



**BISCOTTO STONE
HANDMADE IN NAPLES, ITALY**

About Saputo Stones

Thank you for purchasing Saputo Biscotto. No other material cooks like Saputo. We recommend using the Saputo stones for cooking pizzas and breads due to the gentle way they conduct heat. Your new Saputo stones have the unique ability to cook pizza using the true Neapolitan method at 806°F – 896°F (430°C – 480° C) in the Fontana without burning the bottom of the dough. We recommend a target stone temperature of 850°F (454°C) for cooking authentic Neapolitan pizza with your Saputo stones in the Fontana oven.

Saputo stones are handmade by Italian artisans in Naples Italy using the methods and techniques that have been used for generations. Using the local clay, each stone begins its life by being hand formed into wooden molds. The clay forms are then air dried allowing the clay to release a specific amount of moisture before firing. Once sufficiently air dried, the forms are carefully loaded into a wood fired kiln. The kiln is fired to a specific temperature, and the artisans stay with the kiln for several days & nights to maintain the kiln temperature. Once the firing process is complete, the stones are removed and ready for use.

Maintenance

The Saputo stones are made using a material & process that produces a softer stone, as result, they are quite fragile. Treat them with care when moving them in and out of the oven. When cooking using heavy cookware, such as cast iron, we caution users against dropping cookware onto the stones as this could crack your stone quite easily. If you're planning to use cookware for a baking session, we recommend removing the Saputo stones and using the harder Standard stones for this application.

To clean your Saputo stones, we recommend using a brass bristled brush, while the stones are still warm, to gently remove any excess food particles. It is safe to periodically clean the stones, while they are cold, with a slightly damp cloth to remove any food debris or residue. However, make sure the stones are completely dry before firing them up to temperature again. Any residual moisture absorbed into the stone that is quickly heated could result in thermal shock that could potentially crack the stone. Never use any cleaning solutions or liquids to clean your stones, and never use a damp cloth to clean a warm stone.

Troubleshooting

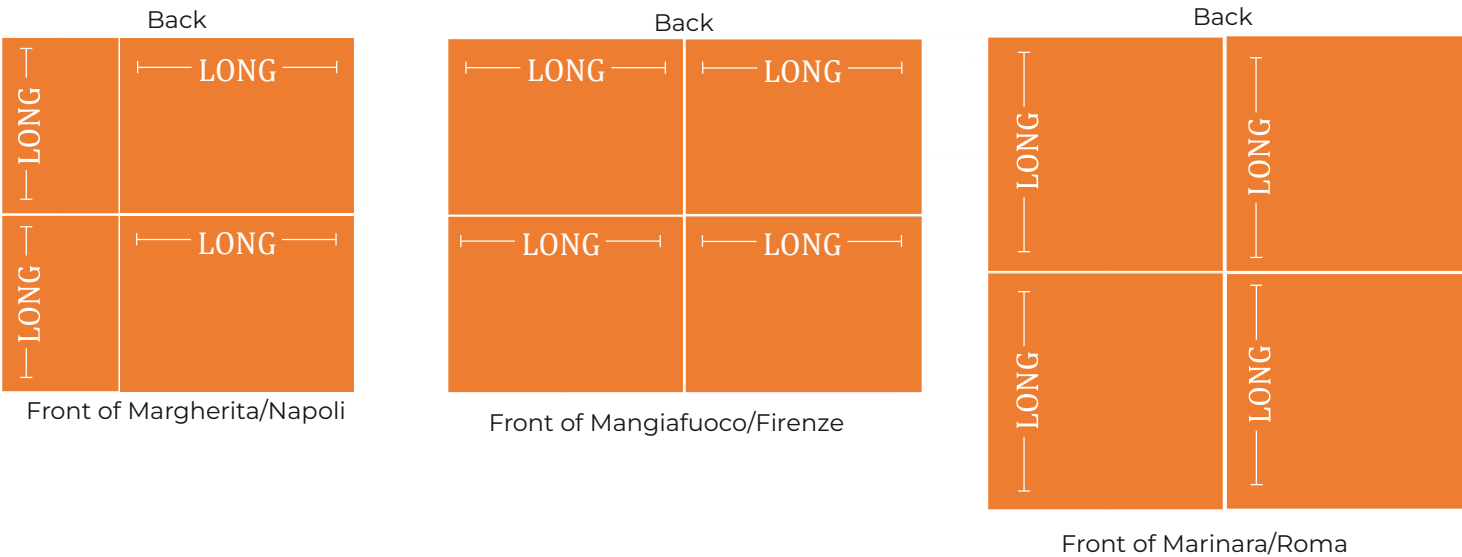
Because these stones are handmade, there is the rare instance you may run into a slight unevenness in your cooking floor surface. If one stone is lower than another, we recommend placing a small amount of sand underneath the lower stone to help raise that stone and even out the cooking floor surface. This is common practice with traditional ceramic masonry ovens that works well in this scenario as well.

Due to the fragile nature of the stones, we do not offer a warranty on the stones. This is standard industry practice. However, should your oven arrive with a broken or cracked stone, please contact us immediately.

Unfortunately, we cannot replace stones that have small chips in them. Because these stones are handmade, air dried & then kiln dried, it quite often results in imperfections and chipping along the edges. Chipping does not alter the performance of the stone or oven, therefore is not considered a defect. If a customer finds chipping on the stone bothersome, we recommend rotating the stone when possible, to achieve the smoothest surface or touching up the edge with sandpaper.

Interior Stone Orientation by Model

Saputo Stone Layout



The first Standard stone can be removed by using a flat head screwdriver to pry up the first stone. The subsequent Standard stones can be removed by hand. When placing the Saputo stones in your oven, place each stone in the oven with the smooth side facing up. **It is important to make sure you have the long side of each stone oriented as is depicted in your oven's diagram on this page. If the stones are not oriented as shown, the stones will not fit inside the oven.** Please read the maintenance and troubleshooting sections for additional important information.