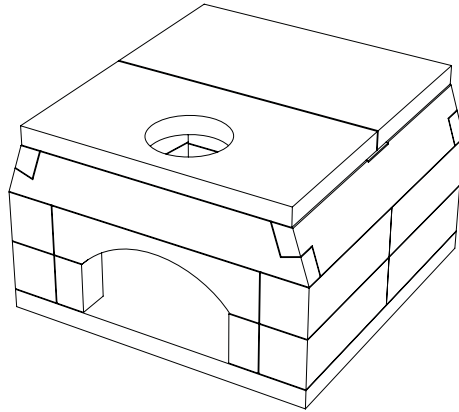


# MASON-LITTLE

by MFI • Masonry Fireplace Industries, LLC

## Toscana Golia Pizza Oven



### **Wood-Fired Outdoor Pizza Oven MPO24 Instruction Manual**

Important: This manual contains assembly rules, installation steps, and guidelines, for use and maintenance instructions for the Wood Fired Oven. This manual must become the property of and to be reviewed by all current and future users of this product. It is the responsibility of the installer of this product to ensure that the instructions in this manual are followed exactly. It is the responsibility of the general contractor and the installer to provide adequate clearances from all Wood Fired Oven surfaces as specified in this manual.

INSTALLER: Leave this manual with the appliance  
CONSUMER: Retain this manual for future reference

**FOR OUTDOOR USE ONLY!**  
THIS WOOD-FIRED PIZZA OVEN IS DESIGNED FOR OUTDOOR USE ONLY WITH  
SOLID WOOD LOGS.

# General Information

The Toscana Golia Wood-Fired Outdoor Pizza Oven is a pre-fabri-cated refractory, modular oven designed for field assembly. The system consists of pre-cast components which are ad-hered together with masonry mortar.

All parts necessary for assembly are included. Each Mason-Lite pre-cast component is designed for a specific part of the oven such that only one means for assembly is possible.

The various Toscana Golia Wood Fired Oven components will be described and illustrated in the following pages. Close atten-tion should be paid to each component group's specifications and installation requirements as described in this manual.

**DO NOT USE A FIREPLACE INSERT OR OTHER PRODUCTS NOT SPECIFIED FOR USE WITH THIS WOOD-FIRED OUTDOOR PIZZA OVEN**

**Important: Due to the heat and weight issues, the Toscana Golia Wood Fired Oven, Table Top version installation requires a non-combustible base with no wood underpinnings, prepare custom base to handle the Toscana Golia Oven 1699 lbs. with optional base support weight 1161 lbs. for a total of 2860 lbs.**

**DO NOT USE OR STORE GASOLINE OR OTHER FLAMMABLE LIQUIDS OR GASES IN OR NEAR THE FIREPLACE!**

**NOTE: THIS MANUAL MUST BE REPRODUCED ONLY IN ITS ENTIRETY.**

## Intended Use Statement

Intended Product Use Statement:

The Toscana Golia Wood Fired Oven is intended to burn solid wood fuel.

Note: This Wood Fired Oven is NOT designed to sit directly on a combustible floor system.

This Wood Fired Oven is intended for use as an outdoor oven appliance only and is not intended for indoor use.

Over fi ring, abusive burning or mistreatment will void any claims (e.g. burning construction debris or other highly flammable material, fiber bound logs; tossing, kicking, or otherwise forcing logs into the oven).

Toscana Golia Wood Fired Ovens are unique outdoor Wood Fired Ovens. Toscana Golia Wood Fired Oven units are intended for installation outside residential homes and other buildings of conventional construction.

Note: Important areas of concern with the installation of these Toscana Golia Wood Fired Ovens are: construction of proper load bearing foundation and concrete support slab; proper assembly finishing materials to the Wood Fired Oven opening.

Each of these important topics will be covered in detail throughout this manual. Installation personnel must give special attention to each topic of the installation process.

Masonry Fireplace Industries LLC is not responsible for other construction work around the Toscana Golia Wood Fired Oven unit.

Note: " Do not scale drawings". Illustrations in this manual are not to scale and are intended to show "typical" installations.

**WARNING:** Any application other than the "Intended Use" as stated above is in violation of the manufacturer's instructions and is hereby prohibited. Such violation may cause immediate hazard, property damage or loss of life and will void all liabilities to the manufacturer and will void all warranties explicit or implied.

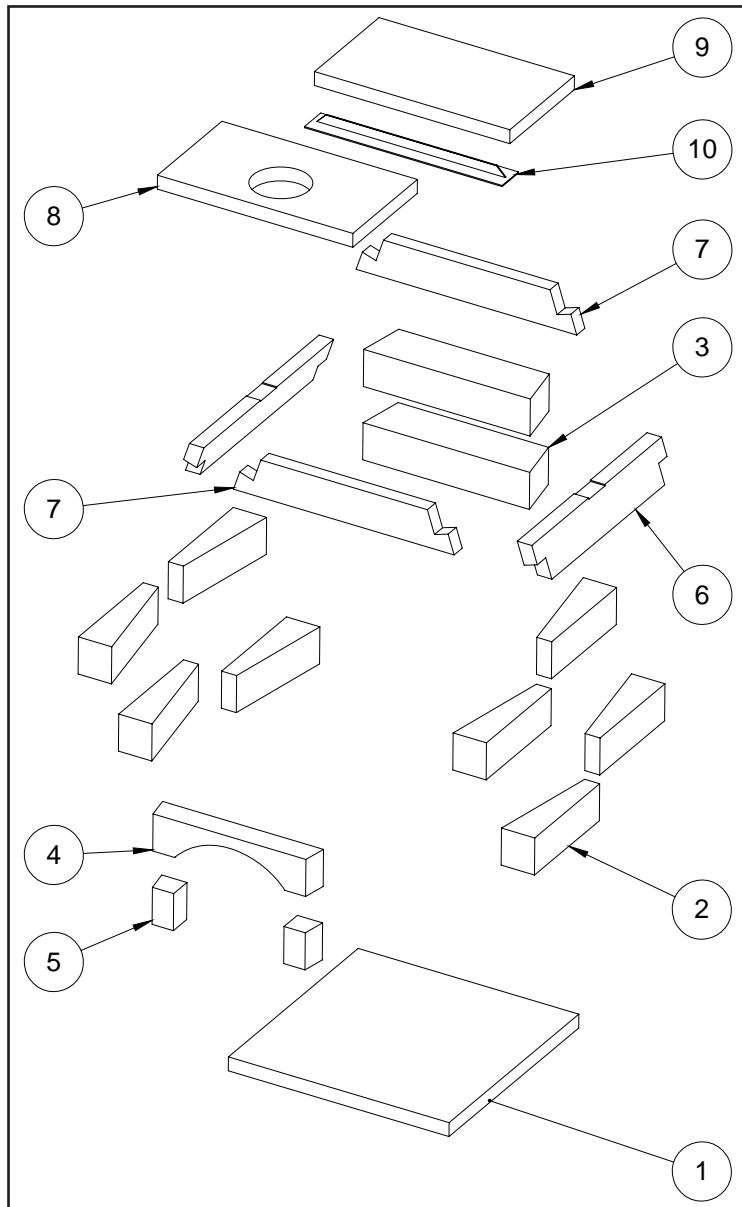
## Safety Instructions

1. Before starting the Toscana Golia Wood Fired Oven installation, read these installation instructions carefully to be sure you understand them completely. Failure to follow them could cause oven malfunction resulting in serious injury or property damage.
2. Always check local building codes governing outdoor appliance installations before starting. Make sure that the area around the oven is free of dry brush and that trees structures and ombustible items are at least 10 feet from the appliance. Proper spark arrestor wire should be used.
3. Toscana Golia Wood Fired Ovens are intended for use in an outdoor situation where a traditional, masonry pizza/bread oven would be utilized. The Toscana Golia Wood Fired Oven is designed to vent from the top of the oven and proper installation of chimney is required. The optional door for the front opening will enhance the operation of the oven.
4. Before cleaning, allow the oven to cool. Use a dry brush and wet mop to clean; water only, no solvents.
5. Use only solid, dry wood fuel in this unit. Do not use artificial wax based logs, chemical chimney cleaners or flame colorants in this Wood Fired Oven.
6. Never use gasoline, kerosene, gasoline-type lantern fuel, charcoal lighter fluid, or similar liquids to start or "freshen up" a fi re in this Wood Fired Oven. Keep all flammable liquids at a safe distance from the Oven.
7. Do not use an insert or any other product not specified for use with the Toscana Golia Wood Fired Ovens unless written authorization is given by Toscana Golia. Failure to heed this warning may cause a fi re hazard and will void the warranty
8. When in doubt about a component's usability - has visible

or suspected physical damage - consult your Toscana Golia distributor or authorized Toscana Golia representative for advice.

9. Modification to the Toscana Golia Wood Fired Oven components not mentioned in this manual may void claims, and could result in an unsafe and potentially dangerous installation. Alterations to the Toscana Golia Wood Fired Oven are allowed only with prior written approval and instructions from Toscana Golia. The installer indemnifies the manufacturer of all claims and under no circumstances will manufacturer be liable for consequential, incidental, indirect, punitive or other damages of any kind or nature, whether foreseeable or not, based on any claim by any party as to the modifications of the Toscana Golia Wood Fired Oven.
10. Never leave children unattended when there is a fire burning in the Toscana Golia Wood Fired Oven.

## Parts List MODEL MPO-24



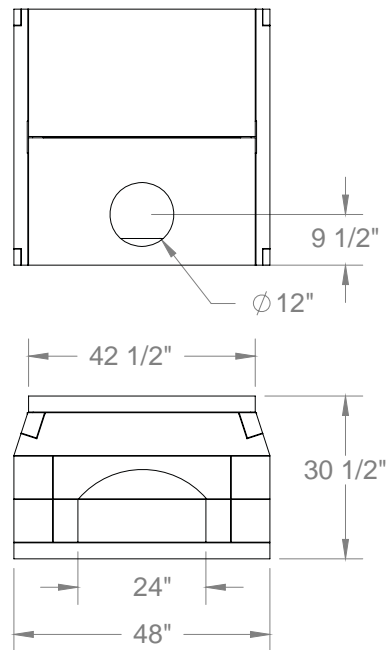
**IMPORTANT:**  
**TOSCANA GOLIA OVENS ARE DESIGNED TO BE FREE STANDING AND COVERED WITH NON COMBUSTIBLE MATERIALS APPLIED DIRECTLY ON TOP OF OVEN COMPONENTS. USE ONLY NON COMBUSTIBLE MATERIALS SUCH AS MASONRY BLOCK, BRICK, AND STONE. WE RECCOMEND THAT THE OVEN BE SURROUNDED WITH 4" MASONRY BLOCK PRIOR TO APPLYING STUCCO, PLASTER, AND TILE. THIS WILL HELP TO MINIMIZE CRACKING DUE TO HEAT EXPANSION.**

**CAUTION: NEVER INSTALL OVEN NEAR STRUCTURES, TREES, OR COMBUSTIBLE MATERIALS SUCH AS FURNITURE, TV'S ETC. MAINTAIN A MINIMUM OF 10 FEET OF CLEARANCE. NEVER PLACE OVEN BENEATH OVERHEAD STRUCTURES SUCH AS ROOF EVES, PATIO COVERS AND GAZEBOS. ALWAYS MAINTAIN A MINIMUM OF 10 FEET OF CLEARANCE.**

ITEM	DESCRIPTION	QTY
1	BOTTOM PLATE 48 X 48	1
2	SIDE WALL	4
3	REAR WALL	2
4	ARCH	1
5	ARCH PILLAR	2
6	SIDE DOME UPPER	2
7	UPPER WALL	2
8	TOP FRONT	1
9	TOP REAR	1
10	STEEL BAR	1

**TOSCANA GOLIA OVENS REQUIRE THE USE OF 14" DIAMETER MASON-LITE MASONRY CHIMNEY, WITH A MINIMUM OF 16" HEIGHT. (SOLD SEPERATELY).**

# Outdoor Oven Dimensions



## Basic Tools Required For Installation

1. 4 Foot Building Level
2. Roto-hammer with 8"x 5/8" Drill Bit (for concrete slab Install only). Drill Motor with Mixer Blade (for mixing Mason-Lite Mortar).
3. Bucket of water with a sponge.
4. One wheelbarrow and shovel to mix concrete grout.
5. Grout Bag
6. Mason's Trowel
7. Rubber Mallet

MAINTAIN PROPER CLEARANCES TO COMBUSTIBLE MATERIALS. ALWAYS USE A CERTIFIED SPARK ARRESTOR. STRICTLY ADHERE TO CLEARANCE AND HEIGHT REQUIREMENTS AS SPECIFIED IN YOUR INSTALLATION MANUAL.

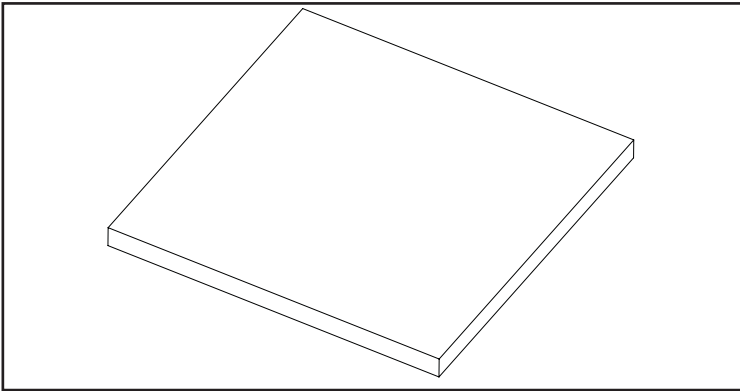
CHECK WITH YOUR LOCAL BUILDING AUTHORITY PRIOR TO CONSTRUCTION OF THE MASON-LITE PRODUCT. CERTAIN BUILDING JURISDICTIONS MAY HAVE SPECIFIC REQUIREMENTS REGARDING BUILDING CODES, STRUCTURAL CRITERIA AND ENVIRONMENTAL COMPLIANCE. MOST BUILDING DEPARTMENTS ALSO REQUIRE A PERMIT AND ENGINEERING. ADDITIONAL INFORMATION AND SAMPLE ENGINEERING INCLUDING SPECIFICATION SHEETS ARE AVAILABLE AT OUR WEBSITE: [WWW.MASON-LITE.COM](http://WWW.MASON-LITE.COM)

## Assembly Instructions

**Note:** Toscana Golia mortar can be troweled over the face of a joint where it has squeezed out while setting components. It is not intended that the exposed faces of the Toscana Golia components be completely covered with the mortar.

### Step 1: Installation of Base

Set the first course of the wood storage base back and side walls into place. It may be convenient to dry set the first course of side and back walls into place and then to trace their position on the base plate with a pencil. After outlining the dry set pieces, remove them and apply Mason-Lite Mortar to the areas traced on the base plate where the side walls and back wall are to sit. By doing this, the first layer of wall components can be set directly into mortar already applied to the proper areas on the base plate. Prior to applying the mortar to the surfaces of the blocks, use a water dampened sponge to dampen the areas where mortar will be applied. Be sure to put Toscana Golia Mortar on the contact surfaces of the vertical joints where the side wall and back wall components connect. (Figure 1)

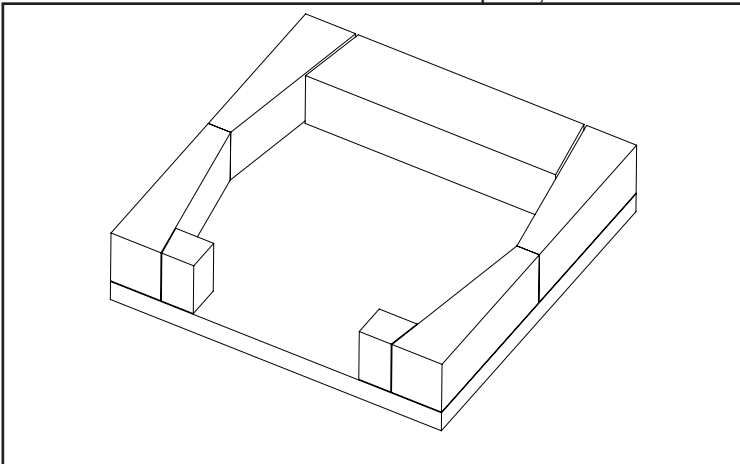


### Step 2:

Continue assembly of the second, third, courses of the storage base side wall and back wall. Apply mortar to dampened top of each layer of wall components, set the next course above into place. Be sure to mortar all vertical joints of the side wall to back wall connection when setting each component to its mate.

### Step 3:

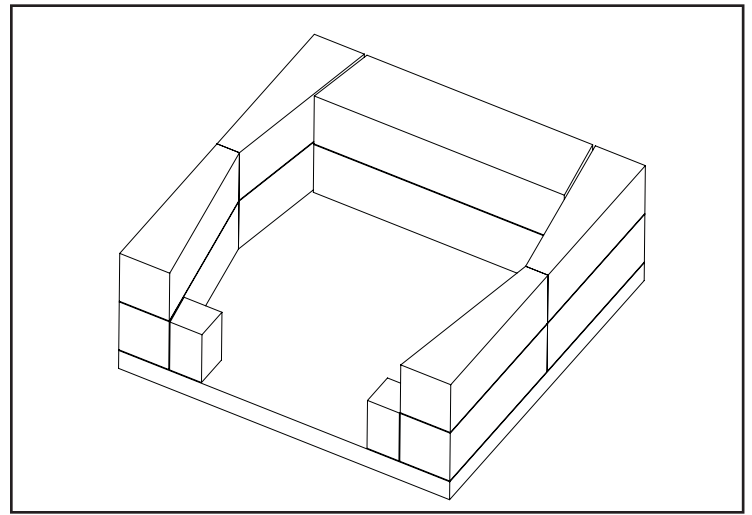
After the third row of the side wall is complete,



insert 28" rebar vertically through the cells. (Figure 2) Top that off with the fourth row of the storage base.

### Step 4:

Once the side wall assembly is complete it is necessary to place the steel T-bar minimum 4"x 4"x 3/8" across the front face of the two sided opening before building the oven assembly. (Figure 3)

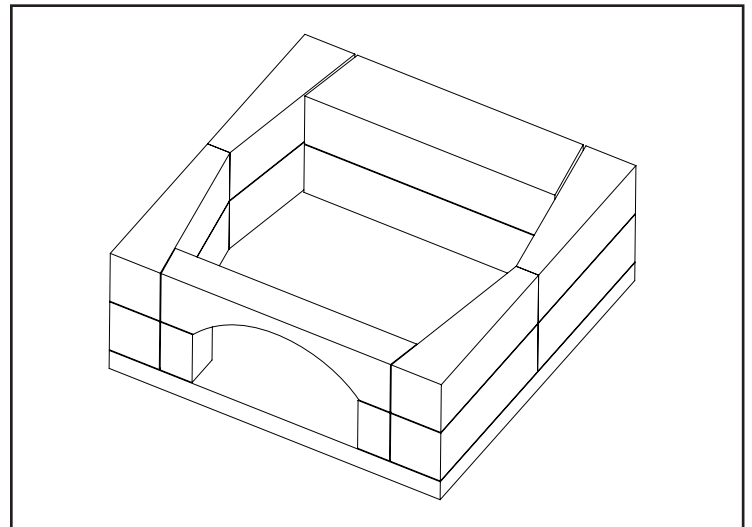


Notch the ends of each sidewall equal to the thickness of the steel as shown. Each end of the steel angles must bear fully at least 3" onto the side wall assembly.

After: look for some mortar to squeeze out along the joints of all contact surfaces as a sign that the joint is thoroughly sealed with the approved mortar.

### Step 5:

Make sure that the storage base assembly has been set level and square. Adjust as required while the mortar is still wet.



Make a final inspection of all contact joints in the storage base assembly to be sure they are properly sealed.

Fill any and all gaps in the assembly as necessary, with the

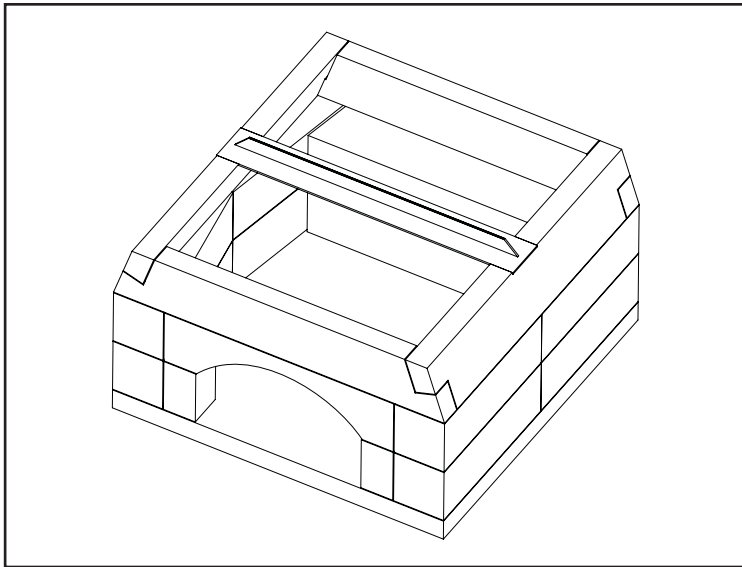
approved mortar.

**Step 6:**

Align Right Side Hearth to the outline created. The overall width should allow for an approximate gap of 1/8" between slabs for the additional mortar to unite the remaining slab. Check for surface flatness, level if necessary. Then lay the Left Side Hearth. This will become your base plate. (Figure 4)

**Step 7:**

Set the Front and Rear Dome in place. Use the damp sponge to wet the surfaces where mortar will be applied. Check that all is level. If you need to make adjustments, use shims. Place one or more of these shims between the lowest wall component and the top surface of the base plate. Once you are satisfied with the degree of levelness, you can address any gap that may have occurred with an appropriate amount of mortar. (Figure 5)



**Note:**

Although you are cautioned to use Mason-Lite mortar sparingly because it does have such holding power, you should look over the oven assembly at the end and fill any gaps, especially joint connections, with the mortar.

**Important:** Adjustments can ONLY be made while the mortar is still wet when correcting for squareness and leveling.

**Step 8:**

Assemble one Dome Side. The beveled face lines up with the inward angles of the Front and Rear Dome sides. Top surfaces should be level. (Figure 6)

**Step 9:**

The firebricks for the oven cooking surface are precut. Place firebrick tightly together using the appropriate layout shown. Do not mortar firebrick to floor of oven or to each other. Place a small amount of mortar under outside bricks to hold in place. (Figure 7 & 8).

**Step 10:**

Assemble the other Dome Side. The beveled face lines up with the inward angles of the Front and Rear Dome sides. If things

are proceeding as they should be, the finished top surface should be flat and level. (Figure 9)

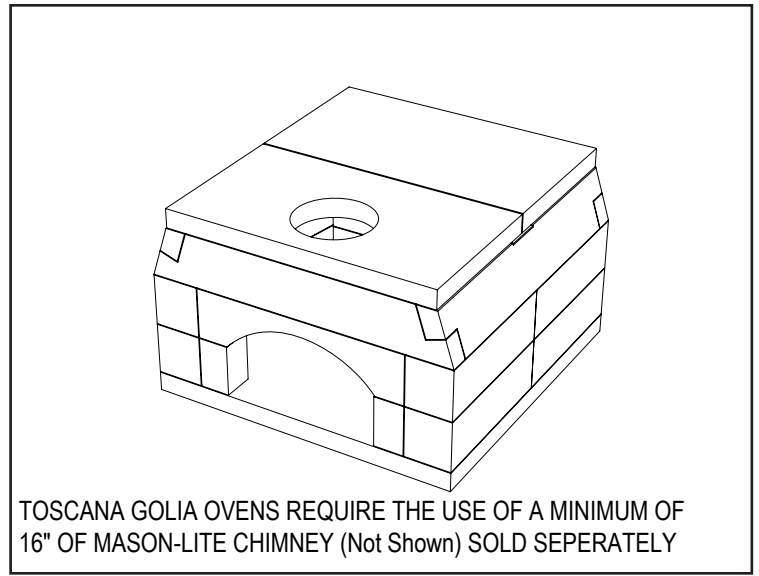
**Step 11:**

Set the Dome Top into position. (this will take two people to do) Be sure that it is flush in every direction as you place it on the crest of the dome wall assembly. (Figure 10)

**Note:** The chimney hole on the Dome Top is not centered from front to back - it should be offset closest to the front of the oven.

**Step 12:**

Next assemble the optional masonry chimney. Place the front face of the 8" Outer Chimney flat and centered against the Dome top. (Figure 11)



**Step 13:**

Place the 4" Inner Flue starter directly inside of the 8" Outer Chimney. The Inner Flue should fit snugly against all 4 walls of the 8" Outer Chimney. (Figure 12)

**Step 14:**

Place the last 2 Inner Flues on top of one and other and then slide 2 8" Outer Chimney directly around the Inner Flues. With any excess mortar, over any spots that may need extra sealing. This will complete the assembly of your Toscana Golia Wood Fired Pizza Oven. (Figure 13)

**Follow Curing Instructions to ensure optimal performance.**

# MASON-LITE

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## ATTENTION TOSCANA GOLIA PIZZA OVEN INSTALLER:

**THIS NOTICE MUST BE POSTED ON THE FRONT OF THE WOODBURNING OVEN FOR THE HOMEOWNER! FAILURE TO DO SO WILL VOID THE MASON-LITE WARRANTY**

**WARNING: DO NOT EVER PLACE YOUR HANDS OR FACE NEAR THE OPENING OF THE COOKING CHAMBER AS THIS COULD RESULT IN SEVERE BURNS.**

**WARNING: THE BURNTTECH PIZZA OVEN IS DESIGNED FOR OUTDOOR USE ONLY AND MAY NEVER BE USED INDOORS OR PLACED INSIDE OF COMBUSTIBLE FRAMING.**

## **TOSCANA GOLIA WOODBURNING PIZZA OVEN CURING INSTRUCTIONS:**

In order to reduce the risk of cracking, the **TOSCANA GOLIA WOOD BURNING PIZZA OVEN** will require you to remove all of the moisture from the components and refractory mortar prior to using your oven for cooking. If the oven is heated up too quickly after construction, the result could be mortar shrinkage which will result in cracked mortar joints and or components.

For curing and cooking, we recommend that you use heat resistant gloves, a long handled pizza oven rake and shovel. You may also want to use an infrared thermometer to check temperatures during the curing and cooking processes. These items are available at your local fireplace retailer or online.

In order to enjoy a lifetime of cooking in your Pizza Oven, please follow these 4 simple steps:

1. Let your oven naturally air cure in warm dry weather for 7 days after construction. The refractory mortar should turn from dark gray to a shade of light gray. This indicates that the refractory mortar has begun to cure. In colder or moist climates this step could take up to an additional 7 days.
2. Take a couple of newspapers and place them in the center of the cooking surface. With a long match, light your newspapers. Let the papers burn until they are ashes. Let cool for 24 hours and safely remove the ashes.
3. Next, you will want to build a small fire about the size of a small loaf of bread. For this step we recommend that you use naturally dried hardwood kindling such as oak, or birch. Avoid using charcoal, chemically treated or sappy woods as these can affect the flavor later on. Once your fire has settled down to red glowing embers, continue to add kindling and small pieces of wood keeping a consistent temperature of between 100F-200F for 2 hours.

For this step you will keep the embers in the center of your cooking surface and you will need to adjust the door ventilation in order to achieve the desired temperatures. Wait 24 hours for cooling before you begin the next step.

4. For the final step, you will need to build a fire about the size of a two small loaves of bread. For this step we also recommend that you use naturally dried hardwood kindling such as oak, or birch. Once your fire has settled down to red glowing embers, continue to add kindling and small pieces of wood keeping a consistent temperature of between 300F-400F for 4 hours. As in both previous steps, you will also keep the embers in the center of your cooking surface and you will need to adjust the door ventilation in order to achieve the desired temperatures.

Wait 24 hours for cooling and you are now ready to enjoy your **WOOD BURNING PIZZA OVEN!** FOR ADDITIONAL COPIES OF THIS SHEET PLEASE VIST OUR WEBSITE AT [WWW.Mason-Lite.COM](http://WWW.Mason-Lite.COM)

## Limited Warranty

### Toscana Golia Wood Fired Oven

Masonry Fireplaces Industries, LLC (MFI) warrants all Mason-Lite manufactured products to be free from defects in materials that adversely affect Toscana Oven performance for a period of ten (10) years from the date of purchase, subject to the terms and conditions of this limited warranty. MFI does not warrant the powder coated steel door or any other devices not manufactured by MFI.

This warranty covers only products manufactured by MFI, specifically the modular concrete table top oven, and NO WARRANTY. EXPRESS OR IMPLIED, EXTENDS TO ANY OF THE HARDWARE, FOUNDATION, VENTING, DUCTS, OR ACCESSORIES. THIS WARRANTY DOES NOT COVER DRAFTING, SMOKING, OR SOOTING OF THE TOSCANA OVEN SYSTEM. Factors beyond the manufacture's control may affect drafting, smoking, and sooting, MFI cannot guarantee these aspects of performance.

If a component is found to be defective under the terms of this warranty, the party this warranty is extended to shall notify MFI, 315 W. 3<sup>rd</sup> Street, Santa Ana, CA 92701 in writing, by registered mail, within thirty (30) days following the discovery of the defect within the warranty period. The letter shall contain (1) the date of the purchase; (2) place of purchase; (3) address of installation; (4) name, address and phone number of the homeowner; and (5) a brief description of the defect.

MFI, or any entity thereof, is not responsible for any labor costs or indirect costs incurred for the replacement of defective components.

MFI is not responsible for misuse or mishandling of the component parts. Nothing in this warranty makes MFI, or any entity thereof, liable in any respect for any injury or damage to the building or structure in which the Toscana Oven has been installed or to the persons or property therein arising out of the use, misuse, or installation of property manufactured MFI product.

MFI, OR ANY ENTITY THEREOF, SHALL NOT BE HELD LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR EXPENSES ARISING OUT OF THE USE OF THE TOSCAN OVEN. ALL DAMAGES AND EXPENSES ARE HEREBY EXCLUDED.

This warranty is null and void when the Toscana Ovens are not installed pursuant to the installation instructions provided by MFI and local building codes have not been followed completely.

This warranty applies only to those Toscana Ovens installed in the continental United States, Hawaii, Alaska and Canada. If any part of this warranty is found to be unenforceable, the remaining parts shall remain in force and effect.

MFI HEREBY DISACLAIMS ALL GUARANTEES AND WARRANTIES, EXPRESS OR IMPLIED, BEYOND THE WARRANTIES SET FORTH HEREIN.

#### CUSTOMER SERVICE & PARTS REPLACEMENT:

Parts and accessories may be purchased from your local dealer. Additional information is available from Masonry Fireplace Industries, L.L.C. Accessory orders will be accepted by mail, or you may call to order Monday thru Friday from 1:00 p.m. to 5:00 p.m. (Pacific Standard Time) at: (800) 345-7078.

Please complete the following information for future reference and warranty verification:

**Date of Purchase** \_\_\_\_\_ **20** \_\_\_\_\_

**Serial #** \_\_\_\_\_