

Product:Pizza baking stones



Pizza stones is also called baking stones. Its main material is cordierite. Because it is economic and practical besides the strong thermal stability, Cordierite baking stones increase quickly in the market recently. It beat ceramic plate, volcanic slate and other competitors and become the first choice of pizza and bread baking for family and business usage.

Application:

The pizza baking stones are widely used to bake bread, meat, pizza and so on. It is always put in followings

- Barbecue grill
 - Gas stove
 - Electric roaster
 - Electromagnetic oven
- The main advantage

1. Good thermal storage capability
 2. Good temperature stability
 3. Suitable water absorption
 4. Good heat preservation
- Save energy and baking time

Performance parameters

Material	Content	Temperature resistance	Firing temperature	Water absorption	Density
Cordierite	>70%	650℃	1280℃	18-20%	1.7

Standard common size

1. Rectangle shape (mm)

250*222	442*392	380*380	340*330
408*357	495*426	340*314	340*305
400*400	300*380	330*330	305*305
280*280	300*400	343*571	295*310
343*510	240*280	260*280	299*299
130*190	190*190	238*260	300*700
350*450	305*305	355*406	380*420
523*720	340*600	390*490	381*406
406*406	440*440	470*631	



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*The thickness could be customized according to customer's requirement.

2. Round shape(mm)

Φ305	Φ330	Φ380	Φ290
Φ203	Φ455	Φ206	Φ420
Φ228	Φ410	Φ250	Φ340
Φ250	Φ260	Φ338	Φ295
Φ280	Φ356	398Φ	Φ365
Φ381	Φ360		

*The thickness could be customized according to customer's requirement