

# Introduction

Steak on the Stone is a meal like no other – a meal where your customers can choose exactly how they cook their Steak and where every bite is guaranteed to be as hot and delicious as if it were the first.

Since launching in 2005, The Steak on the Stone Company Ltd has helped hundreds of Restaurants all over the world to enhance their menu offering with a unique and memorable meal, whilst minimising costs and time spent on food preparation. From 5 Star Hotels to local pubs and restaurants, SteakStones brings memorable benefits to your business.

SteakStones are extremely versatile and whilst the main intention is to be served sizzling hot to allow diners to cook their food live at the table, exactly as they like, they can also be used in many other ways, from hot plates to keep Pies and Sausages deliciously hot till the last bite, to cold plates to keep a Slice of Salmon or Quiche Chilled as the meal is intended.

Exactly how you choose to use SteakStones in your venue is up to you, but what we guarantee is that provided you serve prime cuts of meat and fish steaks on your SteakStones, your customers will keep coming back for more for one simple reason...it is,

## Your Steak, Your Way™



# The SteakStones Product Range

All SteakStones Products are comprised of the finest components as displayed in the images below. Each item has been rigorously tested to ensure it is best in class to ensure the continued success and longevity of the products in your venue. Dimensions of each of the sets and individual elements are shown below:



## The SteakStones Sizzling Steak Set

Our best selling unit, allowing you to serve a full meal with each guest receiving their own individual platter as shown.

Bamboo Base Board 42 x 25cm  
Lava Stone 20 x 12 x 2.6cm  
Stainless Steel Tray 21 x 13cm  
Ceramic Side Plate 22 x 14cm  
3 x Glass Bowls 6cm diameter

Fit best in our Small Oven range – 16 per chamber



## The SteakStones Sizzling Steak Plate Set

With an oversized stone, there's plenty of room for a larger cut of steak or a selection with room on the side for the perfect vegetable or salad accompaniment.

Bamboo Base Board 42cm x 25cm  
Lava Stone 20cm x 18cm x 2.6cm

Fit best in our Small Oven range – 12 per chamber



## The SteakStones Sharing Steak Plate

Perfect to share in the centre of the table or for one hungry diner, the steak plate can easily hold and cook several steaks or a 14-16oz rib-eye or similar cut with plenty of room for chips or other sides.

Bamboo Base Board 42cm x 25cm  
Lava Stone 36cm x 20cm x 2cm

Fit best in our Small Oven range – 8 per chamber



### The SteakStones Sharing Platter

A great way to serve a sizzling medley of meat or fish in the center of the table. Designed for 2-4 people.

Bamboo Base Board 42 x 25cm  
 Lava Stone 36 x 20 x 2cm  
 Stainless Steel Tray 36 x 20cm

Fit best in our Small Oven range – 8 per chamber



### The SteakStones Sizzling Starter Set

Great for starters or used with accompanying dishes for a full meal.

Bamboo Base Board 27 x 25cm  
 Lava Stone 20 x 12 x 3cm  
 Stainless Steel Tray 21 x 13cm  
 3 x Glass Bowls 6cm diameter

Fit best in our Small Oven range – 16 per chamber



### The SteakStones Sizzling Steak Plate

Perfect to share between 2, the steak plate can easily hold and cook several steaks or a 14-16oz rib-eye or similar cut.

Bamboo Base Board 27cm x 25cm  
 Lava Stone 20cm x 18cm

Fit best in our Small Oven range – 12 per chamber



### The SteakStones Bowl

Ideal for rice, noodle or soup dishes, the stone is heated to a sizzling temperature (circa 260c) and after applying a little oil (sesame is great) the cooked rice is then added before placing colourful fresh ingredients on top for the diner to mix and enjoy.

Bamboo Base Board 23cm x 18cm  
 Lava Stone 18cm x 8cm

Should simply be heated on the hob or stove top



### The SteakStones Glazed Lava Range

Serve Chilled or Warmed to keep you food exactly as it is intended right through the meal.

Bamboo Base Board 42 x 25cm  
Glazed Lava Stone 36 x 20 x 1cm

Available in Black, Red or White



### The SteakStones Glazed Lava Range

Serve Chilled or Warmed to keep you food exactly as it is intended right through the meal.

Bamboo Base Board 42 x 25cm  
Glazed Lava Stone 36 x 20 x 1cm

Available in Black, Red or White



### The SteakStones Double-Side Ceramic Platter

With two side recesses for your chips, potatoes, salad or vegetables and a generous sized stone.

Ceramic Platter 42 x 22cm  
Lava Stone 16 x 16 x 3cm  
Protective Steel Tray 16 x 16cm

Work best with our Large Oven range



### The SteakStones Single-Side Ceramic Platter

A beautifully compact unit with a single side recess for your chosen sides and a generous sized stone.

Ceramic Platter 35 x 22cm  
Lava Stone 16 x 16 x 3cm  
Protective Steel Tray 16 x 16cm

Work best with our Large Oven range

# Oven Details

All SteakStones Ovens have a top heat output of 350c, the maximum temperature you will need to heat any of our stones for effective operation. We have a range of ovens suited perfectly to each of the products we sell and the use of special materials with high insulation capacity, the result of the experience of many years in the field of oven manufacture, results in optimal thermal efficiency and therefore low current consumptions.

The maximum stack in any chamber is 3 levels high, which ensures the stones receive the direct heat required to keep heating time to a minimum and from a cold start any of our ovens fully loaded with stones will take just one and a half hours to be fully heated with all stones ready for use. Once the oven is up to heat it takes just 45 minutes for a stone placed inside to get to operational temperature, ensuring that your customers are never kept waiting for the meal of their lives.

Our Ovens have been comprehensively tested as the most efficient and safe way of heating your SteakStones and the independent chambers allow you to easily keep control of which stones are ready and which are being heated.

Many of our customers prefer the double compartments to allow them to heat different stones to different temperatures, for different meals. For example, a fillet steak would need to be served on a fully heated stone at 320-340°C, whereas for a thinner cut of tuna, for example, you may only need the stone at between 280-300°C as it requires less sizzling hot cooking time.

## SteakStones Compact Single Deck Oven



- Solid Stainless Steel Doors and Facings
- One Year Parts Guarantee
- External Dimensions - 585w x 480d x 245h
- Internal Chamber - 410w x 360d x 80h
- Counter Top Design – 23kg
- Heat Output up to 350 Celsius
- Manufactured in Italy
- 1.6kw – single phase supply. 230V, 6.9A
- Can run off standard plug in most countries
- Capacity = 18 of 20 x 12cm Stones**
- Capacity = 12 of 20 x 18cm Stones**
- Capacity = 8 of 36 x 20cm Stones**

## SteakStones Compact Double Deck Oven



- Solid Stainless Steel Doors and Facings
- One Year Parts Guarantee
- External Dimensions - 585w x 480d x 420h
- Twin Internal Chambers - 410w x 360d x 80h
- Counter Top Design – 37kg
- Heat Output up to 350 Celsius
- Manufactured in Italy
- 3.2kw – single phase supply. 230V, 13,8A
- Requires hard wiring
- Capacity = 36 of 20 x 12cm Stones**
- Capacity = 24 of 20 x 18cm Stones**
- Capacity = 16 of 36 x 20cm Stones**

### SteakStones Regular Single Deck Oven



- Solid Stainless Steel Doors and Facings
- One Year Parts Guarantee
- External Dimensions - 745w x 688d x 269h
- Internal Chamber - 505w x 520d x 115h
- Counter Top Design – 50kg
- Heat Output up to 350 Celsius
- Manufactured in Italy
- 3.2kw – single phase supply. 230V
- Requires hard wiring
- Capacity = 27 of 16 x 16cm Stones**

### SteakStones Regular Double Deck Oven



- Solid Stainless Steel Doors and Facings
- One Year Parts Guarantee
- External Dimensions - 745w x 688d x 490h
- Internal Chambers - 505w x 520d x 115h
- Counter Top Design – 84kg
- Heat Output up to 350 Celsius
- Manufactured in Italy
- 6.4kw – single phase supply. 230V
- Requires hard wiring
- Capacity = 54 of 16 x 16cm Stones**
- Capacity = 64 of 20 x 12cm Stones**



- Solid Stainless Steel Construction
- Designed specifically to hold ovens
- Storage shelf for other SteakStones components
- Small Stand Dimensions - 560w x 420d x 900h
- Large Stand Dimensions – 720w x 610d x 900h
- Manufactured in Italy