



STONE GRIDDLE PLATE

CARE & USE

How to use your Stone Griddle Plate

1. Before cooking apply a thin layer of vegetable oil to the stone with a paper towel and wipe away any excess.
2. Allow the Stone Griddle Plate to heat up slowly. Achieve this by first placing it on the shortest chain on the Cooking Tripod, then gradually lengthen the chain to lower the Stone Griddle Plate closer to the fire.

Care and maintenance of your Stone Griddle Plate

- The Stone Griddle Plate must be at room temperature before being heated - rapid changes in temperature may cause the stone to crack.
- Use a wooden spatula to scrape off any food residue while the Stone Griddle Plate is hot.
- Always let the Stone Griddle Plate cool down naturally and reach room temperature before washing with warm soapy water.
- Please take care as the Stone Griddle Plate will get very hot and retain heat for a considerable length of time.
- As it made from natural sandstone, hairline cracks may appear when heated, which is normal for this kind of stone. They will close when the Stone Griddle Plate cools down and are not a concern.