



Description

Exclusively for the Thermocook. The pizza baking plate transforms your Thermocook into a full-fledged small pizza oven. Of course the closed cooking chamber is also suitable to bake tarte flambee, focaccia or pinsa (max. 35 mm height).

Baking chamber Ø 300 x h 35 mm

Massive cast aluminium

Pizza stone/baking stone for extra crispy baking results
The cut-out on the top allows direct radiant heat from the heating element

Baking time 4-8 minutes depending on bottom thickness and type of pizza (fresh/ frozen)

Not suitable for Thermocook Twin

Not suitable for Baking System Adapter

Technical data

| | | |
|--|--------------------------------|-------------------|
| | Width x depth x height: | 330 x 360 x 90 mm |
| | Net-weight: | 5 kg |
| | Working area (Ø): | ~ 300 x h 35 mm |