



FIRE · GRILLED · PIZZA

The best pizzas are cooked like they're cooked at a classic pizza parlor, with a wood-burning brick oven, for a crisp and rich smoky flavor. The PizzaQue was designed to be used on the barbeque grill at home anytime, for authentic brick-oven flavor. The addition of wood chips to the grill during cooking enhances the wood-smoked flavor. The stainless steel base features a built-in thermometer to check the stone for optimal pizza cooking temperature. PizzaQue can also be used in a kitchen oven with or without the stainless steel base, although wood smoke should not be used indoors. All coordinating PizzaQue accessories feature stainless steel and hardwood construction for durable good looks.



CC3070 PizzaQue

Stainless steel base has a built-in thermometer. Stone is removable from base for use in oven. 15"x16"x2.5" case/2



Retail
\$99.99

CC5079 Pizza Peel

Locking handle can be turned downward for space-saving storage. Stainless steel peel, hardwood handle. 27" when extended, 27"x9.75" (pegable) case/4



Retail
\$29.99

CC5081 Pizza Cutter

Rocking blade pizza cutter cuts through pizza crust parlor-style. Stainless steel blade, hardwood handle. 13.75"x4.5" (pegable) case/4



Retail
\$19.99

CC5081 Stone Scrubber

Removes the toughest baked on pizza. Stainless steel bristles, hardwood handle. 4"x5" (pegable) case/6



Retail
\$12.99



CC3094 Round

Baking Stone
15" diameter

Retail
\$19.99



CC3095 Rectangle

Baking Stone
12"x15"

Retail
\$24.99

L. E. Klein Co., Inc.

800-251-0073