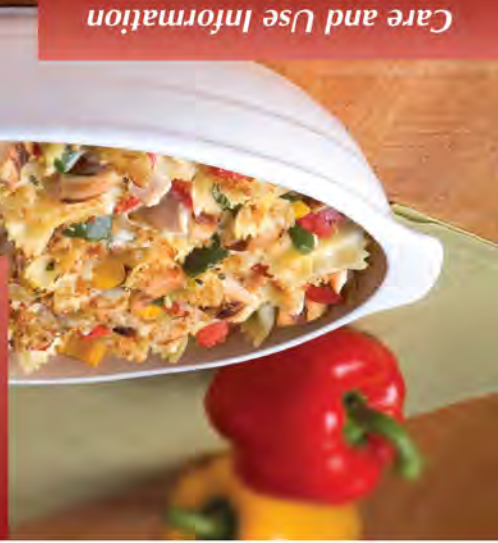


Premium Bakeware
NaturalStone™

Haeger



Stoneware Preparation

- **Before your 1st use** wash your New NaturalStone™ by hand in Hot water. Please handle with care, and remember it is **Fragile**.
- **Preheat the oven** (Do Not preheat stoneware)
- **In choosing appropriate sized stoneware** your food should cover a minimum of 2/3 of the stoneware surface to avoid thermal shock. Always distribute evenly on stoneware cooking surface. **Do not exceed 450°F - 232°C.**
- **Season to Perfection** NaturalStone™ design has many attributes; one being the cooking surface is all "Natural". We believe that those individuals that expect the "Best" Bake Goods – Finest lasagna – and a Perfect Pizza Crust every time have purchased Americas Best Bakeware. Our NaturalStone™ will Season over time with repeat baking, creating a cooking surface that releases your food with ease.
- **Baking/cooking times** will be longer if the recipe is for less than 15 minutes. If longer than 15 minutes – please follow your recipe and check internal temperature before serving.
- **Dense frozen foods, like roasts, chops, chicken** must be thawed in refrigerator before baking – Do not place frozen foods on Hot stoneware or you may thermal shock the stoneware.
- **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

- **NaturalStone™** performs best in conventional and convection ovens. Convection Ovens may require less time and temperature than standard ovens. Oven Safe to **450°F - 232°C.**
- **NaturalStone™** may be used in a Microwave Oven. Microwave foods may not become crisp or brown when cooked in stoneware. Stoneware will become Hot when used in a Microwave, use a heat-resistant oven mitt or pads when handling hot stoneware.

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 baked on food. 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™** is dishwasher safe.

Scotch-Brite and Dobie are trademarks of 3M

Features of NaturalStone™

- **Even Heating – Better Baking – Crisper Crusts – Healthier Foods –**
- **Excellent Weight – Durable – Cleans Easily – Oven Safe – 450°F - 232°C**
- **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 NaturalStone™ to your Retailer.**

Haeger® NaturalStone™ Premium Bakeware Simply Better Baking

Congratulations – You have purchased a natural stoneware cooking vessel, 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 141 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.*** Dense frozen foods must be thawed in refrigerator before baking. Frozen Pizza or bakery items like crescent rolls may go directly from freezer to a room temperature NaturalStone™ vessel and then into the oven.
- ***Always Use*** a dry, heat-resistant oven mitt or dry heat-resistant pads when ***handling your hot*** stoneware. 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. Stoneware may damage most countertops whether hot or cool if you do not protect the surface you place the Stoneware on.
- ***Always Allow*** Stoneware to cool to room temperature prior to soaking or washing.
- ***Do Not Drop and Avoid*** bumping stoneware 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 could cause injury.

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.