

Hot Lava Stone Sizzling Steak Plate

Grilled Meat Food Presentation Serving Platter Set
with Stainless Steel Knives


User Guide

Instructions for Use

- Clean all components before use and remove any clear film from the stainless steel liner. Before using, wash the Lava Stone in warm water and let it dry.
- For heating the stone, place it in a preheated oven (280-300°C, 550-650°F) for 30-40 minutes or on the hob (gas, electric) at medium heat for 25-30 minutes.
- To check whether the stone is hot enough, put a few drops of water in the center of the stone. The water will start to sizzle and visibly evaporate after 10 seconds if heated enough. The Lava Stone cannot be overheated in the oven, when using the hob do not heat over 30 minutes.
- Prepare the meat, fish, vegetables and the side dishes.
- Place the heated stone (**CAUTION** hot! Use good quality oven gloves!)
- If desired, spray a little amount of vegetable oil on the stone to help to prevent the meat from sticking on the stone.
- Put the meat, fish,... on the stone. Flip the meat after 30 seconds to close the pores and seal the natural juices in the meat. Do not flip the fish.
- For precooked dishes (e.g. sausages) heat the stone only for half of the recommended time.
- The Lava Stone Set is designed for one person. Overloading the stone with meat causes the stone to cool down quickly and slows down the cooking process.
- Do not pour sauces on the hot stone as it will boil and spit, dip your food into the sauces.
- Do not lay your cutlery down on the stone as it will get hot.
- Always use oven gloves to touch the hot stone.

Caring Instructions

- Let the stone cool down completely before washing it.
- Wash the stone under warm running water and a brush.
- Do not let the stone soak in water.
- Clean the wooden board with a damp cloth.



Features

- Lava Stone Sizzling Plate -- Perfect for Steaks!
- Present & Serve Delicious Grilled Food
- Thick & Rugged, Natural Stone Rock Platter
- Uniquely Selected Stone for Maximum Heat Retention
- Simple & Minimalistic Rustic Kitchen Style
- Used for Cutting, Preparing & Serving Food
- Includes Stainless Steel Knives
- Stain-Resistant & Easy-to-Clean
- Environmentally Friendly Food Grade Construction
- Plant Oil Enriched Wooden Tray for Long-Lasting Protection
- Safe for Placement on Any Kitchen Table or Countertop
- Ideal for Serving Grilled Meats, Ribs, Steaks, Chicken, Lamb & More!



What's in the Box:

- Lava Stone Slab
- Wooden Platter
- Serving Knife
- Carving Knife



Specifications:

- Construction Material: Acacia Wood, Slate Stone
- Max. Heat Temperature: 750°F
- Lava Stone Slab Dimensions (L x W x H):
11.8" x 7.8" x 1" -inches
- Wooden Platter Dimensions (L x W x H):
13.2" x 7.8" x 2.7" -inches

Questions? Comments?

We are here to help!

Phone: (1) 718-535-1800

Email: support@pyleusa.com

