



INSTALLATION INSTRUCTIONS

Congratulations on your purchase of a FibraMent® Baking Stone, the preferred choice of professional and home chefs around the world. In order to maintain your baking stone's performance, be sure to follow the instructions provided here. Failure to follow these instructions and warnings may result in damage to your oven and void the manufacturer's warranty. Please retain this information for future reference.

INITIAL USE PRE-DRYING PROCESS

To minimize warping and maximize the life of the baking stone, pre-dry FibraMent in the oven one time before initial use. With the stone in the oven, set the temperature to 175°F and heat for 30 minutes. Then increase the temperature to 275° and heat for 30 minutes; then 375° for 30 minutes; 475° for 30 minutes and finally 550° for 60 minutes. Keep the oven door closed during this drying process.

This process will allow any moisture in the stone to slowly escape without warping or cracking the stone. You may notice an odor from the moisture in the stone turning to steam during the initial heat-up. This is normal and can be expelled by running your oven exhaust fan. Use this chart to track your progress when pre-drying your stone.

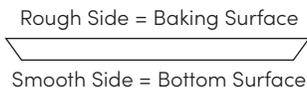
FIBRAMENT PRE-DRYING TRACKING CHART		
TIME	TEMP	ENTER YOUR START TIME
30 minutes	175°F	_____
30 minutes	275°F	_____
30 minutes	375°F	_____
30 minutes	475°F	_____
60 minutes	550°F	_____
Pre-Drying Date		_____

USE & CARE GUIDELINES

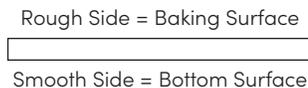
- We recommend placing your baking stone on the lowest or middle rack of your oven. FibraMent must be installed unrestrained. Mechanically fastened baking stones or baking stones installed tightly may lead to cracking or warping. Wipe both sides of the stone with a dry rag before initial bake.
- Baking flour or polenta can be sprinkled on the baking stone to help season it for the initial bake. This will provide space between the baking stone and the items to be baked. Never season FibraMent with any type of baking oil.
- Allow enough time for your baking stone to pre-heat before baking on it (usually 30-45 minutes). If baking oily or greasy foods, aluminum foil or parchment paper can be used to protect the stone.
- Allow stone to thoroughly and gradually cool after use as it will retain heat for quite some time.
- FibraMent is porous and becomes more seasoned and effective over time. It is recommended that you clean FibraMent by lightly brushing it to eliminate excess crumbs. It's acceptable to flip (reverse) the baking stone after sufficient use. This will provide even wear on both sides of the stone.
- Never clean the baking stone with a high abrasion brush or cleaning fluids as it may crack. Wipe the stone with a dry rag. Do not wash or submerge the stone in water. A carbonized seasoning will build with use—this patina increases the effectiveness of the baking stone performance.
- We recommend keeping your baking stone in the oven when you are not cooking hearth-baked goods. You may place pans directly on top of the baking stone during baking. FibraMent improves the performance of your oven by helping retain heat.
- FibraMent baking stones for grills must remain in the metal pan while baking on the grill. Exposing FibraMent to direct flames will damage the baking stone and cause it to crack.

BAKING STONE USE DIAGRAMS

Beveled Edge Baking Stone



Straight Edge Baking Stone



Barbecue Grill Baking Stone



WARNINGS

- Handle FibraMent carefully. Baking stones impacting on hard surfaces before, during or after installation may crack or develop hairline fractures. These fractures may expand over time and lead to premature product failure.
- Do not subject the baking stone to thermal shock. Foods cannot be thawed directly on the baking stone.
- Never place baking stones in direct contact with an open flame. This may cause the stone to crack.
- Stones retain heat well after the oven is turned off. Always be careful in handling the stone after baking.