



OVEN TEMP VS. PIZZA STONE TEMP

Temperatures on your pizza stone will be different than the ambient temperature in the oven. Here is a guide to help you get the most out of your pizza stone.

| OVEN | STONE* |
|------|-----------|
| 320° | Avg. 523° |
| 350° | Avg. 575° |
| 390° | Avg. 642° |
| 410° | Avg. 661° |

Please note that all temperatures vary on outdoor conditions.

*Average pizza stone temps are calculated based on measurements taken by 13 sensors placed on the pizza stone.

