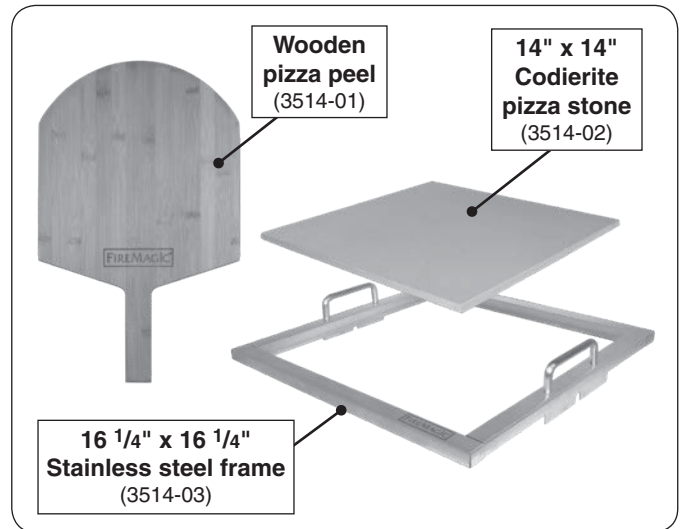




PIZZA STONE KIT

Model # 3514

INSTALLER: Leave these instructions with consumer.
CONSUMER: Retain for future reference.



IMPORTANT: READ THESE INSTRUCTIONS CAREFULLY BEFORE STARTING INSTALLATION OR USE.

This kit is for use on all Fire Magic and AOG gas grills equipped with an oven hood.

CAUTION: The pizza stone and frame are hot during and after use.

PREPARING YOUR STONE (first time only)

1. Wipe down the stone using a damp cloth to remove any cordierite particles and dust.
2. Remove the protective coating from the stainless steel frame. Wipe the frame down with a damp cloth.
3. Carefully place the stone onto the stainless steel frame, then place inside your **cold grill oven**. Ensure the pizza stone is centered in the grill, and the slotted tabs are aligned with the grid center-crossbars. See Fig. 1-1 and Fig. 1-2.

Note: This cordierite pizza stone does not require seasoning with oils.

4. Bake the stone (no food or oil) at 500°F for 1 hour.
5. Shut off your grill and allow the stone to cool down for at least 2-3 hours.

Proceed to next page for details on use.

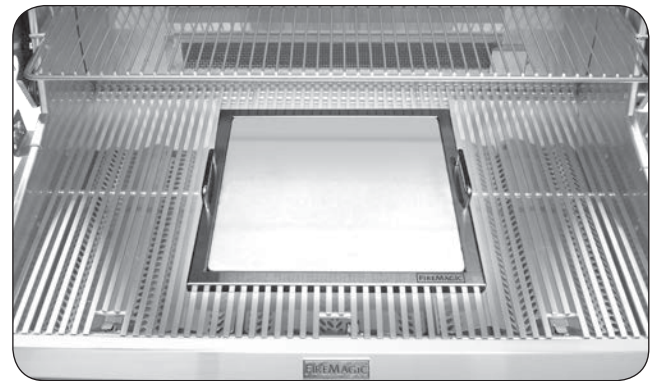


Fig. 1-1 Center pizza stone in grill

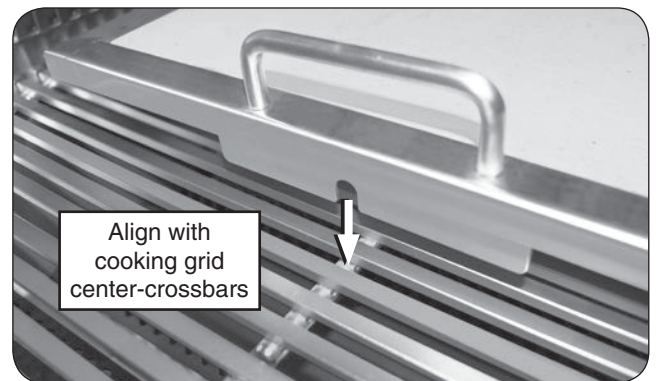


Fig. 1-2 Pizza stone placement detail

USING YOUR PIZZA STONE

1. Clean the pizza stone, set it onto the stainless steel frame, and place inside your **cold grill oven**. Ensure the pizza stone is centered in the grill, and the slotted tabs are aligned with the grid center-crossbars. Reference Fig. 2-1, and see figures on previous page if needed.
2. **Pre-heat your grill with all main burner knobs set to HIGH.** Allow at least 15-20 minutes for the pizza stone to reach the desired temperature. **Keep hood closed.**
3. **Grills equipped with 2 main burners:** Turn both main burner knobs down to LOW (see Fig. 2-1, A).

Grills equipped with 3 or 4 main burners: Turn the center main burner knob(s) directly under the pizza stone to LOW, and the outer main burner knobs between LOW and HIGH as desired to maintain oven temperature (see Fig. 2-1, B or C).

Note: The above burner knob settings are suggestions and may vary (due to outdoor conditions, grill type, food type, recipe requirements, etc.).

4. Dust the hot pizza stone with cornmeal or semolina flour.
5. Slide your pizza onto the hot stone using the wooden pizza peel and close the oven hood immediately. See COOKING TIPS BELOW.

The outdoor environment can alter cooking conditions. Burner knobs may need to be adjusted accordingly.

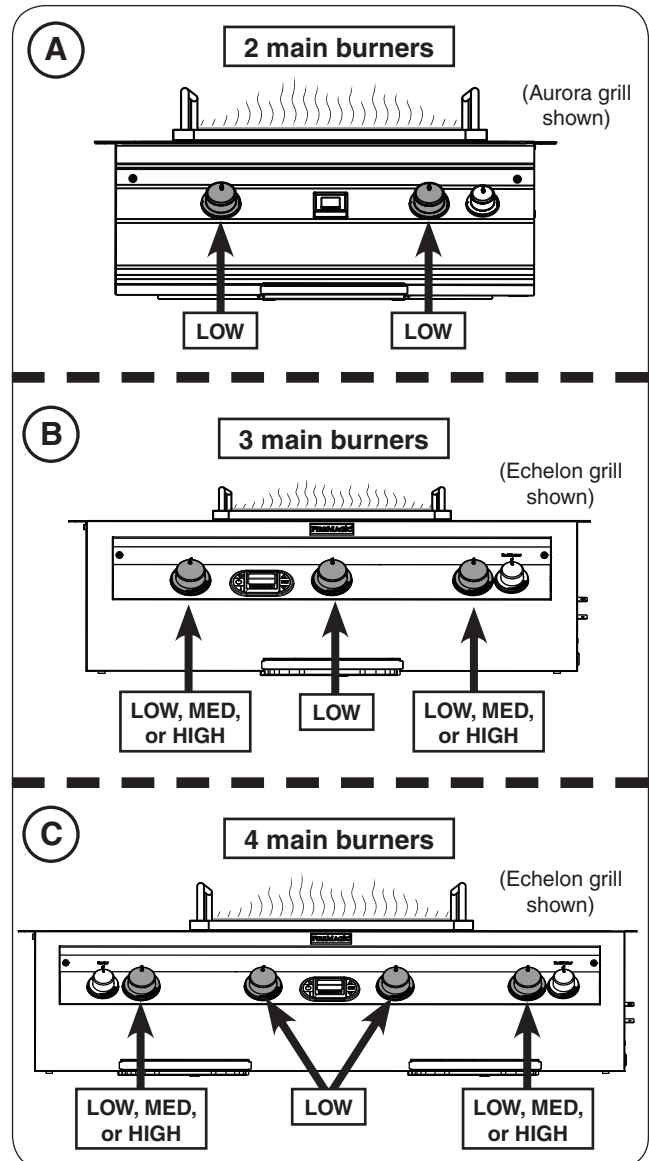


Fig. 2-1 Grill burner knob settings (when cooking)

COOKING TIPS

- It is recommended to rotate your pizza 180° halfway through cooking for balanced crispiness in the crust. Rotate using the pizza peel (and additional tools if necessary).
- For easiest pizza-to-stone transferring, dust the wooden pizza peel with cornmeal or semolina flour, and assemble your pizza directly on the peel. This will allow the pizza to slide easily from the peel onto the pizza stone with a quick forward motion and sharp backward jerk.
- The porous pizza stone absorbs moisture from the pizza dough as it cooks to give it a crispy texture. The hotter the pizza stone, the crispier the pizza crust.
- As all pizza dough consistencies vary, be sure to monitor your pizza to avoid burning the dough.
- Opening the hood while your pizza is cooking should be kept at a minimum to maintain a consistent oven temperature.
- Remove your pizza using the pizza peel (and additional tools if necessary).
- DO NOT cut your pizza directly on the stone. Transfer your pizza onto a tray designed for cutting/serving.
- This stone can be used to cook bread and other baked goods (such as cookies, pies, pastries, and cakes).

CARE AND CLEANING

SAFE HANDLING

CAUTION: The pizza stone will remain hot for at least 2-3 hours.

- Allow the pizza stone and frame to cool completely before handling or cleaning.
- Use ULTRA-HIGH HEAT oven mitts (if handling the stone while hot is required).
- Ensure the pizza stone is completely dry before each use. This will extend the life of the stone.
- Never place a hot pizza stone directly on a non-heat resistant surface.

CLEANING

Pizza stone:

After use (and allowed time to cool), scrape off any food deposits with a rubber or plastic spatula/scrapper, scrub the surface with a scouring pad, then wipe it down with a damp cloth.

For a deeper clean, make a cleaning paste (half baking soda / half water solution) and give the stone a deep scrub using a scouring pad. Rinse with warm water and dry with a cloth.

Important: DO NOT USE SOAP OR DETERGENT! The stone will absorb the chemical and could taint the flavors in your next meal.

Note: Allow the stone to dry completely before using or storing in a cabinet.

Note: The pizza stone will darken and develop black stains with use over time. It is not recommended to try to remove these discolorations. It is natural and will not affect the cooking performance of the stone.

Wooden pizza peel:

To clean the wooden pizza peel, use a scrub pad or brush to remove food deposits and wipe it down with a damp cloth. If needed, use white vinegar while scrubbing to remove stains and to disinfect. Rinse with warm water and dry with a cloth. Allow the peel to dry completely before using or storing in a cabinet.

Stainless steel frame:

To clean the frame, use a scrub pad and soapy water. **DO NOT** use oven cleaner or any harsh chemicals. Rinse with warm water and dry with a cloth.

Note: Due to the nature of stainless steel, discoloration may appear.

STORAGE

Store your pizza stone in a safe location. If desired, it can be stored inside your grill oven, but **DO NOT** leave the stone inside the grill while other parts of the grill are being used.

