

GARZONI SERIES

G-280

Modular Refractory Pizza Oven Kit

Professional RESIDENTIAL Wood Fired Oven

Made in USA Since 2005

INSTLATION MANUAL FOR GARZONI 280 OVEN BY: CALIFORNO, THE BETTER PIZZA OVEN!



EXTREMELY IMPORTANT:
YOU MUST FOLLOW OUR OVEN CURING
INSTRUCTIONS TO AVOID CRACKS IN YOUR OVEN!!!

SEE NEXT PAGE AND ALSO LAST PAGE AS A
REMINDER

GARZONI 280 installation

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209 NW 4th Ave. Hallandale Beach, Florida 33309

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THE BETTER PIZZA OVEN

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KIT COMPONENTS LIST:

UNDER COOKING INSULATION BOARD
1 PAIL OF HEAT RESISTANT MORTAR
4 PCS OF 2" THICK COOKING SURFACE BRICK PAVERS CUT TO SIZE
1 DOME PIECE
1 ROLL OF 1" THICK INSULATION BLANKET 24" WIDE X 25' LONG
1 PIECE OF OVEN IRON DOOR

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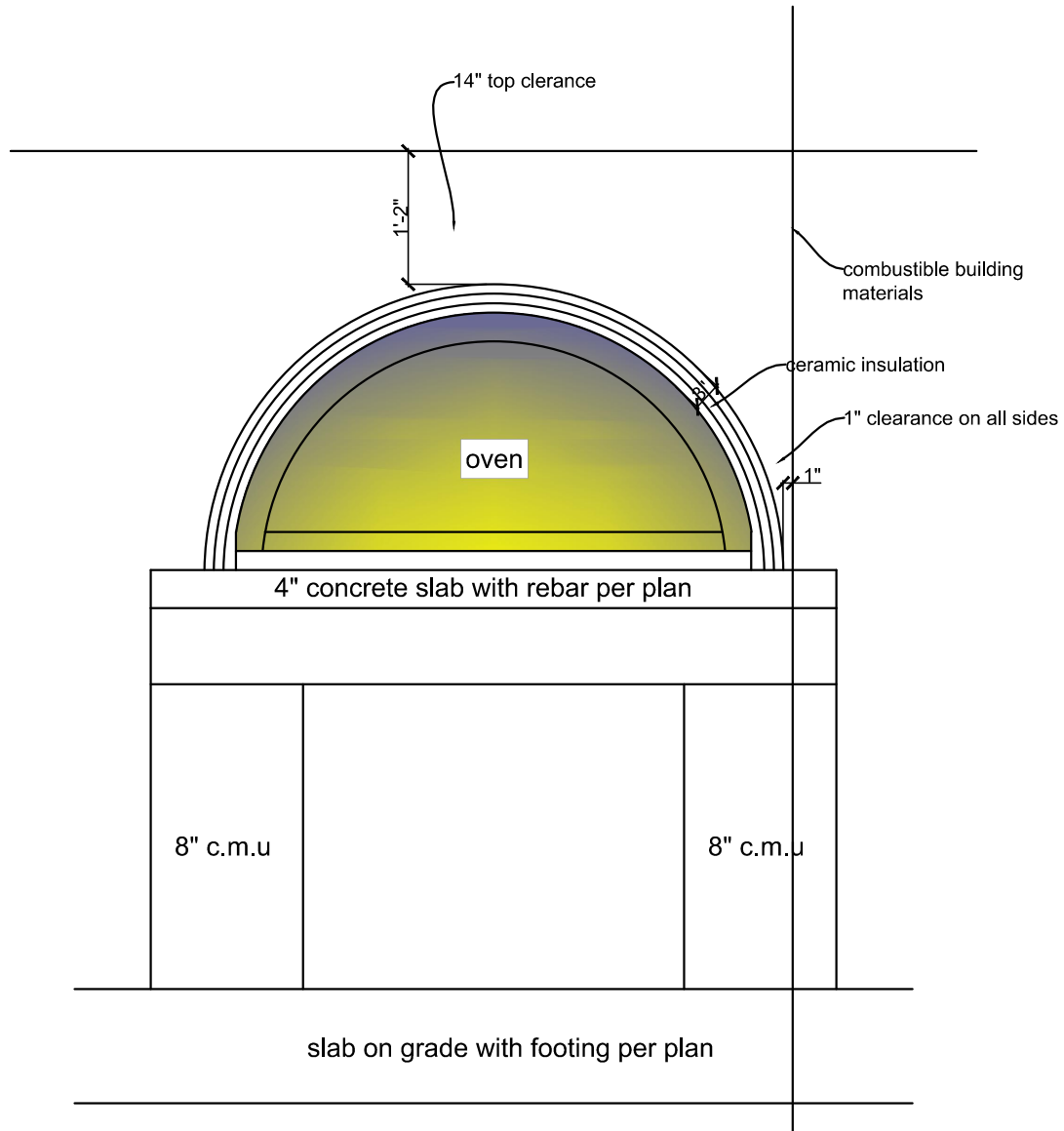
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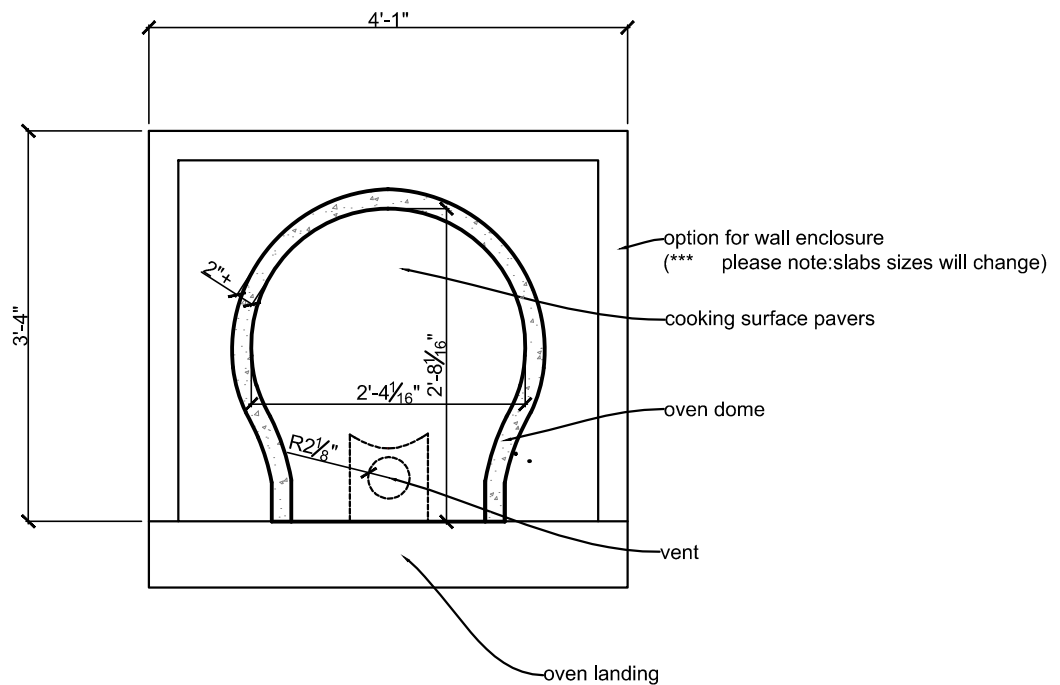
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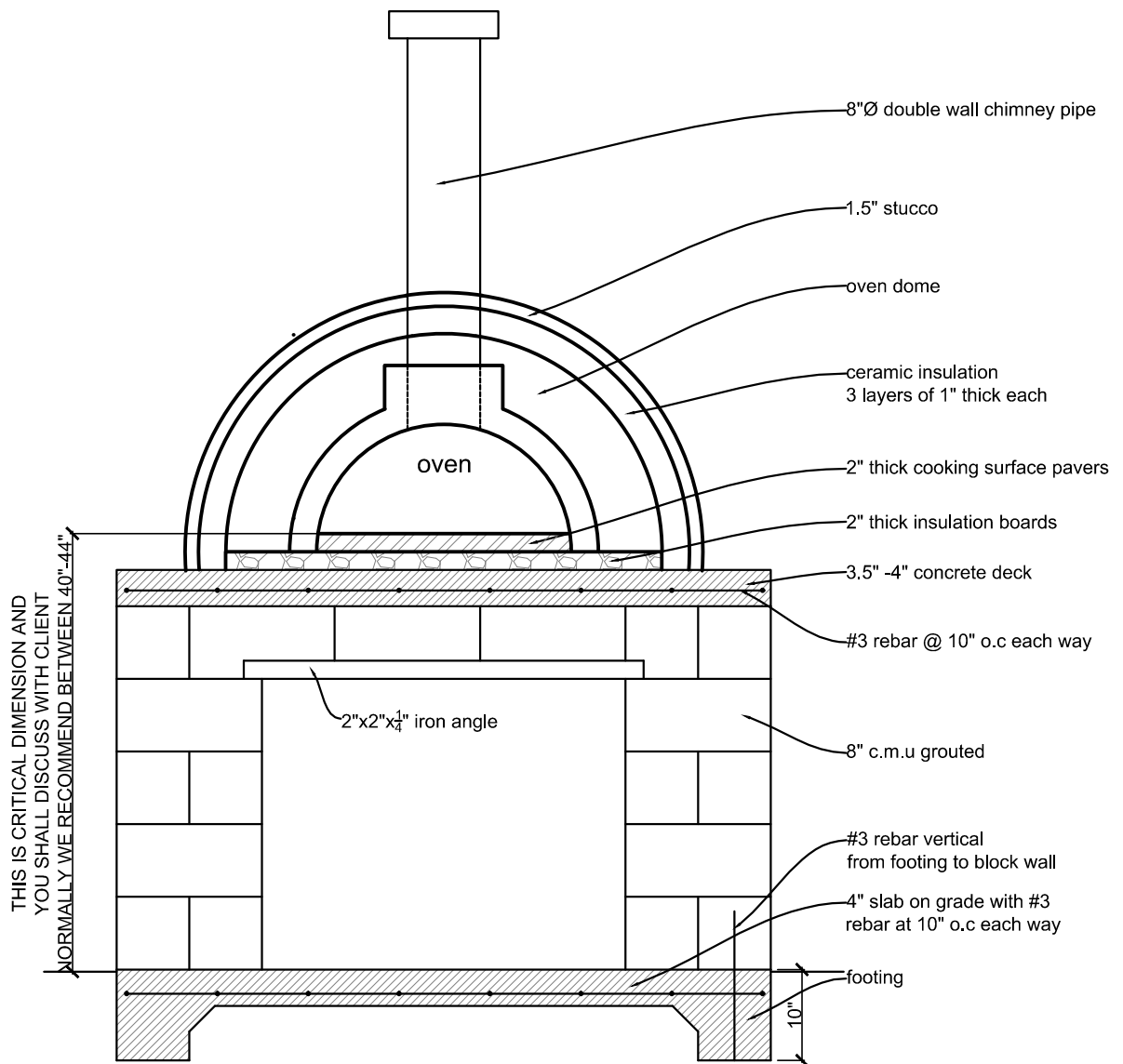
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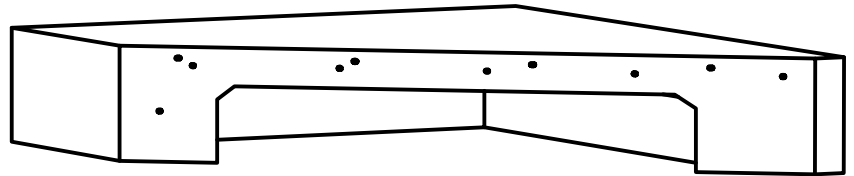
STEP 1: POURING YOUR SLAB ON GRADE

CHOOSE INSTALLATION AREA AND POUR THE LOWER CONCRETE SLAB ON GRADE. PLEASE NOTE, SIZE OF SLAB ON GRADE IS DEPEND ON YOUR CLIENT DESIGN. CALIFORNO RECOMMEND A MINIMUM SLAB OF 60" WIDE X 72" FOR VERONA 420 MODEL AND IT IS VARY FROM MODEL TO MODEL AND FROM ONE TYPE OF INSTALLATION TO ANOTHER.

SO... PLEASE MAKE SOME SKETCHES AND DO SOME DRY FIT AND KEEP THIS FORMULA BELOW IN MIND:

SLAB WIDTH: RIGHT TO LEFT:
OVEN DOME EXTERIOR SIZE + ((OVEN INSULATION + OVEN FINISH (STUCCO OR WALLS))X2 = OVEN SLAB WIDTH! AT A MINIMUM.

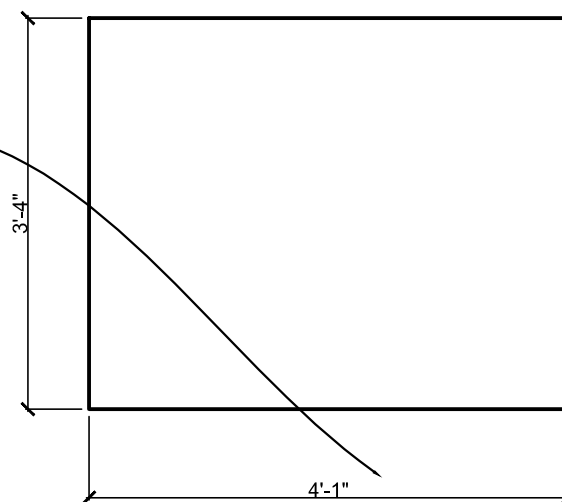
SLAB DEPTH: FRONT TO BACK:
OVEN DOME EXTERIOR SIZE + ((OVEN INSULATION + OVEN FINISH (STUCCO OR WALLS))X1 = OVEN SLAB WIDTH! AT A MINIMUM.



MINIMUM SLAB ON GRADE DIMENSIONS
FOR MODEL GARZONI-280

TIP 1:

REMEMBER TO LEAVE YOUR VERTICAL REBAR STICKING FROM THE SLAB TO TIE INTO YOUR FUTURE BLOCK WALLS.



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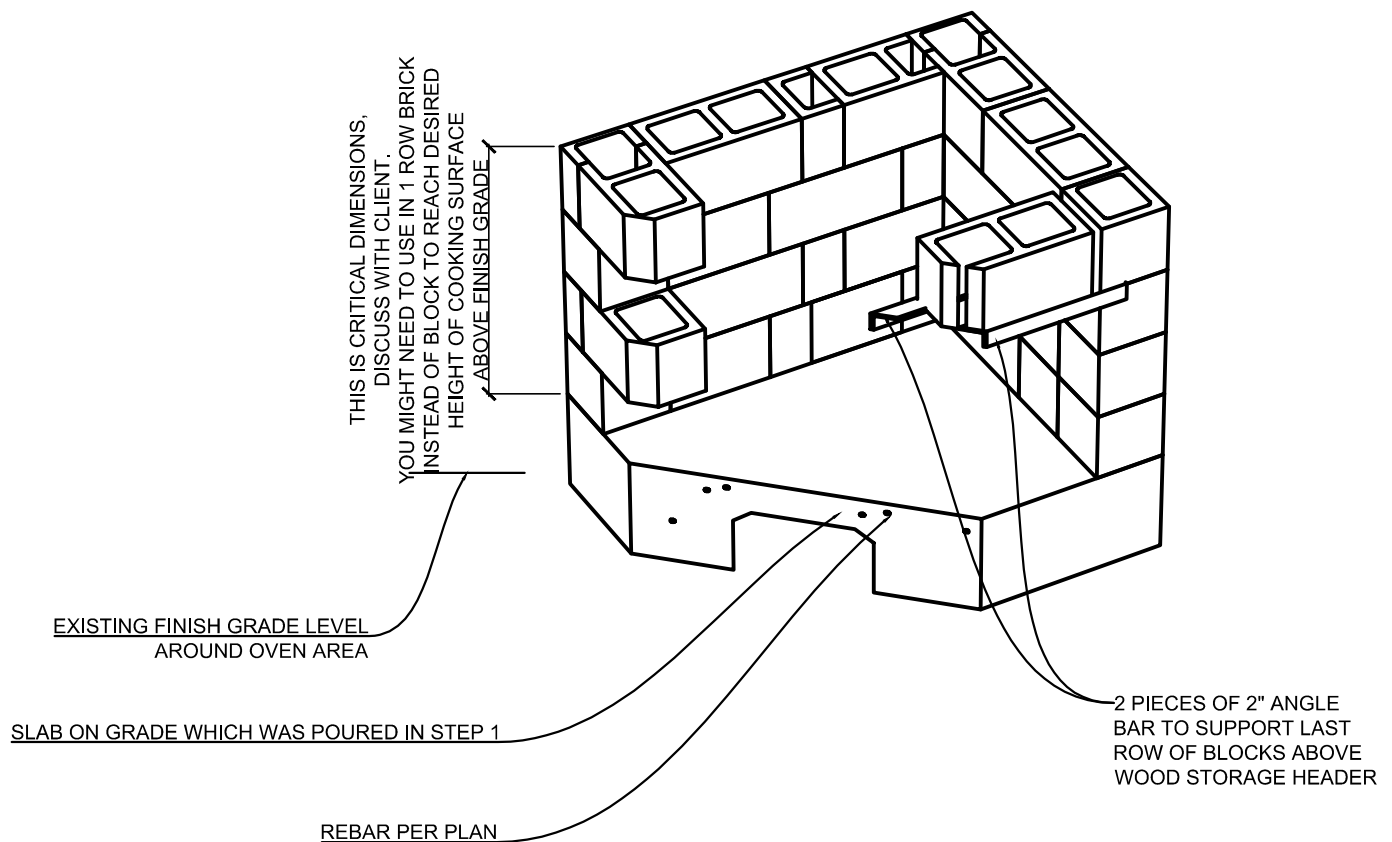
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STEP 2: BUILDING YOUR BLOCK WALLS

AFTER YOUR SLAB ON GRADE IS DRY, START BUILDING YOUR REAR AND 2-SIDES BLOCK WALLS TO THE PROPOSED FINISHED HEIGHT.

*** REMEMBER TO LEAVE THE WOOD STORAGE OPENING IN THE FRONT WALL.

PLACE YOUR 2 PIECES OF 2" ANGLE BAR TO SUPPORT YOUR WOOD STORAGE OPENING HEADER AND PLACE A CEMENT BOARD ABOVE IT TO SUPPORT YOUR LAST ROW OF BLOCKS ABOVE IT.



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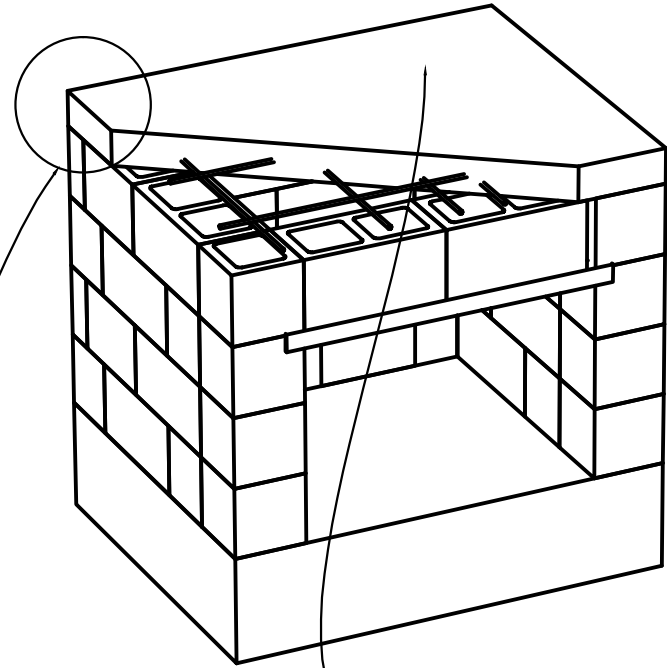
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STEP 3: POURING YOUR UPPER SLAB

NOW IT'S THE TIME TO FORM AND POUR THE UPPER SLAB ABOVE THE BLOCK WALLS YOU BUILT IN PREVIOUS STEP.

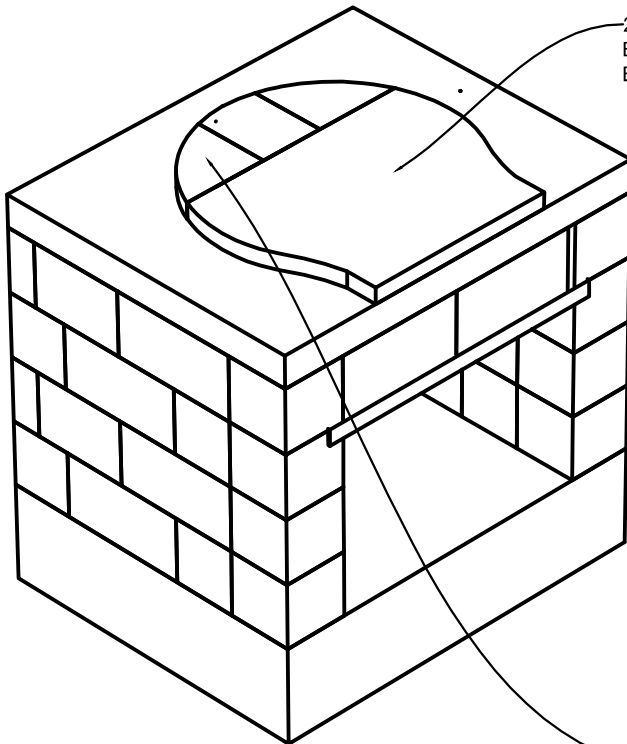
*** YOU WILL NEED SOME 2"X8" FOR THE PERIMETER AND SOME 2"X4" AS VERTICAL SUPPORT FOR THE CEMENT BOARD THAT YOU WILL PLACE AS A BOTTOM SUPPORT FOR THE PROPOSED UPPER SLAB.

WE SHOW HERE THE UPPER SLAB FLUSH WITH THE BLOCK WALLS BUT IN MANY CASES AND DEPEND ON YOUR DESIGN YOU CAN FORM AND POUR THIS UPPER SLAB LARGER THAT THE WALLS PERIMETER TO HAVE LARGER "SHELVE" USABLE SPACE AROUND THE OVEN!



POUR YOUR UPPER CONCRETE SLAB YOU WILL NEED CEMENT BOARD UNDER FOR SUPPORT AND SOME 2"X4"

2" THICK CALIFORNO INSULATION BOARD, TO BE CUT FROM THE GIVEN BOARD TO THE SHAPE OF YOUR OVEN.



STEP 4: PLACING THE UNDERCOOKING INSULATION BOARDS

NOW YOU WILL CUT TO THE SHAPE THE CALIFORNO INSULATION BOARD AND PLACE IT TO THE UPPER SLAB.

*** EXACT LOCATION OF THE INSULATION BOARD IS CRITIC AND BEING DETERMINED BY YOUR PROPOSED POSITIONING OF THE OVEN OVER THE UPPER SLAB!

PRIOR TO CUTTING THE BOARDS, DO A DRY FIT OF THE OVEN COMPONENTS IN ORDER TO GET THE SHAPE OF INSULATION BOARD YOU WILL NEED.

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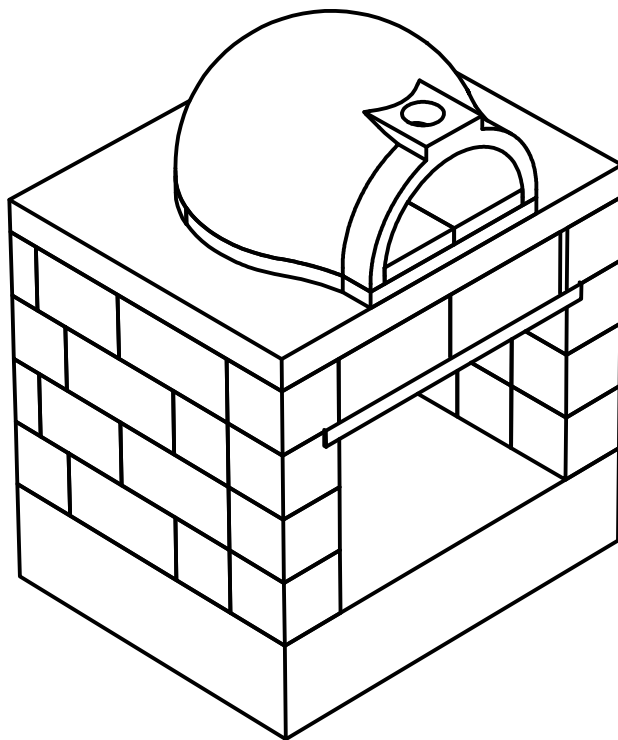
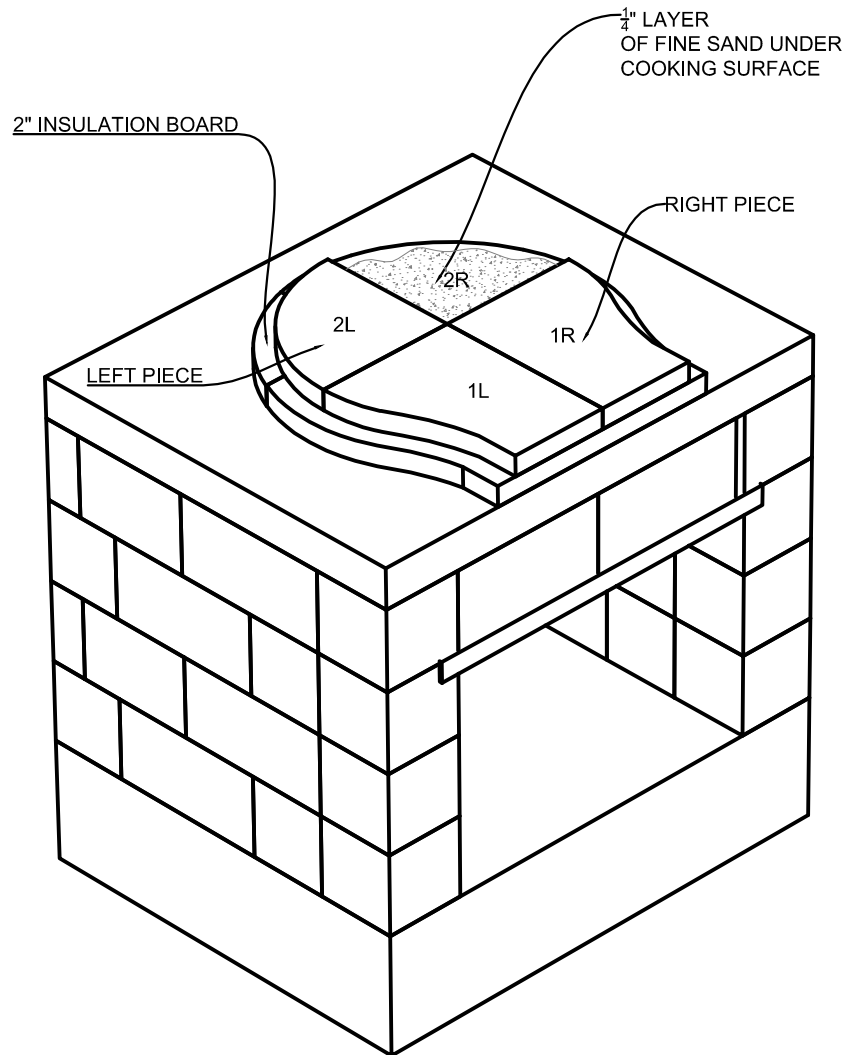
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STEP 5: COOKING SURFACE ASSEMBLY

- *** Spread a 1/4" (6 mm) layer of fine sand or high temperature refractory mortar using a notched trowel.
- *** Lay your cooking surface in place, butting the joints tightly together. Check for level. This is your true cooking surface, so it is vital that it is completely level in all directions.
- *** Check again that the oven "faces" straight forward.
- *** **IMPORTANT:** do not fill in side walls between floor and inner dome with mortar. Gap is by design to allow for thermal expansion and contraction during oven use.



NOTE:

EACH ONE OF YOUR COOKING SURFACE PIECE IS UNIQUE AS YOU ARE AND IT'S LABELED ON THE BACK OF YOUR PIECES AND AS SHOWN IN DIAGRAM ABOVE:
1R, 2R, 3R, RIGHT REAR
1L, 2L, 3L, LEFT

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STEP 6: Oven Dome Assembly

- *** Assemble the oven dome and seal the bottom of the dome and the oven landing to the insulation board using refractory mortar.

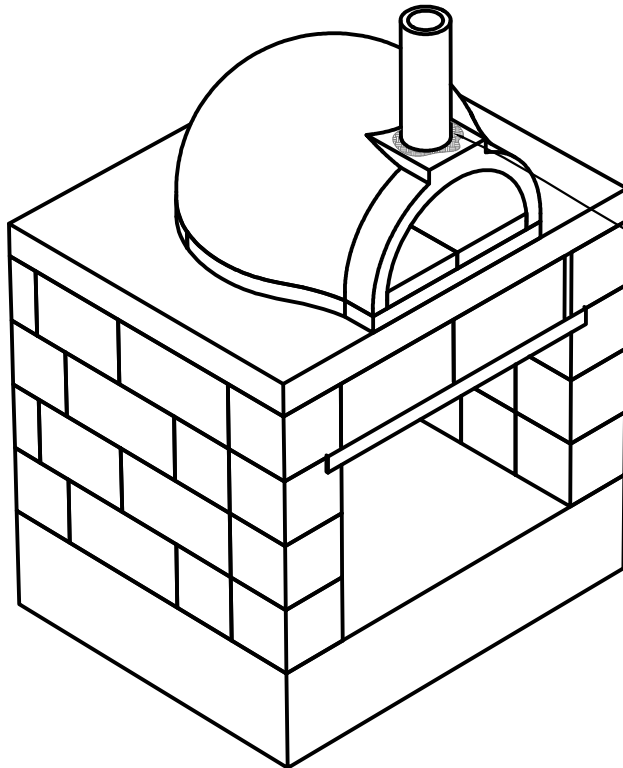
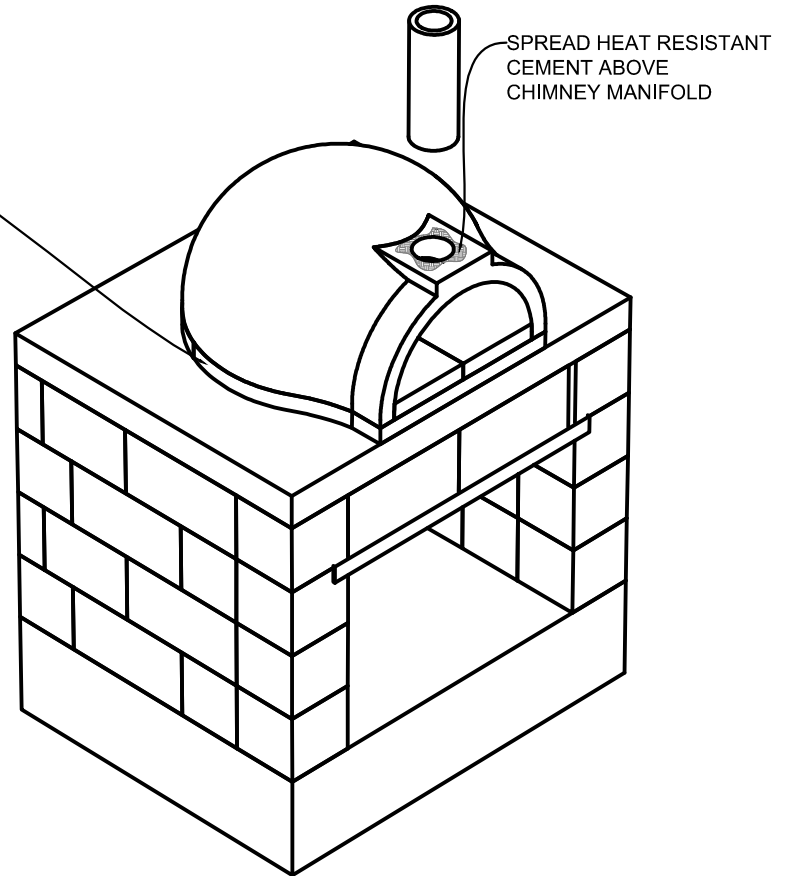
STEP 7: CHIMNEY ASSEMBLY

PLACE THE CHIMNEY IN IT PLACE AND TIGHTEN IT FIRMLY BY PRESSING WITH BOTH HANDS LETS THE CEMENT SPREAD OUT.

CHECK LEVEL

AND LET IT DRY.

- *** SEAL THE CHIMNEY AND VENT WITH ADDITIONAL FIREPLACE CAULK.



PLACE THE CHIMNEY IN IT PLACE AND TIGHTEN IT FIRMLY BY PRESSING WITH BOTH HANDS LETS THE CEMENT SPREAD OUT.

CHECK LEVEL

AND LET IT DRY.

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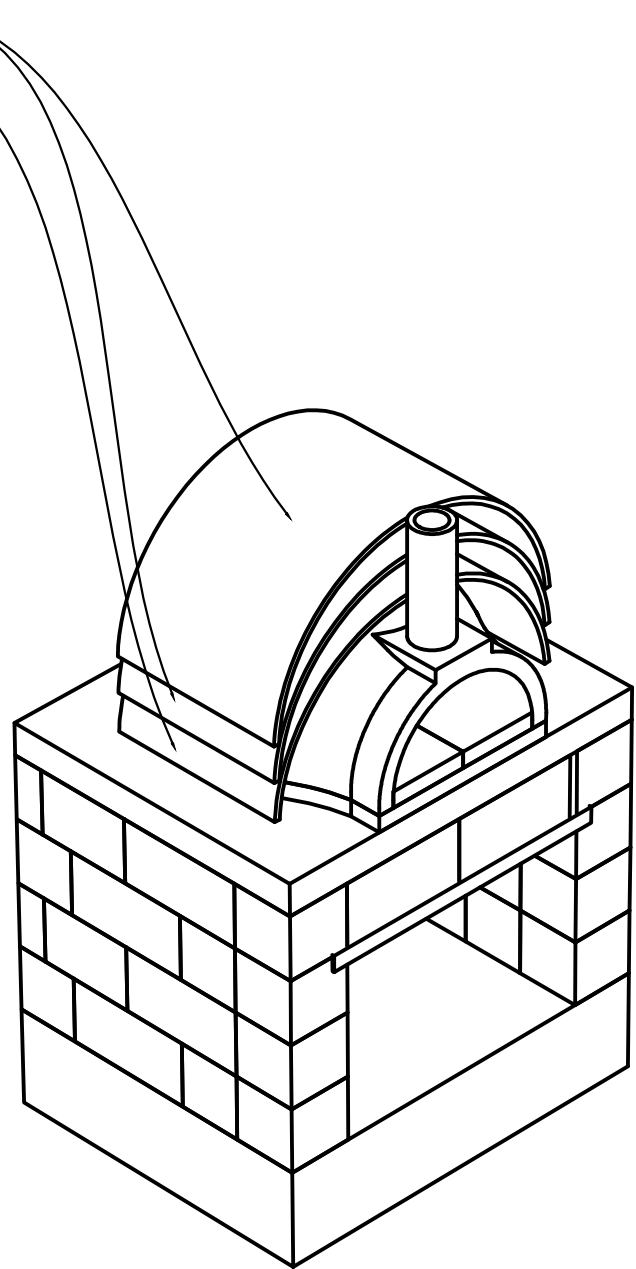
STEP 8: DOME INSULATION

*** WRAP THE OVEN DOME WITH 3 LAYERS OF 1" CALIFORNO INSULATION BLANKET.

OVERLAP ALL JOINTS

SHAPE YOUR OVEN DOME WITH WIRE LATHE AND COVER IT WITH 2 COAT STUCCO SYSTEM.

ONCE THE 2ND LAYER OF THE STUCCO CURED AND ACCORDING TO THE STUCCO MANUFACTURER INSTRUCTIONS, ITS NOW TIME TO APPLY THE 3RD (COLOR COAT)



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