

NaturalStone™ Bacon Cooker

Congratulations –

You have purchased natural stoneware Bacon Cooker, made from clays mined in Kentucky and Tennessee. NaturalStone™ clays are blended, and then pressed into its final shape with 100 Ton Presses. Each piece is hand finished before being fired at 2000° in a 230 foot kiln. Only those pieces that pass rigorous inspection are sold. Every piece of NaturalStone™ is unique; being handmade of natural materials there will be subtle variances in shape and color. All Haeger® NaturalStone™ cooking vessels are free of hazardous materials and meet the most stringent standards for safe food use, meeting California Proposition 65 standard.

Our Story is unique:

In 1871, the same year of the great Chicago fire, a young immigrant named David H. Haeger founded the company originally known as the Dundee Brickyard. Over the next 140 years, this small town brickyard was to become America's oldest and one of the largest production potteries in the world. Today, Alexandra Haeger Estes, Great Grand Daughter of the founder is the fourth generation to lead Haeger Industries, Inc.

Four Generations of family tradition stand behind "Our Commitment to you" that Haeger NaturalStone® meets the finest standards of Craftsmanship, Quality and Performance.

Use and Care information is very important – Please read before using –

If you have any questions, please call 800-288-2529

Safeguards

- **Do Not Use** Stoneware under *broiler* or on *any stove top burner* or in a Gas or Charcoal Grill or any *direct heat source*. Remove from oven before using "Self Cleaning" cycle for your oven. Do not leave in oven when not in use.
- **Do Not Use** Stoneware that is chipped, has visible cracks or is damaged in any way.
- **Do Not Add** water or apply any liquid after your NaturalStone™ has been heated or while in the oven.
- **Avoid extreme temperature changes**. Thaw in refrigerator before cooking.
- **Always Use** a dry, heat-resistant oven mitt or dry heat-resistant pads when *handling your hot* Bacon Cooker. Hot stoneware will **"BURN"**.
- **Always Place** hot Stoneware on a *dry heat-resistant surface* to prevent temperature shock and to protect your counter, or tabletop from heat and scratching. Your Bacon Cooker may damage most countertops whether hot or cool if you do not protect the surface you place it on.
- **Always Allow** Bacon Cooker to cool to room temperature prior to soaking or washing.
- **Do Not Drop and Avoid** bumping your stoneware Bacon Cooker as it may break, chip or crack. If your stoneware is damaged in any way - *Handle with Care*. We recommend using protective gloves. Carefully place in a carton and dispose of safely. Broken Stoneware pieces may be **Sharp** and if handled improperly may cause injury.

Stoneware Preparation

- **Before your 1st use**, wash your New NaturalStone™ Bacon Cooker by hand in Hot water. Please handle with care, and remember it is **Fragile**.
- **We suggest 6 strips of bacon as an appropriate amount of bacon for each Microwave cooking cycle. Always distribute bacon evenly on stoneware cooking surface.** We do **NOT** recommend using your Bacon Cooker in a Standard or Convection Oven. We recommend 6 minutes cooking in your microwave as a starting time for cooking, then add 1 minute intervals to reach your desired doneness.
- **Cooking times** will vary, based on the microwave used and on the type and thickness of your bacon selection.
- **Our NaturalStone™ will Season** over time with repeated cooking cycles.
- **To prevent breakage** from extreme temperature changes, always place your stoneware on a wooden cutting board or large trivet; Do not put hot Stoneware on a wet surface or cold counter.

Oven Type and Safety

- Bacon Cooker is designed for use in a Microwave only. Stoneware Bacon Cooker will become Hot when used in a Microwave, use a heat-resistant oven mitt or pads when handling hot stoneware. Do Not place Bacon Cooker in your microwave without bacon.

Washing & Cleaning Always allow Stoneware to cool to room temperature prior to washing.

- Soaking NaturalStone® in hot water for 15 minutes will release most of the bacon grease. If you have stubborn food to remove, please use a nylon **Scotch-Brite® 3M Dobie™** cleaning pad to finish, and then rinse and air dry. Soap may be used, make sure to rinse thoroughly when using soap.
- **NaturalStone™ Bacon Cooker is dishwasher safe.**

Features of NaturalStone™

Even Heating – Better Bacon – Crispier – Healthier with less grease

High Quality – Long Lasting - Made in the USA

- If for any reason our product does not perform as stated or you are not completely satisfied with your purchase within 90 days of your receipt, please call **800-288-2529** for a replacement or a refund of your purchase. Refunds require your original receipt from your retailer. Refund checks will be sent directly to you. Do Not return your Bacon Cooker. To your Retailer.
- Haeger Industries, Inc
7 Maiden Lane
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Made in the USA – from Bricks to Bakeware – Since 1871
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All the above Safeguards are for your safety and will enhance your cooking experience.
Failing to adhere to the above may cause you to injure yourself.