



www.kamadocookersaustralia.com

KAMADO COOKERS
AUSTRALIA

Thanks for purchasing the BEST pizza/bread
baking stone in Australia!

Bigger thicker and stronger than anything in the
marketplace, retains heat better, made from
natural clay ceramics (same as a Tandoori oven and
our famous Kamado Grill Dome!)

To get the best out of the stone.

- Dust with flour/semolina before each bake.
- Pre heat in oven/cooker/bbq as it is heating up,
eg don't put a cold stone into a roaring hot
cooker or you could get thermal shock
(breakage)
- Place pizza/bread etc direct onto preheated
stone.
- Keep dry, don't wash. Just Scrape and wipe
clean.
- Tell all your friends where you got your great
stone from and the stone will cook even better
for you!

Visit our website at

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