



Restaurant Max Inc.

Restaurant Cooking Equipment and Supply, Furniture
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Baking Stone Questions

1. What is the composition of the stone?

Our baking stones are made from a proprietary blend of heat resistant and conductive raw materials approved by NSF International for use in baking ovens.

2. What size baking stone should I buy?

- When measuring your home oven, allow approximately a one inch opening on each side of the stone for proper air movement.
- When measuring a commercial baking oven, allow 1/2" space between interior walls and the baking stones or 1/8" joint space for each 24" of baking deck.

3. Can I lay a sheet of aluminum foil over the baking stone to keep it from staining?

Yes. The aluminum foil will not alter the baking properties. However, all baking stones are porous and will darken over time. Additional benefits of using aluminum foil are: thermal shock will be minimized and excess moisture will be prevented from contacting the stone.

4. Can baking stones be used in wood burning ovens and outdoor patio grills?

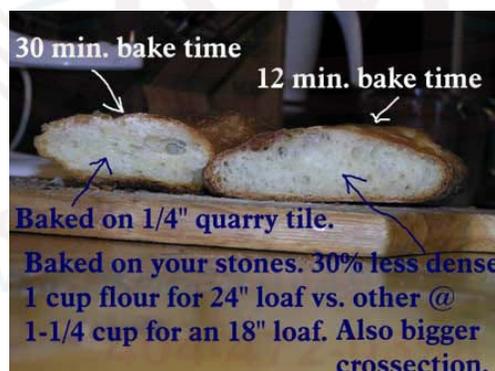
Although our baking stones have a 1500°F continuous use operating temperature limit, they cannot be exposed directly to flame.

- For home use there is a flame diverter that comes with our barbecue grill stones that must be used. If a flame diverter can't be used, we have a special flame resistant material for your application. For pricing call or e-mail our office with your baking chamber size. Include as many details about your oven as necessary.
- For commercial applications, we also have fire bricks and hearth baking bricks for direct flame and for lining the walls of these types of ovens.

5. Some bakery publications have recommended baking on quarry tile. How do our baking stones compare to quarry tile?

Quarry tile does not have the heat transfer properties necessary for quality baking. It is not engineered for baking oven temperature applications. Quarry tile becomes brittle after it has been heated and does not provide an even bake.

Below is a customer comparing the results of baking on quarry tile and our stones.





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6. Can baking stones be placed directly on a heating element in electric ovens?

No, nothing should be placed on the element. Setting baking stones or pans on the element restricts the heat flow. This gradually decreases the efficiency of the element until it fails.

7. Do you provide baking stones similar to the Hearth Kit's that are available?

Yes, and you do not have to spend that much money. Our baking stones are not only used as baking stones. Our commercial accounts use them to line their oven ceilings and walls. For home ovens, place one baking stone on the wire rack at the very bottom of your oven. This will be the baking surface. Use a second stone as the ceiling by placing it on the wire rack above. Adjust the height of the wire rack so it's immediately over the foods you are baking. Since we have greatly reduced the ceiling height of the oven, and are redirecting the heat back down on the items we are baking, wall inserts are not necessary. Our tests show using this method improves the bake quality.

8. Do thicker stones improve baking performance?

Thermal conductivity or heat transfer is independent of thickness. Baking stones provide direct bottom heat to your food items. Thickness of the stone does not change the heat transfer rate. For baking stones to work properly the heat must be conducted evenly. Some baking stones conduct heat too quickly while other stones conduct heat too slowly. Our baking stone's heat transfer rate is 4.63 Btu.in/hr.sqft. °F tested to ASTM Standard C177-95. This is the ideal heat transfer rate. For home the ideal thickness is 3/4". Thicker stones (1", 1 1/2" and 2") are primarily used in commercial ovens where additional strength and recovery times are required.

10. How should I clean a stone when sauce, cheese or other food products are spilled onto it?

Take a dry rag and wipe off as much of the residue as you can. Use a rubber spatula to remove any stubborn spills. Be careful not to damage the surface of the stone. You can also bake-off the heavy spills. Instead of turning the oven off when you are through baking, turn it up to the highest temperature setting for 60 to 120 minutes. This will charcoalize the residue spilled onto the stone. Remember baking stones naturally darken and discolor over time with use. The grease and toppings that drop on the stone actually improve the baking properties. This seals the surface of the stone and minimizes the chance of dough sticking to the surface.

11. Why is it necessary to predry/temper the stone?

Since baking stones are porous they absorb moisture. Moisture turns to steam at 212°F. If the moisture is forced out of the stone too quickly it can develop cracks. This is why a slow, gradual temperature increase is so important. Even if we predried the stone at the factory it would pick up moisture during the shipment to you. To ensure there was a nominal amount of moisture in the stone the predrying process would have to be repeated.

12. When I opened the carton I noticed some chips on the edges. Should I be concerned?

Due to the inherent nature of the raw materials used in our baking stones, the edges may have some small chips. These areas do not affect the baking properties.

13. Some baking stone suppliers state their material absorbs moisture during the baking process.

Baking stones provide even, direct heat from the bottom of the stone. Consistent thermal conductivity ensures that the toppings and dough finish baking at the same time. Baking stones do NOT draw moisture out of the dough. Rather, good quality baking stones bake through the dough at an even pace. It's hard to imagine a stone heated up to 600°F can absorb moisture. Moisture evaporates very quickly at those temperatures.