Using your Smeg Pizza Stone

Your Smeg oven is equipped with a profiled base specially developed for cooking pizza using the pizza stone accessory. This has been made possible by sharing some of the technical features offered through the Smeg commercial oven product range.

To achieve optimum results we recommend that you remove all oven shelves inside the oven cavity, select the top and bottom element and turn the temperature to the maximum heat 280 degrees Celsius. Place the stone into the oven within the profile base and allow the oven to heat for up to 20 minutes. The stone itself will reach approximately 350 degrees Celsius.

While you are waiting, prepare the pizza for the oven with your favourite toppings, taking care to spread them thinly across the dough. When working with the pizza dough base to help prevent the base from sticking to the worktop, use semolina instead used of flour which will give you a better result. Once the pizza has been prepared, and the oven has reached temperature, place the pizza on the stone and bake for approximately 4-5mins. (A thicker base pizza makes take 1-2 minutes longer).

Finnish off the pizza with your favourite flavoured oil or fresh herbs for a final flourish of flavour. All pre-prepared pizza can be cooked on the stone depending upon the thickness of the pizza. Pre-prepared pizza will usually take around 4-7 minutes to cook. Utilising the stone to bake your pizza will enhance its flavour.

All kinds of flat breads and thin doughs complete with either sweet or savoury toppings can also be baked using the stone enabling you to cook a varied selection of dishes using a single pizza stone accessory.

Happy cooking!

Precautions when using the Pizza Stone

• Never use the pizza plate except as described above (for example, do not use it on gas or ceramic hobs, or in ovens not designed to take this accessory).

• If you like oil on your pizza, it is best to add this after you remove the pizza from the oven. This will help avoid baked on oil stains on the pizza stone surface which may also reduce its efficiency.