



The Home of Hot Stone Cooking

www.steakstones.co.za



Welcome to SteakStones, The Home of Hot Stone Cooking

SteakStones provide a sensational dining experience for your guests, where they get to cook and enjoy their Steak live at the table. It's a fun, fresh and healthy way to dine with no oils or fats used in the cooking process. With every mouthful cooked exactly as your guests like, and every last bite guaranteed to be as hot and delicious as the first, it really is a fantastic dining experience.

SteakStones have a range of products which will suit your customers no matter what style of cuisine you are presenting to your guests and their products will allow them to enjoy a meal that will be ready in minutes but remembered for a lifetime. The following page has a selection of the many images SteakStones receive from their happy customers, we hope to add you to the collection soon.







Customer Reviews

The Grumpy Mole Restaurants

“We were one of The Steak on the Stone Company’s first commercial customers way back in 2006 and we hoped that SteakStones would provide something different to help us stand out in a crowded marketplace. I thought they may be a bit of a novelty, but 15 years on and they are still the first thing on our menu in our 5th venue, so I think they offer a little more than that! People come from further afield for our SteakStones meals than any other dish and for them, it really is a fantastic dining experience.

For us, even better than that, is we’ve never had a review for SteakStones in our venue that was anything other than 5-star on TripAdvisor, so however you look at it they’re a great addition to your food offering and make a great saving in terms of both meal preparation time and money!”

Simon Nicholson – Owner, Grumpy Mole Restaurants



Hot Stone Cooking Sets

Our top-selling platters, providing all you need to enjoy the sensational meal of Steak on the Stone in one attractive set, with options on stone and plate sizes and dips.



The SteakStones Sizzling Steak Set - SS001

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 Ceramic Bowls 5cm diameter



The SteakStones Steak Plate & Sides Set - SS002B

Bamboo Base Board 42cm x 25cm
Lava Stone 20cm x 18cm x 2.6cm
Stainless Steel Tray 21 x 19cm
Ceramic Side Plate 14 x 14cm
2 x Ceramic Bowls 5cm diameter



The SteakStones Sharing Steak Plate - SS003

Bamboo Base Board 42 x 25cm
Lava Stone 36 x 20 x 2cm
Stainless Steel Tray 37 x 21cm

The Range – The Steak Set (SS001)

Our top-selling platter for Restaurants, providing your guests with everything they need to enjoy the sensational meal of Steak on the Stone in one attractive set.



The SteakStones Sizzling Steak Set - SS001

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 Ceramic Bowls 5cm diameter





The Range – The Steak Plate & Sauces Set (SS002B)

A great set to enjoy a significant sized Steak cooking on the stone along with a side plate for fries or other sides and a couple of dip pots for your favorite accompaniments



The SteakStones Steak Plate & Sides Set - SS002B

Bamboo Base Board 42cm x 25cm

Lava Stone 20cm x 18cm x 2.6cm

Stainless Steel Tray 21 x 19cm

Ceramic Side Plate 14 x 14cm

2 x Ceramic Bowls 5cm diameter



The Range – The Sharing Steak Plate (SS003)

The perfect way to serve a seared Tomahawk Steak so that it stays lovely and hot throughout the meal, or a selection of different Steaks for customers to sample and cook live at the table.



The SteakStones Sharing Steak Plate - SS003

Bamboo Base Board 42 x 25cm

Lava Stone 36 x 20 x 2cm

Stainless Steel Tray 37 x 21cm



The SteakStones Oven



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 Compact Oven Stand

Solid Stainless Steel Frame
Fits both Single and Double Chamber Ovens
One Year Parts Guarantee
External Dimensions - 585w x 480d x 900h



Heating your SteakStones

Our SteakStones Ovens have a top heat output of 350c which is the maximum temperature you will need to heat any of our stones for effective operation. Our ovens are extremely robust and have high insulation capacity, resulting in optimal thermal efficiency and therefore low power consumptions for you.

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.

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 350°C, whereas for a thinner cut of tuna, for example, you may only need the stone at 300°C as it requires less sizzling hot cooking time.



Menu Ideas

In our opinion there is no finer Steak on the Stone meal to enjoy than a fine cut of Beef Fillet Steak. No matter whether your cooking preference is on the rare or well done side, SteakStones® will meet your demands whilst ensuring that every last mouthful is as hot and delicious as the first. That said, SteakStones® are an extremely versatile product and the following menu ideas are just a selection of the many mouth-watering meals that can be served on the stone.

Beef Fillet Steak accompanied by Potato Rosti and Asparagus
served with Creamed Horseradish, Spicy Onion Chutney & Wholegrain Mustard

Tuna Steak accompanied by Chunky Chips and Mushy Peas
served with Sweet Chilli, Tartare & Aioli Garlic Sauce

Portobello Mushroom accompanied by Potato Wedges and Mozzarella Chunks
served with Pesto, Pine Nuts & Balsamic Vinegar

Ostrich Steak accompanied by Crushed Garlic Potatoes and Green Baby Asparagus Tips
served with Blueberry Jus, Herb Marinade and Honey Mustard

Salmon Steak accompanied by Mediterranean Couscous and Sun Ripened Tomatoes
served with Cucumber Relish, Crème Fraiche & Chopped Chillies

Sizzling Sausages accompanied by Creamed Potato and Chargrilled Vegetables
served with Wild Cranberry Sauce, Chilli Mustard & Cumberland Berry Sauce*

Wild Mushroom and Asparagus Pie accompanied by Mashed Potato and Broccoli
served with Piccalilli Chunks, Vegetable Gravy & Wholegrain Mustard*

Crispy Aromatic Duck accompanied by Pancake Rolls, Spring Onions and Cucumber Slices
served with Hoisin Sauce, Honey Dressing & Ginger Flakes*

STEAK STONES	
<i>A unique dining experience</i>	
<i>A meal like no other, where you have the opportunity to cook your food exactly as you like right at your table...</i>	
	
<i>All of our steaks are 30-day aged grass fed</i>	
8oz Fillet	33.00
8oz Sirloin	28.00
8oz Rump	25.00
	
Scottish Salmon Fillet	16.95
Ahi Tuna	15.75
Peeled Gambas	14.95
	
Seasonal vegetable & Haloumi skewers	12.95
Served with...	
A choice of Buttered new potatoes or Triple cooked chunky chips with a dressed house salad. Followed by a choice of the following sauces -	
<i>Hollandaise, Chimichurri, lemongrass soy & ginger, beurre noisette & caper, Béarnaise, green peppercorn & brandy, Chimichurri or nut free vegan pesto</i>	

*example menu from one of our Restaurants

**Meals displaying an asterisk will have the main ingredient precooked then served on a piping hot stone to ensure every last mouthful is as hot and delicious as the first*

Menu Ideas

To add some interesting variety to your menu, rarer steaks such as alligator, kangaroo, emu and the like are also fantastic to enjoy with our SteakStones®, so please experiment and enhance your menu with some of your own favourite ideas.

In terms of fish Salmon, Swordfish and Tuna are excellent options to cook on your SteakStones® and can be enjoyed exactly as per the instructions above although as fish tend to be thinner cuts than meat steaks you may want a slightly less heated stone, around 300c is usually best.

With all the meals you enjoy on your SteakStones®, you should experiment with different side dishes and sauce combinations until you find the 'fusion of flavours' that's perfect for both your restaurant and your customers, after all our mantra - your steak, your way - applies to both your venue and your customers alike.

The above are merely recommendations, and the more you use your SteakStones®, the more you will appreciate their mouth-watering versatility. We do not advocate the use of SteakStones® for cooking poultry. For any reconstituted meats or fish, they should be cooked thoroughly first if they are to be presented on SteakStones® and served on a medium heated Lava Stone as per our Owner Instructions.



Accessories – Front of House



SteakStones Table Cards

Easily promote and explain the SteakStones experience with our handy Table Cards.



SteakStones Meal Flags

Ensure your guests are warned of the heat of the SteakStones with these branded Meal Flags.



SteakStones Knives & Forks

Solid Stainless Steel Knives & Forks to allow your guests to enjoy their SteakStones meal in style.

Accessories – Back of House



SteakStones SafeHands Oven Gloves

Perfect for handling of your SteakStones before and after use up to 350c

Available in M & L



SteakStones Laser

Quickly and easily check the heat of your SteakStones with our Laser Thermometer



SteakStones Scraper

Clean your SteakStones quickly and get them back in to heat and use again



SteakStones Shovel

Essential to safely retrieve your SteakStones from your Oven



Owner Instructions

Your SteakStones® are comprised of the highest quality component parts, which have been specially selected for their suitability and manufactured exclusively for The Steak on the Stone Company Ltd. The product is designed to be aesthetically pleasing whilst also highly functional and long lasting. Following the guidelines below will ensure that your SteakStones® are fully enjoyed each and every time they are used.

1. Before use, wash your SteakStones® Lava Stone, Porcelain Plate and Ceramic Bowls in hot, soapy water.
2. Heating your SteakStones in a fully loaded Oven will take around 1hr30mins for the stones to get up to operational temperature, 300-350c. There may be a slight variation depending on the exact number of stones heated at a time.
3. We recommend the purchase one of our laser thermometers which will quickly and accurately give you the heat of the stone. Alternately, to check whether the Stone is hot enough, place a teaspoon of water on the centre of the Stone. If heated correctly this will sizzle and visibly begin to evaporate after 10 seconds.
4. The stones should not be heated above this temperature otherwise the food will overcook and the product guarantee will be invalidated.
5. Using a SteakStones Shovel remove the heated Lava Stones and place each directly into the Stainless Steel Tray. The Stones should be placed with the bevelled edge facing upwards to serve.
6. We recommend a light coating of cooking oil should be applied to each stone before placing the Steak of choice onto the Stone which will prevent any sticking of the meat or fish to the stone.
7. Upon presenting the meal at the table the Steak should be turned over so that both sides are seared and it is then at the discretion of the diner to cut off and cook slices, exactly as they like.

Notes:

1. For precooked dishes which you are serving on the stone, the Lava Stone should be heated for around half of the full-recommended time (see note 2 above). This will give a little sizzle, but will not overcook the already cooked produce.
2. Where fish or other fragrant meals have been served on the stone, any odour which remains after cleaning will be removed by the following heating process.



Customer Instructions

To assist with the explanation and promotion of Steak on the Stone in your venue we recommend the purchase of our Table Top Instruction Cards as shown below. The attractive imagery on these is guaranteed to help directly with sales as customers can view the SteakStones options on offer, whilst also answering most of the questions your guests may have on how the experience should be enjoyed.

We are able to customise the cards as shown below and can add your logo, venue name and number and your website address for a one-off charge of £50. Customised orders have a minimum order quantity of 200 cards and can also be tailored to the sets you have ordered. We recommend that the instructions on the card are also relayed to your customers verbally by your staff.

Care Instructions

The components that make up your SteakStones set have all been designed and tested for heavy use. The Ceramic Bowls, Ceramic Plate and Stainless Steel Tray are all dishwasher safe.

The Bamboo Board is comprised of one of nature's strongest materials but, as with most wood, it should not be submerged in water and we recommend simply wiping down with a warm, damp cloth or antibacterial wipe. If the appearance of the Bamboo looks to be drying, a coating of vegetable oil can be applied to give the Bamboo back its moisture.

After use, your SteakStones® Lava Stones should be handled with care, as they will remain too hot to touch for over an hour. Using oven gloves, we recommend placing your Stones in cool soapy water for 10 minutes by which time they will be safe to clean with a couple of swipes of the SteakStones Scraper or with a cloth or scourer as required. After each use the visual appearance of your Lava Stone is likely to darken. This has no impact on the functionality of the product and ensures that your SteakStones® set remains as unique as the meals enjoyed with it.

Over time, should you require any replacement parts for your SteakStones sets we always maintain stock and of course will be happy to provide these.



Risk Assessment

An obvious concern prospective customers have is whether there is any risk associated with serving SteakStones in your venue. As with any hot items you should handle your SteakStones very carefully and this is the basic rule of thumb for both for your serving staff and customers.

We advise the following:

For Customers

- All SteakStones meals on your menu or specials board should carry a warning message not to touch the stone along the lines of 'Please don't touch the Stone – it sizzles for a very good reason!'
- This should be made very clear by your serving staff and is reinforced by the meal flags we provide carrying the same message.
- Steak on the Stone is a very popular meal with children – but for any customers under 18, their parents or guardians are responsible for them following the guidelines once you have made them aware of the risks - not you.

For Staff

- It is not possible to carry more than one SteakStones set at a time and should not be attempted. Other staff and customers will know waiting staff are coming as the sizzling sound paves your way to the table, but you should make sure the path is clear to all tables to ensure there are no mishaps.
- Customers should be reminded upon delivery of the meal not to touch the stone and should be given a demonstration of how to turn and cook the steak with the first Steak on the Stone meal delivered to the table



Our Guarantee

The Steak on the Stone Company Ltd was established in 2005 and has since grown steadily as the World's Top Selling Hot Stone Cooking Company. In line with this our products are the best on the market and carry guarantees to back this fact.

All of our products carry a full one year guarantee which means we will repair any faulty component within a year from purchase. All of our products are made bespoke for us from the best suppliers in each field and have been selected for both their aesthetic appeal and rugged functionality and will give you many years of use.

Limited Lifetime Warranty

All of our products are checked by hand by our staff before despatch and the likelihood is that should there be any rare manufacturing default in our products it will be discovered within the first few weeks, not years, and fall under our guarantee. However, for your peace of mind, we offer a limited lifetime warranty for all of our products meaning we will replace any proven faulty parts so you can rest assured that your purchase will perform exactly as intended.