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 - › Skyflame 16" Cordierite Pizza Stone with Removable Stainless Steel Rack Instruction Manual

Skyflame SK-QA0054-ST1

Skyflame 16" Cordierite Pizza Stone with Removable Stainless Steel Rack

Model: SK-QA0054-ST1

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INTRODUCTION

The Skyflame 16" Cordierite Pizza Stone with Removable Stainless Steel Rack is designed to enhance your baking experience, providing crispy and evenly cooked results for pizzas, bread, and other baked goods. Constructed from durable cordierite ceramic, this stone is built to withstand high temperatures and distribute heat uniformly. The included stainless steel rack features integrated handles for safe and convenient transport.

WHY CHOOSE SKYFLAME?

CORDIERITE PIZZA STONE



HEAT EVENLY, WITHSTAND UP TO 2200 °F

NO ODOR



CRISPY

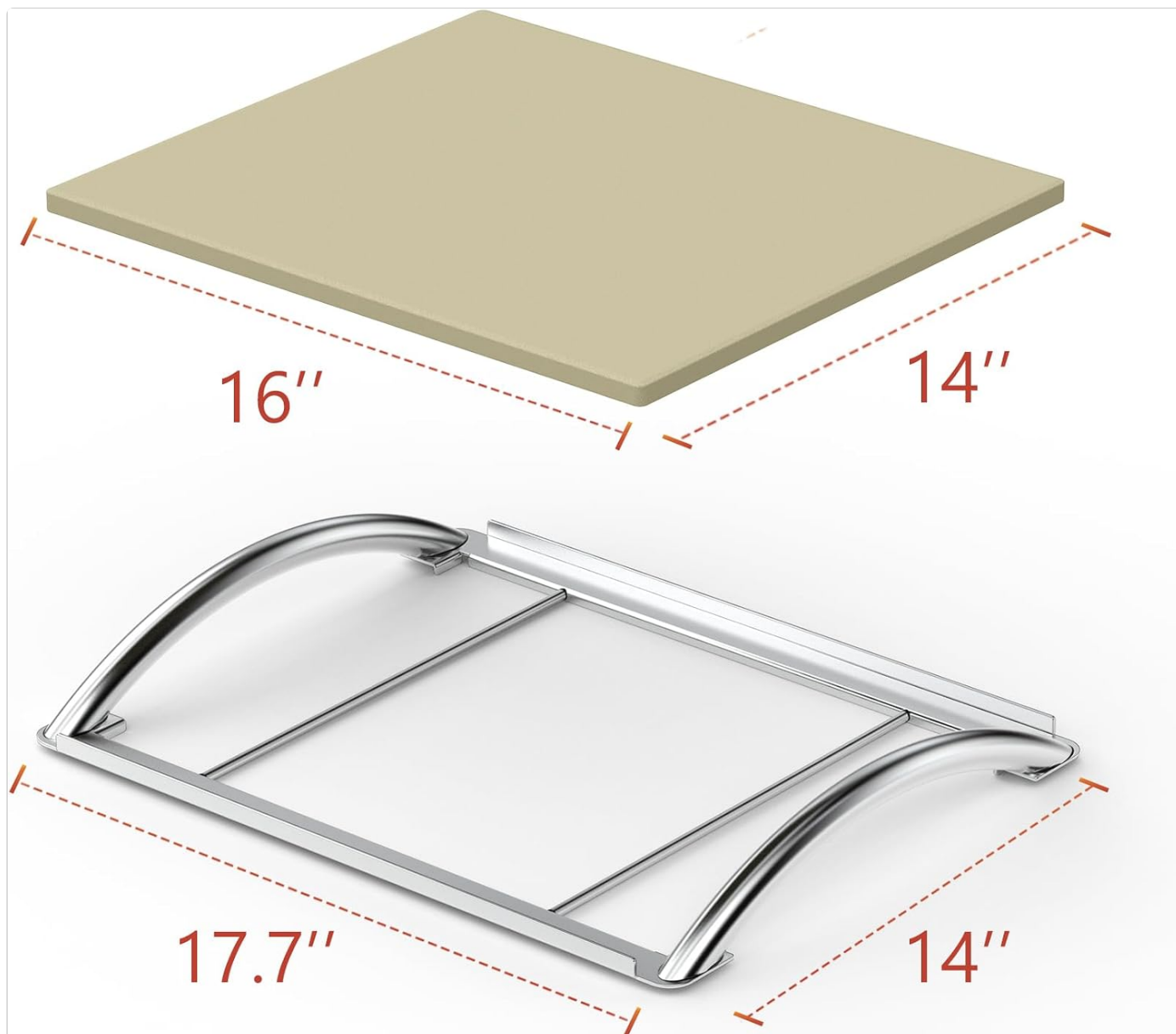
NON-STICK BOTTOM



The cordierite pizza stone ensures even heat distribution for optimal cooking results, resisting odors and providing a non-stick surface for crispy crusts.

SETUP

Before first use, inspect the pizza stone and stainless steel rack for any damage. Wash the stone with warm water only and allow it to air dry completely. Do not use soap or detergent on the stone. Place the cordierite pizza stone onto the stainless steel rack. The rack provides stability and handles for easier placement and removal from cooking surfaces.



The pizza stone measures 16 inches by 14 inches, and the stainless steel rack measures 17.7 inches by 14 inches, providing ample space for a 14-inch pizza.

OPERATING INSTRUCTIONS

1. **Preheating:** Place the pizza stone with its rack into your oven, grill, or smoker before preheating. Allow the stone to preheat with the appliance for at least 30-60 minutes to reach the desired cooking temperature. This ensures even heat distribution and a crispy crust.
2. **Placement:** The stone is compatible with most charcoal grills, gas grills, pizza ovens, and smokers. Ensure the stone and rack are stable on the cooking surface.
3. **Cooking:** Carefully transfer your pizza, bread, or other items onto the preheated stone. The stone absorbs excess moisture, contributing to a crispier finish.
4. **Removal:** Use the stainless steel rack's handles to safely remove the hot stone and cooked food from the appliance. Exercise caution as the stone and rack will be extremely hot.
5. **Versatility:** This stone is suitable for baking various items, including pizzas up to 14 inches, bread, cookies, and pastries.

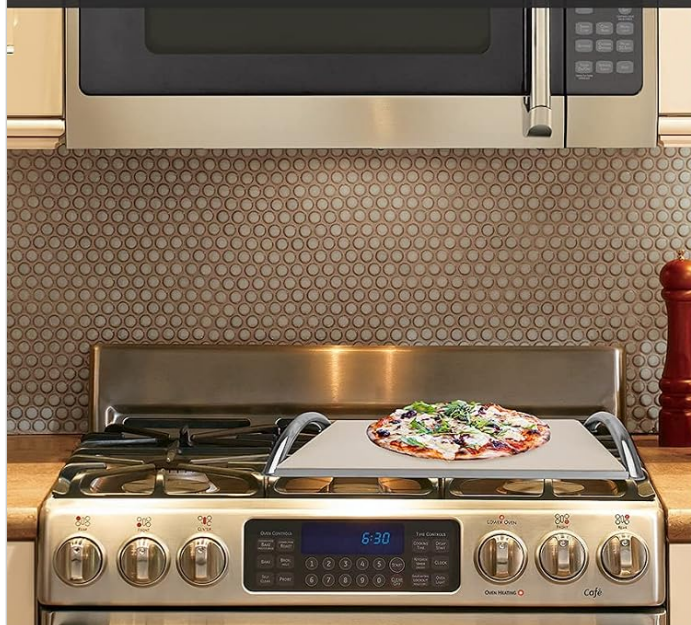
ELECTRIC GRILL



PIZZA OVEN



GAS STOVE



BARBECUE OVEN



The pizza stone can be used in various cooking environments, including electric grills, pizza ovens, gas stoves, and barbecue ovens.



PIZZA



BREAD



BISCUIT



Beyond pizza, the stone is ideal for baking bread and biscuits, providing a consistent heat for excellent results.

Your browser does not support the video tag.

Official Skyflame video demonstrating the features and use of the Rectangle Pizza Stone with Metal Handle Rack.

MAINTENANCE

- **Cleaning:** Allow the stone to cool completely before cleaning. Scrape off any excess food with a spatula. Rinse the stone with warm water only. **Never use soap or detergent**, as the porous cordierite material will absorb them, potentially affecting future food taste.
- **Stains:** Stains from grease and bread crumbs are normal and will not affect the performance or function of the stone. Over time, the stone will develop a natural seasoning that enhances its cooking properties.
- **Drying:** Ensure the stone is completely dry before storing or reusing to prevent cracking.
- **Storage:** Store the stone in a dry place.

CLEANING NOTICE



NO DETERGENT



NO SOAP



Important cleaning instructions: only use warm water and avoid detergents or soaps to maintain the stone's integrity.

TROUBLESHOOTING

- **Food Sticking:** Ensure the stone is adequately preheated. A well-preheated stone helps prevent sticking. Using a light dusting of flour or cornmeal on the stone before placing food can also help.
- **Stone Breaking/Cracking:** Cordierite is thermal shock resistant, but extreme temperature changes can still cause damage. Always preheat the stone gradually with the oven/grill. Avoid placing frozen food directly onto a very hot stone. Ensure the stone is fully cooled before cleaning with water.
- **Stone Sliding in Rack:** Exercise caution when moving the stone and rack. The stone is designed to be removable from the rack for cleaning and storage, but this means it can slide if not handled carefully. Always support the stone when moving the assembly.
- **Smoking/Odor:** A new stone may emit a slight odor during initial uses. This should dissipate. If persistent smoking occurs, ensure no food residue is left on the stone before heating. Stains are normal and do not cause smoking.

SPECIFICATIONS

Brand	Skyflame
Model Number	SK-QA0054-ST1
Material	Cordierite (Stone), Stainless Steel (Rack)
Color	Beige (Stone)
Shape	Rectangular
Stone Dimensions	16" L x 14" W x 0.5" Thickness
Rack Dimensions	17.7" L x 14" W (approximate, including handles)
Item Weight	10.4 pounds
Maximum Temperature	2200 °F
Compatibility	Charcoal grills, gas grills, pizza ovens, smokers
Care Instructions	Do Not Use Detergent, Wash In Warm Water

WARRANTY AND SUPPORT

For any questions regarding your Skyflame pizza stone, including warranty information or technical support, please contact Skyflame customer service. Refer to the product packaging or the official Skyflame website for the most current contact details.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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