



About FibraMent

1. *What is the composition of **FibraMent**?*

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

2. *What size **FibraMent** 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 **FibraMent** Baking Stone to keep it from staining?*

Yes. The aluminum foil will not alter **FibraMent**'s 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 **FibraMent** be used in wood burning ovens and outdoor patio grills?*

Although **FibraMent** 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, we have a special flame resistant material for your application. For pricing, phone or e-mail our office with your baking chamber size. Include as many details about your oven as necessary.

5. *Some bakery publications have recommend baking on quarry tile. How does **FibraMent** 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. At right is a customer's chart comparing the results of baking on quarry tile and our **FibraMent Baking Stone**.

6. *Can **FibraMent** 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?*

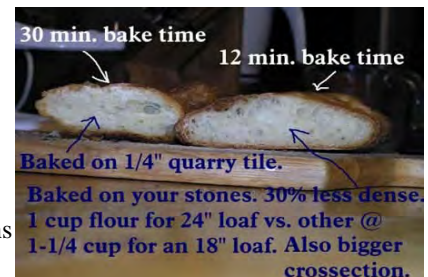
First, e-mail us with your size requirements. Include your shipping address so we can provide you with delivery charges. Once you receive our quote, enter your dimensions in the CUSTOM SIZE SECTION on the ORDER FORM. Put the total sale amount in the Comments/Additional Instructions Section at the very bottom of the Billing and Shipping Information Page.

8. *Do you provide **FibraMent** similar to the HearthKit's that are available?*

Yes and you do not have to spend that much money. **FibraMent**'s not only used as a baking stone. Our commercial accounts use **FibraMent** to line their oven ceiling and walls. For home ovens, place one baking stone on the wire rack at the very bottom of your oven. This will be our baking surface. Use a second **FibraMent** stone as the ceiling by placing 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.

9. *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. **FibraMent'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 it's still in excellent shape.

10. *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. **FibraMent** will stay above 200°F for at least thirty minutes after it's taken out of a 400°F to 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 of pizza off the hot stone.

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

11. *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.

12. *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. The above stone has been used several times a week for the last five plus years.

13. *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 shipment to you. To ensure there was a nominal amount of moisture in the stone the predrying process would have to be repeated.

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 **FibraMent**, the edges may have some small chips. These areas do not affect the baking properties of **FibraMent**.

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

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.

AWMCO INC

11560 W. 184th Pl., Orland Park, IL 60467 Ph: 708-478-6032 Fx: 1-708-478-6041 www.bakingstone.com



A ten-year warranty is provided.

FibraMent never needs to be removed from your oven.

FibraMent bakes the perfect pizza, breads and bagels every time.

The **FibraMent** inventor is only a [mouse click away](#) for customer support.

FibraMent is safety tested and certified by NSF International for public health and safety.

Easy to follow baking instructions are provided.

FibraMent NEVER needs cleaning. Simply brush excess crumbs off the baking stone.

FibraMent is designed for gas, electric and convection ovens.

Made-to-fit sizes of **FibraMent** can be placed directly on your oven rack.

FibraMent is a minimal investment which provides optimal results.

For the Grill



For years **FibraMent** users have enjoyed the benefits of baking delicious breads and pizzas indoors. Now bakers can go outdoors to their barbecue grills and bake a perfect pizza.

Because no baking stone can be exposed directly to flame, **FibraMent for Grills** includes a protective metal pan.

FibraMent is placed in the metal pan while it bakes your favorite pizza.

FibraMent for Grills is available in 13 5/8" and 15 1/2" round sizes to fit a variety of barbecue grills.



Commercial Bakers

FibraMent is safety tested and certified by NSF International, the widely recognized and respected independent certification organization for public health and safety.



Custom and standard sizes are available in thicknesses up to 2" and plate sizes up to 32" x 48".

E-mail our [Sales Department](#) or call us at **708-478-6032 Ext. 1** for availability.

AWMCO INC

Since 1935

11560 W. 184th Pl., Orland Park, IL 60467

Ph: 708-478-6032 Fax: 1-708-478-6041

www.bakingstone.com

FibraMent – D

Installation Instructions and Baking Suggestions

Congratulations on your purchase of the finest baking stone --- FibraMent. We're sure you'll be satisfied with the superior baking properties provided by FibraMent. In order to maintain the stone's performance, be sure to follow these installation instructions and retain this information for future reference.

- To minimize warping and maximize the life of the stone, pre-dry FibraMent in the oven. Throughout the pre-drying process, keep the oven door closed! Beginning with your oven's lowest temperature, gradually increase the temperature 100 degrees F per hour until 500 degrees F is reached. Maintain 500 degrees F for two hours to ensure thorough pre-drying. You are now ready to begin baking at you desired temperature. Failure to follow this pre-drying procedure can result in the FibraMent baking stone warping or cracking.
- A slight odor and outgassing may occur during the initial heat up of FibraMent. This is normal as the stones are adjusting to their environment. Turn on your exhaust fan to minimize any odor that may occur.
- Baking flour may be sprinkled on the stone to help season it for the initial bake. Simply sprinkle a dusting of flour on the stone to provide a space between the stone and the baked goods. **Never season FibraMent with any type of baking oil.**
- FibraMent is porous and becomes more seasoned and effective over time. It is recommended that you clean FibraMent only by lightly brushing it to eliminate excess crumbs.
- We recommend keeping your baking stone in the oven all the time even when you are not baking hearth-baked goods. You may place baking pans directly on top of the stone during baking. FibraMent will actually improve the performance of your oven by helping it retain heat.

Warnings

Handle FibraMent 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.

FibraMent Baking Stones must be installed unrestrained. Mechanically fastened stones or stones installed tightly may crack and/or cause objectionable warping.

Never clean your FibraMent Baking Stone with a high abrasion brush or water as it may crack. Do not handle the stone when it is hot. You will get burned!

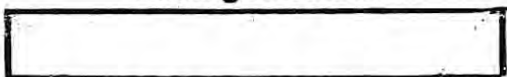
Do not subject the baking stone to thermal shock. Foods cannot be thawed directly on the baking stone.

Liquids should never come in contact with the stones. Wipe the baking stone clean with a dry rag.

Never place the stones over an open flame. A baking stone subjected to an open flame may crack.

Failure to follow these instructions and warnings may result in FibraMent disintegrating with explosive force.

Rough Surface
Baking Surface



Bottom Surface
Smooth Surface

Customer Pre-drying Schedule

Installation Date: _____

Time / _____ Temperature

_____/_____

_____/_____

_____/_____

LIMITED WARRANTY

We warrant that our products are manufactured in accordance with the applicable material specifications and are free from defects in workmanship and materials using our specifications as a standard. Every claim under this warranty shall be deemed waived unless in writing and received by AWMCO within thirty (30) days of the date the defect was discovered and within ten (10) years of the date of purchase of the product. This warranty becomes null and void if the buyer fails to follow AWMCO's directions for product maintenance. Maximize life of the deck by pre-drying it before use. Decks should be cleaned only with a dry rag. Decks cleaned with abrasive brushes or water may crack. If buyer uses any solution on the deck, the warranty becomes invalid. Do not thaw foods on hearth decks or subject them to any type of thermal shock. Never place decks over an open flame. Decks can not withstand direct flame impingement. Never wedge stones together or mechanically fasten the deck(s) to the oven. If a claim is made, you must allow reasonable investigation of the product you claim is defective and you must supply samples that adequately demonstrate the problem you claim for testing by AWMCO.

AWMCO MAKES NO OTHER REPRESENTATION OR WARRANTY OF ANY KIND, EXPRESSED OR IMPLIED, IN FACT OR IN LAW, INCLUDING WITHOUT LIMITATION, THE WARRANTY OF MERCHANTABILITY OR THE WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, OTHER THAN THE LIMITED WARRANTY SET FORTH ABOVE. NO PERSON IS AUTHORIZED TO ALTER THIS WARRANTY ORALLY.

LIMITATION OF LIABILITY

It is expressly understood and agreed that the limit of AWMCO'S liability shall be the resupply of a like quantity of non-defective product or refund of purchase price of the material. During the first year of this warranty, the refund will equal the original purchase price of the product. During the next nine years the refund will equal the original purchase price less eleven percent of such costs for each year commencing with the second year of this warranty. AWMCO shall have no such liability except where the damage or claim results solely from breach of AWMCO's warranty.

IT IS ALSO AGREED THAT AWMCO SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGE TO THE PROPERTY TO WHICH THE PRODUCT IS APPLIED, ITS CONTENTS, LOSS OF TIME, PROFITS, OR ANY INCONVENIENCE. AWMCO WILL NOT BE HELD LIABLE FOR ANY NEGLIGENCE, BREACH OF WARRANTY, OR STRICT LIABILITY SET FORTH ABOVE. NO PERSON IS AUTHORIZED TO ALTER THIS LIMITATION OF LIABILITY ORALLY.

