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Best Pizza Stones of 2024

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If you love pizza – and research shows that most Americans do - you understand the importance of the best pizza stones. Pizza continues to be one of America’s favorite foods, with the United States Department of Agriculture estimating that one in eight Americans consumes pizza on any given day.

Whether you’re using a pizza oven or a traditional oven, a pizza stone can help you achieve professional results at home, resulting in a perfect, brown crust; gooey, melted cheese; and toppings bursting with flavor.

“When choosing a pizza stone, important features to consider are the material, size, shape, thickness, and heat retention capabilities,” says Hengam Stanfield, co-founder and co-owner of Mattenga’s Pizzeria in San Antonio, Texas. “You’ll also want to look at its thermal shock resistance – how well it can withstand rapid changes in temperature,” she adds. We considered these factors and spoke with experts to arrive at our list of the best pizza stones.

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Best Overall

Hans Grill Circular Pizza Stone »

**PROS:**

- ✓ Durable cordierite ceramic
- ✓ Withstands heat up to 1,112 degrees Fahrenheit
- ✓ Includes wooden peel

CONS:

- ✗ Too large for some ovens
- ✗ Heavy

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The Hans Grill Circular Pizza Stone is our choice for the best overall pizza stone. The stone is made from 100% cordierite, a mineral that can withstand extreme heat and is thermal-shock-resistant (which means it can go between temperature extremes without cracking). By absorbing the moisture from the pizza dough and retaining it, the pizza stone also distributes the heat evenly. This results in a light and crispy crust that is cooked evenly instead of a pizza with hot spots and a soggy bottom.

In addition to indoor ovens, the pizza stone can also be used with both gas- and fuel-fired grills. The generously sized pizza stone is 15 inches in diameter, so it lets you make larger pizzas and can also be used to make

bread, cookies, biscuits, and other baked goods. There’s also a wooden pizza peel included that makes it easier to put the pizza in and take it out of the oven. The pizza stone should be hand-washed.

Specs

Price:	\$44.99
Weight:	8.76 pounds
Diameter:	15 inches
Material:	Cordierite ceramic

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Best Budget

Nordic Ware Pizza Stone Set »



PROS:

- ✓ Includes steel serving rack
- ✓ Includes pizza cutter
- ✓ Has reasonable price tag

CONS:

- ✗ Smaller stone limits pizza size
- ✗ Reviewers say pizza cutter isn't the best

[Buy From Amazon](#)

If you're on a budget, the Nordic Ware Pizza Stone Set provides the best bang for your buck. The ceramic pizza stone is about 13 inches in diameter, making it the ideal size for perfectly round traditional pizzas, and the ceramic absorbs moisture from the pizza dough and heats evenly to help avoid soggy pizza bottoms and hot spots.

The steel rack underneath makes it convenient to transport the pizza stone since it's a lot easier to grab it by the handles. This also serves to keep the hot pizza stone from directly touching your countertop. However, you also have the option of using the pizza stone without the steel rack, if that's your preference. The pizza stone also comes with a pizza cutter, which is handy, but keep in mind that for this price, it's not going to be the best pizza cutter that money can buy. This pizza stone should be hand-washed.

Specs

Price:	\$17.99
Weight:	4.4 pounds
Diameter:	13.5 inches
Material:	Ceramic

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Best Steel

Dough-Joe The Samurai Pizza Steel Baking Sh...

**PROS:**

- ✓ Withstands heat up to 900 degrees Fahrenheit
- ✓ Bakes quickly
- ✓ Preseasoned

CONS:

- ✗ Very heavy
- ✗ Not ideal for making baked goods like cookies

[Buy From Dough-Joe](#)

Though not technically a pizza stone, pizza steels provide unique properties for baking, and the Dough-Joe The Samurai Pizza Steel Baking Sheet is a solid example. Since the 1/4-inch steel does an excellent job of retaining heat, it allows the pizza to cook quickly and brown the crust the same way your favorite pizzeria does – with those “leopard” patterns. That’s because the baking steel can reach higher temperatures (typically 900 degrees Fahrenheit) than most pizza stones, so you can also make pizza much quicker.

However, steel might not be the best material for other types of breaded items like cookies since it may burn and char the cookies instead of allowing for an even bake. So, be sure to keep an eye on the steel baking sheet until you can gauge how quickly it makes other types of baked goods.

The baking steel is also impervious to cracks and breakage. In addition, it’s thinner compared to pizza stones, which means that it takes up less storage space. According to the company, the baking steel doesn’t have to be washed. However, it needs to be re-seasoned.

Specs

Price:	\$88
Weight:	16 pounds
Diameter:	15 inches
Material:	Carbon steel

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[Buy From Dough-Joe »](#)

Best Ceramic

Emile Henry Round Pizza Stone »

**PROS:**

- ✓ Withstands heat up to 900 degrees Fahrenheit
- ✓ Multiple color options
- ✓ Microwave-safe
- ✓ Dishwasher-safe

CONS:

- ✗ Smaller diameter
- ✗ No accessories

[Buy From Amazon](#)

If you like to color-coordinate your kitchen items, the Emile Henry Round Pizza Stone might be just what you're looking for. The round, glazed ceramic pizza stone is available in four color choices: charcoal, burgundy red, black, and figue. The pizza stone can be used in ovens and on gas, charcoal, and natural wood grills. It's scratch-resistant and can withstand temperatures up to 900 degrees Fahrenheit.

This pizza stone is unusual in that it is safe to be used in the microwave, which makes it convenient for quickly warming up food as well. It's also lightweight at only 2 pounds, so you don't have to worry about it being too heavy to place on your microwave tray.

In addition, the pizza stone has handles on each side that make it easy to remove and transport it. The 14 1/2-inch pizza stone is also easy to clean and one of the few pizza stones on our list that is dishwasher-safe. Plus, it can be cleaned with soap, which is also rare among ceramic pizza stones.

Specs

Price:	\$67.99
Weight:	2.6 pounds
Diameter:	14.5 inches
Material:	Clay

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Best for the Grill

Lodge Bold Seasoned Cast Iron Pizza Pan »



PROS:

- ✓ Is nonstick
- ✓ Has handles
- ✓ Retains heat

CONS:

- ✗ Can't clean with soap
- ✗ Needs oil to build up seasoning

[Buy From Amazon](#)

If you’ve ever had a pizza baked in a cast iron skillet, you know the difference cast iron can make. This cast iron pan retains heat and evenly distributes it, which results in a perfectly browned pizza crust. The cast iron material can be used to bake in the oven, on the grill, and even over a campfire. The pan is so durable that you don’t have to worry about it warping. It’s also unique in that it can be used to cook other foods on the grill, such as vegetables and meats.

The Lodge Bold Seasoned Cast Iron Pizza Pan has a naturally seasoned surface, and the more you use it, the more nonstick it will become. The company also recommends using oil the first time to help the seasoning build up.

The handles make it easier to remove the 14-inch pan from the oven. After hand-washing the cast iron pizza pan (without soap), dry it and then rub it with a light coating of oil to maintain its performance.

Specs

Price:	\$75
Weight:	9.53 pounds
Diameter:	14 inches
Material:	Cast iron

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Best for Versatility

Pizzacraft Square ThermaBond Baking/Pizza S...



PROS:

- ✓ Is thermal-shock-resistant
- ✓ Can be used in ovens and on grills
- ✓ Withstands heat up to 900 degrees Fahrenheit

CONS:

- ✗ Hard-to-clean
- ✗ Items stick without seasoning or oiling

[Buy From Amazon](#)

If you like to bake store-bought frozen pizzas, it can be difficult to find pizza stones for this purpose. That's because the rapid temperature change – placing a frozen pizza on a preheated pizza stone – can cause the stone to crack. However, the Pizzacraft Square ThermaBond Baking/Pizza Stone can

handle frozen pizzas with ease because the ThermaBond cordierite stone is designed to eliminate the risk of thermal shock.

The stone is also designed to provide even heat distribution and retention, resulting in uniformly cooked pizzas (whether made from scratch or frozen) with no hot spots.

In addition to being used in ovens, the pizza stone can be used on grills and is safe for temperatures up to 900 degrees Fahrenheit. Plus, the stone’s 15-inch diameter provides plenty of space for baking breads and pastries.

The pizza stone does not require seasoning or conditioning. In fact, the company recommends against seasoning or oiling the stone. It should be cleaned with a stone brush and hot water but not soap.

Specs

Price:	\$35.99
Weight:	11 pounds
Diameter:	15 inches
Material:	ThermaBond cordierite

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Best for Crispy Crust

Rocksheat Rectangular Pizza Stone »

**PROS:**

- ✓ Withstands heat up to 1,400 degrees Fahrenheit
- ✓ Has handles
- ✓ Can bake bread and cookies

CONS:

- ✗ Hard-to-clean
- ✗ No accessories

[Buy from Amazon](#)

You can achieve a crispy, crunchy crust with the Rocksheat Rectangular Pizza Stone. The 14-inch-by-16-inch rectangular cordierite stone is heat-resistant up to 1,400 degrees Fahrenheit and provides robust thermal stability. This helps to brown the pizza as a commercial brick oven would. The stone is 0.67 inches thick, which is thick enough to provide consistent results but not so thick that it takes forever to preheat.

The large rectangular size makes it convenient to bake other items like bread and biscuits, and it can also be used on a grill. In addition, the stone has built-in handles (two are visible and the other two are hidden beneath) to make it easier to transport. Seasoning the pizza stone is not recommended.

Also, the company advises against putting oil, sauce, or cheese directly on the stone.

However, dusting it with cornmeal or flour before placing the dough on it is recommended. The pizza stone can be cleaned with a wet towel or washed in the sink under running water, but soap is not recommended.

Specs

Price:	\$65.99
Weight:	9 pounds
Diameter:	16 inches
Material:	Cordierite ceramic

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[Buy From Amazon »](#)

The Bottom Line

In our pursuit of the best pizza stones, we found the Hans Grill Circular Pizza Stone to be the best overall pizza stone. Made of food-safe, 100% cordierite, it is thermal-shock-resistant, which allows it to go between temperature extremes without cracking. This makes it a good choice for both made-from-scratch and store-bought frozen pizza. And since the cordierite absorbs moisture from the pizza dough, it evenly distributes heat. The pizza stone can be used on gas- and fuel-fired grills and to make bread and other baked goods as well. The included pizza peel also makes it convenient to place and remove the pizza from the stone.

Things To Consider When Buying Pizza Stones

Material: According to [William Dissen](#), chef and founder of The Market Place Restaurant in Asheville, North Carolina, and author of “Thoughtful Cooking: Recipes Rooted in the New South,” clay, ceramic, and cast iron are the best materials for a great pizza stone. “Look for natural materials like these as they conduct heat evenly, and are easy to clean,” he begins, and “look for high-quality materials to ensure you’re getting a stone that can withstand high heat and will last for years.”

According to [Hengam Stanfield](#) of Mattenga’s Pizzeria, cordierite is often considered the best material for a pizza stone. “This is due to its excellent heat retention and resistance to thermal shock,” she explains, but she adds that “cast iron is another option; it heats up quickly and retains heat well but is much heavier.” Baking steel is thicker and will retain more heat, which is ideal for baking thin-crust pizzas quickly. However, it will burn some other types of baked goods.

Size: Dissen says the pizza stone’s size makes a difference, so keep this in mind when deciding what you’re looking to cook. “I tend to use rectangular pizza stones that are either 15 inches x 20 inches or 16 inches x 20 inches. This gives you the flexibility you need when cooking different size pizzas or baking bread,” he explains, and “it will fill up most of a standard oven rack and give you the opportunity to get creative with your cooking.”

Stanfield adds that “larger stones can hold bigger pizzas, but make sure the stone fits in your oven with enough clearance on all sides for air to circulate.” She says smaller stones may be more versatile but might limit the size of your pizza.

Shape: Shape is generally a matter of preference. “Round stones are traditional and work well for round pizzas,” explains Stanfield, and “rectangular stones offer more surface area, useful for other baking tasks like bread or cookies.”

Dissen says he likes rectangular pizza stones for those times when he is cooking bread and/or multiple items: “You might want to cook a couple of small pizzas at the same time, or a few loaves of bread.”

Thickness: The thickness of a pizza stone really does matter, as Dissen says it affects how the stone conducts heat. “I like 3/4-inch – 1-inch thickness for a pizza stone, as it will really hold in the heat and provide for even cooking after preheating for at least 30 minutes,” he explains. “You want a heavy-duty, thick pizza stone that you know will properly conduct heat and cook all of your pizzas and artisan breads a la plancha-style (which means grilled on a metal plate), cooking evenly,” he advises.

However, there’s a trade-off. “Thicker stones (at least 3/4 inch) will hold heat better, resulting in a crispier crust, but they’ll also take longer to preheat,” says Stanfield, and “a thinner stone may heat up more quickly but won’t retain heat as effectively.”

Compatibility: Some pizza stones can only be used in the oven. Others can also be used on grills, and one of the pizza stones on our list can even be used in the microwave. Consider your needs when deciding which type of pizza stone is best for you.

Versatility: You may only want a pizza stone to bake pizza. However, if you decide to bake other goods, such as bread, calzones, and cookies, you’ll want one that can also be used for other such items. For example, pizza steel might heat up too much and could burn other types of baked goods like cookies, although it may be fine for baking bread. Versatility can also refer to the ability to bake both made-from-scratch and frozen pizzas, as some pizza stones can’t handle extreme temperature changes without cracking.

Care and Maintenance: As a general rule, manufacturers recommend hand-washing pizza stones. Some caution against the use of soap, and others even warn against using oil on the pizza stone. Be sure to read the manufacturer’s instructions for your specific stone. Personal preference will help you decide what level of care and maintenance is acceptable.

How We Chose the Best Pizza Stones

At U.S. News 360 Reviews, we consulted with two chefs to create this list of the best pizza stones: Hengman Stanfield, co-founder and co-owner of Mattenga’s Pizzeria in San Antonio, Texas, and William Dissen, chef and founder of The Market Place Restaurant in Asheville, North Carolina. We then narrowed our selection down with

more thorough research considering quality, material, size, shape, and maintenance. Our list includes a variety of pizza stones at various prices and for users ranging from beginners to pros. Overall, we found that you don't have to splurge on expensive pizza stones to find one that performs well.

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FAQ

What material is best for a pizza stone?	+
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How do you use a pizza stone?	+
Do pizza stones need to be seasoned?	+
Can you cook a frozen pizza on a pizza stone?	+
How do you clean a pizza stone?	+

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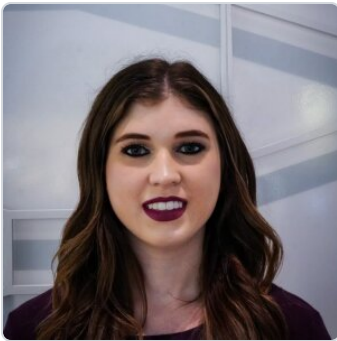
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Contributor





Terri Williams is a freelance journalist with extensive experience writing product reviews. She has tested hundreds of products, including vacuum cleaners, TVs, audio equipment, computer monitors, air purifiers, bedding, and more. Williams has bylines in Forbes, Architectural Digest, Popular Science, CNN Underscored, NBC News, and USA Today Reviewed.

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Marlo Jappen Porto is a former editor for U.S. News 360 Reviews, focusing on home goods. Prior to joining the team, she was a researcher at NBCUniversal, where she gathered compelling and relevant archival content for live broadcasts. In addition, she has spent years working as an editor and community journalist.

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