



WELCOMES YOU TO BAKING WITH THE *SAPLING PIZZA STONE*

You've enjoyed your *Sapling* and are ready to make wood-fired pizza and bread! The pizza stone you've just received converts your *Sapling* to a wood-fired oven. Time to bake!

Unpack your *Sapling Pizza Stone* and read any included instructions.

IMPORTANT: Position your *Sapling* on a level, heatproof surface away from buildings. **IMPORTANT:** Place a layer of sand or ash in the bottom of your barrel to protect the metal. Alternately, you may wish to procure *Sapling Fire Brick* for extra protection and/or a *Sapling Fire Grate* to aid air flow. Place the pizza stone on your *Sapling Grill Grates*, and light a charcoal or wood fire in your barrel directly under the stone. Cover with your *Sapling Grill Lid*. Let your unit get up to the desired temperature. Bake away!

(Tip: don't use starter fluid or charcoal infused with starter fluid. It tastes bad!)

Reminder: Maintaining your *Sapling*

Simple routine maintenance will lengthen the life of your *Sapling*! Clean out some, but not all, of the ashes when the unit has cooled after each use. The best practice is to clean out the ash and oil the inside of your barrel with vegetable or olive oil when not in use for extended periods of time, and, unless your *Sapling* can be stored in a garage or barn, you should cover it when not in use. Consider purchasing the *Sapling Grill Cover* for this purpose. If water gets in your barrel, be sure to dump it out, dry it out, and apply another layer of oil to discourage rust.

Expansion and contraction caused by heating, cooling and exposure to the elements may eventually cause some cracking and/or flaking in the paint on your *Sapling*. If you notice this, after the barrel has cooled, sand the area with 100 grit sandpaper and repaint with *Sapling Flat Black Paint*, or the equivalent.

Consider purchasing the *Sapling Care Kit*, which includes everything you need for maintaining the *Sapling Evaporator* and all its accessories!