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We advise you to read this manual carefully, which contains all the instructions for maintaining the appliance's aesthetic and functional qualities. For further information on the product: [www.smeg.com](http://www.smeg.com)

## PRECAUTIONS

### General safety instructions

- The refractory stone stays hot for long after cooking has ended. Ensure it is handled with due caution.
- Wait for the refractory stone to cool down before cleaning it.
- Only use the refractory stone as described. Do not use it on gas or ceramic hobs, for instance, or in ovens which are not equipped for it.
- Do not use the refractory stone with gas ovens.
- Do not use the refractory stone for microwave and/or steam or assisted steam functions.

### This user manual

- This user manual is an integral part of the accessory and must therefore be kept in its entirety and within the user's reach for the whole working life of the accessory.
- Read this user manual carefully before using the accessory.

### Manufacturer's liability

The manufacturer declines all liability for damage to persons or property caused by:

- use of the accessory other than that specified;
- failure to comply with the instructions in the user manual;
- tampering with the accessory.

### Disposal



This accessory conforms to the WEEE European directive (2012/19/EU) and must be disposed of separately from other waste at the end of its service life.

The accessory does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

Our accessory is packaged in non-polluting and recyclable materials.

- Deliver the packing materials to the appropriate selective collection centres.



### Plastic packaging Danger of suffocation

- Do not leave the packaging or any part of it unattended.
- Do not let children play with the plastic bags.

## How to read the user manual

This user manual uses the following reading conventions:



Warning/ Caution



Information/ Advice

# DESCRIPTION

## Refractory Stones

Ideal accessory for baking bread (pizza,

bread, focaccia...), but you can also use it for more delicate preparations such as biscuits.

# USE

## Preliminary operations

- Remove any labels and protective films from the accessory.
- Wash the refractory stone with warm water and non-abrasive sponges.
- Dry the refractory stone completely before using it for cooking.

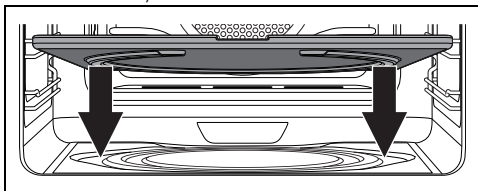
## Positioning the refractory stone

### For ovens with circular base shapes



There are some circular shapes on the bottom of the oven cavity; the widest one serves as a reference for positioning the refractory stone.

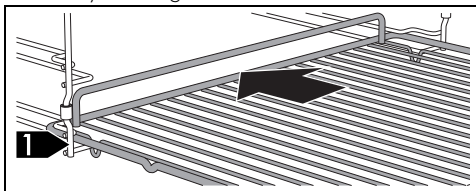
1. Open the door.
2. Place the refractory stone on the base of the oven cavity.



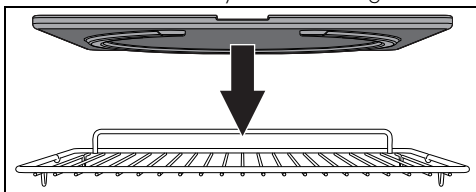
3. Close the door.

### For ovens with flat base

1. Open the door.
2. Insert the grill into the first shelf of the oven cavity, starting from the bottom.



3. Place the refractory stone on the grill.



4. Close the door.

## Baking with the refractory stone



If you wish to add oil to your pizza, it is best to add this after removing it from the oven to avoid oil stains on the refractory stone which are not only unsightly, but may reduce its effectiveness.



To consult the recipes developed for various categories of food and for more information on cooking suggestions, we recommend visiting the dedicated page on the [www.smeg.com](http://www.smeg.com) website, which can be reached using the QR code on the leaflet supplied with the product.

- Before use, clear the oven cavity of any accessories that are not required for the intended cooking.



Always follow the instructions in the appliance manual.







Cooking times given are approximate, as they may vary according to the product used and personal taste.

### For products with STONE function

- Select the STONE function (follow the instructions in the appliance manual).

### For products without STONE function

1. Preheat the oven using the  or  or  /  function, with the refractory stone inside.
2. Set the thermostat to the maximum available temperature.
3. When the thermostat indicator light switches off, put the food in the oven.
4. Cook for around 3-4 minutes.
5. When cooking has finished, remove the pizza (flatbread, bread rolls...) from the oven cavity.

## CLEANING AND MAINTENANCE

### General cleaning hints

- Use hot water and a non-abrasive sponge.
- Never wash in the dishwasher.
- Never use harsh detergents.
- Wait for the refractory stone to dry completely (approx. 1 hour) before using it again.



After many uses, the refractory stone may become slightly browned; this discolouration does not affect its operation in any way.

