



NEMCO PIZZA OVEN, Model Series: 6205 (120 Volt) & 6205 (240 Volt)

66795 BAKING STONE INSTALLATION AND CONDITIONING INSTRUCTIONS

INTRODUCTION

1. **Read These Operating Instructions thoroughly before installing or conditioning these stones.**
2. **WARNING: New Baking stones must be conditioned prior to first use. Failure to pre-dry the stones can result in warping or cracking.**
3. **WARNING: FAILURE TO FOLLOW THESE INSTRUCTIONS WILL RESULT IN STONE WARPING OR CRACKING AND WILL VOID ANY WARRANTIES.**

SAFETY INSTRUCTIONS

1. **CAUTION:** Handle baking stones 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.
2. **CAUTION:** Do not stack or wedge the stones together. The stones must be installed unrestrained
3. **CAUTION:** Never clean baking stones with high abrasion brushing or water as they may crack. Wipe the stones clean with a dry rag.
4. **WARNING:** Do not subject the stones to thermal shock. Food can not be thawed directly on the stones.
5. **WARNING:** DO NOT immerse or allow liquids to come in contact with the baking stones.
6. **WARNING:** NEVER season the stone with any type of baking oil.
7. **WARNING:** An odor may occur during the initial heat up. This is normal as the stones are adjusting to their environment

PREPARATION

1. Un-wrap each Baking Stone.
2. If baking stones are supplied with labels - Please read first. Then they may be scrapped off prior the conditioning. A dark area may occur and is normal. It will not affect the process.
3. Install stones on top of the shelf brackets. The smooth side of the stone is facing up. Note: Place the stone with the metal reflector on the top bracket. The reflector will face down toward the bottom stone.

CONDITIONING OF BAKING STONES

1. To minimize warping and maximize the life of the stones, they must be pre-dried. Install stones in oven – see above.
2. Close door – but do not fully latch. This will allow moisture to escape.
3. Turn oven fan on – BUT not Thermostat, for one hour to allow stones to stabilize at room temperature.
4. Turn oven on to lowest setting (300 degrees Fahrenheit) for one hour, gradually increasing the temperature 100 degrees Fahrenheit per hour until a 600 degree baking temperature is reached. Maintain 600 degrees Fahrenheit for 1 hour to insure thorough pre-drying.
5. **KEEP DOOR CLOSED DURING THIS PROCEDURE, BUT NOT FULLY LATCHED.**
6. You are now ready to begin baking at your temperature.

OPERATION

1. Pre-dry stones prior to first use.
2. Baking flour may be sprinkled on the stones to help season them for the initial bake. Sprinkle a dusting of flour on the stone to provide air space between the stone and items to be baked.

CLEANING

1. Baking Stones are porous and become more seasoned and effective over time.
2. Clean the stones only by lightly brushing to eliminate excess crumbs.
3. Clean stones with a dry cloth only. **DO NOT USE WATER OR LIQUIDS ON THE STONE SURFACE.**

SERVICE INSTRUCTIONS

If there are any questions please, call NEMCO customer service toll free at 1-800-782-6761.

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