

Perfect for spaces where hearth baking isn't possible, these stones are designed with ideal thickness and porosity for heat retention. Made of cordierite, a lead-free firebrick material.

| PS1116 | Rectangular |
| :--- | :--- |
|  | $16^{\prime \prime} \mathrm{L} \times 11^{\prime \prime} \mathrm{W} \times 3 / 4$ " H $(40.6 \times 27.9 \times 1 \mathrm{~cm})$ |

PS1416 Rectangular $16^{\prime \prime} \mathrm{L} \times 14$ " W x 7/8" H ( $40.6 \times 35.6 \times 2.2 \mathrm{~cm}$ )

PS1575 Round
$153 / 4$ " Dia. X 7/8" H (40 cm x 2.2 cm )

## Pizza Stones (1)

These ceramic baking stones create a light, crispy crust by distributing heat evenly and efficiently.

STONE12 Rectangular
CAN ALSO KEEP PIZZAS WARM IN HEATED DISPLAY CASES


```
STONE13 Round
    13" Dia. X 3/8" H (33 x 1 cm)
```

$13^{\prime \prime}$ Dia. X 3/8" H (33 x 1 cm)

$15^{\prime \prime} \mathrm{L} \times 12^{\prime \prime}$ W x 3/8" H ( $38 \times 30.5 \times 1 \mathrm{~cm}$ )

STONE15 Round
15" Dia. X 3/8" H (38 x 1 cm)
STONE14 Rectangular
$15^{\prime \prime} \mathrm{L} \times 14^{\prime \prime} \mathrm{W} \times 3 / 8^{\prime \prime} \mathrm{H}(38 \times 35.6 \times 1 \mathrm{~cm})$


