

GREYSTONE INSTRUCTION + CARE MANUAL

SOAPSTONE PROS

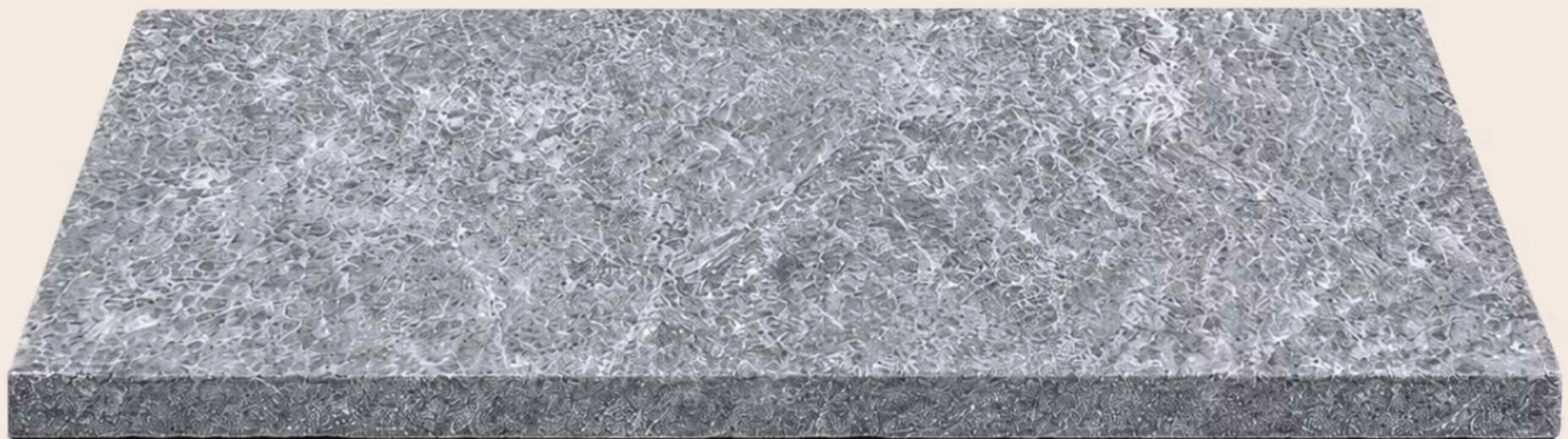
Crafted by Nature. Built for Better Grilling.

Thank you for choosing the **Greystone**, the signature Soapstone Pros grilling surface designed for exceptional heat retention, even cooking, and versatile indoor or outdoor use. Made from natural soapstone, Greystone delivers a cleaner, more consistent cooking experience with fewer flare-ups and excellent heat distribution across every inch of its cooking surface.

Natural soapstone has been used for cooking for thousands of years, prized for its ability to absorb, hold, and radiate heat evenly. Unlike metal grates that create hot spots or ceramic surfaces that can crack under stress, soapstone offers a uniquely forgiving and durable cooking platform. The Greystone brings this time-tested material into your modern kitchen and backyard, giving you a tool that performs beautifully whether you're searing steaks over a gas grill, smoking vegetables over charcoal, or baking artisan bread in your home oven.

What sets the Greystone apart is its non-porous surface, which naturally resists sticking once properly preheated and requires no chemical coatings or synthetic treatments. There's no seasoning ritual to memorize, no special oils to apply before every cook, and no complicated maintenance routine. Simply heat it gradually, cook on it with confidence, and clean it with warm water when you're done. Over time, the stone will develop a rich, darkened patina that tells the story of every meal you've made on it – a mark of character, not a defect.

This manual covers everything you need to know to get the most out of your Greystone: how to prepare it for first use, how to heat it safely on both gas and charcoal grills as well as in your oven, cooking techniques for different types of food, cleaning and storage best practices, and answers to the most common questions from Greystone owners. Whether you're a seasoned grill master or just getting started with outdoor cooking, you'll find practical guidance here to help you cook with confidence.



GREYSTONE®

PRODUCT HIGHLIGHTS & FIRST STEPS

The Greystone is built from a single piece of natural soapstone, measuring **8" × 16"** – a generous cooking surface that fits most standard grill grates and oven racks. Its non-porous structure means it won't absorb oils, marinades, or bacteria, making it one of the most hygienic cooking surfaces available. Because soapstone is dense and naturally heat-retentive, it holds temperature remarkably well even when cold food is placed on top, giving you consistent searing and browning without the temperature swings common with metal grates.

NATURAL SOAPSTONE

100% natural stone construction with no synthetic coatings or chemical treatments. Each Greystone is unique, with natural variations in color and texture that make it one of a kind.

8" × 16" SURFACE

A practical cooking area that accommodates multiple steaks, a full rack of ribs, several vegetable skewers, or a large pizza. Compact enough for storage, generous enough for family meals.

GRILL & OVEN READY

Engineered for use on outdoor gas and charcoal grills as well as conventional home ovens. One stone, multiple cooking environments, endless possibilities.

NO SEASONING REQUIRED

Skip the lengthy seasoning process. The Greystone is ready to cook on after a simple wash and gradual preheat. A light coat of mineral oil is optional for appearance only.

BEFORE FIRST USE

Before your first cook, give the Greystone a thorough wash with warm water and a small amount of mild dish soap. Use a soft sponge or cloth – avoid abrasive scrubbers that could scratch the surface. Rinse well and dry it completely with a clean towel. Once dry, place the stone on a **cool** grill grate or oven rack – never on a preheated surface – and allow it to warm up gradually along with your grill or oven. This initial heating helps remove any residual moisture trapped in the stone and prepares the surface for cooking.

If you'd like, you can apply a thin, even coat of food-safe mineral oil to the surface before the first heat. This is entirely optional and serves only to enhance the stone's natural color and give it a richer appearance. The oil does not improve cooking performance or provide any non-stick benefit – a fully preheated Greystone is naturally non-stick on its own. If you choose to apply mineral oil, do so sparingly and wipe off any excess before heating.

ⓘ Important: Always place the Greystone on a cool surface before heating. Never place a cold stone directly onto a hot grill or into a preheated oven – gradual heating is essential to prevent thermal shock.

GREYSTONE

HEATING, GRILLING & OVEN USE

How you heat the Greystone directly affects both its performance and its longevity. Soapstone is a dense natural material that expands and contracts with temperature changes. When heated too quickly or exposed to sudden temperature swings, it can develop stress cracks – a phenomenon known as thermal shock. By following a few simple heating guidelines, you'll protect your stone and enjoy consistently excellent cooking results every time.

GAS GRILL METHOD

Place the Greystone on the grill grates **before** lighting the burners. Turn all burners to medium-high and allow the stone to preheat for **20–30 minutes** with the lid closed. You'll know it's ready when the surface appears uniformly dry and begins to shimmer slightly. Avoid placing food on the stone before it's fully preheated – this is the most common cause of sticking.

CHARCOAL GRILL METHOD

Light your charcoal and allow the fire to stabilize until the coals are covered with a layer of gray ash. Position the Greystone on the grates away from direct flame contact if possible, then close the lid and preheat for **30–40 minutes**. Charcoal grills can run hotter than gas grills, so monitor the temperature and adjust your vent settings to maintain steady, even heat across the stone's surface.

OVEN USE

The Greystone performs beautifully in a conventional oven, making it an excellent tool for pizza, flatbreads, roasted vegetables, and even searing meats indoors. Always place the stone on the **middle rack** before turning the oven on – never slide a cold stone into an already-hot oven. For pizza and bread, preheat to **450–550°F**; for roasting meats and vegetables, **375–450°F** works well. Allow roughly **30 minutes** of preheat time for the stone to reach full temperature throughout its thickness.

When transferring pizza or flatbread onto the hot stone, use a pizza peel dusted with cornmeal or semolina, or slide the food in on parchment paper for easy release. The parchment can stay underneath during cooking and will not burn at typical oven temperatures. For roasting, place food directly on the preheated surface – the intense, even heat will create a beautifully caramelized exterior while keeping the interior moist.



AVOID THERMAL SHOCK

Never place a hot stone into cold water or onto a cold surface. Always allow the Greystone to cool gradually in the grill or oven before handling or cleaning.



HANDLE WITH CARE

Soapstone is heavy and retains heat for a long time. Always use oven mitts, heat-resistant gloves, or long-handled tools when moving or adjusting the stone.



PREHEAT FULLY

A fully preheated Greystone is naturally non-stick. If food is sticking, the stone likely needs more time to reach the proper cooking temperature. Be patient – great results are worth the wait.

COOKING TIPS, CLEANING & CARE

Once your Greystone is fully preheated, you're ready to cook. The key to great results is understanding how different foods interact with the soapstone surface and adjusting your technique accordingly. For steaks and burgers, lightly oil the food itself rather than the stone – this gives you better control and prevents excess smoke. Place meats on the surface and resist the urge to move them immediately; allowing a crust to form will help them release naturally. For seafood and delicate vegetables, medium-high heat works best and helps minimize sticking while preserving texture and moisture.

Avoid overcrowding the surface. When too much food is placed on the stone at once, it drops the surface temperature and creates steam, which leads to sticking and uneven cooking. Cook in batches if necessary, and give the stone a moment to recover its temperature between batches. For pizza, use a peel or parchment paper for easy transfer, and consider finishing under the broiler for a perfectly blistered crust. The Greystone's even heat distribution means you won't need to rotate food as frequently as you would on a traditional grate.

CLEANING & STORAGE

After cooking, allow the Greystone to cool **completely** before cleaning – this is non-negotiable. Once cool to the touch, scrape off any food residue with a metal spatula or grill scraper. For stuck-on bits, a little warm water and mild soap will do the trick. Rinse thoroughly and dry with a clean towel. Never use chemical cleaners, abrasive pads, waxes, or polish products on the stone – these can damage the surface or leave residues that affect flavor.

Store the Greystone on a flat, fully supported surface in a dry location. Because soapstone is a natural material, minor darkening, surface staining, and fine hairline fissures are completely normal and do not affect performance. These characteristics are part of what makes each Greystone unique. Handle it as you would any heavy natural stone – with care and respect – and it will serve you for years to come.

DOES IT NEED SEASONING?

No. The Greystone requires no seasoning. A fully preheated surface is naturally non-stick on its own.

IS MINERAL OIL NECESSARY?

No. Mineral oil is purely optional and used only to enhance the stone's appearance. It does not affect cooking performance.

CAN I USE METAL TOOLS?

Yes. Metal spatulas, tongs, and scrapers are completely safe on soapstone and will not damage the surface.

WHY IS FOOD STICKING?

The stone likely hasn't fully preheated yet. Give it more time – a properly heated Greystone releases food naturally.

IS CRACKING NORMAL?

Minor surface fissures can develop over time with regular use. These are cosmetic and typically do not affect cooking performance.

- Warranty Reminder:** Natural soapstone is exceptionally durable when treated properly. Always heat and cool the Greystone gradually, avoid thermal shock, protect it from heavy impact, and store it on a fully supported flat surface. Following these guidelines will keep your Greystone in excellent condition and preserve its performance for years of great cooking.

GREYSTONE