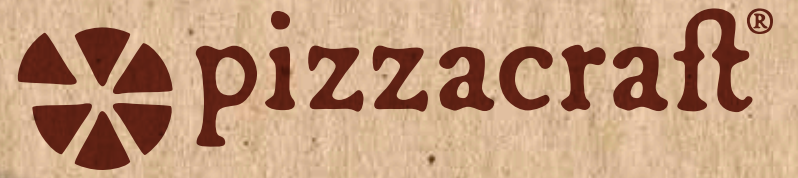


FOR PIZZA, BREAD AND MORE



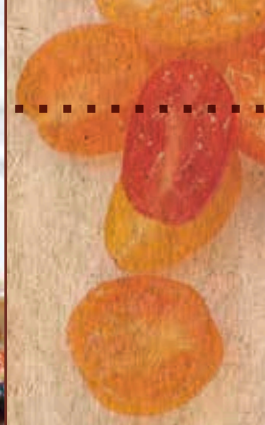




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 PIZZERIA PRONTO®

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The business of pizza night no longer belongs to chain pizza restaurants and their perpetually late delivery guys. Now when the craving for hot, fresh pizza hits your customer, all they have to do is walk to their own kitchen or backyard. The pizzacraft® line of pizza-making tools and accessories transforms a home into the best pizzeria in town. The most complete line of artisan quality pizza tools available, pizzacraft® products are perfect for both whipping up tasty family dinners as well as serving the needs of the pickiest pizza aficionados.

This year, we're proud to present the ultimate in baking pizza at home: the portable outdoor pizza oven. Our Pizzeria Pronto® delivers pizzeria-like results without the cost, time, and space needed for a traditional wood-burning oven.

For those who prefer grilling their pies, our Perfect Pizza Grilling Stone was recently awarded the Editors' Pick award from The Gourmet Retailer. As you can see, we take pizza seriously and are proud of our products. With the pizzacraft® line of tools and accessories, your customers can experience delicious, personalized pizza creations, while you can get your own piece of the (pizza) pie!

OUTDOOR PIZZA OVEN

The Pizzeria Pronto® Outdoor Pizza Oven will change pizza night forever. Now you can achieve the crisp, chewy results that used to require an expensive wood-burning oven, all in a portable, and affordable propane oven.

PIZZERIA Pronto® OUTDOOR PIZZA OVEN

Cooks a perfect pizza every

5 MINUTES

Portable Pizza Oven

Propane fueled to
700° F (371° C)

Pre-heats in just 10 minutes

Easy to Use

NEW! Pizzeria Pronto® Outdoor Pizza Oven 

The quick, compact, portable, propane-powered pizza oven. Black enamel-coated steel body. Includes built-in cordierite pizza stones, thermometer, matchless starter, 48 in. gas hose, and standard regulator for Type I fitting. For use with standard 20 lb liquid propane tank (not included). 18.6 in. x 18.1 in. x 15.2 in. overall dimensions. 27 lbs, 8.5 oz. overall weight. Patents pending. Red enamel coating available July 2014. ■

PC6000 1/case



The oven has several patent-pending technologies to ensure that you get a perfect pizza every time:

Vented lid allows moisture to escape and ensures toasty toppings

Dome shape and inner heat shield redirects heat to cook your toppings at the same rate as your crust

Built-in thermometer

The internal heat diffusion grilling stone distributes heat for even cooking and a crispy crust

Built-in matchless starter for easy lighting



YouTube View our Pizzeria Pronto® demonstration videos here!

TAILGATING • PARTIES • PICNICS • CAMPING

PIZZA OVEN ACCESSORIES

A pizza peel and stone brush are essential to your pizza-making experience with the Pizzeria Pronto®. Transport your pizza to and from the oven and keep your pizza stone clean with these tools.

NEW! Folding Aluminum Pizza Peel

A peel is an absolute necessity for the pizza oven. This peel is sized for the oven and folds for easy storage; making it a great choice for portability. Aluminum peel with hardwood handle. 12 in. x 23.3 in. when open.

PC0216 4/case



FOLDS FOR EASY STORAGE

NEW! Long Handled Pizza Stone Brush

This long reach handle makes it easy to clean the internal pizza stone of the pizza oven. Natural fiber bristles with hardwood handle. 21 in. x 1.75 in. (w/out ring) overall dimensions.

PC0218 6/case



NEW! Pizza Oven Accessories Kit

Accessories kit for the portable pizza oven. Includes folding aluminum pizza peel (PC0216) and long handled pizza stone brush (PC0218).

PC0217 4/case





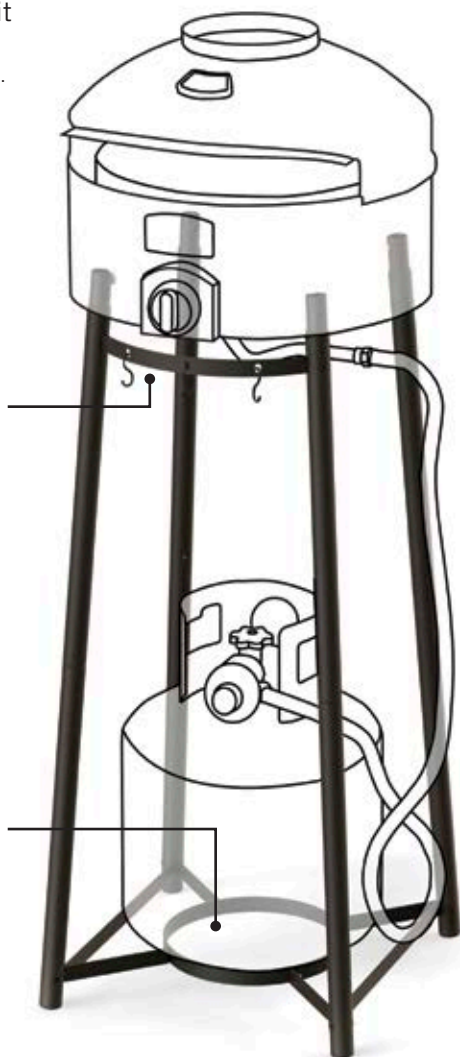
PIZZA OVEN ACCESSORIES

It's hard to imagine making the Pizzeria Pronto® better, but we've done it! Now your pizza oven can stand on its own, run on a range of different propane tanks, and be protected from the elements.

NEW! Pizza Oven Leg Kit

Raise your oven up off the table, ground, or other surface. Kit features a base for a 20 lb propane tank and hanging holes in the top support brace for cooking tools. Steel with black painted finish. Assembly required. 15.75 in. x 15.75 in. x 35.75 in. overall dimensions when assembled.

PC6011 1/case



Utility bar for hanging accessories

Raises cooking surface to 40.25 inches from the ground

Base for propane tank

NEW! Tank Adapter

Use to connect the pizza oven to a 1 lb. liquid propane tank. Great for tailgating and camping! Brass adapter. 2.75 in. x 1.3 in. x 1.3 in. overall dimensions.

PC6013 6/case



NEW! Tank T-Valve

Run two gas appliances off of one propane tank. Brass adapter with plastic nut. 3.75 in. x 2 in. x 4 in. overall dimensions.

PC6014 6/case



NEW! Pizza Oven Protective Cover

Keep the portable pizza oven in prime condition with this heavy-duty, water-resistant cover. Black polyester with PVB backing and elastic bottom. 19.5 in. around x 11 in. tall.

PC6012 6/case





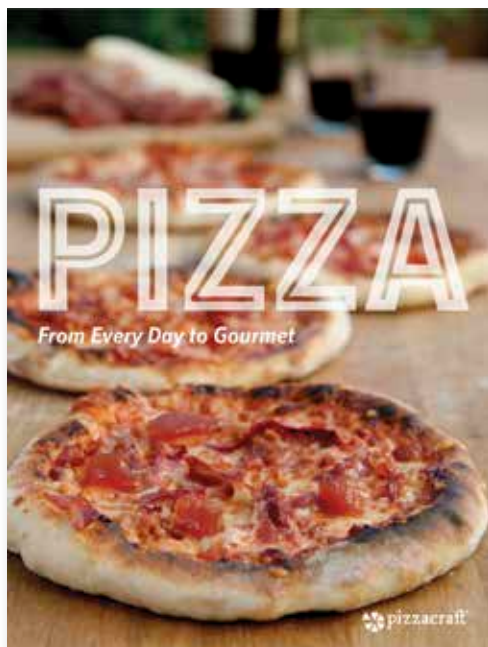
PIZZA RECIPES & HOW-TO

Don't limit yourself to just pepperoni! To help share our pizza expertise with you, we've written the book on pizza, going from beloved favorite recipes to new and creative flavor profiles.

NEW! Pizza Recipe Book

A comprehensive collection of methods, equipment, recipes, and photos to inspire pizza makers. 103 pages, 6.75 in. x 9 in. paperback.

PC0599 12/case



Over 100 pages of methods, equipment and recipes, in full color photography that will inspire your customers to make more pizza at home!

NEW! Pizza Recipe Book & Peel Set

Pizza recipe book (PC0599), Medium wood peel (PC0219).
PC0220 4/case



NEW! Pizza Recipe Book & Serving Set

Pizza recipe book (PC0599), Soft grip rolling cutter (PC0204), Slice server (PC0205).

PC0221 6/case





Along with the crust, the sauce sets the tone for a pizza. The quintessential pizza has a red sauce base, but changing the sauce will change the flavor profile of the whole pizza. The following sauce recipes include red sauce, marinara, pesto, Putanesca, and a garlicky Alfredo-style sauce. We have paired sauces with the various pizza recipes in this cookbook. Try different sauces as you create pizzas of your own.

Red Sauce (Neapolitan-style)

True Neapolitan pizza celebrates the pure flavor of the tomato. Red sauce in Naples is made from just two ingredients: tomatoes and salt. Furthermore, the tomato sauce is not pre-cooked so that the brightness of the tomatoes can better shine through on your finished pizza. Using canned tomatoes ensures optimum results year-round – even when garden fresh tomatoes are unavailable.

Ingredients:
1 each, 28-oz can whole, peeled tomatoes
1 T kosher salt

Instructions:
Remove each tomato from the can and reserve 1 ½ cups of the puree. Cut the tomatoes in half, saving your fingers, remove and discard the seeds. Remove any pieces of stem that may remain on the canned tomatoes.
Crush the tomatoes. You could do this by hand, in the food processor, or by running them through a food mill.
Transfer the crushed tomatoes to a bowl. Add the tomato puree and salt. Mix to combine.

*This recipe yields approximately two cups of sauce.

Clockwise from top left: Red Sauce, Marinara, Garlicky Alfredo, Pesto, Putanesca

18 | Sauce Recipes

Sauce Recipes | 14



a. Divide your risen ball of dough into two portions.
b-c. Knead each portion to eliminate air bubbles.
d. Form each portion into a tight ball.
e. Cover with plastic and allow them to rest for approximately 30 minutes.

10 | How to Work with Dough

How to Work with Dough | 11



f-g. Place your rested dough ball back onto a floured surface and begin to flatten it into a six-inch disc.
h. Push your disc of dough up and create a bump on your thumb and forefinger to create a crutch rim around the edge to be the crust, allow gravity to stretch the dough as you stretch it.
i. Drrape the dough over your fists and continue to make the dough as you stretch it to the desired circumference. If the dough resists, just let it down and let it rest for a moment.
j. The dough is now ready to be moved to your floured pan.



Barbecue Chicken

California Pizza Kitchen™ introduced their popular barbecue chicken pizza in 1985. Today barbecue chicken pizza has become a ubiquitous specialty pizza offering. Our version combines sweet, tangy, smoky, and tangy barbecue chicken and sauce with an extra bit of smokiness from smoked Gouda. Barbecue pork pizza is also delicious; just substitute pork for the chicken.

Ingredients:
1 each thin crust pizza round of your choice
¾ c. barbecue sauce of your choice (see recommended Savan Ranch, Best of Barbecue™ Chipotle Mexican Sauce)
½ c. mozzarella cheese
½ c. smoked Gouda
¼ c. chicken breast or thigh meat that's been cooked marinated in and cooked in barbecue sauce. (Note: cut chicken before marinating and cooking to infuse more barbecue flavor.)
1 each onion, thinly sliced

Instructions:
Pre-heat your oven to 500° F with your pizza stone or steel inside or pre-heat according to instructions if using another method.
Place your pizza crust round on your floured pizza peel or pizza screen. Brush with barbecue sauce, sprinkle an even coating of mozzarella and Gouda cheeses, then top with chicken and slices of onion.
Bake for approximately 5 minutes, rotating the pizza halfway through.
Remove the pizza from the oven when the crust is crisp and evenly browned.
Slice, serve, and enjoy!

23 | Pizza Recipes: The Crust

Pizza Recipes: The Crust | 43



The Gourmet Vegetarian

Garlicky white sauce and mozzarella cheese make this vegetarian pizza decadent. You can either brine your own artichoke hearts or use the canned variety. Otherwise there is no need to pre-cook the vegetables. This pizza is extra delicious when made during the summer and topped with sun-ripened tomato slices picked at peak ripeness.

Ingredients:
1 each thin crust pizza round of your choice
¼ c. white, garlic sauce
1 c. mozzarella cheese
2 oz. each/each pepper sliced heirloom tomato (or other tomato), red onion, thinly sliced, Nicotian slices, artichoke hearts, home sautéed or canned mushrooms, sliced
2 each scallops, thinly sliced

Instructions:
Pre-heat your oven to 500° F with your pizza stone or steel inside or pre-heat according to instructions if using another method.
Place your pizza crust round on your floured pizza peel or pizza screen.
Spread sauce, then evenly distribute cheese and vegetables on top of your pizza.
Turn on your broiler and bake the pizza for approximately 5 minutes, rotating the pizza halfway through.
Remove pizza from oven when cheese and the top crust have developed some nice color and the pizza is firm to the touch and cooked underneath.
Slice, serve, and enjoy!

24 | Pizza Recipes: The Crust

Pizza Recipes: The Crust | 49



Deep Dish Pizzas

Meat Lovers

Meat and cheese, though said. Savory upon savory, this combination of Italian-seasoned ground beef, salami, a little sausage, bit of mozzarella, and a little bit of parmesan will hold you over for at least a little while.

Ingredients:
1 each dough for one deep-dish pizza
1 c. marinara sauce
5 slices mozzarella cheese
1 ½ c. mozzarella cheese, coarsely grated
2 T. Parmesan cheese
1 T. olive oil
½ lb. ground beef
½ lb. sliced Salami, cut into smaller pieces
¼ c. cinnamon and nutmeg
½ c. each dried rosemary, dried basil, dried oregano, sundried tomato flakes (optional), dried red pepper flakes
½ c. garlic powder
1 ½ T. kosher salt

Instructions:
1. Pre-heat oven to 450° Fahrenheit. Following the deep-dish dough recipe (p. XX), shape your deep-dish pizza dough into your lightly buttered and floured pan and trim excess dough.
2. Heat the oil in a large skillet. Crumble in the ground beef and spices, allowing the meat to brown and cook through until the meat is no longer pink. Season with salt as you do so.
3. As evenly as possible, layer the bottom of your crust with the slices of mozzarella cheese. Place Salami, cooked ground beef mixture, ½ cup of sauce, and ½ cup of mozzarella cheese in a bowl. Mix thoroughly to ensure ingredients are evenly distributed. Then fill your deep-dish pizza crust almost to the top with the filling.
4. Bake pizza for 15 minutes. Remove pizza from oven and top with remaining sauce and cheese. Re-place pizza in the oven and bake for an additional 15 minutes.
5. Allow pizza to set up for 10 minutes before you carefully lift the pizza from the pan and place it on a cutting board or other knife-safe surface.
6. Slice, serve, and enjoy!

32 | Pizza Recipes: Deep Dish

Pizza Recipes: Deep Dish | 53



Dessert Pizzas

Pizza is usually associated with savory pies, however pizzas decorated with sweet ingredients make unexpected, enjoyable desserts. Whether cooking for your family or hosting a pizza party, serve up a dessert pizza as a memorable finale.

Pears, Pecans, and Gorgonzola

This pizza is another Companion Group favorite. It satisfies a sweet tooth, yet it's kind of healthy since it has fruit, right? For a different variation of this pizza, try substituting candied pecans and omitting the honey. Both versions are delicious.

Ingredients:
1 each thin crust pizza round of your choice
1 oz. Brie or 2 oz. parmesan, thinly sliced
2 oz. pecan halves
2 oz. Gorgonzola cheese
1.5 oz. wildflower honey

Instructions:
Pre-heat your oven to 550° F. For one hour with your pizza stone or steel inside or pre-heat according to instructions if using another method.
Place your pizza crust round on your floured pizza peel or pizza screen. Distribute the pear slices evenly on your pizza and proceed to top evenly with the Gorgonzola cheese and pecan halves.
Turn on your broiler and bake the pizza for approximately 5 minutes or until the crust is evenly browned and nicely crisped, rotating the pizza halfway through.
Remove the pizza from the oven. Drizzle with honey.
Slice, serve, and enjoy!

24 | Pizza Recipes: Dessert

Pizza Recipes: Dessert | 97



WORKING WITH DOUGH

Great pizza begins with great crust. Whether you're making your own from scratch or using store-bought dough, we've got the tools needed to give you the best results every time.

Organic '00' Pizza Flour

A premium blend of organic domestic wheat, milled to the finest grind for perfect pizza crust every time. Net wt. 2 lbs. Pizza dough recipe included on bag.

PC0503 6/case



Rolling Pin with Silicone Rings

Makes easy work of rolling dough quickly and evenly, while the rings help achieve desired thickness without measuring. Hardwood with removable silicone rings. 17.5 in. x 1.75 in. overall dimensions.

PC0412 6/case

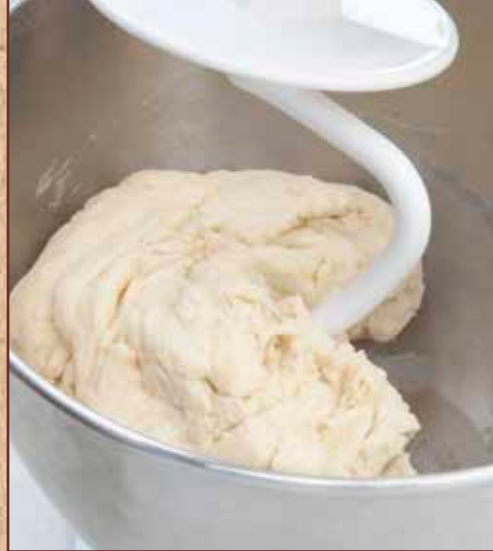


Flexible Dough Rolling Mat

A large, slip-proof surface with guidelines for making multiple sizes of crust. It is also perfect for rolling pie crusts, cookie dough, or other pastries. Silicone. 20 in. x 20 in. when opened flat.

PC0408 3/case





WORKING WITH DOUGH

Perfect your dough prep! These handy tools make portioning, flattening, and shaping your dough fast and easy.

Dough Cutter and Scraper

Cut, portion, and scrape dough from the work surface. Stainless steel blade, hardwood handle. 6 in. x 3.75 in. overall dimensions.

PC0207 12/case



Dough Docker

Roll over pizza or pastry dough to pierce air bubbles and prevent undesired rising or blistering. Colorful, durable plastic. 7.25 in. x 2.75 in. overall dimensions.

PC0214 12/case

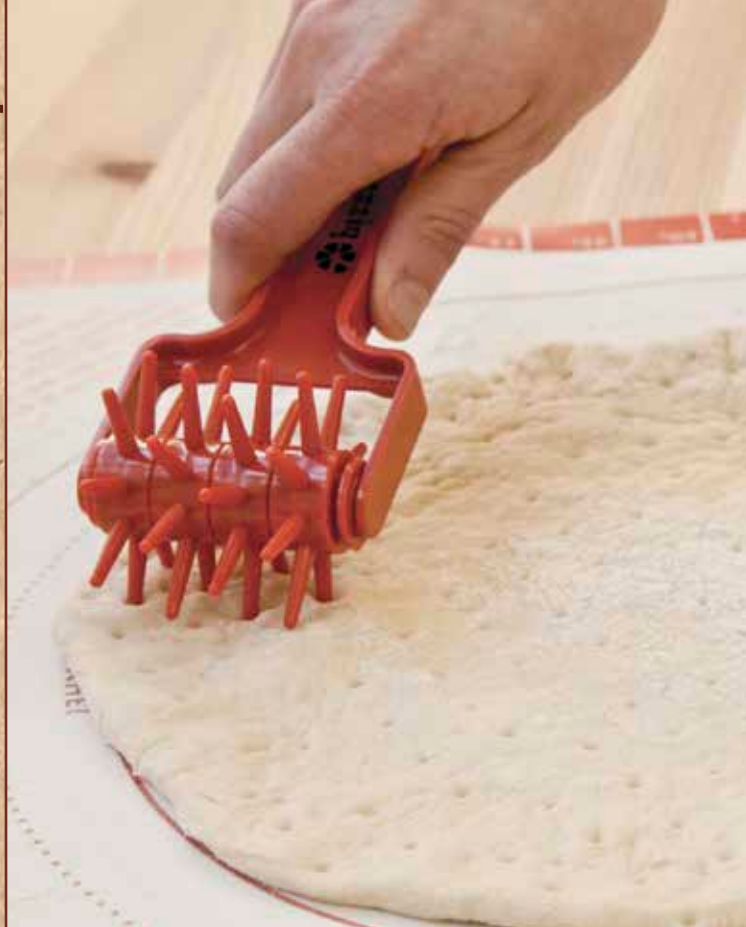


Double Dough Roller

Large end rolls out dough; smaller end refines thickness around edges. Hardwood and stainless steel. 6.75 in. x 4.5 in. overall dimensions.

PC0212 6/case





FLAVORS

Our premium herb blends pack your pizza with maximum flavor. Add it to your sauce, mix it into the dough, or just sprinkle it on top! Also great for pastas and other dishes.

Neopolitan Pizza Herb Blend

The perfect herb for the purest of pizzas. This blend perfectly accents the fresh mozzarella, (tomato sauce from pizza book), and basil of the classic Margherita. Also great to liven up your pasta sauce, soup or bread dough. Net wt. 1.5 oz.

PC0500 8/case

Tuscan Pizza Herb Blend

A lovely complement to an earthy white pizza. Combine nicoise olives, pancetta and thinly sliced potatoes with a layer of rich Fontina. Net wt. 1.5 oz.

PC0501 8/case

Spicy Calabrese Pizza Herb Blend

Pairs wonderfully with a peppy pizza. Try hot and sweet cherry peppers, spicy or sweet italian sausage, mozzarella, and San Marzano tomato sauce for a delicious pizza. Net wt. 1.5 oz.

PC0502 8/case

Available in three distinct flavor profiles, the pizzacraft® herb blends are the perfect way to round out your home pizza preparation sections.





PIZZA CONES & CALZONES

.....

Add some dimension to your pizza! These fun and family-friendly pizza cones and calzones offer the same great pizza ingredients in a new eating experience.

Pizza Cone Set

Pizza cones are a new way to eat pizza and enjoy more toppings than a traditional "slice". Great fun for family pizza night or parties! Set includes: two 6.75 in. cone forms, two 4 in. baking stands, one dough cutter, (all non-stick), and one dough crimper (hardwood handle with aluminum wheel). Recipe card included.

PC0304 4/case



Small Calzone Press

For individual sized servings. Colorful, durable plastic. 6.5 in. diameter.

PC0405 12/case



Large Calzone Press

For large sized servings— perfect for sharing. Colorful, durable plastic. 11 in. diameter.

PC0406 6/case





DEEP DISH PANS

Chicago-style deep dish pizza requires a seriously strong pan! Our deep dish pans and upside-down pizza set allow you to pile on toppings to your heart's content.

NEW! Deep Dish Pans

Hard anodized aluminum deep-dish pizza pans are perfect for creating a soft, thick crust with a perfectly crisp outer layer. Each pan measures 2 in. deep.

Small - 6 inch

PC0309 6/case

Medium - 8 inch

PC0310 6/case

Large - 10 inch

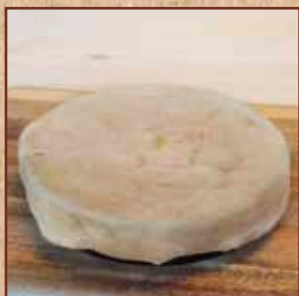
PC0311 6/case

Upside-Down Mini Deep Dish Set

A different way to make individually sized deep dish pizzas. Load toppings into the pan in reverse order, cover with dough, bake and serve. Set includes: Two 6 in. pans, one perfectly sized dough cutter, and recipe card. Non-stick finish.

PC0305 4/case





PANS FOR EXTRA CRISP CRUSTS

If you prefer your crust on the crispy side, these pans will deliver that blissful crackle as you take a bite! Whether using a perforated pizza screen or heavy duty cast iron pan, your crusts will satisfy your craving for crunch!

NEW! Mesh Pizza Screens

Cooking fresh, par-baked, or frozen pizza on a pizza screen allows air to circulate, promoting even baking and a crispier crust. Lightweight aluminum frame with expanded aluminum mesh.

Small - 12 inch

PC0306 12/case

Large - 16 inch

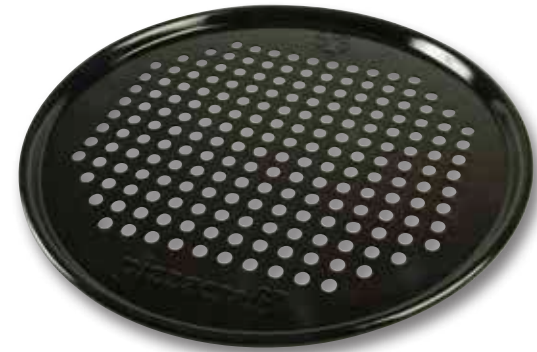
PC0312 12/case



Perforated Pizza Screen

Promotes even cooking; for use in indoor ovens or outside grills. Non-stick coated heavy duty steel. 13 in. diameter.

PC0301 6/case



Cast Iron Pizza Pan

For use in indoor ovens or outside grills. Pre-seasoned cast iron. 14 in. diameter.

PC0300 2/case





BAKING PANS & STANDS

.....

Serve your slices like a real pizzeria! These professional pizza pans add polish to your presentation, while the serving stands save space on the dinner table.

Aluminum Pizza Pans

Basic round pans for baking or serving. Heavy duty aluminum.

Small - 8 inch

PC0400 12/case

Medium - 12 inch

PC0401 12/case

Large - 16 inch

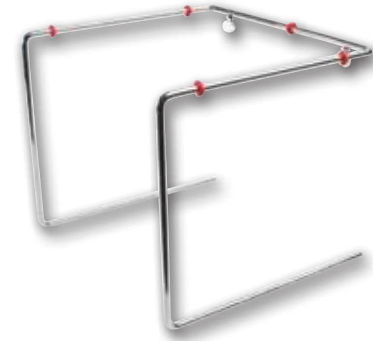
PC0402 6/case



Pizza Pan Serving Stand

Raises pizza off the table to make room for garnishes, plates and utensils. Disassembles for storage. RTA steel frame with non-slip silicone rings. 8 in. x 8.5 in. x 9.25 in. overall dimensions, when assembled.

PC0403 6/case



Pizza Pan and Serving Stand Set

Serving stand with large pizza pan. RTA steel frame with non-slip silicone rings. 16 in. aluminum pan. 16 in. x 9.5 in. when assembled.

PC0404 4/case





BAKING STEELS

Step beyond stone and cook your pizza on a baking steel! These thin slabs of steel conduct heat more efficiently and store more heat than stone, resulting in evenly cooked, crisp crusts.

NEW! Round Pizza Steel

Pre-seasoned steel. Recommended for oven use to create crispier crusts. 14 in. diameter, 0.14 in. thickness. 6 lbs, 2.2 oz.

PC0307 4/case



NEW! Square Pizza Steel

Pre-seasoned steel. Recommended for use in oven use to create crispier crusts. 14 in. square, 0.14 in. thickness. 7 lbs, 9.4 oz.

PC0308 4/case



You can simulate the results of a wood burning pizza oven by 2 additional cooking methods that include a pizza steel. Both will allow you to achieve a perfectly crisp crust, while the radiant heat from the stone will help to brown the top of the crust and cook the toppings like the elevated ambient heat of a pizza oven.

Steel and Stone

Place the pizza steel on the bottom rack of your oven while the pizza stone is positioned on the top rack (a few inches above). The stone will create a pocket of air heat to cook toppings while the steel crisps your crust.

Steel and Broiler

Place the pizza steel on the rack positioned directly below the broiler of your oven to cook the toppings at the same rate as your crust.



CORDIERITE PIZZA STONES

Built for durability and thermal shock resistance, cordierite stones can be used on an outdoor grill or an indoor oven. Whichever way you use it, your pizzas will bake quickly and evenly!

Red Glazed Round Stone with Handles

Colorful satin red glazed cordierite stone, easy to clean; with handles. 14.5 in. diameter, 0.4 in. thick.

PC0109 3/case



Black Glazed Square Stone with Handles

Sleek satin black glazed cordierite stone, easy to clean; with handles. 14.5 in. square, 0.4 in. thick.

PC0111 3/case



Clear Glazed Round Stone

Clear glazed cordierite stone, great for thin crisp crust. 14 in. diameter, 0.4 in. thick.

PC0113 3/case



Round Stone with Handles

Unglazed cordierite stone with handles for easy removal from the grill or oven. 14.5 in. diameter, 0.4 in. thick.

PC0104 3/case





CORDIERITE PIZZA STONES

Get down to basics with these versatile baking stones. Their superior heat retention makes them perfect for baking not just pizza, but breads, pastries, and more!

Square Stone

Unglazed cordierite stone can be used for pizzas and breads of all shapes and sizes. 15 in. square, 0.4 in. thick.

PC0100 3/case



Round Stone

Unglazed cordierite stone, primarily used for round pizzas and similar bread shapes. 16.5 in. diameter, 0.4 in. thick.

PC0101 3/case



Square Stone Tile Set of 4

Unglazed set of four cordierite tiles can be used individually, or arranged together on the grill or oven to make one large baking surface. 7.5 in. square each, or 15 in. square when tiled. 0.3 in. thick.

PC0103 3/case



All Purpose Stone

Unglazed cordierite stone, for all shapes of pizzas, breads, and more! 22.5 in. x 13.5 in. rectangle, 0.4 in. thick.

PC0102 2/case





SPECIALTY PIZZA STONES

Add pizza to your cookout menu! If you're serious about grilling up a pie outdoors, these specialty stones will optimize your gas or charcoal grill into the perfect pizza-making environment.

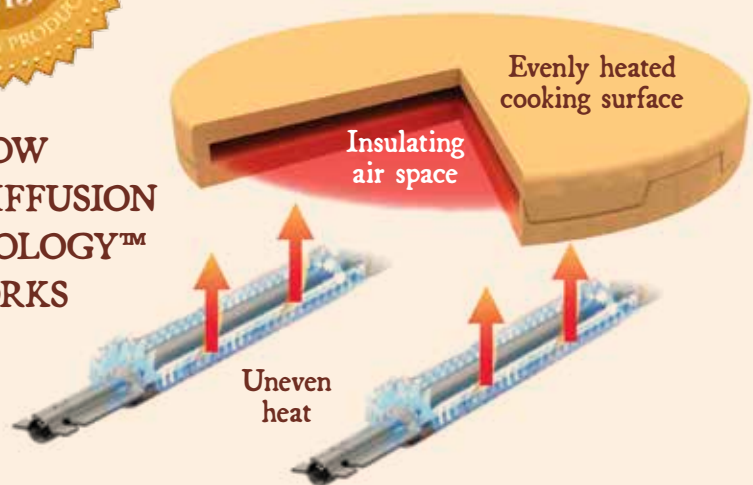
Perfect Pizza Grilling Stone

Utilizes Heat Diffusion Technology™ for an evenly heated cooking surface with no hot spots. Two interlocking unglazed cordierite stones. 14 in. diameter, 0.75 in. tall when interlocked.

PC0120 2/case



HOW
HEAT DIFFUSION
TECHNOLOGY™
WORKS



Square Stone with Frame

Easy to handle frame can go right on the grill, and allows easy transport. 0.5 in. thick unglazed cordierite stone. Stainless steel frame. 19.25 in. x 15.5 in. overall dimensions.

PC0105 2/case

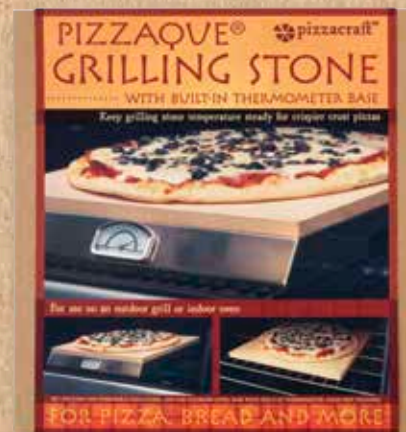


PizzaQue® Square Stone with Thermometer Base

Raised thermometer base elevates stone, keeping the temperature steady throughout the cooking process. Unglazed cordierite stone (0.6 in. thick) with stainless steel base. 15 in. x 16 in. x 2.5 in. overall dimensions.

PC0106 2/case





CERAMIC PIZZA STONES

A traditional pizza stone is essential when making pizza at home. These economical ceramic stones recreate a brick oven environment in your home oven, baking breads and pizzas like a pro.

Round Stone with Frame

Easy to handle sturdy chrome plated steel frame. Unglazed ceramic stone is 15 in. diameter, 0.4 in thick. 16 in. x 15 in. x 1.5 in. overall dimensions.

PC0001 4/case



Rectangular Stone with Frame



Easy to handle sturdy chrome plated steel frame. Unglazed ceramic stone is 15 in. x 12 in., 0.4 in thick. 16.5 in. x 12.5 in. x 1.4 in. overall dimensions.

PC0002 4/case



Round Stone with Handles

Easy to handle stainless steel tray can also be used as a serving platter. Unglazed ceramic stone is 15 in. diameter, 0.4 in thick.

PC0004 3/case



Round Stone Set of 4

Ideal for personal sized pizzas and calzones. Unglazed ceramic stones are each 8 in. diameter, 0.4 in thick.

PC0003 4/case



Round Stone Set of 2 with Domes

Domes keep heat in to help cook toppings. Unglazed ceramic stones are each 8 in. diameter, 0.4 in thick.

PC0005 4/case





PIZZA STONE BRUSHES & SMOKER BOXES

Maintain your stone to keep it performing at its peak for years to come. Our stone scrubber and brush remove debris from previous pies, while our smoker box set allows you to add in delicious, smoky flavors.

Stone Scrubber

Clean and preserve pizza stones with this stone scrubber. Its stainless steel bristles and hardwood handle easily and safely remove tough, baked-on remnants. 4 in. x 5 in. overall dimensions.

PC0206 6/case



NEW! Long Handled Pizza Stone Brush

This long reach handle makes it easy to clean the internal pizza stone of the pizza oven. Natural fiber bristles with hardwood handle. 21.02 in. x 1.73 in. (w/out ring) overall dimensions.

PC0218 6/case



Our Charcoal Companion® line of barbecue tools and accessories offers a variety of smoking woods to infuse flavor. The wine-infused cabernet and merlot chips offer a delicious complement to your gourmet or every day pizza.



Curved Smoker Box Set of 2

Fill with wood chips to give pizza an authentic wood fired flavor. Curved shape fits easily with a round pizza stone. For use on both gas or charcoal grills. 6 in. x 3.3 in. x 2 in. each, overall dimensions. Wood chips not included.

PC0411 6/case





TEMPERATURE MINDERS

To bake a pizza, you need to get things hot, hot, hot! Check on the temperature of your oven, grill or stone with our thermometers, and protect your hands from the heat with our Pizza Mitt.

Oven and Grill Thermometer

Regulate oven and grill internal temperatures to promote even cooking. 2.75 in. x 3.25 in.

PC0409 6/case



Infrared Thermometer

Targets the surface temperature of pizza stones without direct contact. Measures temperature range of 32° F. – 800° F. (0° C. – 427° C.)

PC0413 4/case



Pizza Mitt

Heat-resistant mitt made of aramid fibers with silicone grips. Can withstand extreme heat up to 475° F.

PC0407 6/case





PIZZA PEELS

Effortlessly move your pizza with a peel. These large paddles come in a variety of sizes and allow you to slide a raw pizza onto a stone, turn it for even baking, removing a finished pizza without getting too close to the heat of your oven.

Lightweight Aluminum Pizza Peel

Thin aluminum peel with hardwood handle is perfect for sliding pizzas and breads in and out of the oven or grill. May be used with the outdoor pizza oven. 12 in. x 25.75 in.

PC0202 4/case



Wooden Pizza Peels

The hardwood peel is the workhorse of the pizza kitchen. Use to transfer pizzas and breads in and out of the oven or grill. Available in 3 sizes.

Small - Personal

The perfect size for personal pizzas and calzones. 9 in. x 16 in.

PC0208 6/case

NEW! Medium - All purpose

Choose this size for use with the outdoor pizza oven. 12 in. x 20 in.

PC0219 4/case

Large - Family size

This sturdy piece will support pizzas loaded down with toppings. 14 in. x 24 in.

PC0201 4/case





FOLDING PIZZA PEELS

Save space without sacrificing functionality. Our folding pizza peels will transport your pizza to the oven and back out again with ease; when it's time to clean up, they fold neatly for storage.

NEW! Folding Aluminum Pizza Peel

A peel is an absolute necessity for the pizza oven. This peel is sized for the oven and folds for easy storage; making it a great choice for portability. Aluminum peel with hardwood handle. 12 in. x 23.3 in. when open.

PC0216 4/case

FOLDS FOR EASY STORAGE



Folding Stainless Steel Pizza Peel

A great choice for small kitchens; handle can be turned downward for space-saving storage. Stainless steel peel with hardwood handle. 10 in. x 27 in. when open.

PC0200 4/case





ROCKING CUTTERS

Slice up your steaming hot pizza with a few quick strokes of a rocking pizza cutter! These durable blades allow you to cut your pizza in half with one movement, speeding up the time it takes to start eating!

Wood Handled Rocking Pizza Cutter

Stainless steel blade with hardwood handle. 13.75 in. x 4.5 in. overall dimensions.

PC0203 4/case



Solid Wood Rocking Pizza Cutter

Solid hardwood tool. 14 in. x 4 in. overall dimensions.

PC0209 6/case



Stainless Steel Rocking Pizza Cutter

Stamped stainless steel tool. 13.75 in. x 4.5 in. overall dimensions.

PC0210 6/case



Soft Grip Handled Rocking Pizza Cutter

Stainless steel blade with TPR handle. 13.75 in. x 4.5 in. overall dimensions.

PC0213 4/case





ROLLING CUTTERS & SERVERS

Our traditional rolling pizza cutters are the easiest way to divvy up your homemade pie. Keep your hands clean by serving your slices with our server, and let our pizza papers contain any mess!

Soft Grip Handled Rolling Pizza Cutter

Classic stainless steel rotary blade with TPR handle. 3 in. diameter blade, 3.25 in. x 7.75 in. overall dimensions.

PC0204 6/case



Wood Handled Rolling Pizza Cutter

Stainless steel blade with long reach hardwood handle. 3 in. diameter blade, 4 in. x 10.25 in. overall dimensions.

PC0211 6/case



Soft Grip Pizza Server

Stainless steel blade with TPR handle. 3.75 in. x 14.25 in. overall dimensions.

PC0205 6/case



Pizza Serving Papers Set of 24

Great for serving slices at parties and barbecues instead of a plate—easy to clean up! 12 in. square each.

PC0410 24/case





COMBINATION GIFT SETS

Give the gift of a complete pizza-making experience. Our combinations of stones, peels, and servingware take your homemade pizza from start to finish with flair.

Ceramic Pizza Stone & Wood Peel Set

Unglazed ceramic stone (PC0001),
Medium wood peel (PC0219).

PC0007 3/case



Ceramic Pizza Stone & Serving Set

15 in. ceramic stone, Soft grip rolling cutter
(PC0204), Slice server (PC0205).

PC0006 3/case



NEW! Pizza Oven Accessories Kit

Folding aluminum pizza peel (PC0216), Long handled
pizza stone brush (PC0218).

PC0217 4/case



Slice & Serve Set

Soft grip rolling cutter (PC0204),
Slice server (PC0205).

PC0215 6/case



NEW! Pizza Recipe Book & Peel Set

Pizza recipe book (PC0599), Medium wood peel (PC0219).

PC0220 4/case



NEW! Pizza Recipe Book & Serving Set

Pizza recipe book (PC0599), Soft grip rolling cutter
(PC0204), Slice server (PC0205).

PC0221 6/case



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PIZZA BAKING SET WOOD PEEL & BAKING STONE

Bake crispier crust pizza and breads at home on your grill or in the oven

SET INCLUDES ONE HARDWOOD PIZZA PEEL AND ONE 20CM BAKING STONE WITH WIRE HANDLE FRAME. PIZZA NOT INCLUDED.

FOR PIZZA, BREAD AND MORE

pizzacraft

ROUND BAKING STONE

... WITH SOFT GRIP ROTARY CUTTER AND SLICE SERVER

Bake crispier crust pizza and breads at home

INCLUDES ONE ROUND BAKING STONE, ONE SOFT GRIP ROTARY CUTTER AND ONE SOFT GRIP SLICE SERVER.

FOR PIZZA, BREAD AND MORE

pizzacraft

PIZZA OVEN ACCESSORIES KIT

2 PIECE SET

Essentials for your outdoor pizza oven

INCLUDES ONE ROUND ALUMINUM PEEL AND ONE 20CM BAKING STONE WITH WIRE FRAME.

FOR PIZZA, BREAD AND MORE

pizzacraft

PIZZA SLICE & SERVER SET

Serve your home cooked pizzas from the oven or the grill

Stainless Steel Tools • Soft Grip Handles

FOR PIZZA, BREAD AND MORE

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PIZZA RECIPE BOOK & WOODEN PEEL

PIZZA

From Every Day To Gourmet

FOR PIZZA, BREAD AND MORE

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PIZZA RECIPE BOOK & SERVING SET

3 PIECE SET

Rolling Cutter

Slide Server

PIZZA

From Every Day To Gourmet

INCLUDES ONE PIZZA RECIPE BOOK, ONE ROLLING CUTTER, AND ONE SLIDE SERVER. PIZZA NOT INCLUDED.

FOR PIZZA, BREAD AND MORE

SUGGESTED ASSORTMENTS

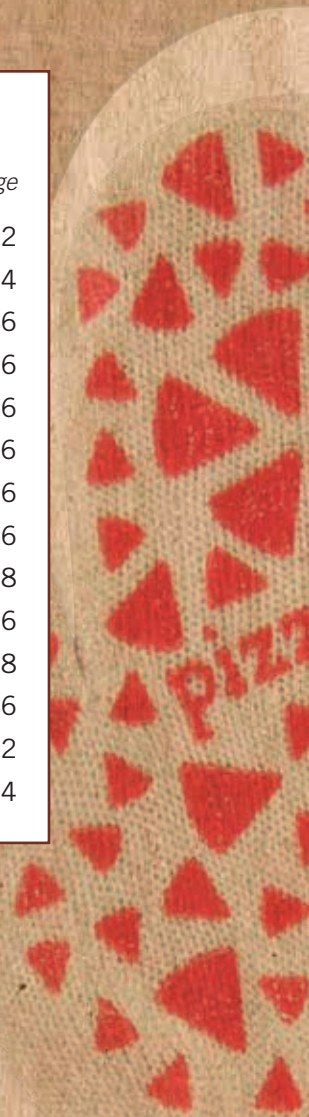
pizzacraft® offers a complete line of pizza making tools and accessories. Mix and match our products to create a custom selection for your customers, or use our guides below to see which items fit your audience best.

BASIC: GET ME STARTED

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Learn more about select pizzacraft® products and how to use them with our online videos on YouTube! For staff and customers alike, these informative demo videos show how to make great homemade pizza with our quality tools. More videos are added on a regular basis, so be sure to visit our channel often!



Products with online videos:

- Pizzeria Pronto® (PC6000)
- Perfect Pizza Grilling Stone (PC0120)
- Pizza cone set (PC0304)
- Rectangular baking stone with wire frame (PC0002)
- Large all-purpose baking stone (PC0102)
- Glazed round pizza stone with handles (PC0109)
- Square cordierite baking stone (PC0100)
- Square pizza stone tiles (PC0103)
- Large wooden pizza peel (PC0201)
- Large aluminum pizza peel (PC0202)
- Flexible dough rolling mat (PC0408)
- Dough cutter (PC0207)
- Rolling pin with silicone rings (PC0412)
- Double dough roller (PC0212)
- '00' organic pizza flour (PC0503)
- Upside-down pizza set (PC0305)
- Calzone Presses (PC0405, PC0406)



**The
Companion
Group**

Family of Brands

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