



Frequently Asked Questions

1. **How is Stone-Baked Pizza different from ovens with a pizza setting or using a pizza stone?** Most residential ovens cannot be set higher than 550°F, which limits your ability to achieve the ultra-high heat needed for this type of pizza. Whereas Frigidaire's Stone-Baked Pizza Mode is designed to safely reach and hold temperatures over 750 degrees, which gives you that light and airy crust and gooey cheese that you can only get from specialty pizza ovens.
2. **Can I use Stone-Baked for frozen pizzas?** No. Stone-Baked Pizza Mode was designed for fresh dough only (store-bought or homemade). Do not cook frozen pizzas, partially baked premade pizzas, or premade crusts in Stone-Baked Pizza mode—the pizza will not cook properly and could damage the stone.
3. **Can I cook more than just pizza in this oven?** Yes, Stone-Baked Pizza is just one of over fifteen different cooking modes this oven offers, like No Preheat, Air Fry, Slow Cook, Steam Bake/Roast, Convection Bake/Roast, Air Sous Vide, Bread Proof, Dehydrate and more!
4. **How do I make non-fresh dough pizzas?** Frozen, par-baked or premade crusts should utilize our other great cooking modes like No Preheat, Convection or Bake.
5. **How many pizzas can I make in a row?** As many as you'd like! Just allow a 3–5 minute reheat time between pizzas to keep the stone at optimal temperature.
6. **Will this make my kitchen really hot?** Not at all. Most of the heat stays inside the oven cavity. The surrounding air temperature is like regular oven use.
7. **How long does the oven take to preheat?** Preheat time is up to 30 minutes—just enough time to prep your dough and toppings!
8. **Can I use this Stone-Baked Pizza System in another oven?** No. The Pizza Stone and Shield are specifically designed to work with our Frigidaire Stone-Baked Pizza Range and aren't compatible with other ovens.

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