



BBQ Pizza Stone



CAREFULLY READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE.

Crafted from premium natural stoneware, the BBQ Pizza Stone ensures even heat distribution while effectively absorbing moisture, resulting in a lighter, crispier crust for your pizza.

Usage:

- Check your recipe to see if you need to preheat the Pizza Stone. If so, put it into the oven BEFORE preheating the oven or cracking may occur.
- Dust the stone with cornmeal if desired.
- Make your pizza on a flat surface and transfer it to the Pizza Stone using a pizza peel.
- Bake per the recipe instructions.
- The Pizza Stone can be used in the regular oven or the microwave oven.
- You can bake or reheat many items on the Pizza Stone, including pizza, bread, rolls, cookies, biscuits, bagels, tortillas, and pastries.
- Bring your Pizza Stone right from the oven to the table and serve, keeping the pizza hot! Do not set the Pizza Stone directly on the table as it will be very hot.
- Do not use over an open flame.

Cleaning:

- Never put a cold pizza stone in a hot oven, as it can crack.
- Place the pizza stone during the warm-up process in the oven.
- Let the pizza stone cool off before cleaning.
- Never use dish soap and or other detergents, just water.
- After cleaning, let the pizza stone dry completely before using it again.



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