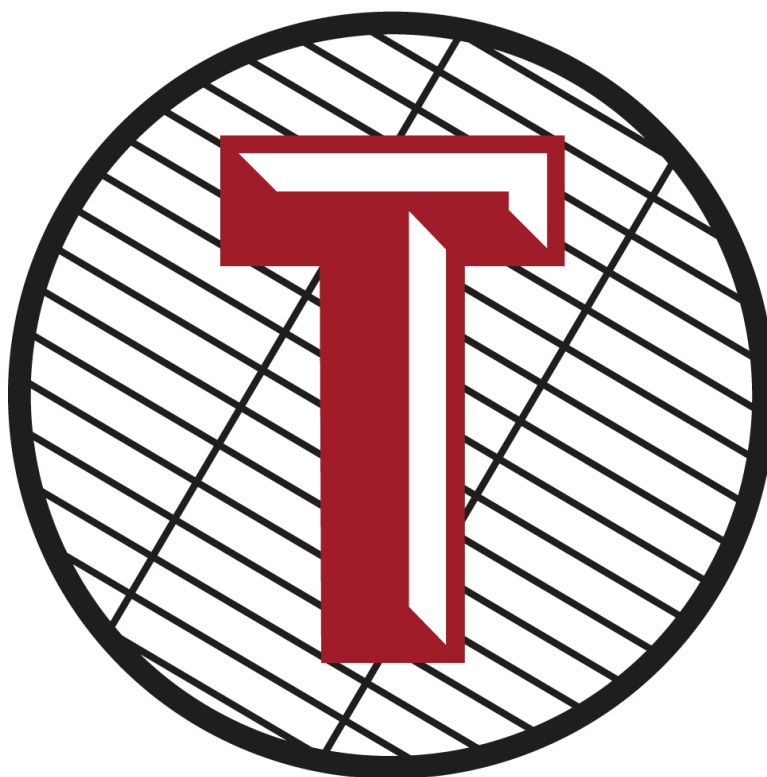


TYTUS Grills 16" by 14" Pizza Baking Stone with 304 Stainless Steel Tray

Item # A10006



Warning

To reduce the risk of fire, burn hazard or other injury, read the manual carefully and completely before using your grill.

Warning: For Outdoor Use Only.

Questions, problems, missing part?

Contact Customer Service via:

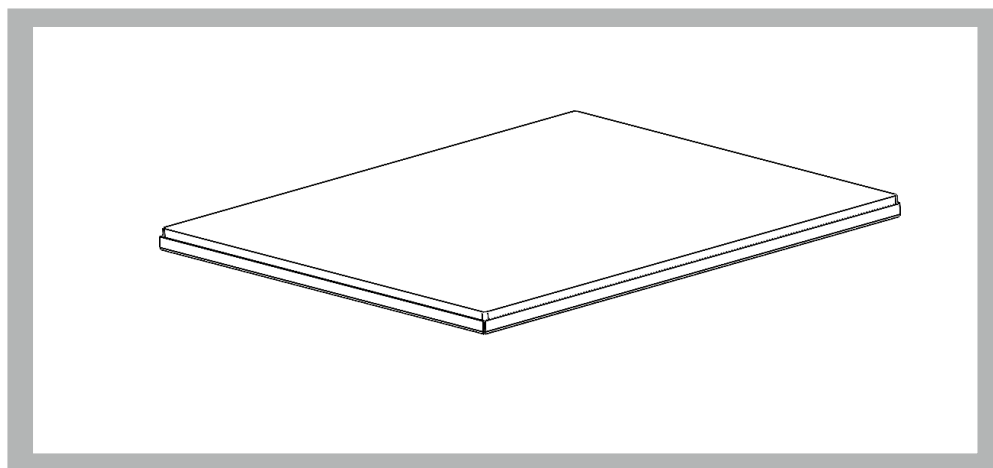
Phone: 855-969-5185

Email: support@TYTUSgrills.com

THIS IS MORE THAN A GRILL.

It's home-cooked meals. Summer afternoons and evenings enjoying fresh air and the savory smell of a tender steak. Laughter with your friends and family. Because grilling is about more than good food. It's about the time you spend with your favorite people.

TYTUS is proud to produce quality grills that transform your outdoor space.
Thank you for your purchase.



Made of ceramic, this Baking Stone absorbs excess moisture and distributes heat evenly to produce uniformly browned crust. The stainless steel tray protects the edges of the stone from damage.

Important Safety Notes:

- Do not use flour as it will burn on the stone.
- Do not cut food directly on the stone.
- Handle the stone with care to prevent chipping or breaking.
- Always wear oven mitts while handling your stone.
- Quick changes in extreme temperature could cause thermal shock, causing your stoneware to crack. Make sure the stoneware has cooled to room temperature before washing or placing in the grill.
- Do not use soap or any other detergent when cleaning, as the stone is porous and will absorb its taste.
- Do not clean the stone in the dishwasher.
- The stone will darken gradually and retain some staining over time. It's a part of the stone's natural seasoning and will not harm or affect the taste of the food.

Cooking:

Rinse in warm water before first use and allow to dry thoroughly. Preheat it by placing unheated stone in place of a grill grate or on top of a grate, and setting grill to the LOW setting. Prepare your food while preheating the stone. Place the food on the preheated stone. Because stone retains heat, always wear oven mitts while handling. When done cooking, Turn OFF the grill, remove your food from it, but leave the stone in the grill until it is entirely cool.

After Cooking:

After your stone cools, remove baked on food, and rinse with warm water. Do not use soap or any other detergent when cleaning, as the stone is porous and will absorb its taste. Let stone air dry thoroughly before using again. Do not use oven cleaners, scouring pads or harsh abrasives on your stoneware.