

<How to handle a Mount Fuji lava stone plate>

(1) Before you use it for the first time

- Wash the stone plate with a scourer in a sink.
Do not use detergent. Because the stone plate has water-absorbing properties, it can absorb detergent foam.
- Pour water over the stone plate and heat it until the water starts boiling. Then, fill the sink with warm water and immerse the stone plate. Air bubbles containing dirt will be generated, washing the stone plate.

(2) When you use it for the first time

- Coat the stone plate slightly with oil the first few times you use it.
After the stone plate has absorbed sufficient oil, there will be no need to use additional oil. The stone plate will bake the ingredients using only its own oil content, making them delicious.

(3) Cleaning

- Before the stone plate gets cold, reheat it until the remaining oil in the cells start smoking. Then soak it in the sink and scrub it with a scourer.
- If the stone plate is not to be used for a long period, dry it thoroughly and put it away. When you use the stone plate next time, repeat the initial care steps explained above.

<Note>

- * If you accidentally wash the stone plate with detergent, pour water on it while warming at a low heat, and wipe the plate until the bubbles disappear. Then, soak it in a sink filled with water and wash it with a scourer.
- * Lava stone has heat-storage properties, so take a care not to burn yourself.
- * Using a knife on the stone plate may scratch the stone and cause accidental ingestion. Bake pre-cut ingredients.
- * Resistant to temperatures in the range: 200°C to 250°C.
- * Handle the stone plate with care. Impacts may cause cracks or breakage.

<Features>

Lava stone retains heat, so it takes a long time to cool.

When lava stone is heated to high temperatures it generates far infrared rays, which bakes meat evenly, making it tender and delicious.

Lava stone absorbs excess oil and moisture for healthy baked meat.



TSK Co., Ltd.