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Unicook 16 Inch Round

Unicook 16 Inch Round Pizza Stone Instruction Manual

Model: 16 Inch Round

Product Overview

The Unicook 16 Inch Round Pizza Stone is designed for baking crisp crust pizzas, bread, and cookies in both ovens and grills. Constructed from natural Cordierite, this heavy-duty stone is sintered at 2100°F for enhanced durability, heat retention, and thermal shock resistance. It features invisible micro-pores that draw moisture from dough, ensuring an optimal crispy crust.

This pizza stone is heat resistant up to 1,450°F (787°C) and comes with a multi-purpose plastic scraper for convenience.



Image: The Unicook 16 Inch Round Pizza Stone, shown both as a standalone stone and with a freshly baked pizza on its surface, highlighting its primary use.

Important Safety Information

- **Never use soap or detergent to clean the stone.** The porous nature of the Cordierite material will absorb cleaning agents, which can affect the taste of food and potentially damage the stone.
- Never season Cordierite bread stone with oil or grease. This can lead to smoking and an unpleasant odor during
 use.
- Allow the stone to cool completely before handling or cleaning to prevent thermal shock and potential injury.

• Do not cut directly on the stone surface to avoid scratching or damaging the stone.

Setup

Before first use, ensure the pizza stone is clean and dry. No special seasoning is required for Cordierite stones.

Placement in Oven or Grill:

- 1. Place the pizza stone on the middle rack of your oven or on the grill grates. Ensure there is at least 1 inch of clearance on all sides for proper air circulation.
- 2. For optimal results, place the stone in a cold oven or grill before preheating. This allows the stone to heat up gradually with the appliance, reducing the risk of thermal shock.



Image: The Unicook pizza stone demonstrated in use, showing its versatility for both traditional home ovens and outdoor grills.

Operating Instructions

Preheating the Stone:

- Preheat your oven or grill with the stone inside to the desired cooking temperature (typically 400-550°F or 200-290°C) for at least 30-60 minutes. The longer the preheat, the better the heat retention and crispier the crust.
- A well-preheated stone will ensure a quick and even bake, preventing sogginess.

Baking with the Stone:

- 1. Prepare your pizza or bread dough. For easy transfer, dust your pizza peel generously with flour or cornmeal.
- 2. Carefully slide the prepared pizza or bread onto the preheated stone using a pizza peel.
- 3. Bake according to your recipe. Cooking times will vary based on the thickness of the dough and toppings.
- 4. Once cooked, use the pizza peel to remove the item from the stone.

BAKE CRISPY PIZZA AT ANYTIME



Image: A collage showcasing various baked items, including different styles of pizza and a loaf of bread, all cooked on Unicook pizza stones, demonstrating the stone's versatility for achieving crispy crusts.

Maintenance

Cleaning:

- Allow the stone to cool completely before attempting to clean it.
- Scrape off any excess food residue with the included plastic scraper or a stiff brush.
- Hand wash the stone with warm water only. Do not use soap, detergent, or put it in a dishwasher.
- For stubborn stains, a paste of baking soda and water can be used. Apply the paste, let it sit, then scrub gently and rinse with water.
- Staining and darkening of the stone over time are normal and will not affect its performance.

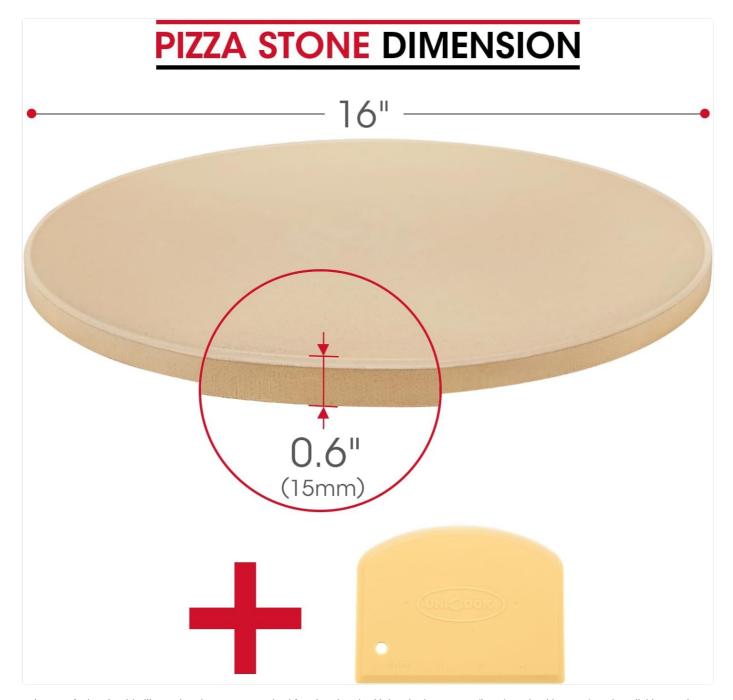


Image: A visual guide illustrating the correct method for cleaning the Unicook pizza stone (hand wash with water) and explicitly warning against using a dishwasher, soap, or detergent.

Storage:

- Ensure the stone is completely dry before storing to prevent mold or mildew growth.
- Store the stone in a clean, dry place where it is protected from accidental drops or impacts.

Troubleshooting

• Pizza sticking to the stone: Ensure the stone is fully preheated to the recommended temperature. Use sufficient

flour or cornmeal on your pizza peel to facilitate easy transfer.

- Stone cracking: This is often due to rapid temperature changes (thermal shock). Always place the stone in a cold oven/grill and allow it to heat up and cool down gradually. Avoid placing cold food on a very hot stone directly from the freezer without proper preheating of the food.
- **Unpleasant odor during first use:** While Unicook stones are designed to be odor-free, a slight manufacturing odor might be present initially. Ensure good ventilation during the first few uses. If a strong odor persists, ensure no oils or detergents were used on the stone.

If you encounter any issues not covered here or if your pizza stone arrives damaged, please do not hesitate to contact Unicook customer support for assistance.

Specifications

Feature	Specification
Material	Cordierite
Shape	Round
Size	16" Round
Product Dimensions	16"L x 16"W x 0.65"Th
Item Weight	7.48 pounds (3.4 Kilograms)
Maximum Temperature	1450°F (787°C)
Color	Beige

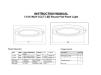
Warranty and Support

Unicook products are designed for durability and performance. While specific warranty details are not provided in this manual, Unicook stands behind its products. If you experience any issues with your pizza stone, including damage upon arrival, or require further assistance, please contact Unicook customer support directly. Refer to the Unicook official website or product packaging for contact information.

For more information and product updates, visit the Unicook Store on Amazon.

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