

# PizzaGrill®

# Clay pan

## Instructions for use

---



Set consists of four clay pans,  
two stainless steel pan holders and  
two silicone mats.

H 1.5 cm / L 10.5 cm / W 10.5 cm

Art. No. 0024.222

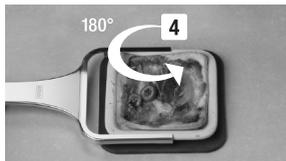
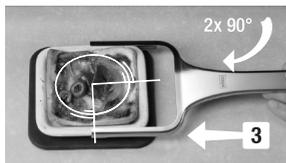
## Pizza clay pan for the PizzaGrill

The clay pans create the authentic «Pizzafeeling» – for even more mini pizza fun. Place the mini pizza dough in the clay pan, add your toppings, bake and experience the taste of genuine «wood-fired pizza». Try it for yourself.

## Important to note

Tip: Brush the pan with olive oil or dust the base with flour to prevent the pizza base sticking to the pan! Clay pans are **not** suitable for raclette.

- 1 Pull out the pan and place on silicone mat
- 2 Remove the handle
- 3 Reconnect the handle
- 4 Rotate the pan by 90° twice (or once by 180°)
- 5 Slide the pan back in the oven to crisp off the mini pizza to taste.



## Care and cleaning

Rinse the clay pan with clean, lukewarm water, add a splash of mild detergent and use a soft brush if necessary. Rinse with plenty of water. Leave the clay pan to air dry.

**Important:** Do not use aggressive detergents or scouring agents to prevent the pores clogging up. Dishwasher cleaning not recommend.

Designed by Herbert Forrer

**STÖCKLI**

A. & J. Stöckli AG  
Ennetbachstasse 40  
CH-8754 Netstal

+41 55 645 55 75  
haushalt@stockli.ch  
www.stockli.shop

0024.22293 / 06.22