



TENNESSEE
STONE & DESIGN

BRICK OVENS / BAKING STONES / MASONRY GRILLS / CUSTOM FIREWARES

RELIC BAKING STONE OWNER'S MANUAL



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READ THE FOLLOWING INSTRUCTIONS CAREFULLY. **IF YOU HAVE ANY QUESTIONS OR CONCERNS IN REGARDS COOKING WITH YOUR BAKING STONE PLEASE REFERENCE THE FOLLOWING INSTRUCTIONS.** IF YOU HAVE ANY QUESTIONS OR CONCERNS REGARDING THE ASSEMBLY OR OPERATION OF YOUR RELIC BAKING STONE, CONTACT US AT **SUPPORT@TN-SD.COM**

FIRST USE - INITIAL CURE



IMPORTANT



The first time you use your Baking Stone you must bring it up to temperature gradually. **DO NOT place your stone directly into service at a high temperature.** This may result in failure of the stone and is hazardous.



Residual moisture from the manufacturing process remains in the stone and must be fully removed before using. This curing process also makes the stone stronger and makes the clear coating more durable.



It is very important that you carefully bring your stone up to the temperatures listed below and HOLD your oven at that temperature for the described period of time. **Placing your stone directly into service at a high temperature may result in failure of the stone**, including cracking, separation and in rare instances can even result in explosion of the stone and flying debris. Once the stone is properly cured, it is very strong, and there is little to no risk of these types of problems.

Instructions:

[NOTE: For extra safety and precaution, we recommend that you **DO NOT** open the oven door, place anything on the stone, or use the oven for other purposes while performing these steps]

1. Remove your stone from the box or package.
2. Rinse under running water or wipe with a wet cloth to remove any dust from packaging or transport.
3. Place your new, uncured stone in a cold oven (we **DO NOT** recommend using a grill for the initial cure).
4. Set oven to 250F and wait until oven reaches that temperature.
5. Hold for 1 hour at 250F
6. Set Oven to 350F and Hold for 1 hour at 350F
7. Set Oven to 450F and Hold for 1 hour at 450F
8. Set Oven to the **maximum temperature setting** of the oven, and Hold for 1 hour.
9. Let Oven cool and let the stone return to room temperature (at least below 200F) before handling.

Your stone is now fully cured, durable, and ready to use!

IF YOU HAVE ANY QUESTIONS OR CONCERNS, PLEASE EMAIL OR CALL US AT SUPPORT@TN-SD.COM OR 615-610-0960

SAFETY INSTRUCTIONS

READ CAREFULLY BEFORE USING YOUR RELIC BAKING STONE. YOU MUST FOLLOW ALL INSTRUCTIONS THAT ARE PROVIDED WITHIN THIS OWNER'S MANUAL TO ENSURE ALL SAFETY PRECAUTIONS ARE KNOWN AND APPLIED.

RISKS WHEN USING YOUR BAKING STONE



RISK OF SKIN BURN

The Relic Baking Stone will become hot while cooking. Take extreme caution during and after cooking with temperatures of product. Do not attempt to move the product until it has cooled to room temperature. It is recommended to use kitchen gloves when handling a hot stone.



RISK OF USING METAL BRISTLE BRUSH TO CLEAN - SEE CLEANING INSTRUCTION ON PAGE 5

The Relic Baking Stone should not be cleaned with any sharp metal object, such as a metal or steel bristle brush or any metallic item, as a sharp point could scratch the surface. Use a bench scraper, stone brush or sandpaper to scrape struck-on debris from the stone. Recommended cleaning is with warm water & a cloth to remove surface debris. Do Not Immerse or Soak in water.



RISK OF DROP AND BODILY INJURY

Although made to be impact-resistant, the Relic Baking Stone should be handled with care to avoid being dropped and any subsequent bodily harm, Use heat resistant gloves and materials when handling a hot stone.



RISK OF SCRATCHING GLASS AND OTHER SURFACES

As with any organic material, care must be taken to avoid placing the Relic Baking stone on delicate surfaces, glass or non-heat resistant surfaces, as it could scratch or damage these surfaces.



INSPECTION AND MAINTENANCE

The Baking Stone requires regular maintenance and care. Do not use your Baking Stone if it is damaged for any reason. Inspect your product according to this manual before using each time to look for cracks or breaks in the structure. Using damaged products can result in health related problems associated with ingesting, inhaling, or coming into contact with foreign materials.

RECTANGULAR BAKING STONE

SPECIFICATIONS

Made with advanced carbide technology, the Relic Baking Stone has superior heat-up time, artisan aesthetics, and long-lasting durability compared to traditional baking stones.

WEIGHT: 12 lbs

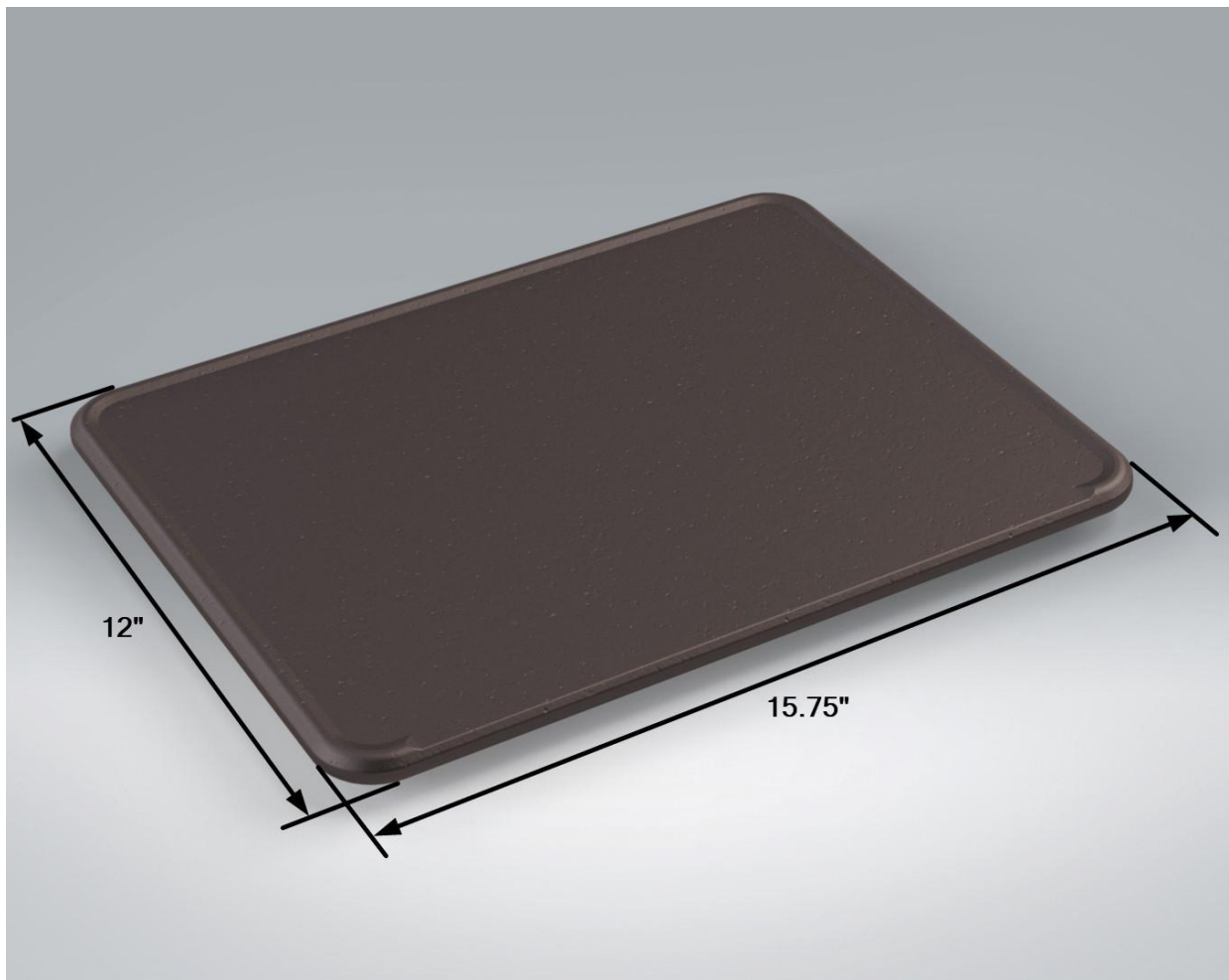
STONE MATERIAL: Advanced reinforced refractory

STONE MAXIMUM TEMPERATURE: 900F

TYPICAL OPERATING TEMPERATURE: 550F

HEAT UP TIME: 25 MINUTES (550F)

Baking Stone Dimensions



PRODUCT FEATURES

Meet the world's first impact-resistant baking stone. We've engineered the 14" Baking Stone with a simple goal: withstand falls that other traditional pizza stones cannot. With its rough natural stone finish, the stone maintains even heat distribution, allowing for perfectly crusted dough. Quit replacing your ceramic stone every few years.

- **World's first impact-resistant baking stone**
- **Sealed for improved stain-resistance**
- **Made with advanced carbide technology for faster heat up and heat transfer**
- **Extremely heat-resistant – up to 900°F**
- **Rugged look of natural stone**
- **Easy lift edge**
- **Waterproof, stain resistant, easy to clean**
- **Drop-resistant construction – outlasts brittle ceramic stones**
- **25 minute heat-up to 550F**
- **Made of natural, food-safe, inorganic materials**
- **Durable surfaces resist high temperature expansion**
- **One-of-a-kind – no two are exactly the same**
- **Made by hand in the USA**

BETTER BAKING STONES, MADE BY HAND

- We craft each stone by hand with an innovative finishing process, resulting in easy-to-use stones that are densely formed for superior heat up time.
- The Relic baking stones are made of a combination of both natural and inert minerals that are held together with refractory cement binders and high temperature fiber reinforcement.
- Our stones are made to withstand everyday abuses in home and commercial kitchens. They are beautiful, easy to clean, and built to last

CLEANING INSTRUCTIONS

HOW TO CLEAN:

No metal bristle brushes

Hand-wash only - Do not use Dishwasher or leave outside in the rain. You must avoid allowing the stone to collect moisture.

To clean properly, just use warm water to wash debris away. Do not soak the Baking Stone in water to soften debris.

If you have any questions or problems cleaning your stone, please feel free to reach out to us at support@tn-sd.com

BAKING AND COOKING IDEAS

Wondering what you can cook or bake on a baking stone.

The question is more like, “what can’t you cook or bake on a baking stone?”

Your baking stone can not only deliver a mouth-watering speciality pizza, you’ve got your choice of food options for snacks & appetizers to breads to full meal choices and all the way to desserts. And it’s great for heating leftovers and baking anything that needs a crispy bottom crust. Check out some of our cooking categories below and search the internet for your favorite baking stone recipe.

Roasted vegetables

Meat press

Cookies

Frozen foods

Quesadillas

Chips & Crackers

Sear steak

Pie crust

Pita bread

Bread

English muffins

Potato chips

Fish

Chicken

Apple strudel

Jalapeno poppers

Pizza bites

Loaded potato skins

Stuffed mushrooms

Prosciutto asparagus

Dessert Pizza

Fruit Pizza

Refrigerator biscuits & rolls

Gourmet grilled cheese

Falafel

Homemade pretzels

Mushroom Breads

FREQUENTLY ASKED QUESTIONS (FAQs)

Can I use my pizza stone with other outdoor cooking equipment (i.e, BGE, Traditional Brick Pizza Oven, Ceramic Cookers, Stainless Steel Grills)?

Sure, we won't hold it against you. Use it anywhere you would use any other ceramic stone – you'll see the difference Relic products make when you use our custom made stones

What cleaning precautions must I take if I spill cheese, wine, or other staining foods on my Relic baking stone?

The Relic stone is best cleaned in one of two ways – with a professional pot and pan cleaner (dissolves baked on stains), or by burning off the residue. These options should give your stone a nice clean finish if applied appropriately. For removal of residue by heat, the self-cleaning cycle in an oven should work.

Can I leave my Relic baking stone in the oven during its cleaning cycle?

Yes. The typical self-cleaning temperature in an oven doesn't rise above 600F. The Relic stone is safe for use up to 800F, so it won't crack when left on the rack.

Can I put my Relic baking stone directly on a stove top burner or a live fire?

The Relic stones are safe to heat up quickly and a fire will most likely not destroy your stone, but a live fire directly on the stones does weaken the stone slightly when used above 800F repeatedly or for long periods of time. For stones that are built to withstand direct fire and 1200+F, check out the Relic Firestone.

Can you place hot metal/cast iron pans on the Relic baking stone without damaging it?

Yes. This is actually how you will need to prepare most of your dishes that are not pizzas. Cast Iron pans and pots are highly recommended to be used with your Relic Oven

DISCLAIMER AND LIMITATION OF LIABILITY

Cooking with live fire and performing construction activities are inherently dangerous. The instructions provided herein, even when followed, may not cover all hazards of outdoor cooking or the construction steps explained herein.

Tennessee Stone and Design, and its owner, BT CONCEPTS, LLC is not responsible and shall be held harmless from any failures by you, the owner, in any craftsmanship, design, engineering or other activities related to the building, operation or use of any table or structure built to house your Relic Oven.

Use of the Baking Stone with any charcoal grill or ovens can cause burns, and can burn or degrade materials, including wood and masonry, causing fire or other health hazards or potential for loss of property, life, or other losses. USE THIS PRODUCT AT YOUR OWN RISK.

