Pizza Master's Essential Accessories

Pizza making is an art and using the right equipment will really elevate your cooking capabilities. Get the most out of your Artisan Fire Pizza Oven with these hard-to-find tools.

Pizza Oven Tool Product Features

- **16-inch perforated rectangular peel**
  - Used to transfer assembled pizza from the oven
  - The same version used by Neapolitan pizza masters
  - Perforated design reduces the amount of flour on the bottom of the dough while allowing the pie to slide off easily
  - Aluminum construction
  - Made in Italy

- **6-inch articulated peel**
  - Used when rotating pizza in the oven and to pull the pizza from the oven
  - Sliding grip to make it easy to rotate and manipulate pies
  - Stainless steel construction
  - Made in Italy

- **Push-broom style brass cleaning brush with stainless steel scraper**
  - Clean your hot cooking deck with this long-handled brass brush
  - Brass bristles clean the deck and pull crumbs to the tray of the Artisan Fire Pizza oven
  - Scraper removes burnt cheese or other trouble spots

- **Stacking dough boxes**
  - Store dough while rising or resting
  - Scaled-down version of the boxes restaurants use to keep individual dough balls ready for use
  - Hold a dozen 10-ounce dough balls
  - Included dough scraper for splitting and lifting dough without bruising
  - Two boxes, 18 x 26 x 3.5 inches each, plus lid
  - Made in USA

- **16-inch aluminum pizza screen**
  - Slide under the pizza in the oven when you want to slow down the browning of the crust