



Steak Stone Deluxe Serving Set

Instruction Manual



Before Using:

Hand wash your Steak Stone in warm, soapy water and allow it to dry.

Heating Up the Stone:

For optimal use, heat the stone for 40 minutes up to 540-660 degrees in the oven, or for 30-40 minutes on the grill. To check if the stone is hot enough, place a teaspoon of water carefully on the center of the stone. If the stone is fully heated, the water will instantly sizzle and evaporate after 10 seconds. If this does not happen, you can continue heating for 5 more minutes and repeat the sizzle test. Your Steak Stone cannot be overheated using standard household ovens, but we do not recommend exposure to direct heat (i.e. gas or electric hobs) for longer than 40 minutes.

Cooking and Caution:

Once heated, we recommend a very light coating of cooking oil. Be careful not to touch the heated stone. The stone is then ready to be placed on the stainless steel plate in the bamboo tray. Your Steak Stone is very hot, so please use oven mitts or gloves suitable for high temperatures.

Serving and Tips:

Once the stone is ready, place your chosen selection of meat, fish or vegetables on the heated stone and it will instantly begin to sizzle. The dry heat will sear the outside of your chosen cut, meaning it will not cook through too quickly. If you like your steak well done, you can cut it into smaller pieces and these will begin to cook through as you turn them. However, if you like your steak rare, the main steak will stay rare on the inside for up to 20 minutes. A fully heated stone will stay sizzling hot for around 20-30 minutes and will still be cooking for 40-50 minutes.