

Outdoor Wood-Fired Oven Installation Instructions



OUTDOORS ONLY. This oven is designed specifically for outdoor installation. **DO NOT INSTALL THIS UNIT INDOORS.**

OPERATORS SHOULD BE AT LEAST 18 YEARS OF AGE.

EXTREME CAUTION should be used. Oven components are extremely hot when in use and will remain hot for hours after use.

NEVER use gasoline or other accelerants to start or maintain a fire in this oven. Items of this nature should be kept away from the oven while in use.

DO NOT throw chunks of wood into the oven.

DO NOT allow any type of liquid to touch the hearth or dome while hot. For example: when cooking burgers on a grill grate you will need to create a bed of coals underneath to catch the grease.

ALWAYS pre-warm cooking accessories (like pans) before placing them in the oven. Placing a cold accessory on a hot hearth may cause the hearth to crack or damage the accessory.

ALWAYS use dry wood. Using wood that is not dry will cause the oven to smoke considerably and may cause damage to the oven.

YOU ARE RESPONSIBLE FOR FOLLOWING ALL LOCAL BUILDING CODES.

Consult local building codes or contact local fire officials about restrictions and installation inspection requirements in your area. Local wood burning regulations/restrictions may apply.

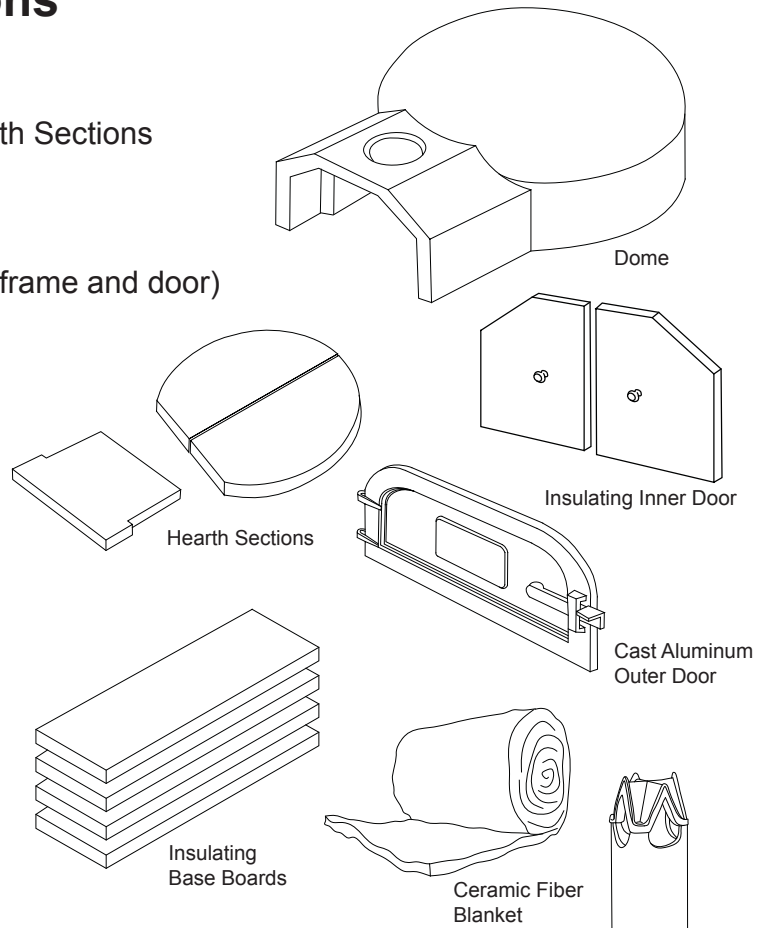
Be sure to observe all building code regulations with regard to minimum clearance to combustables.

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Installation Instructions

Parts Included:

Inner (2 pcs) and Outer (1 pc) Hearth Sections
Insulating Base Boards (4 pcs)
Dome (1 pc)
Insulating Inner Door (2 pcs)
Cast Aluminum Outer Door (2 pcs--frame and door)
Ceramic Fiber Blanket
Refractory Mortar
Clay Chimney Flue
Clay Chimney Pot
All Hardware Included



Unit Dimensions of Dome

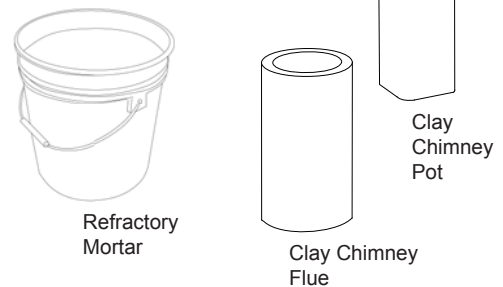
(not including outer blanket, flue or insulating base boards)

Overall Width: 31½"
Overall Length: 40"
Overall Height: 17"
Inner Diameter: 28"
Inner Chamber Height: 13½"
Door Width: 19"
Door Height: 8½"

Support Base (not included)

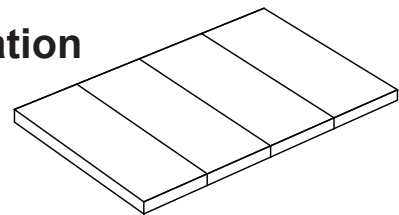
The base must be able to support 750 lbs PLUS the weight of the exterior facades.

Be sure that the support base is large enough to accommodate the complete assembled oven, insulation layers and exterior facade materials.

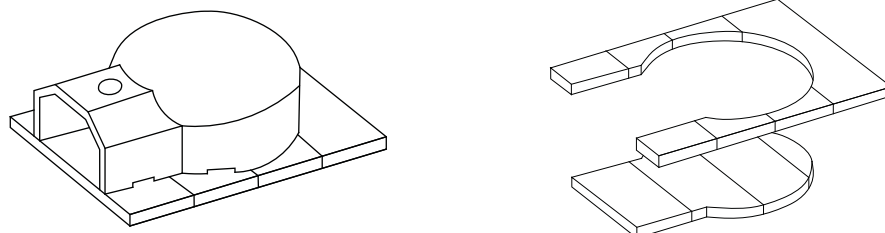


Pre-Installation--Insulating Board Preparation

Step 1. Lay out Insulating Base Boards onto a flat surface.



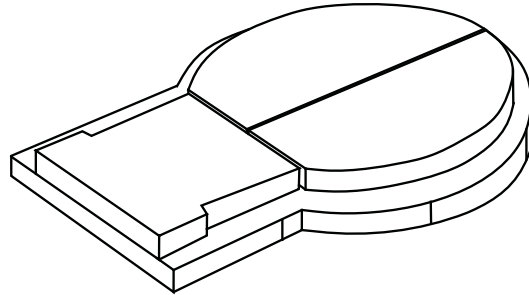
Step 2. Place Dome on Insulating Base Boards as shown.
Trace the outline of the Dome onto the Insulating Base Boards.
Remove Dome and set aside.
Cut Insulating Base Boards with a jig saw around the traced line.



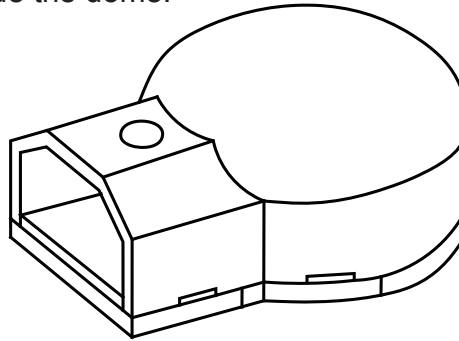
Installation and Assembly

Step 1. Position cut Insulating Base Boards onto Supporting Base (not included)

Step 2. Carefully lay out Hearth Sections (3) on to the Insulating Base Boards making sure that these are positioned properly so that the Dome once placed over the Hearth Sections will sit flush with the board edges. Mortar hearth into place.

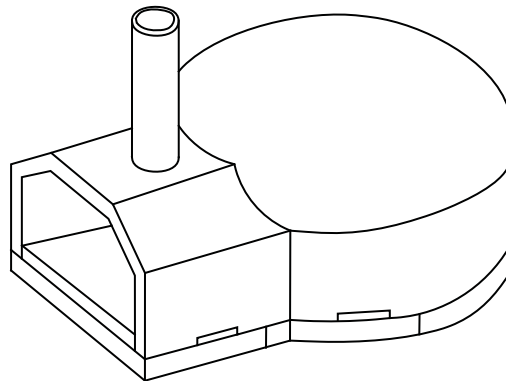


Step 3. Place Dome over Hearth Sections and onto Insulating Base Boards. The Hearth Sections fit inside the dome.



Step 4. Clean up joints or add mortar as necessary inside the oven.

Step 5. Set Clay Chimney Flue and mortar in place.



Step 6. Cut and fit Ceramic Fiber Blanket to cover exterior of the oven. Apply mortar to hold the blanket edges in place. Apply 3 layers of Ceramic Fiber Blanket.

Step 7. Attach Door Frame with hardware supplied. It is recommended that a thin layer of mortar be applied underneath Door Frame.

Step 8. Install desired exterior facade material. Masonry is recommended. Be sure not to mortar the Clay Flue tight against the facing. The Clay Flue needs to be able to move slightly to accommodate thermal expansion.

Step 9. Place the Clay Chimney Pot over the Clay Chimney Flue and mortar down to the facade materials. The Clay Flue will telescope inside the Clay Pot. The Flue should not extend higher than the bottom of the cut outs of the Clay Pot.

IMPORTANT—Preparing Oven for First Use

The oven may seem dry once installation and construction is complete; however, there will be small amounts of moisture that need to be removed. The initial fire should be kept low, allowing moisture to release slowly.

Building a large fire without slowly removing the moisture may cause permanent damage to your oven.

This initial curing is conducted by maintaining a temperature at or below 212°F/100°C for approximately 72 hours.

To avoid heating to a temperature that exceeds this limit, it is recommended that you build a fire away from the oven and carefully transfer the hot coals to the oven to generate heat.

Small hairline cracks may appear in the dome or the hearth while curing. This is a normal result of thermal expansion and does not compromise the integrity of your oven.

It is recommended that you re-cure your oven anytime it sits unused for a long period of time or is exposed to a lot of moisture.

GENERAL COOKING INSTRUCTIONS

When firing your oven always start with dry kindling in the rear of the oven. When the dome of the oven turns whitish grey you are ready to begin cooking!

NEVER USE CHEMICALS OR STARTER FLUIDS TO START OR MAINTAIN YOUR FIRE.


There are two ways to cook in your oven: open-door and closed-door.

Open door cooking is utilized for foods that require medium to high heat (ie. pizza). To create these temperatures, keep the fire burning in the back of the oven.

Closed door cooking is great for breads, roasts and casseroles. Build the fire to spread within the whole oven. For a minimum of an hour, allow the fire to burn down. The longer the fire is burning the more heat produced. Remove all coals and sweep the hearth when you are ready to begin cooking. Place your food in the front of the oven and seal the dome with the insulating door.

It is recommended that you fire your oven to the appropriate temperature and cook something simple that can be thrown away for the first two cycles of use.

OTHER RESOURCES

www.thermoworks.com for temperature indicating equipment.  ThermoWorks

Bread Builders: Hearth Loaves and Masonry Ovens, Daniel Wing and Alan Scott, 1999.

American Pie: My Search for the Perfect Pizza, Reinhart, Peter, 2010

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