

Pizza Baking Stone Information

1. What is the composition of your **Pizza Stone**?

Our pizza stones are made from **FibraMent** a patented blend of kiln fired high temperature and conductive raw materials approved by NSF international for use in baking ovens. (If you really need to know the ingredients you have to buy the company).

2. What size **Pizza** 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.

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

Yes. The aluminum foil will not alter the Pizza baking stone's 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.

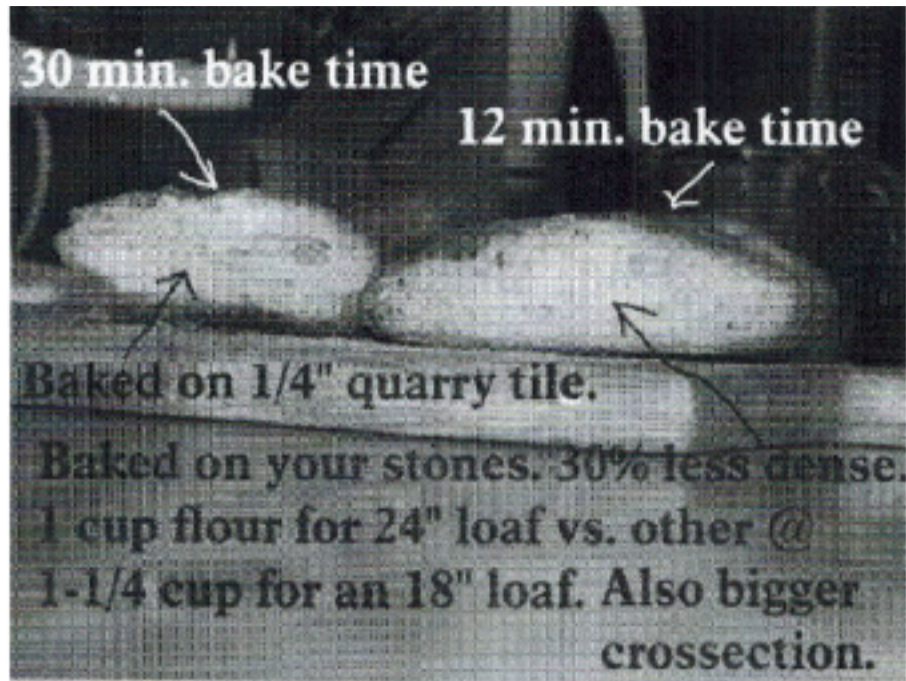
4. Can the Pizza's baking stone be used in wood burning ovens and outdoor patio grills?

Although the Pizza baking stone has a 1500 F continuous use operating temperature limit, it cannot be exposed directly to flame. The flame diverter that comes with our barbecue grill stones must be used. If a flame diverter can't be used, you may be able to source a special flame resistant material for your application.

5. Some bakery publications have recommended baking on quarry tile. How does the Pizza baking stone 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 Pizza baking stone.



6. Can Pizza baking stone 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. How do I place an order for a custom size stone?

We do not offer custom stone sizes

8. Do thicker stones improve baking performance?

Thermal conductivity or heat transfers 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. Pizza 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.

Thicker stones (1", 1 1/2" and 2") are primarily used in commercial ovens where additional strength and recovery times are required. I've had the same 3/4" thick stone in my home oven for many years and its still in excellent shape.

9. Why don't you supply a wire serving rack with your pizza stone?

Baking stones should be left in the oven. Food bakes at temperatures over 200 F. The Pizza baking stone will stay above 200 F for at least thirty minutes after its taken out of a 400 F and 500 F oven. You do not want your food to continue to cook after it is taken out of the oven. Also, you will probably burn your fingers trying to take a slice off the hot stone.

Serving the pizza will also become a problem. You will not harm the Pizza baking stone by cutting your pizza directly on the stone but you will dull your cutting instrument very quickly.

10. Can I leave my baking stone in the oven during the cleaning cycle?

Baking stones are porous and absorb anything that comes in contact with it. It's best to take the stone out of the oven when it goes through the cleaning cycle. You can leave the stone in the oven if you prevent any foreign residue from dripping on the stone.

11. When I baked my last pizza some sauce and cheese spilled onto the stone. How should I clean 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.

This stone has been used several times a week for the last five plus years.



12. Why is it necessary to pre-dry/temper 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 pre-dried the stone at the factory it would pick up moisture during shipment to you. To ensure there was a nominal amount of moisture in the stone the pre-drying process would have to be repeated.

13. What can I expect to observe during the pre-drying phase?

A thermal analysis was conducted by the National Brick Research Center. Their test confirmed no emissions other than water vapor and carbon dioxide were detected when the Pizza baking stone was heated to 600 F.

You may notice an odor during the pre-drying process. the degree of the odor is subjective and occurs only once when the baking stone is being pre-dried before its initial use. The odor is easily eliminated by using your ovens exhaust fan.

14. 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 the Pizza baking stone, the edges may have some small chips. These areas do not affect the baking properties of the Pizza baking stone.

15. Some baking stone suppliers state their material absorbs moisture during the baking process. Is this the case with the Pizza baking stone?

Baking stones provide even, direct heat from the bottom of the shore. 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 a even pace. It's hard to imagine a stone heated up to 600 F can absorb moisture. Moisture evaporates very quickly at those temperatures.

16. Are there any differences between Barbecue Grill, Commercial, Countertop, and Home Baking Stones?

No, the same formula matrix used.

17. can i use the Pizza baking stoneBarbecue Grill Baking Stone in my home oven?

Yes. The Pizza baking stone Baking Stone can be removed from the flame diverter. The 13 ⁵/₈ round baking stone is used with the 14 ¹/₄" flame diverter, the 15 ¹/₂" round baking stone is used with the 16 ¹/₄" flame diverter and the 15" x 20" baking stone is used with the 15 ³/₄" x 21 ³/₄" flame diverter.

Since the metal used for the flame diverter has the same heat transfer properties as the baking stone, you may choose to leave the baking stone in the flame diverter when baking in a standard oven.



FibraMent Baking Stone Information

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