

**Tray made for high-temperature baking and peel easy handling**

The PizzaExpert kit: Two accessories that ensure consistent results. A cast-iron tray specially designed to withstand baking at 340° C. Plus a perforated pizza peel designed to minimise sticking and make handling pizzas easy.

Product Benefits & Features**High-temperature baking tray for restaurant-quality crust**

The cast-iron baking tray delivers even heat for restaurant-quality Neapolitan-style pizza, with an airy, chewy-crispy crust. Made for high-temperature (340°C) baking. Authentic crust. Every time.

**Perfect for pizza nights: Fast, back-to-back baking**

The cast-iron tray retains heat to keep the pizza party going. Bake pizzas back-to-back in under 5 minutes each. Designed for the high-temperature (340°C) baking essential for Neapolitan-style pizza.



*Based on internal tests on Electrolux ovens, with maximum temperatures varying from 230°C to 300°C. Baking time may vary depending on oven settings, temperature etc.

Transfer pizzas like a pro with perforated pizza peel

Transfer pizzas smoothly while protecting the crust. Specially designed peel enables safe, smooth pizza handling without sticking. Premium wooden handle and slim, detachable design for space-saving storage.

**Not just for pizza: Use the cast-iron tray for bread and cookies**

The versatile baking tray is made of cast iron for even heat and excellent heat retention. That makes it ideal not only for restaurant-quality Neapolitan-style pizza but also for other baked goods, like bread, cookies, pastries and more.



Product Specification

Product Sub Typology	Pizza stone
Product Typology	Containers to cook/bake/freeze
Height, mm	1
Width, mm	350
Depth, mm	350
Content	Pizza Stone, 1 unit + shovel, 1 unit
Product Number Code	902 986 712
Bar code	7333394097244
Part Code	9029867125