



BAKING AND PIZZA STONES

FORNA Panel

FORNA Panel developed by materials experts under strong cooperation with oven producers and end users. Its cutting-edge technology makes your ovens like never before!

General Features

- Long-Lasting design
- Ready to use short time
- Unique heat distribution technology
- Unlimited edge options
- Custom surface options
- Easy slide in
- Easy to clean
- Retain the heat well
- Very strong and durable

Technical Features

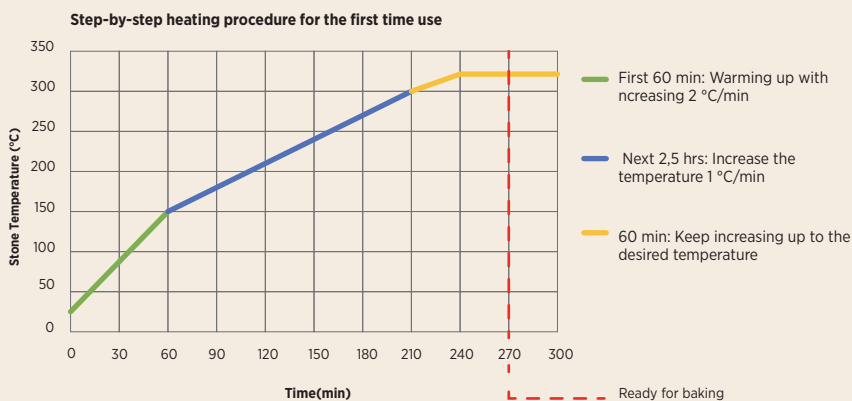
- Density: 2.200 kg/m³
- Compressive strength ≥ 40 N/mm² *
- Flexural strength ≥ 12 N/mm² *
- Thermal conductivity: 0,8 W/mK
- Thermal expansion: $1,0 \times 10^{-5} / ^\circ\text{C}$

*measured before heating



Heating Instructions

- The oven temperature must not exceed 50 °C when inserting FORNA Panels.
- Step-by-step heating procedure must be followed since the water escapes. Faster heat-up time can lead to the stone tearing and becoming deformed.
- The instructions above re-apply every time FORNA Panels are replaced.



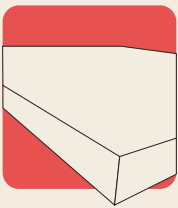
For 15 mm thicknesses	For 20 and 30 mm thicknesses
100 °C for 1 h	100 °C for 2 h
150 °C for 2 h	150 °C for 2 h
200 °C for 1 h	200 °C for 1 h
250 °C for 1 h	250 °C for 1 h



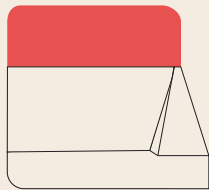


Edges

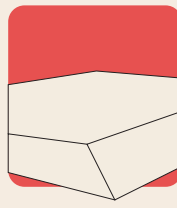
Oven producers can choose custom edge finish according to their oven design. Different edge options give better user experience and wear and impact resistant finish.



Standart



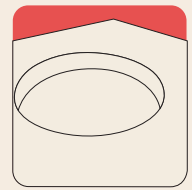
Step



Angled



Curve



Round

Cleaning

Soap usage for cleaning is not recommended since the absorbed soap may be leached into the food during cooking. Instead, the panels should be rinsed with water and gently wiped. After cleaning, they should be left to dry for 24 hours.

Surfaces & Colors

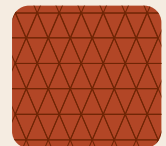
To have non-stick surface, there are numbers of surface options. Do not hesitate to ask more from us.



Red



Gray



Patterned

Sizes

Thickness (h)

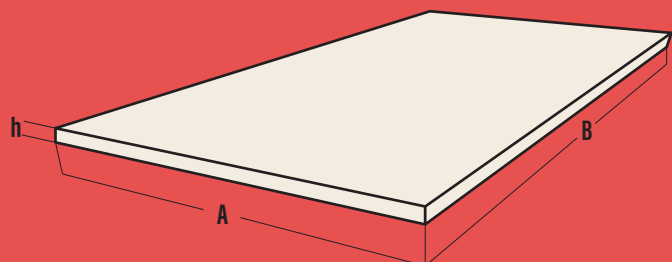
15, 20, 30 mm and special requests

Width (A)

Up to 1.250 mm

Length (B)

Up to 2.500 mm



General Notes

Forna Panel's internal design provide unique heat distribution. It provides uniform baking experience.

