

# Outback Pizza Stone Multi-Cooking Surface

36-06192



**Our Price: £25**

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## Description

### Outback Pizza Stone Multi-Cooking Surface

Bring the joy of homemade pizza to your Outback barbecue. Roll out your favourite dough, load up your toppings, and cook to perfection with the Outback pizza stone.

For best results, place the pizza stone (flat side up) on a cold barbecue before heating. Caution: Avoid placing a cold stone into a hot grill, as rapid temperature changes may cause cracking.

Turn all burners to maximum heat and preheat to 260°C (500°F). Once heated, place your pizza directly onto the stone and cook for 5–10 minutes.

Designed for all Outback barbecues with the Multi Cooking Surface system, this pizza stone delivers a crisp, evenly cooked base every time.

Allow the barbecue and stone to cool completely before handling.

Dimensions: 300mm x 5mm.

Fits our Outback stock: Magnum 3 Burner Hybrid plus Jupiter 4 & 6 Burner Hybrid Models.

Like this Outback Pizza Stone? Why not browse our full range of **BBQ's, Firepits & Accessories** to enhance your outdoor experience this summer.

To keep up to date with our latest news, offers and promotions; be sure to join us on **Facebook & Instagram**.

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## Attributes

## Contact us

Ernest Doe is a long established family firm with a network of branches in the South and East of England. Managing Director Colin Doe is the fourth generation of the family to have run the business in its 100+ years of trading.

The firm supplies an incredible amount of machinery; from garden mowers and chain saws to combine harvesters and construction excavators. Our philosophy is simple to supply the best products and then to support them with the service facilities and expertise to keep them running perfectly.

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