

SETTING GUIDELINES

Flour for **63%** and **67%** hydration: 0-type, W 270

Flour for **73%** and **78%** hydration: 0-type, W 290



P234H 509

HYDRATION	SETTINGS	STONE TEMP.
63%	420°C	460°C
	390°C	407°C
	370°C	
67%	400°C	435°C
	370°C	377°C
	350°C	
73%	400°C	444°C
	370°C	368°C
	350°C	
78%	400°C	425°C
	375°C	366°C
	350°C	



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HYDRATION	SETTINGS	STONE TEMP.
63%	420°C	450°C
	300°C	
67%	400°C	425°C
	300°C	
73%	400°C	430°C
	300°C	
78%	400°C	420°C
	300°C	

