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.

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

Cooks a perfect pizza every 5 MINUTES

Portable Pizza Oven

Propane fueled to 700º F (371º C)

Pre-heats in just 10 minutes

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

- **Built-in thermometer**
- **The internal heat diffusion grilling stone distributes heat for even cooking and a crispy crust**
- **Dome shape and inner heat shield redirects heat to cook your toppings at the same rate as your crust**
- **Vented lid allows moisture to escape and ensures toasty toppings**
- **Built-in matchless starter for easy lighting**

**View our Pizzeria Pronto® demonstration videos here!**

**TAILGATING • PARTIES • PICNICS • CAMPING**
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

**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

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
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

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

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.

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

Deep Dish Pizzas

Along with the crust, the sauce is the key for a perfect pizza. The grocery store brand pizza has a red sauce (you know which), but changing the sauce will change the flavor profile of the pizza.

The sauce is the foundation upon which the pizza is built. It provides the true representative of the flavor of the pizza. While making your own sauce is definitely not a requirement, it is a worthwhile pursuit. For one thing, the sauce should be made hot (or at least warm) so that it will mix with the cheese to create a delicious combination. In addition, it’s easier to taste all the flavors you’re using, ensuring optimum results year-round – even when garden fresh tomatoes are hard to find. 

Note: If making a red sauce, it is wise to use whole tomatoes. Diced tomatoes have already been crushed and cooked, and a lot of their flavor is lost in the process.

Red Sauce (Neapolitan-style)

The first sauce you’ll encounter is the sauce of the Neapolitan style. Red sauce in all its glory: tomatoes and nothing but tomatoes. This sauce is so simple and pure that it might seem redundant to have it here, but its simplicity is exactly what makes it special. As Ryan says, “the flavor comes from the tomatoes and the salt.”

Ingredients:
- 1 ever ripe plum tomato
- 2 cloves garlic
- Salt

Instructions:
1. Roughly chop the tomatoes and garlic and place them in a blender or food processor. 
3. Pour into a saucepan and add salt.
4. Bring to a boil, then reduce heat to a simmer and let simmer for 1 hour or until desired consistency is reached.
5. Strain and save the sauce.

Variation: Slow cooker version

Crush the tomatoes with your fists or a potato masher. Stir often and let simmer for 4-6 hours.

Transfer the crushed tomatoes to a bowl. Add the tomato purée and salt. Mix well. The sauce is ready to be used.

Remove the pizza from the oven. Drizzle with honey.

Asian-inspired sauce

For an Asian-inspired sauce, substitute soy sauce for the salt and taste and adjust as needed

The Gourmet Vegetarian

Pizza is usually associated with savory pies, however, you can use your imagination and make your own versions. Here are a few suggestions, but keep in mind that there are endless possibilities:

### Vegetarian 

**Artichoke Hearts and Mozzarella 
**

Ingredients:
- 1 cup artichoke hearts, drained 
- 1 cup mozzarella cheese, cut into small pieces 
- ¼ cup fresh basil, chopped 

Instructions:
1. Preheat oven to 450°F (230°C).
2. Place artichoke hearts and mozzarella cheese on top of the cooked pizza.
3. Add fresh basil to the top of the pizza.
4. Bake for 10 minutes or until cheese is melted and bubbly.

**Spinach and Feta 
**

Ingredients:
- 1 cup fresh spinach leaves, washed and drained 
- 1 cup crumbled feta cheese 
- ¼ cup grated Parmesan cheese

Instructions:
1. Preheat oven to 450°F (230°C).
2. Place spinach and feta cheese on top of the cooked pizza.
3. Add Parmesan cheese to the top of the pizza.
4. Bake for 10 minutes or until cheese is melted and bubbly.

**Zucchini and Parmesan 
**

Ingredients:
- 1 cup thinly sliced zucchini 
- 1 cup Parmesan cheese, shredded 

Instructions:
1. Preheat oven to 450°F (230°C).
2. Place zucchini and Parmesan cheese on top of the cooked pizza.
3. Bake for 10 minutes or until cheese is melted and bubbly.

**Tomato and Basil 
**

Ingredients:
- 1 cup chopped ripe tomatoes 
- 1 cup fresh basil leaves, chopped 

Instructions:
1. Preheat oven to 450°F (230°C).
2. Place tomatoes and basil leaves on top of the cooked pizza.
3. Bake for 10 minutes or until cheese is melted and bubbly.

**Mushroom and Gorgonzola 
**

Ingredients:
- 1 cup thinly sliced mushrooms 
- 1 cup crumbled Gorgonzola cheese 

Instructions:
1. Preheat oven to 450°F (230°C).
2. Place mushrooms and Gorgonzola cheese on top of the cooked pizza.
3. Bake for 10 minutes or until cheese is melted and bubbly.

**Roasted Red Pepper and Ricotta 
**

Ingredients:
- 1 cup roasted red pepper, chopped 
- 1 cup ricotta cheese 

Instructions:
1. Preheat oven to 450°F (230°C).
2. Place roasted red pepper and ricotta cheese on top of the cooked pizza.
3. Bake for 10 minutes or until cheese is melted and bubbly.

**Garlic and Anchovy 
**

Ingredients:
- 1 cup minced garlic 
- 1 cup anchovy paste 

Instructions:
1. Preheat oven to 450°F (230°C).
2. Place minced garlic and anchovy paste on top of the cooked pizza.
3. Bake for 10 minutes or until cheese is melted and bubbly.

**Tomato and Basil 
**

Ingredients:
- 1 cup chopped ripe tomatoes 
- 1 cup fresh basil leaves, chopped 

Instructions:
1. Preheat oven to 450°F (230°C).
2. Place tomatoes and basil leaves on top of the cooked pizza.
3. Bake for 10 minutes or until cheese is melted and bubbly.

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**

Ingredients:
- 1 cup roasted red pepper, chopped 
- 1 cup ricotta cheese 

Instructions:
1. Preheat oven to 450°F (230°C).
2. Place roasted red pepper and ricotta cheese on top of the cooked pizza.
3. Bake for 10 minutes or until cheese is melted and bubbly.

**Garlic and Anchovy 
**

Ingredients:
- 1 cup minced garlic 
- 1 cup anchovy paste 

Instructions:
1. Preheat oven to 450°F (230°C).
2. Place minced garlic and anchovy paste on top of the cooked pizza.
3. Bake for 10 minutes or until cheese is melted and bubbly.

**Tomato and Basil 
**

Ingredients:
- 1 cup chopped ripe tomatoes 
- 1 cup fresh basil leaves, chopped 

Instructions:
1. Preheat oven to 450°F (230°C).
2. Place tomatoes and basil leaves on top of the cooked pizza.
3. Bake for 10 minutes or until cheese is melted and bubbly.
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
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.

Neapolitan 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.
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
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
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
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
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
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!

<table>
<thead>
<tr>
<th>Stone Type</th>
<th>Description</th>
<th>Dimensions</th>
<th>Thickness</th>
<th>Package Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Round Stone</td>
<td>Unglazed cordierite stone, primarily used for round pizzas and similar bread shapes. 16.5 in. diameter, 0.4 in thick.</td>
<td>16.5 in. diameter</td>
<td>0.4 in</td>
<td>3/case</td>
</tr>
<tr>
<td>Square Stone</td>
<td>Unglazed cordierite stone can be used for pizzas and breads of all shapes and sizes. 15 in. square, 0.4 in thick.</td>
<td>15 in. square</td>
<td>0.4 in</td>
<td>3/case</td>
</tr>
<tr>
<td>Square Stone Tile Set of 4</td>
<td>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.</td>
<td>7.5 in. square</td>
<td>0.3 in</td>
<td>3/case</td>
</tr>
<tr>
<td>All Purpose Stone</td>
<td>Unglazed cordierite stone, for all shapes of pizzas, breads, and more! 22.5 in. x 13.5 in. rectangle, 0.4 in thick.</td>
<td>22.5 in. x 13.5 in.</td>
<td>0.4 in</td>
<td>2/case</td>
</tr>
</tbody>
</table>
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

**Square Stone with Frame**
Easy to handle frame can go right on the grill, and allows easy transport. 0.5 in. thick un glazed 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

32 • BAKING DIRECTLY ON A SURFACE
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

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

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.
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

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

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

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.
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
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
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.

### SUGGESTED ASSORTMENTS

#### BASIC: GET ME STARTED

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#### OUTDOOR PIZZA OVEN

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## Indoor Kitchen & Prep

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## Outdoor Grill

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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)