism is functioning correctly.
- **Stone Cracking:** This can occur due to sudden temperature changes (thermal shock) or impact. Always allow the stone to cool gradually inside the oven. Handle with care. If the stone cracks, it should be replaced.
- **Smoke/Odor:** This may be due to food residue burning on the stone. Ensure the stone is cleaned after each use.

6. SPECIFICATIONS

Brand	RGV
Model Number	111482
Material	Cordierite
Shape	Round
Diameter	33 cm

Dimensions (L x W x H)	33 x 33 x 2 cm
Weight	2.3 kilograms
Color	White
Care Instructions	Wipe with a dry cloth



Image: A side profile of the RGV cordierite pizza stone, showing its thickness and material texture.

7. WARRANTY

Warranty information for the RGV Pizza Stone, Model 111482, is provided by the manufacturer, RGV. Please refer to the documentation included with your original RGV Vulcano pizza oven or contact RGV customer service for specific warranty terms and conditions.

8. SUPPORT

For technical assistance, replacement parts, or any inquiries regarding your RGV Pizza Stone, please contact RGV customer service. Contact details can typically be found on the RGV official website or in the documentation accompanying your RGV Vulcano pizza oven.

Online Resources: Visit the official RGV website for additional product information, FAQs, and support resources.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question