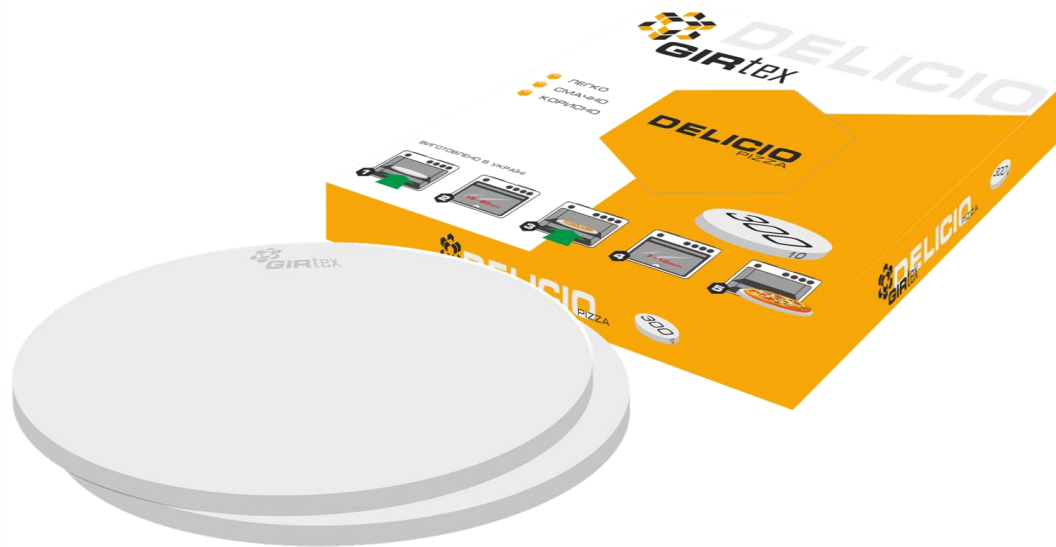


**GIRtech**

[www.girtech.com.ua](http://www.girtech.com.ua)

# GIRTECH DELICIO: PIZZA STONE



## GIRtech DELICIO

Made of natural eco-friendly quartzite materials and intended for use in household ovens (gas and electric), as well as barbecue/ grills

DELICIO helps to turn ordinary oven into an Italian pizza oven

Effectively distributes and equalize the temperature in the oven, allowing you to speed up cooking, to avoid burning and significantly improve the quality of cooked dishes.

# CHARACTERISTICS

<b>Appearance, sizes:</b>	round plate with a diameter of 300 mm and 10 mm thick
<b>Weight:</b>	1,4 kg (3 lb)
<b>Color:</b>	White
<b>Ingredients:</b>	quartzite, fused quartz
<b>Maximum refractoriness:</b>	1710°C (3110 °F)
<b>Operating temperatures:</b>	from 200°C (392°F) till 1500°C (2732°F)
<b>Safety:</b>	non-toxic, safe for human health

The material has certification of sanitary-epidemiological and radiation control



# PACKAGING AND STORAGE CONDITIONS

## PACKAGING

GIRtech DELICIO packed branded cardboard boxes with foam lodgement

Package size 320 \* 320 \* 30mm for a stone with a diameter of 300mm

An instruction for use and care is attached.

## STORAGE & TRANSPORT

Store indoors. Stacking is possible

Moisture may damage the packaging during transporting and storage.

Avoid direct sunlight due to the possibility of burning the color of the container during the long storage

The product is not afraid of freezing and has an unlimited shelf life.

When transporting avoid moisture on the packaging

When transporting avoid falling from a height and strong shocks, because product may be damaged due to excessive shock





- Efficiently distributes the temperature in the oven
- Heats up quickly due to its thinness.
- Has a unique heat resistance, is not afraid of moisture and extremal changes in temperature.
- Suitable for any household oven (electric and gas).
- Can be used in the grill (BBQ) as a cooking and frying pan
- Safety and eco-friendly raw materials
- Light and durable - weight less than 1,4kg (3 lb )
- Suitable for a wide range of dishes: pizza, pastries, meat, fish, vegetables, mushrooms
- Avoids the use oils for cooking.
- Significantly accelerates the preparation (baking) of dishes
- Allows to improve the quality of cooking
- Gives the effect of a hearth oven in a standard household oven

# USING A PIZZA STONE

Do not place the stone too close to the heating elements.

Optimally place the stone on the middle shelf of the oven

After placing the stone inside, warm the oven for 15-20 minutes at a temperature of 200-250 ° C, then place the dish on the stone

Do not oil the stone with sunflower oil or other fatty substances for baking.

You can optionally use parchment paper, baking sleeve or foil

Note: Stone significantly reduces baking time.

Cooking fine Italian pizza on a heated stone is 5 to 8 minutes, depending on the desired degree of readiness.

The cooking time of meat dishes depends on the recipe, the volume and the desired degree of readiness.

It is recommended to use an auxiliary tool (spatula) to remove a dish from a stone.



## CARE AND STORAGE PIZZA STONE

Use a sleeve or foil for cooking fatty and juicy dishes.

In the process of using stone dark spots from fatty and juicy dishes will appear on it. This is a natural process due to the microporosity of the material and does not affect the operation and durability of the product.

Do not use cutting tools directly on the stone. Both the tool and the stone itself may be damaged.

Start cleaning the stone only after it is completely cooled to avoid accidental burns.

To remove food debris from the stone, you can use a sponge or a stiff brush. Do not use metal tools to clean the stone

DELICIO can be soaked in water, because he is not afraid of moisture and aggressive environment

For cleaning may be used detergents. It is recommended to avoid products with a strong chemical odor.

Despite the strength, pizza-stone is a fragile product. Keep the stone out of the reach of children and pets.





# COOKING POSSIBILITIES

**PIZZA**



**VEGETABLES**



**FISH**



**MEAT**



**BAKERY**



**MUSHROOMS**

