



BBQ PIZZA STONE CARE & USE LEAFLET

SEASONING INSTRUCTIONS

Before using your BAR-B Pizza Stone for the first time, place the stone on your BBQ with the hood down at high temperature for one hour. This will continue to harden the stone beyond its initial firing. Each time that you bake on your stone this hardening process will continue.

The pizza stone will gradually get darker and will also obtain some staining with use. This will not affect the taste of food prepared on the stone, or impact the performance, and is part of the natural seasoning of the stone.

USAGE INSTRUCTIONS

Each time you use your pizza stone, place the stone on the BBQ immediately after starting it up. Wait for the stone to get thoroughly heated (approximately 10-15 minutes) before carefully placing the uncooked pizza on the hot stone.

Lightly flour the stone prior to use to prevent the pizza crust from sticking. Ensure the pizza is evenly distributed over the surface of the stone.

CLEANING

The best way to clean your stone of any cheese or baked on food is to scrape off the food build-up with a metal spatula. Please ensure the stone has cooled before cleaning.

We recommend that water should never be used to clean your pizza stone. This may leave moisture in the stone which could cause the stone to crack during heating. If you do feel that it is necessary to wash your stone, please follow the directions below:

1. Never use soap or detergent to wash your BAR-B Pizza Stone. Only use plain hot water. Using soap or detergent may affect the taste of your pizza.
2. Never put the stone into water when it is hot, as this may cause your stone to crack.
3. Always allow the stone to dry thoroughly before using again.

WARNINGS

- Always use oven gloves – the pizza stone will retain its heat for a long time.
- KEEP OUT OF REACH OF CHILDREN.
- Always place a heat proof surface under the pizza stone to protect bench tops.
- The stone may crack if dropped or if it comes in contact with a hard surface. Please handle with care.
- Do not use a damaged or chipped stone.



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