HOW TO USE
STONE-BAKED
PIZZA
MODE
FRIGIDAIRE.

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15+ WAYS TO COOK PLUS STONE-BAKED PIZZA

WELCOME TO THE FRIGIDAIRE® FAMILY

Congratulations on your new oven featuring our most advanced **Total Convection system** yet, featuring over 15 ways to cook.

This guide will focus on Stone-Baked Pizza mode, providing you with everything you need to know to create delicious, stone-baked pizzas right at home.

We've also collected some fun and easy pizza and fresh dough recipes you can find on **Frigidaire.com**.

Before you get started, make sure to register your product at **Frigidaire.com/register**.

Dehydrate

Convection Bake

Air Sous Vide

Steam Bake

Stone-Baked Pizza

Slow Cook

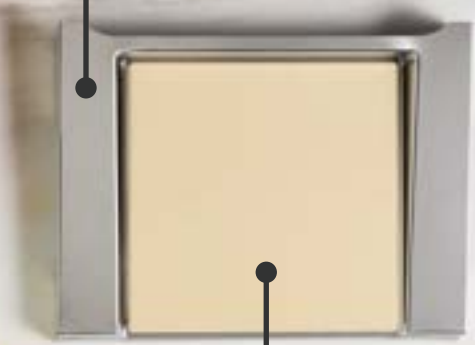
Steam Roast

No Preheat

Air Fry

WHAT'S IN THE BOX

PIZZA SHIELD



PIZZA STONE

PIZZA PEEL*

Additional accessories are available for purchase at **Frigidaire.com**

*Pizza peel material will vary by fuel type (metal or wood)

HOW TO USE STONE-BAKED PIZZA MODE

01 Gather your ingredients.

- Fresh dough (8-11 oz)
- Semolina or Cornmeal (at least ½ tbsp)
- '00' flour
- Sauce, cheese and toppings of your choice

PRO TIP: **Store-bought dough can typically make two pizzas.**

02 Ensure your top oven rack is at Position 7 (Position 5 in Wall Ovens) using the markings on the sides of the oven cavity. Place the pizza shield on the rack, with the pizza stone securely in the middle of the shield. There are grooves toward the back of the shield to help secure it to your oven rack.

03 Navigate to Stone-Baked Pizza mode—the preheat process will take approximately 30 minutes.

04 Sprinkle your work surface with '00' flour and begin to stretch out your fresh dough. You're working toward a thin base with a slightly thicker edge, approximately 1/4-inch, that will form the crust.

PRO TIP: **Bring your dough to room temperature. Dough that's too cold can be harder to stretch, and dough that's too warm can be easier to tear.**

05 Sprinkle your pizza peel with semolina or cornmeal, then place your stretched dough on the peel. Now, add your sauce, cheese and toppings of choice.

PRO TIP: **Cheese matters! Fresh mozzarella has a higher moisture content and works better than shredded cheese.**

06 Gently shake the peel to ensure your pizza dough is moving freely—if it's stuck, carefully lift up the edges and add a pinch more semolina or cornmeal. Any sauce or toppings between your dough and the peel may cause it to stick.

07 When the oven is preheated, slide the pizza off your peel onto the pizza stone with a swift, smooth motion. Don't be shy—there's a backstop at the end of the pizza shield that you can use to your advantage!

08 Once you've placed your pizza in the oven, hit Confirm. The baking process will take only two minutes—if you feel your pizza needs a little more time, you can press +15s to extend the cooking time.

09 When it's ready to remove, slide the peel under your pizza—again, remember you can use the backstop for assistance—and remove from the oven.

SLICE AND ENJOY!

IMPORTANT **CALLOUTS**

- **DO NOT** cook frozen pizzas or use partially baked or premade crusts in Stone-Baked Pizza mode. The pizza will not cook properly and could damage the pizza stone.
- **DO NOT** leave the peel on the pizza stone when cooking pizza.
- Excess semolina, cornmeal or flour may cause smoke or small flames in your oven—**THIS IS NORMAL**. Keep the door closed and the flames will extinguish themselves.
- Other cooking modes will not function properly while the pizza shield is in your oven.
- **DO NOT** “season” the pizza stone with oil.

CLEAN AND CARE

- Allow the stone to cool before removing. This will take at least one hour before we recommend removing with oven mitts.
- Stone-Baked Pizza mode will turn leftover crumbs into ash. To clean your stone and shield, simply sweep away the ashes with a brush or dry cloth and discard. If there is additional residue, simply run another pizza cycle without a pizza, then sweep away ashes.
- **DO NOT** submerge the pizza stone in water.
- **DO NOT** clean the stone or peel in the dishwasher.
- **DO NOT** use any chemicals to clean the stone, as the stone absorbs them and may release them when heated.
- Over time, discoloration of the stone and shield is normal. This will not impact the quality of your pizzas! Should you need a new or additional stone, they are available on **Frigidaire.com**.
- If you have a standalone range, your pizza shield and stone can be stored in your oven's storage drawer. We recommend not storing your pizza peel in the drawer, as it could get warped.

FAQs

How do I cook a frozen pizza if I can't use Stone-Baked Pizza mode?

Bake on the middle rack, using No Preheat, Bake or Convection Bake cooking modes.

Why are there small flames on my pizza stone during use?

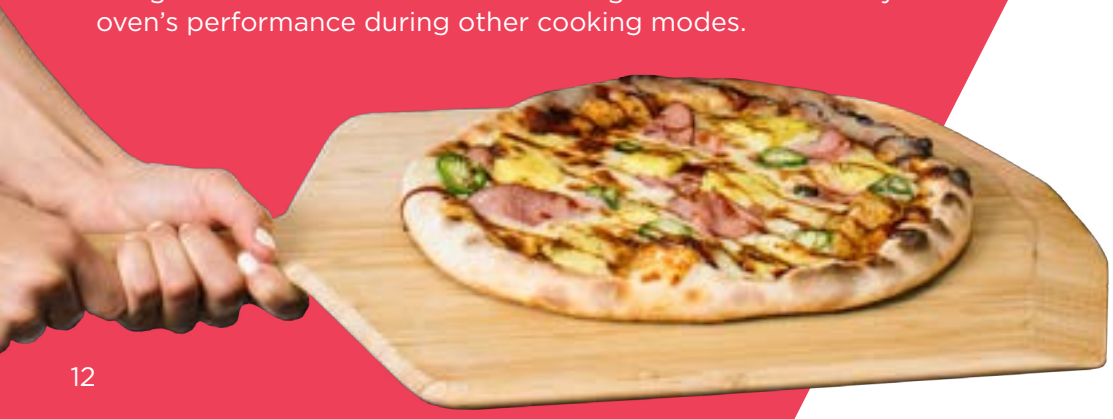
Leftover semolina, cornmeal or flour can ignite at high temperatures, which is normal during cooking. When that happens, **KEEP THE OVEN DOOR CLOSED**; the flames will extinguish themselves.

Can I make multiple smaller or individual pizzas at once?

You can, but for best results, we recommend baking one pizza at a time, ideally 10-14" in size. However, you can make as many pizzas as your want in a row, just allow a 3–5 minute reheat time between pizzas to keep the stone at optimal temperature.

Should the pizza stone and shield stay in the oven all the time?

No, remove and store the pizza stone and shield when you're not using Stone-Baked Pizza mode. Leaving them in can affect your oven's performance during other cooking modes.



JOIN OUR COMMUNITY

Share your best recipes, swap tips, show off your creations and get inspired!

Check out our Facebook Group!

STONE-BAKED PIZZA

FRIGIDAIRE

REGISTER YOUR NEW OVEN

Make sure to register your oven at **Frigidaire.com/Register** to get:

- Exclusive offers and discounts
- Faster support should issues arise
- Customized tips for your oven

Have questions? Need assistance?
Call our hotline specifically for Stone-Baked Pizza owners:
877-499-4487

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