



LIVE THE BRAAI LIFE

PIZZA/BAKING STONES

MODEL No: 98368, 6544-100, 98394

98331, 20164-200 & 8910-110



98394



20164-200



98331



8910-110



98368



6544-100



USER INSTRUCTIONS

GB DE DK ES FR IT NL NO PL SE

CHEF RANGE

1. Introduction

- The pizza stone is made from durable Cordierite and can withstand temperatures up to 300°C.
- The CADAC pizza stone can be used on a wide variety of appliances, including gas and electric.

2. Using the Pizza Stone

- It is recommended to use the pizza stone in conjunction with the wire tray supplied. This will protect the stone as well as assist with handling.
- Please note that not all our pizza stones are supplied with a wire tray. Please see below images or refer to the packaging for items included.
- Please note, these are only guidelines and may differ by product.

Instructions:

- Place the pizza stone in BBQ.
- Pre-heat on Maximum with the dome on (3-5 minutes).
- Once pre-heated, sprinkle cake flour on the pizza stone. This will assist in preventing the crust from burning and sticking to the stone.
- Immediately, set the burner to LOW.
- Place pizza centrally on the pizza stone.
- Wait approximately 8 – 10 minutes. Times may vary.
- When pizza is done, remove from BBQ. Be careful as the wire tray will be hot. The use of oven gloves is recommended.
- Remove the pizza and leave the pizza stone to cool down gradually.



PIZZA STONE 25cm

- Product code: 6544-100
- Size: Ø25cm x 1.2cm thick
- Can fit onto the following CADAC products:
 - Safari Chef 2 (Model: 5640)



PIZZA STONE 33cm

- Product code: 98368
- Size: Ø33cm x 1.2cm thick
- Can fit onto the following CADAC products:
 - Grillo Chef 2 (Model: 5650)
 - Grillo Chef (Model: 5600)
 - Citi Chef 40 (Model: 5610)
 - Grillogas (Model: 740)



PIZZA STONE 36cm

- Product code: 8910-110
- Size: Ø36cm x 1.2cm thick
- Can fit onto the following CADAC products:
 - Carri Chef 2 (Model: 8910)
 - Citi Chef 50 (Model: 20162)



PIZZA STONE 42cm

- Product code: 98331
- Size: Ø42cm x 1.5cm thick
- Can fit onto the following products:
 - Electric ovens
 - Patio gas bbq's
 - CADAC Carri Chef 2 (Model: 8910)

Using pizza stone 42cm (98331) on the Carri Chef 2 (Model: 8910) and Citi Chef 50 (Model: 20162)

- Do not use the wire holder with the pizza stone, the dome will not fit.
- Place the pizza stone directly onto the pot stand.



3. Taking Care of your pizza stone

Cooking

- The pizza stone must be pre-heated inside the oven or BBQ gradually, never put a cold pizza stone in an already hot oven or BBQ.
- Ensure there is no direct flame on the stone.
- When placing food on the pizza stone, ensure that it is at room temperature and not frozen.
- Leave the pizza stone to cool down gradually once done.

Cleaning

- Pizza stones are very porous and should not be exposed to liquids. Do not immerse in water, wipe with a wet cloth or rinse briefly. Do not use detergents to clean the stone. The stone will absorb the flavor of the soap and may impart that taste onto foods cooked on it.
- To clean the pizza stone, allow the stone to cool completely, then simply scrape, brush or wipe clean. A metal dough scraper or spatula may be used to scrape off any burnt foods. A stiff wire brush can also be used to scrub the surface of the stone.
- It is perfectly normal for the pizza stone to stain and darken with use. Any dark stains result from oil or sauce that spills onto them are normal. Like a cast iron skillet, it will perform better with time and seasoning.
- **Please note:** This product does not carry a guarantee.

4. Product Guide

CARRI CHEF 2



PIZZA STONE 42cm

- To be used without the wire tray in order to place the dome on.
- Pizza stone to be placed directly onto the pot stand.



PIZZA STONE 36cm

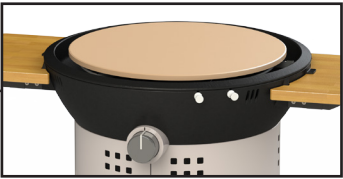
- Pot stand needs to be removed.
- Pizza stone fits directly into the wire tray. Wire tray is then located inside the fat pan onto the three location brackets.



PIZZA STONE 33cm

- Can be used with or without the wire tray (customer preference).
- Pizza stone to be placed directly onto the pot stand.

CITI CHEF 50



PIZZA STONE 42cm

- To be used without the wire tray in order to place the dome on.
- Pizza stone to be placed directly onto the pot stand.



PIZZA STONE 36cm

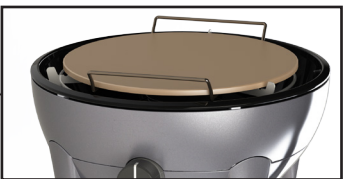
- Pot stand needs to be removed.
- Pizza stone fits directly into the wire tray. Wire tray is then located inside the fat pan onto the three location brackets.



PIZZA STONE 33cm

- Can be used with or without the wire tray (customer preference).
- Pizza stone to be placed directly onto the pot stand.

CITI CHEF 40



PIZZA STONE 33cm

- Can be used with or without the wire tray (customer preference).
- Pizza stone to be placed directly onto the pot stand.

GRILLO CHEF 2**PIZZA STONE 33cm**

- Can be used with or without the wire tray (customer preference).
- Pizza stone to be placed directly onto the pot stand.

SAFARI CHEF 2**PIZZA STONE 25cm**

- Pizza stone to be placed directly onto the pot stand.

PATIO RANGE

1. Introduction

- The pizza stone is made from durable Cordierite and can withstand temperatures up to 300°C.
- The CADAC pizza stone can be used on a wide variety of appliances, including gas and electric.

2. Using the Pizza Stone

- It is recommended to use the pizza stone in conjunction with the wire tray supplied. This will protect the stone as well as assist with handling.
- Please note that not all our pizza stones are supplied with a wire tray. Please see below images or refer to the packaging for items included.
- Please note, these are only guidelines and may differ by product.

Instructions:

- Place the pizza stone in BBQ.
- Light all burners and close the lid. Leave to pre-heat at maximum heat setting (3-5 minutes).
- Once pre-heated, sprinkle cake flour on the pizza stone. This will assist in preventing the crust from burning and sticking to the stone.
- Immediately, set the burners to LOW.
- Place pizza centrally on the pizza stone.
- Wait approximately 10 – 12 minutes for 4 Burner bbq and 12 – 15 minutes for 3 Burner BBQ. Times may vary.
- When pizza is done, remove from BBQ. Be careful as the wire tray will be hot. The use of oven gloves is recommended.
- Remove the pizza and leave the pizza stone to cool down gradually.



PIZZA STONE 36cm

- Product code: 98504-5
- Size: Ø36cm x 1.2cm thick
- Can fit onto the following CADAC products:
 - Braaimaxx (Model: 98504)



BAKING STONE

- Product code: 98394
- Size: 48cm x 26.5cm x 1.5cm thick
- Can fit onto the following CADAC products:
 - Meridian 3 (Model: 98510)
 - Meridian 4 (Model: 98512)
 - Titan 3 & 4 (Model: 99500)



BAKING STONE

- Product code: 20164-200
- Size: 42cm x 30.5cm x 1.5cm thick
- Can fit onto the following CADAC products:
 - Entertainer 3 & 4 (Model: 98250)
 - Entertainer 4 (Model: 98251)

3. Taking Care of your pizza stone

Cooking

- The pizza stone must be pre-heated inside the oven or BBQ gradually, never put a cold pizza stone in an already hot oven or BBQ.
- Ensure there is no direct flame on the stone.
- When placing food on the pizza stone, ensure that it is at room temperature and not frozen.
- Leave the pizza stone to cool down gradually once done.

Cleaning

- Pizza stones are very porous and should not be exposed to liquids. Do not immerse in water, wipe with a wet cloth or rinse briefly. Do not use detergents to clean the stone. The stone will absorb the flavor of the soap and may impart that taste onto foods cooked on it.
- To clean the pizza stone, allow the stone to cool completely, then simply scrape, brush or wipe clean. A metal dough scraper or spatula may be used to scrape off any burnt foods. A stiff wire brush can also be used to scrub the surface of the stone.
- It is perfectly normal for the pizza stone to stain and darken with use. Any dark stains result from oil or sauce that spills onto them are normal. Like a cast iron skillet, it will perform better with time and seasoning.
- **Please note:** This product does not carry a guarantee.

4. Product Guide

MERIDIAN



- To be used in place of the thermogrills: 26.5cm x 48cm

ENTERTAINER



- To be used in place of the thermogrills: 30.5cm x 42cm



LIVE THE BRAAI LIFE

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