



Restaurant Max Inc.

Restaurant Cooking Equipment and Supply, Furniture

4775 Mendel Court, Bldg A, Atlanta, GA 30336

404-472-0398 (Fax) 404-472-0399

Pizza Stone Install & Baking Instructions

Congratulations on your purchase of the finest baking stone in the commercial oven industry.

We are sure you will be satisfied with the baking properties provided by our unique baking stones. In order to maintain the stone's performance, be sure to follow these installation instructions. Retain this information for future reference by you, the cook, and the cooking staff.

Before beginning the pre-drying process, check the condition of the flame diverter and heat diffuser. Replace any metal that has deteriorated. Your stones must be fully supported by a solid plate. This plate acts as a heat deflector. Failure to protect the baking stone from direct flame and heat can cause the baking stone to shatter with explosive force.

To minimize distortion and maximize the life of the stones, they must be pre-dried before use. Let the baking stones adjust to room temperature before beginning. Keep the oven door closed throughout the pre-drying process! First pre-heat the stones with just the pilot burner on for one hour. Then increase the temperature to 200F. (For ovens with dial thermostats that range from 300F to 650F, set the dial below 300F to maintain a flame height of less than 1/4". Maintain this setting for 3 hours. After the baking stones have pre-dried at 200F for 3 hours, increase the temperature to 300F for 1 hour, then 400F for 1 hour, and finally 500F for 1 hour.

Do not alter this pre-drying process. You are now ready to begin baking at your desired temperature. Failure to pre-dry the stones can result in the stones warping, cracking, or shattering with explosive force. The pre-drying schedule below will help you keep a record of this process.

- An odor and out-gassing may occur during this initial heat up. This is normal as the stones are adjusting to their environment.
- Baking flour may be sprinkled on the stones to help season them for the initial bake. Sprinkle a dusting of flour on the stones to provide an air space between the stones and the items being baked. Never season the stones with any type of baking oil.
- Our baking stones are porous and become more seasoned and effective overtime. It is recommended that you clean these stones only by tightly brushing them to remove excess crumbs.

WARNINGS!!!

1. Handle baking stones carefully! Stones impacting on hard surfaces during or after installation may crack or develop hairline fractures. These fractures may expand over time and lead to product failure.
2. Do not wedge stones together. Stones must be installed unrestrained with approximately 1/8" joint space for 24" of deck to allow for expansion. Mechanically fastened stones or stones installed tightly may cause them to warp, crack, or explode.
3. Never clean baking stones with high abrasion brushes. Wipe the stones clean with a dry rag.
4. Do not subject the stones to thermal shock. Foods cannot be thawed directly on baking stones.

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5. Liquids should never in contact the baking stones
6. Never place the baking stone over an open flame. Stones subjected to an open flame may crack.
7. For electric ovens, pre-dry baking stones with only the top element on. Do not use the bottom element to pre-dry stones.
8. During storage, keep the baking stones wrapped in plastic. The entire plate or skid must be completely covered. This will ensure the curing process. Failure to do so may cause the stones to warp or crack, thereby voiding the warranty.

(Failure to follow the installation instructions and warnings may result in the stones disintegrating with force!)

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