

The background of the lower half of the page is a photograph of a fireplace area. On the left, there are two white ceramic pots on a wooden deck, one containing a plant. In the center is a large, light-colored stone fireplace. To the right, a tiled floor is visible. The entire image is overlaid with a semi-transparent blue filter. The word "Giotto" is written in a large, white, cursive script font, and "by Polito" is written in a smaller, white, sans-serif font below it, separated by a thin white horizontal line.

Giotto

by Polito

OPERATIONS & INFORMATION MANUAL

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01

ASSEMBLE OVEN

Assemble frame by following the letters on each corner, use a rubber mullet and allen key to tighten bolts. Please ensure frame is fixed securely by using bolts provided.

Lift oven onto the stand and locate the lugs to the threaded holes under the base of the oven and using Allen key to screw nuts. Locate oven approx 80 mm from the centre of the front, 72mm left and right of stand to oven..

Please see photos.

Please call on 0419151005
for further instructions

- 1 Bolts & washer
- 2 Left/Right Side 72mm approx
- 3 Front 80mm to the centre approx



LUGS UNDER OVEN



UNDER



TOP

FRONT OF OVEN

02

IMPORTANT WARNING

Read all instructions before installing and using the appliance. Failure to follow instructions may result in property damage or personal injury.

HANDLE WITH CARE when unpacking and assembling oven pieces. Negligence can cause scratching and peeling to the paint.

FOLLOW the instructions for curing the wood fired oven. Failure to follow the curing instructions can cause damage to the oven, and will void the warranty.

ALWAYS ensure that children and pets are kept at a safe distance from the wood fired oven, both during and after operation.

ALWAYS ensure the oven is installed on a level base. The stand **MUST NOT** tilt.

DO NOT block the flue pipe.

ONLY USE untreated, well seasoned, dry hard wood.

DO NOT use any type of flammable liquids or fuels (including but not limited to firelighter fluid, petrol, diesel, kerosene, oil or any other flammable chemical compound) at any time to start or maintain fire.

DO NOT remove burning logs or embers from the wood fired oven during or after use.

DO NOT allow the oven to become extremely wet. If your oven becomes wet, follow the curing instructions to dry it out properly before use.

DO NOT use water to calm or extinguish a fire in the wood fired oven, except in an emergency.

DO NOT throw the wood inside the oven (this will cause cracking of the oven floor), always place the wood in with a utensil.

ENSURE all tools, materials, pots and pans used in the wood fired oven are appropriate for high temperatures in excess of 450°C.

DISPOSE of ash in an appropriate bin, add it to compost or spread it on the garden as a nutrient. Take appropriate action to avoid inhaling any ash or dust.

SAVE AND KEEP THESE INSTRUCTIONS TO HAND SO YOU CAN REFER TO THEM

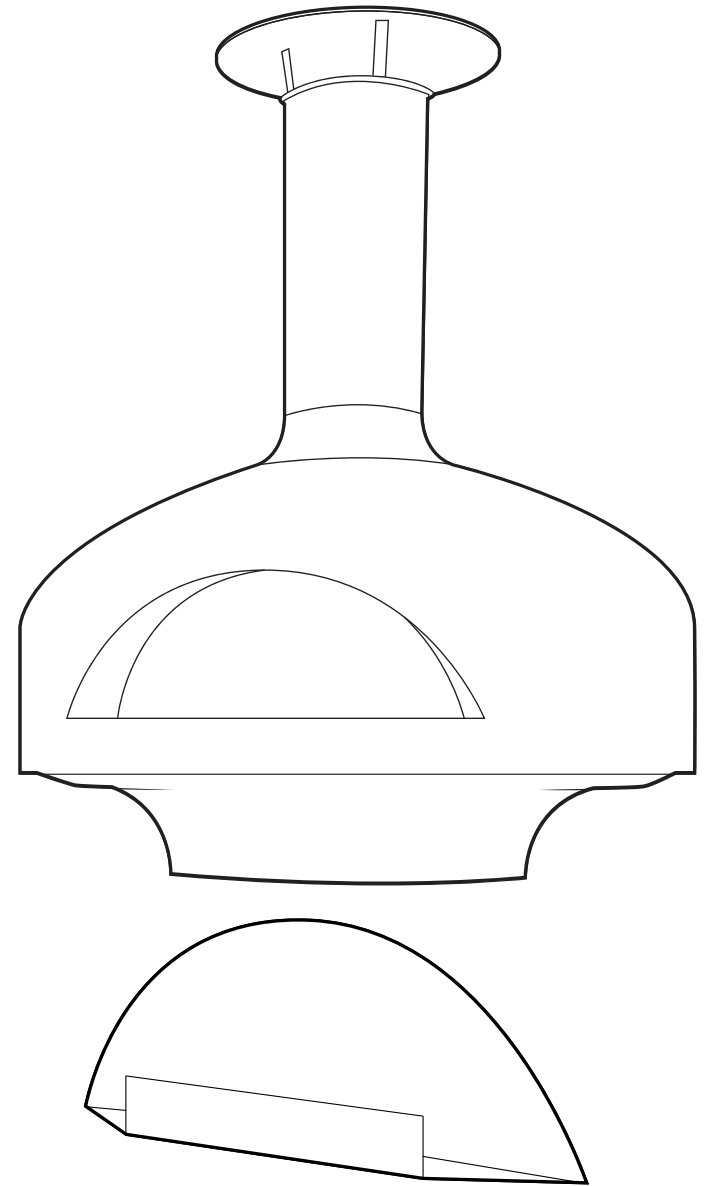
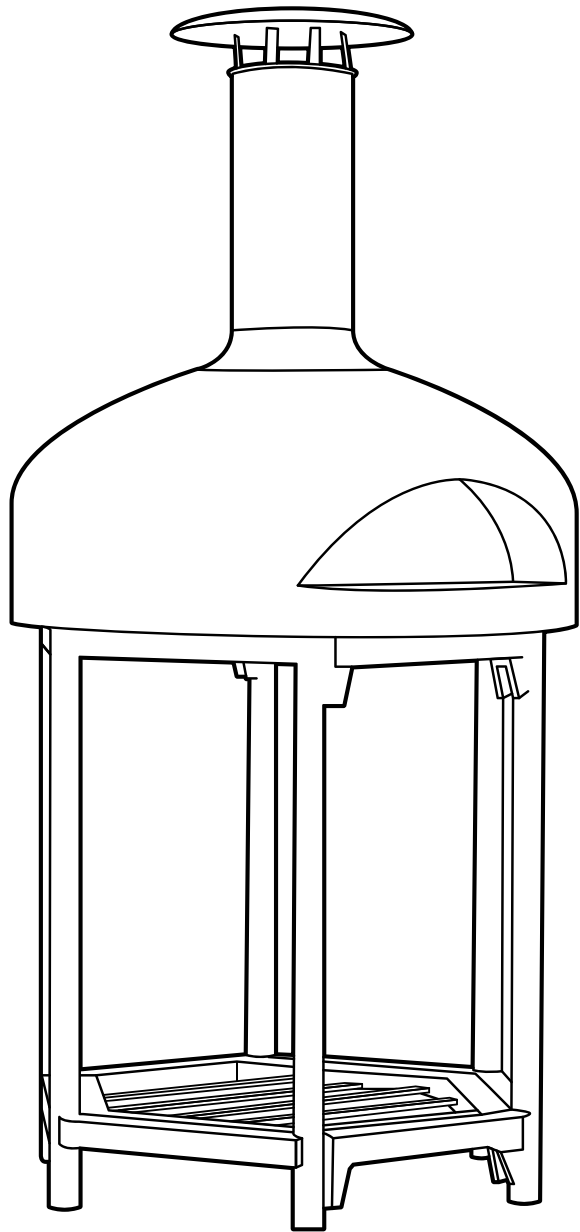


03

WHAT'S IN THE BOX

**Remove the manual from the box.
Check all parts of the box against the contents list:**

- Pre Assembled Oven (x1)
- Stainless steel lute (x1) & cowl (x1)
- Stainless steel door (x1)
- Metal stand in pieces or Bench stand (if on order) (x1)



04

HOW TO SET UP YOUR WOOD FIRED OVEN

Follow the assembly instruction for your stand

Decide where to place your stand. It needs to be on a hard and level surface, preferably in a concrete, tiled or decked area, which can easily hold the total weight of the oven.

WARNING there is a risk of toppling if area not levelled or if placed on soft ground.

Make sure the oven is at a safe distance from any flammable surfaces and that there is enough space around the flue pipe for smoke to disperse.

05

HOW TO CURE YOUR WOOD FIRED OVEN

SIMPLE STEPS TO CURING YOUR WOOD FIRED OVEN

BUILD a tower of kindling and paper in the centre of the oven to start your fire.

ALWAYS start your fire in the middle of the oven, **(never at the front)**, then shift the fire to the side or back. Be mindful to give your oven floor even wear.

GENERALLY you will only need to cure your oven once. If, however the oven hasn't been used for a long period, it is advisable to start with a smaller fire beforehand to warm up the oven before you establish a large hot fire.

ETHICALLY sourced 'dry red gum' and 'yellow/white box' wood is recommended, other woods may be toxic. See www.firewood.asn.au.

When your oven is freshly built, it holds a lot of water and this needs to be dried out before your oven can be put to use. This process is called curing. The first step involves drying the water out of the oven and second is tempering the refractory internal dome and floor. This is achieved by lighting small fires over a period of 20 hours (this can be done over a period of 2-3 days) at temperatures between 50° to 70°.

06

HOW TO CARE FOR YOUR OVEN

NEVER throw water into the oven as this could damage its components (thermal shock).

GENTLY place fire wood in oven, never throw it.

DON'T worry if hairline cracks appear inside the vault and its floor this is completely normal and will not hinder performance.

ALLOW the oven to burn away any spills whilst cooking, then gently scrap it away.

YOU do not need to clean the oven with cleaning products, just sweep the ashes out when cooled. This does not have to be done after every cook, just when there is a build up of ashes. Cooled ashes can be used as a fertilizer for your garden.

EXTERNAL CLEANING simultaneously using running water over oven and wiping down with a clean cloth to leave a smooth finish. **(OVEN MUST BE COLD).**

NEVER use high pressure cleaning on any part of the oven, this can lead to paint peeling. If there is any blackness from the smoke around the front of the oven (Arch) this too is cleaned by the same process.

FREQUENTLY ASKED QUESTIONS

How long will the oven take to heat up before I can cook a pizza?

The Giotto can take between 30 minutes to 45 minute to achieve 300° degrees Celsius.

Why am I getting lots of black smoke?

One reason for black smoke is the high level of moisture in your firewood, ideal moisture to achieve less smoke would be between 8% to 15%.

How do I put the fire out?

The ovens are suitable to let the fire go out by it's self, please never use water to extinguish a fire in an oven.

What happens if I notice a scratch on my oven or flue?

Do not touch it leave it alone. Contact us to purchase a spray can of paint to repair.

07

AND ANSWER

Is this oven only good for cooking pizza?

Owning a wood fired oven is used for every type of cooking eg Meat, fish, vegetarian.

Is the oven weather proof?

Our ovens are designed to be outdoors and they are suitable for all weather.

Can I paint my oven a different colour?

Our Giotto range is painted by our professional team which use a drying oven.

If I haven't used my oven for awhile, will it still be okay to use?

All ovens collect moisture if they haven't been used regularly. We recommend to start them with a little fire for a little while (refer to the curing instructions).

08

COOKING GUIDE

Reach 200° and maintain for 30 minutes.
At this temperature you can cook the
following, meat, fish, vegetables & Bread.

Reach 300° and maintain for 30 minutes.
At this temperature you can cook the
following, pizza, focaccia, stews (slow cook
and well covered) & meats.

Reach 400° and maintain for 30 minutes.
At this temperature you can cook the
following, pizza.

PAPRIKA ROAST CHICKEN W/ POTATOES

Ingredients

- 1 x large chicken butterflied
- Hot smoked paprika
- Olive oil
- Sea salt
- 500g chat potatoes (pre boiled)
- Rosemary

Method

- Oven 200° C Low flame.
- Pre boil your potatoes in salted water until tender, marinate in olive oil sea salt and rosemary.
- Rub the chicken with olive oil, paprika and salt until it creates a paste on the chicken.
- Place the chicken laying flat skin side down on a large roasting tray.
- Place all the potatoes around the chicken and put in the the oven for 45 min to 1 hr.
- When chicken is cooked remove from oven, and place the potatoes aside. Flip your chicken skin side up on your roasting tray.
- Throw a small piece of kindling on your fire to create a small flame to crisp your skin.
- Add the chicken back to the oven watching closely while the skin crisps up.





SIMPLE PEPPERS AND EGGPLANT

Ingredients

- 2 x large peppers
- 2 x large eggplants

Method

- Oven temperature can vary from 200 to 250 degrees.
- Place the peppers and eggplants directly on the oven floor.
- Turn as the fire blisters the skin of the peppers and eggplants.
- Once cooked, remove from the floor and allow the oven to burn away any residue.
- Peel and dress to your liking.

WARRANTY

WARNINGS:

Ignoring a warning will void your warranty

1) This oven is a cooking oven and is not to be used as an incinerator.

2) To light/maintain the fire, never use kerosene, alcohol, petroleum or other dangerous products.

Polito Wood Fire Ovens are proud to offer a **12 month** labour warranty on the structural integrity, ie: it will not collapse or cave in. Warranty is subject to correct installation and start up as per operating instructions. Warranty is supplied during normal working hours which are Monday to Friday. Should warranty work be requested outside normal working hours, an after hours service fee will apply. Proof of purchase must be supplied prior to any warranty work.

ABOUT THE PAINT

The paint used on this oven is supplied by Stove Bright the Global leaders in high temperature coating. Stove Bright High Temperature Paint is high quality, rust resistant and maintains excellent colour stability with in service temperatures reaching 1200°F/650°C. To read more go to www.stovebright.com.au/paint-powder

PLEASE NOTE: If a minor scratch or damage to the exterior dome of the oven occurs.

DO NOT TOUCH IT we can supply you with the same colour spray can for touch up at a cost. Always leave the oven to cool down before attempting to repair.

WE DO NOT recommend high pressure cleaning on any part of the oven, this may cause the paint to peel.





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