

Barbecue Pizza Stones

Care and Use

- Rinse the pizza stone in warm water and let dry completely before first use. Hand wash only. Do not soak or immerse stone in water. Do not use soap or detergent. Allow the pizza stone to air dry completely between uses.
- Preheat the pizza stone to 400°F (200°C) for 15 minutes on a barbecue grill or in an oven. Do not use on a stove top.
- Slide your prepared pizza onto the preheated pizza stone. Close the barbecue lid and cook the pizza for 5 to 10 minutes, or until desired doneness. Transfer the cooked pizza to a cutting surface, and leave the pizza stone on the barbecue to cool. Never cut a pizza directly on the pizza stone as this will dull blades.
- Allow the pizza stone to cool before cleaning. Scrape off baked-on food with a scraper or spatula.
- The pizza stone will darken and discolor over time as part of the stone's natural seasoning process. This will neither affect the stone's performance nor the taste of the food.