



GIOTTO

INSTRUCTIONS





Manufacturer Data

Company Name	Tomar Trading Pty Ltd
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ACN	005544543
Telephone	+61 3 9460 6808
Email	sales@politowoodfireovens.com.au
Website	www.politowoodfireovens.com.au
Product link	https://www.politowoodfireovens.com.au/the-giotto-info/

Authorized Assistance

Assistance for the oven is to be carried out by Tomar Trading Pty Ltd in Australia or by The Pizza Oven Store LLC USA.

Importer	The Pizza Oven Store LLC
Company	The Pizza Oven Store LLC
Phone	+1-866-394-3520
Email	support@thepizzaovenstore.com
Website	https://www.thepizzaovenstore.com
Video Instructions & Tutorials	https://thepizzaovenstore.com/pages/polito-oven-instructions

Introduction

Thank you for choosing the Giotto by Polito. Please read the instructions in this manual carefully. If you need help, contact The Pizza Oven Store LLC using the provided contact details.

Warning Graphic Convections



Warning sign to burn risk- indicates a component of the oven that can be HOT.

Warranty

The condition of the warranty, listed in the purchase of the contract, is valid only if the oven is operated under the condition of intended use.

The warranty does not extend to damages caused by inexperience or negligence in using wood-oven or regular maintenance.

The wood oven is covered by warranty under the following conditions:

01.

The warranty is valid for 12 months.

02.

The manufacturer assumes the obligation to replace, at its discretion, malfunctioning or incorrectly manufactured parts only after a careful; verification period.

03.

The cost of transport and/or shipment is always charged to the buyer in the case of incorrect use of the warranty terms.

04.

This warranty can only benefit the original purchaser who has complied with the proper maintenance instructions contained in the manual. Our warranty liability expires when the original owner transfers ownership of the product or any changes have been made to the product.

05.

The warranty does not include damage resulting from excessive stress, such as the use of the product after detecting an anomaly, use under unsuitable operating methods or the failure to comply with the instructions for use and maintenance.

06.

The manufacturer assumes no responsibility for any difficulties that may arise in the case of resale or use abroad due to the provisions in force in the country where the product was sold.

07.

The defective product or component must be delivered to the manufacturer for replacement; otherwise, the replaced part will be charged to the buyer

08.

Not curing oven correctly, extreme temperature causing the paint to damage

Notice: if it is deemed necessary to make use of the warranty, please indicate the following information:

TYPE	DATE OF PURCHASE
DETAILED DESCRIPTION OF THE PROBLEM	

NOTE
FAILURE TO COMPLY WITH THE METHODS OF USE OR PROPER MAINTENANCE OF THE OVEN DESCRIBED IN THIS DOCUMENTATION WILL CAUSE THE WARRANTY CONDITIONS TO BE VOID

Residual Risks

During handling, positioning and operation, protective clothing is always necessary:

- PPE gloves
- PPE accident prevention shoes

Warning

THE OVEN CAN ONLY BE USED AFTER IT HAS BEEN POSITIONED CORRECTLY

Outdoor Use Only

- Do not operate this appliance before reading the instruction booklet.
- Do not place articles on or against this appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not use or store chemicals or flammable materials in or near this appliance.
- Do not operate with panels, covers or guards removed from this appliance.
- Do not enclose this appliance.
- Do not modify this appliance.

WARNING

THIS APPLIANCE MUST NOT AND CAN NOT BE MADE AVAILABLE TO CHILDREN (PERSONS UNDER 14 YEARS OLD) IN RECREATIONAL ACTIVITIES AS IT IS NOT A TOY.

THIS APPLIANCE MUST NOT AND CAN NOT BE MADE AVAILABLE TO SUBJECTS WITH LIMITED ABILITIES THAT COULD USE IT IMPROPERLY.

Important

- The oven must not be connected to a chimney.
- The oven is not a stable installation that can connect with any type of system inside or outside the environments in which it is used.
- Do not move the oven when it is hot.
- Protect the oven from rain when it is not being used.
- The oven must always be dry when preparing for use.
- Do not extinguish the oven's flame with water.
- Use a glove with additional protection so as to avoid any burns when touching the door.
- Pay attention to where the hot door is positioned at all times. Do not rest it on surfaces that cannot withstand high temperatures (plastic, wood, etc.) and keep it away from children or other people who could be unaware of how hot the door may be.
- Do not tamper with, disassemble, or modify the Giotto wood-oven
- Do not use the oven in basements or under any buildings.
- Do not use in any environments without ventilation.

The hot areas of the oven which require special care and attention are:

- The external aluminum-painted metal dome
- The metal door
- The smoke outlet duct

The Giotto wood oven has a refractory floor and Dome, highly insulated with high-quality material. The Oven weighs approx 150kg /330lbs. It has an internal diameter of 780mm / 31" and can reach a temperature of 400 °C (752 °F) in just 45 min with a good fire. The Giotto is super-efficient and economical. You may only use up to 6 pounds of firewood for a cooking session. You don't need to over-preheat the oven and waste unnecessary firewood. Ideal for baking pizza, roasts, vegetables, and much more. The location for this oven is appropriate for outdoor use, in a garden or on a balcony or terrace. (Please ensure combustible materials are not in the vicinity of the front of the oven; the minimum requirement is 120cm /4 feet. Side Clearances to be a minimum of 300mm/ 1 foot from any combustible material. Please see the report diagram.

Thanks to the refractory dome, the oven traps the heat inside for a long time, even when the flame is off and can cook many other types of food such as meat, fish, bread, vegetables or desserts.

The Giotto is manufactured in Melbourne, Australia by Polito Wood fire ovens, a family business with over 30 years of manufacturing. All materials are sourced from Australia.

Handling

Upon receiving the Giotto, check the integrity of the oven components (flue, cowl, stainless steel door) If any damages, defect, deformation or evidence of impact during transport is found, notify The Pizza Oven Store LLC before proceeding with the following operations.

The oven should be delivered on wooden pallets protected by an impact-resistant box on all sides.

Transport

The transport will be carried out by a carrier unless otherwise indicated. The oven is packed and transported under proper conditions, usually by the manufacturer. However, if this is not the case, the oven must be firmly secured to prevent danger during loading, unloading and transport.

When loading and unloading, use suitable lifting equipment or operate with four to six people (see manual handling).

During movement, loading and unloading manoeuvres, make sure that the operating area is free and that there are no people, animals or objects that could be hit and damaged by the pallet or the truck. Pallets must be firmly secured at all times when being moved. They must be firmly fixed to the transport vehicle and unhooked before being moved via mechanical support.

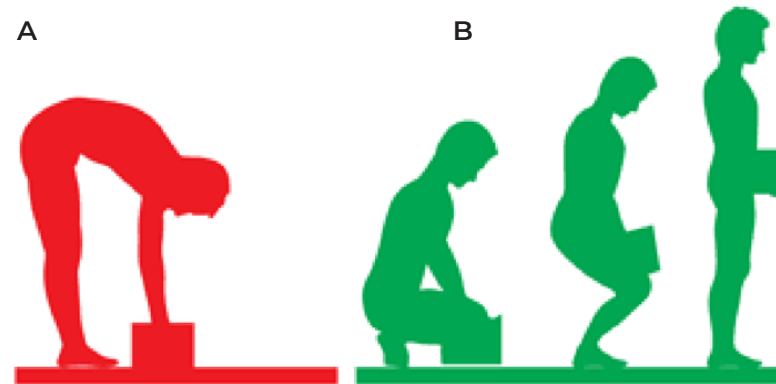
Manual Handling

Verify the integrity of the oven and its parts upon receipt. If you find any damage, missing parts, deformation or evidence of a collision during transport, inform the manufacturer before proceeding with the following operations.

The oven's weight allows for manual handling as long as four to six people are involved. Even if the handling is not being carried out in a work environment, it is advisable to check the maximum liftable weight at the workplace.

WARNING: pay particular attention to your posture during manual handling (see figure below)

A) Red – Wrong Position / B) – Correct Position



WARNING

THE OVEN MUST BE INSTALLED ON A NON-COMBUSTIBLE FLOOR.

Assembling

The Giotto components, such as the flue, are placed over the spigot and pushed down to ensure a firm fit. The cowl is then pushed in position over the flue. In the case of a windy environment, we recommend riveting or screwing the cowl to prevent it from causing any damage.

Instructions

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, PERSONAL INJURY OR EVEN DEATH.

Follow the instructions for curing the wood-fired oven; failure to follow the curing instructions can damage the oven and will void the warranty.

ALWAYS ensure the children and pets are kept at a safe distance from the wood-fire oven, both during and after the operation. We suggest children under the age of 16 should be supervised when using the oven.

NEVER leave the wood oven unattended.

WEATHER must be kept in mind, do not use the wood oven in windy days or on Total Fire Ban days.

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

DO NOT modify the wood fire oven in any way from the manufacturer's design and specification.

DO NOT use the wood-fired oven indoors.

DO NOT block the flues.

ONLY USE untreated, well-seasoned, dry hard wood with a moisture content of less than 20%.

DO NOT attempt to burn rubbish in the wood-fired oven.

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 a fire.

BEWARE of very internal temperatures. The mouth of the wood-fired oven and inside of the oven will get very HOT and take care when

using it. We recommend a maximum air temperature of 350°C / 662°F, particularly for prolonged use. At this air temperature, the clay of the floor and dome will most likely be in excess of 450 °C/ 842°F

DO NOT place unprotected hands or arms inside the wood-fire oven during and after the operation. If any burns occur, immerse in cold water immediately and seek medical advice.

Ensure you use long oven gloves and mitts to handle pots and tools; take care while handling.

DO NOT remove burning logs or embers from the wood-fire 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-fire oven, except in an emergency.

ENSURE all tools, materials, pots, and pans used in the wood-fire oven are appropriate for high temperatures in excess of 450°C/842°F. Dispose of ash in an appropriate bin and into compost or spread it on the garden as a nutrient.

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

How to care for your oven

Cleaning the inside of the oven is not necessary; the fire's high temperature will kill any germs and bacteria. Any food spillages will simply be burnt to ashes, which you can sweep out later.

When you see the ash is built up too much, allow the ash to cool and then sweep it out of the oven in a suitable metal container. Afterward, you can use the ash as a fertilizer for your garden or the compost bin.

Never throw water into the oven as this could damage its components.

It's a good idea to clean the flue every now and then. Use a brush to loosen any soot stuck inside the pipe or underneath the cowl. Use a vacuum to clean any in the smoke passageway.

Simple step to cure for the oven

Place the small kindling in the middle of the oven floor and make a stack. Light stack with dry paper or a natural firelighter.

Once the kindling has caught fire, slowly add small pieces of hardwood. (size 50mm/2" wide by 300mm/11" long)

The curing fire should be kept small but enough to be lit.

The curing fire should burn for a minimum of three hours the first day.

The curing fire should be re-lit the following day for a much more extended period of 4 to 8 hours at a temperature between 70° C /158° to 100 °C /212°F

The curing fire should always be placed away from the mouth of the oven towards the rear and side of the wood oven.

The wood oven should reach temperatures of 200°C/ 392°F through the curing stage; this will start the hardening of the high-temperature paint on the aluminum dome (very important to allow the oven to cure the paint, so please maintain the temperature for 1 to 2 hours)

As the curing stage reaches 20 hours of fire, the oven will be ready to have temperatures increasing to 300 °C/ 572°F

Please be aware of the hot appliance and do not touch the external dome as its hot whilst in operation.



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