

SAVE THESE INSTRUCTIONS

Congratulations on your purchase of Cuisinart® Cookware! Designed from the inside out for today's lifestyles, our Cuisinart® Cookware delivers uncompromising superior cooking performance with a professional look.

BEFORE FIRST USE

Remove all labels and hang tags. Wash stone with warm water. Dry thoroughly before using in the oven.

CONVENTIONAL OVEN USE

Stone is oven-safe to 900°F. For best results, always preheat the oven with the stone in place. Let the hot stone completely cool before removing from the oven. Always use potholders or a pizza peel as stone can still be hot. Stone can be used in a conventional oven as well as an electric indoor/outdoor pizza oven.

Preheat the oven before preparing and assembling your pizza. It is important that the pizza stone is hot and ready before you begin. Please leave stone in preheated oven for 30 minutes prior to placing your pizza/bread on the stone. If you notice pizzas coming out more pale or undercooked when cooking pizzas back to back, give the oven 5-10 minutes to heat up again.

Factors like leaving the oven door open, opening the door too often, or insufficiently heating the pizza stone can lead to heat loss.

SERVING

Remove pizza from the stone, and transfer to trivet or wooden board before serving. Do not remove hot stone from oven until completely cooled.

COOKING UTENSILS

Do not cut food directly on the stone.

CLEANING AND OTHER MAINTENANCE

Hand wash only. Allow stone to cool after use, then rinse stone with warm water. Do not submerge a hot stone in cold water or plunge into cold water because thermal shock damage may occur. Use a sponge or a soft cloth to remove any remaining food particles. Do not use soap, steel wool, or other metal pads that can scratch the surface. Stubborn stains can be removed using a nonmetallic scouring pad and coarse salt. Rinse thoroughly and dry immediately.

STORAGE

Do not store stone when it is still damp, and always store carefully in a dry cupboard area. Avoid stacking and overcrowding when storing stone to prevent scratching and chipping.

MAKING THE PERFECT PIZZA

Pizza making takes practice. Here are some key steps for success.

Great pizza begins with great ingredients, so opt for best-quality, simple ingredients.

Dough is the foundation of a pizza, and when preparing pan pizza, the dough can vary from style to style. Store-bought dough is convenient, but for pan pizza, it will not always deliver perfect results. Our recommendation is to follow our provided recipes for different types of pizzas – we have simple recipes to prepare everything from focaccia to Detroit style to Chicago deep dish.

If you choose to use store-bought dough or another recipe, **this pan needs a minimum of 1½ pounds of dough for a simple focaccia and up to 2½ pounds for thicker Detroit-style pies.**

Following these guidelines will ensure the best results.

NOW, ON TO MAKING PAN PIZZA

It's all about the resting, the stretching, and the resting.

To start, the dough should be at room temperature. This makes it much easier to stretch and reduces the time needed for stretching.

Once the desired dough is chosen, prepared, and sufficiently rested, transfer it to the deep-dish pizza pan. Regardless of the type of pizza or focaccia is being prepared, the pan should be generously coated with a minimum of 4 tablespoons of olive oil.

Put the dough into the pan and turn over a few times to ensure the dough is fully coated with the olive oil. Using your fingertips, make indentations in the dough without fully pushing through, being sure to cover the entire surface. While making the indentations, gently press the dough toward the sides of the pan (do not force it—it will eventually spread). Cover the pan and allow to rest for 20 minutes.

After resting, uncover and repeat the process, focusing on spreading the dough to the edges of the pan. Cover and rest for 20 more minutes. Repeat this process until the dough easily covers the bottom of the pan. This process can take up to 3 rounds (60 minutes total).

From here, the pizza can be topped as desired, whether with additional oil and herbs for a simple focaccia, or with loads of cheese, sauce, and meat for a Detroit- or Chicago-style pie. Whatever your preference, we have a guide for all of it.

Remember, if your dough is not stretching as it should (that is, it is too tough or tearing), just let it rest. After about 10 minutes, try to stretch the dough again. Time does wonders for pizza dough. When you're not shaping the dough, keep it loosely covered with plastic to prevent the dough from drying out.

Chicago Deep Dish: 550°F, 15 minutes

Deep-dish pizza, considered a Chicago specialty, has a crispy crust filled with an ample amount of sauce, cheese, and other traditional pizza toppings, most commonly sausage and meatballs. The crust is solely a vessel for the toppings, and this pizza is best eaten with a fork and knife.

Detroit: 550°F, 15 minutes

This popular deep-dish style pizza consists of a very thick dough that is generously oiled and studded with fatty cheese. The most popular topping is stripes of pizza sauce, but pepperoni is also a regional favorite. It should be baked until the edges and bottom of the pizza are very browned and crispy.

Focaccia: 500°F, 15 minutes

Focaccia is a bread enriched with olive oil. Sometimes it is served with light toppings of herbs and salt, or maybe a little grated cheese. Other times it is twice baked, where it is first parbaked, then stuffed with cheese and fillings, then finished to make it more of a stuffed bread.

Grandma: 500°F, 15 minutes

Grandma-style pizza is the New York region's take on Sicilian pizza. It is a bit thinner and most often sold in shops by the slice. It has lighter and fresher toppings than typical New York slices.

Sicilian: 500°F, 15 minutes

While this also falls under the heading of "deep dish" pizza, it is more like a focaccia with toppings. Focaccia dough, baked with rich olive oil, is first parbaked and then topped either with a little bit of cheese and herbs, or fully topped with sweet pizza sauce, cheese, and a light scattering of toppings.

LIFETIME WARRANTY (U.S. AND CANADA ONLY)

Your Cuisinart® 15" Square Pizza Stone is warranted to be free of defects in material and workmanship under normal home use from the date of original purchase throughout the original purchaser's lifetime.

HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart® products is our goal, so if your Cuisinart® Cookware should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, email us at <https://www.cuisinart.com/customer-care/product-assistance/product-inquiry>, or call our Consumer Service Center toll-free at **1-800-726-0190** to speak with a representative.

This warranty excludes damage caused by accident, misuse, or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discoloration, or other damage to external or internal surfaces that does not impair the functional utility of the cookware.

This warranty also expressly excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the foregoing limitation or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (a) to the store where it was purchased or (b) to another retail store that sells Cuisinart® products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart, and not the consumer, will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at **1-800-726-0190**. To obtain a return shipping label, email us at <https://www.cuisinart.com/customer-care/product-assistance/product-inquiry>. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

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