



How to use your new CateringStone Products

-9°F (-23°C) Ultra Cold Units (Alternative to Dry Ice):

Simply freeze your CateringStone Unit overnight until frozen solid label side down. (Up to 48 hours on first use) The freezer has to be **set to -15°F, or lower**. When the unit is frozen solid remove from freezer and use label side up. Use in transportation containers or coolers, chafing dish water pans, plating lines or wherever cold is needed. With our additional stainless steel covers, you can even serve ice cream with them.

14°F (-10°C) Consistent Cold Units or 34°F (1°C) Indoor Cold Units:

Simply freeze your CateringStone Stone overnight until frozen solid label side down. The freezer should be **set to 0°F, or lower**. When the unit is frozen solid remove from freezer and use label side up. Use in transportation, chafing dish water pans, plating lines or wherever cold is needed. With our additional stainless steel covers, you can even serve with them.

176°F (80°C) Palate Pleasing Hot Units:

Do not warm in an oven or microwave as this will void the One Year Warranty.

Stand CateringStones fill point up, into a cold stockpot, tilting skillet, food warmer, steam jacketed kettle or any other kitchen device that can boil water - We sell food warmers as part of any package if needed. Fill the warming device you are using until the CateringStones float off of the bottom of the device by about an inch. The Bottles are made of plastic and will melt at 230°F if they touch a metal surface. Do not let the device run out of water when warming the stones.

Bring the water to boil. When water begins boiling, reduce heat to simmer and leave covered for 25-40 minutes until contents are full melted (time varies with size of large or small stone.)

IMPORTANT: For the most effective use of your hot stones, shake them and turn them over half way through use. If using in a metal chafing dish water pan, make sure a pad or dish towel is below the stone so the stone does not touch the metal at the bottom but makes good contact with the food pan above. On your first use of the Hot Stones they may require slightly longer to become fully melted. If you have time, boil them once or twice in advance of first usage. Labels will eventually boil off.

Thermal Conductive Covers and Pads:

After your CateringStone hot or cold Stones are either heated to liquid inside or frozen solid, you simply place a cover on top of the stones label side up and they are ready to use. The covers will heat up or cool down within a few minutes. For best results place the CateringStone Square Thermal Pads under the hot stones on top of the surface you are using so the heat gets absorbed by the food above most effectively and not the surface below.

For great ideas on how to use your new equipment go to www.cateringstone.com and watch the videos other customers have submitted.



To access all MSDS information on our products use the QR Code or visit:
<https://cateringstonenews.com/about/forms-info-and-msds-sheets/>

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