

PIZZA STONE CARE INSTRUCTIONS

USING AND MAINTAINING YOUR PIZZA STONE

In order to maintain your pizza stone's performance, be sure to follow the instructions provided here. Failure to follow these instructions and warnings may result in damage to your stone and void the manufacturer's warranty. Please retain this information for future reference.

USE & CARE GUIDELINES

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 the stone with any type of baking oil.

Allow enough time for your stone to pre-heat before cooking on it (usually 15-20 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.

The stone is porous and becomes more seasoned and effective over time. It is recommended that you clean the stone 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.

The baking stone is designed to be used in Yoder Smokers Oven. Placing the stone directly on the grilling grates and exposing it to direct flame may cause the stone to crack.

CAUTION

Handle carefully. 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 stone to thermal shock. Foods cannot be thawed directly on the baking stone.

Stones retain heat well after the cooker is turned off. Always be careful in handling the stone after baking.

FOR PRODUCT SUPPORT CONTACT

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