



WOOD FIRED OVEN

OWNER'S MANUAL

ENG



SAFETY WARNINGS!

Please ensure you have read this manual carefully and completely before installing and using the oven. It contains important information for its correct use and for your safety.

ALWAYS USE CAUTION WHEN LIGHTING AND COOKING ON YOUR OVEN. THIS APPLIANCE GENERATES EXTREMELY HIGH TEMPERATURES.

FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS DAMAGE TO YOUR OVEN AS WELL AS PROPERTY DAMAGE, BODILY INJURY OR POSSIBLY DEATH.

PLEASE SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

Only use cooking materials including tools and containers that are specifically designed for very high temperatures.

This oven can generate extremely high temperatures and while your Clementi oven uses insulating material, some parts of the oven can get very hot and can cause severe burns.



KEEP CHILDREN AND PETS OUT OF REACH OF THE OVEN DURING USE.

Do not wear loose clothing while operating the oven.

Do not touch the roof of the oven or the chimney pipe during use as these parts will be extremely hot.

Do not touch the smoke valve positioned on the flue without the use of gloves or adequate heat protection as it reaches burning temperatures.

Only hold the door using the handle, as it could be very hot. Keep furniture, canopies and other combustible materials away from oven.



DO NOT BURN ANY GARBAGE, PLASTICS OR FLAMMABLE LIQUIDS.

When in use make sure any combustible fuels are kept a safe distance away from the oven.

Do not move the oven during use.

Position the oven on a flat level surface and away from strong winds. Sparks can be ejected out of the oven. Remove all flammable material from around the oven.

Never leave the oven unattended during use.

DO NOT THROW WATER ON THE FIRE.

When cooking dishes that may contain or involve grease or oils, use caution to avoid any spillage that could be ignited by the fire.

Keep a safe distance of at least 24" (60cm) away from the front of the oven when lighting the fire.



DO NOT PLACE SEALED TINS OR SIMILAR CONTAINERS IN THE HOT OVEN. AS THE CONTENTS HEATS, PRESSURE WILL BUILD UP RESULTING IN A POSSIBLE EXPLOSION.

To extinguish the fire, place the door on the front of the oven mouth completely sealing the oven opening. Leave the oven door closed for at least 30 minutes after extinguishing the fire and use caution when opening the door afterward as the sudden flow of oxygen can cause the fire to reignite.

Avoid excessively large fires that cause flames to come out the front of the oven. If this happens, close the oven door and wait for the fire to die down.

Do not throw firewood into the oven as it will damage the inside of the oven. Gently place your firewood into the oven using long heavy-duty fireproof gloves or a fire poker. Only use well-seasoned dry hardwood. Do not use pressure treated wood, chipped or pellet wood products, laminated wood or softwoods.

Do not use charcoal, coal, artificial logs or starter/lighter fluid, kerosene, lantern oil, gasoline or other accelerants. Only use all-natural firelighters when lighting the oven.

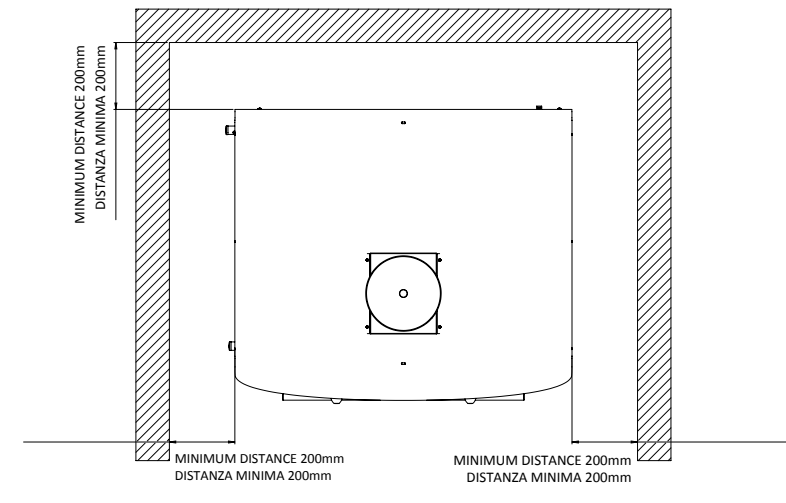
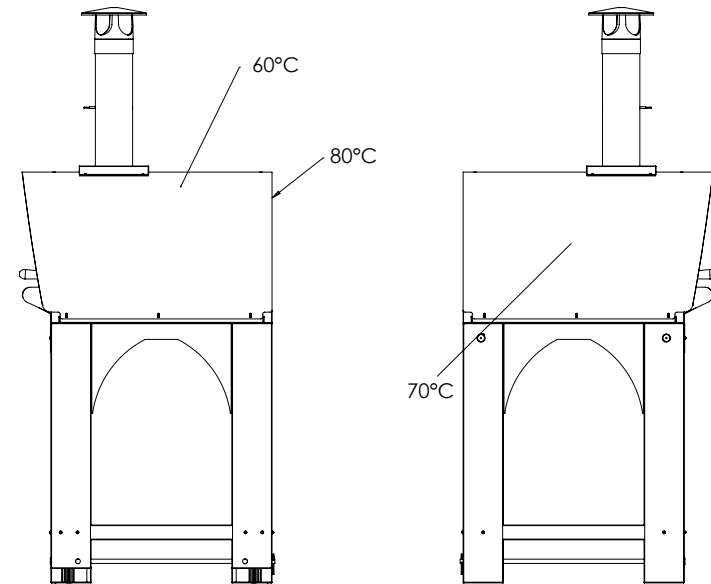
After every use, dispose of ashes using a metal shovel and carefully place in a metal bucket or container and leave outside to ensure all embers are completely extinguished.

Once ashes are completely extinguished and have cooled, dispose appropriately according to the local requirements.

TEMPERATURES (ATTENTION TO HOT PARTS)

External temperature and minimum distance to combustibles illustration when the oven is in use at 400 °C .

For FAMILY ovens, ensure that the supportive structure is built to withstand the weight imposed by the oven, with non-combustible materials and is done so by competent workpersons as the base of the oven can reach temperatures up to 80°C. Clementi advise raising the oven off the surface using non-combustible tiles or bricks by approx. 2-3cm (not supplied)





TIPS & SUGGESTIONS

Remove all protective laser film during assembly. This ensures that parts that are ultimately covered by another part do not have remains of the laser film showing around the edges. Also, this avoids the protective laser film “baking” onto the surface of the oven from either the heat of the oven or from sitting in the sun and becoming difficult to remove.

If the protective laser film is hard to peel off try slightly warming the surface with the use of a hair dryer. Do not use a knife or scraper as this will damage the oven surface.

When cleaning your oven do not use abrasive cleaners or tools as this will damage the finish of your oven.

To clean your oven, use warm soapy water with a mild non-abrasive cleaners. Some parts of your oven may experience some discoloration from the high temperatures, such as the chimney pipe. This is normal and does not affect the performance of the oven.

The very first start-ups of the oven must be performed when empty (without cooking food) with a small amount of wood and bring the oven to temperature very gradually. This running-in phase allows the oven to settle down following exposure to the combustion temperatures and to neutralize any processing residues of the components of the oven interior.

During the first start-ups of the oven, or when it has not been used for a long time, it is possible to see some white steam coming out between the roof and / or the external cladding. This is completely normal as it is water vapor that may have accumulated in the internal insulation of rock wool that dries with the heat of the oven. This phenomenon ceases after a few ignitions.



Your Clementi oven can be used throughout the year. However, during the winter season when the outside temperature is near or below freezing, build the fire more slowly to avoid rapid increases in the oven temperature. This will help avoid thermal shock to various parts of your oven such as the hearth bricks, which can result in premature stress cracks.

Always close the oven door when not in use this helps prevent rain, moisture and other elements from getting inside the oven.

Chips and hairline cracks in the refractory bricks are considered normal and do not affect the performance of your oven. This is an intrinsic characteristic of refractory materials as they heat up and cool off and is common to all the ovens.



USING YOUR CLEMENTI WOOD FIRED OVEN

POSITIONING YOUR WOOD OVEN

The installation of the oven must only be performed by a qualified technician, aware of the contents of this manual. Follow the instructions carefully before installing the oven. Any change to the oven could be dangerous and cause damage to people or property.

This oven has been designed for outdoor use, and it has to be placed away from any flammable material. It is important that there are no obstructions and that there is a free space around the oven of at least 50 centimeters. It is important that the ventilation slots of the oven are not obstructed.

Place your oven on a flat, level surface, away from any combustible materials. Ideally a stone or concrete floor is preferred. Consult local building and fire regulations for the recommended safe distance from buildings, partitions and coverings such as pergolas and roofs. Additional parts maybe required.

When installing the Family oven, size the support surface, and its legs, so that it can adequately support the weight of the oven without causing risks to the users (FAMILY 60X60 wood version = Kg100, gas version = Kg 120 - FAMILY 80X60 wood version = Kg120, gas version = Kg140 - FAMILY 100x80 wood version = Kg235, gas version = Kg245), also carefully evaluate the materials and dimensions of the supports used.



LIGHTING YOUR OVEN

In order to use the oven safely, please follow the instructions below:

1. Start with natural firelighters, newspaper or other non-treated paper, rolled into balls and placed directly in the centre of the oven floor.
2. Add small pieces of well-seasoned, dry kindling (hardwood) and place on top of the paper.
3. Using a long handled lighter or matchstick ignite the paper in several locations on either side of the oven.
4. Once the fire is burning well, add slightly larger pieces of wood to continue to build your fire.
5. To maintain the temperature, it is advisable to spread the embers on the whole oven floor up to the achievement of 400°/450°.
6. Once the desired temperature is reached, you can move the fire on the left side, using the rake to move the brazier.
7. Using a wire cleaning brush sweep any remaining soot and ash on the oven floor toward the fire and let your fire continue to burn adding pieces of wood as needed.
8. Your oven is now ready for cooking.

Note: Always pre-heat the oven before cooking.

In order to keep the cooking temperature high, add 2-3 pieces of wood every 20-30 minutes. The ideal temperature is 350-400 ° C / 662-752 ° F.



COOKING TEMPERATURE

Pizza	350-400°C	662-752°F
Meat & Fish	300°C	572°F
Potatoes & Vegetables	200°C	392°F
Bread & Cakes	200°C	392°F

USING DIFFERENT TYPES OF WOOD

The most important requirement is to use a hardwood that is well seasoned and dry. If the wood is still wet or “green”, it will take longer to light, produce more smoke and not generate the same high temperatures. If you hear a “hissing” sound the wood is still wet.

Softwood such as pine is not recommended – it contains sap that will be leave a sticky residue. Softwood does not burn as hot or last as long as hardwood. It also tends to spark, crackle and pop when burning, which can spread embers and ash on food while it is cooking.

Once the fire is burning well, use medium sized pieces of wood (3-5” in diameter). This makes it is easier to control the temperature as you can always add another piece of wood. Large pieces of wood take longer to ignite and can create “hot spots” once they start burning.

Different types of hardwood will impart different flavours and aromas. Fruit wood such as apple, peach, cherry etc can be very effective for certain dishes. Also try: oak, maple, walnut, chestnut and olive – perfect for cooking in your oven. Combinations can be used very effectively and tailored to the dish being prepared.



MANAGING TEMPERATURES

The thermometer on your Clementi oven detects the temperature in a specific location inside your oven and is only meant as a general guide. The temperature on the floor of the oven can be slightly different and will vary depending on the location. Similarly, the temperature toward the top of the chamber will be higher.

Cooking on a wood fired oven may involve a small learning curve as you learn to manage your fire and temperature. This is similar to cooking on a charcoal BBQ or wood stove. Always completely pre-heat the oven before use. Once the fire has been started and pushed all the way to the left side of the oven, maintain the fire for at least 15 minutes. The temperature inside the oven should be around 750 - 800°F (400°C). The refractory floor of your oven should be around 600 - 650°F (300°C). If your oven temperature is not within this range, continue to heat the oven for another 5-10 minutes.

Once the required temperature has been reached, maintain the fire by adding small to medium sized pieces of wood (3-4”/ 8-10cm in diameter) every 10-15 minutes or so and the oven temperature should be relatively constant. If it is a cold or windy day, expect longer heating and cooking times. If it is a hot day, cooking times maybe reduced. Cooking times can also vary depending on the size of the food or dish placed inside the oven.

Generally, cooking on a wood fired oven is done by cooking the foods that require the highest temperatures and shortest cooking times first such as pizza. As the oven cools other foods such as grilled meats followed by roasted vegetables, fish and meats and finally breads and desserts.



OPEN DOOR COOKING

Open door cooking with a fire and flame is the most common method of cooking. Fire needs oxygen to burn well. Cooking with the oven door open ensures the fire will continue to burn well. Use this method for dishes that require higher cooking temperatures, such as pizza.



CLOSED DOOR COOKING

Closed door cooking is used when cooking with lower temperatures such as baking and roasting. Closing or partially closing the oven door helps regulate temperature.

For baking, allow the fire to die down and keep the door slightly open by approximately 1-2" (3-5cm).

This will allow the embers to continue to glow and help maintain the temperature. Avoid large flames when baking or roasting as a small flame with a good bed of embers is preferred. For baking it is also recommended to place a small container of water inside the oven to maintain the humidity.

Ensure this container is stainless steel, cast iron, terracotta or some other material that is suitable for the high temperatures of the oven.



COOKING IN YOUR CLEMENTI WOOD FIRED OVEN

Wood fired ovens combine three different methods of cooking due to the design and shape of the oven.

1. CONVECTION COOKING

As the roof is curved and the fire is on the left side of the oven, the flames curl up and across the top of the chamber creating a convection-cooking environment. Like most convection ovens this can result in reduced cooking times.

2. RADIANT COOKING

During the process of pre-heating your oven, heat is stored in the refractory bricks of the oven. During cooking this heat is radiated back to the food cooking in the oven.

3. CONDUCTIVE COOKING

Heat that is stored in the refractory bricks during the pre-heating process is transferred to the food or dish during cooking. Pizza and bread are cooked from underneath by sitting on the hot hearth. Other dishes cooked in a cast iron pan, skillet, or terracotta pot are cooked from the heat transferred to the pan or pot, similar to cooking on a stove.

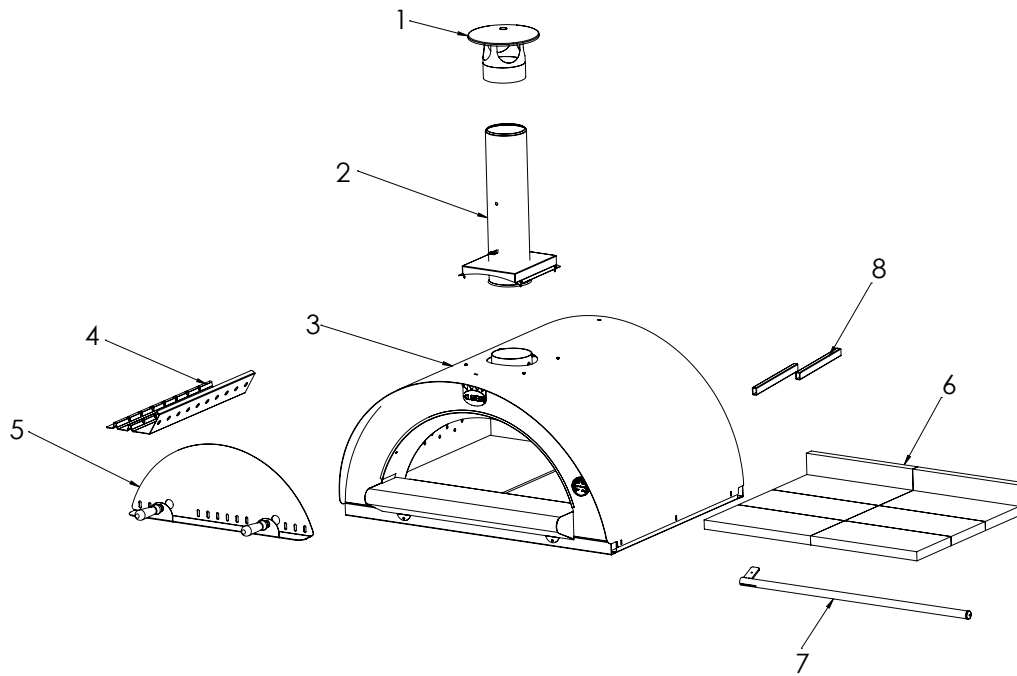
COMPONENT LIST & ASSEMBLY

INSTRUCTIONS

ENG

COMPONENTS WOOD OVEN

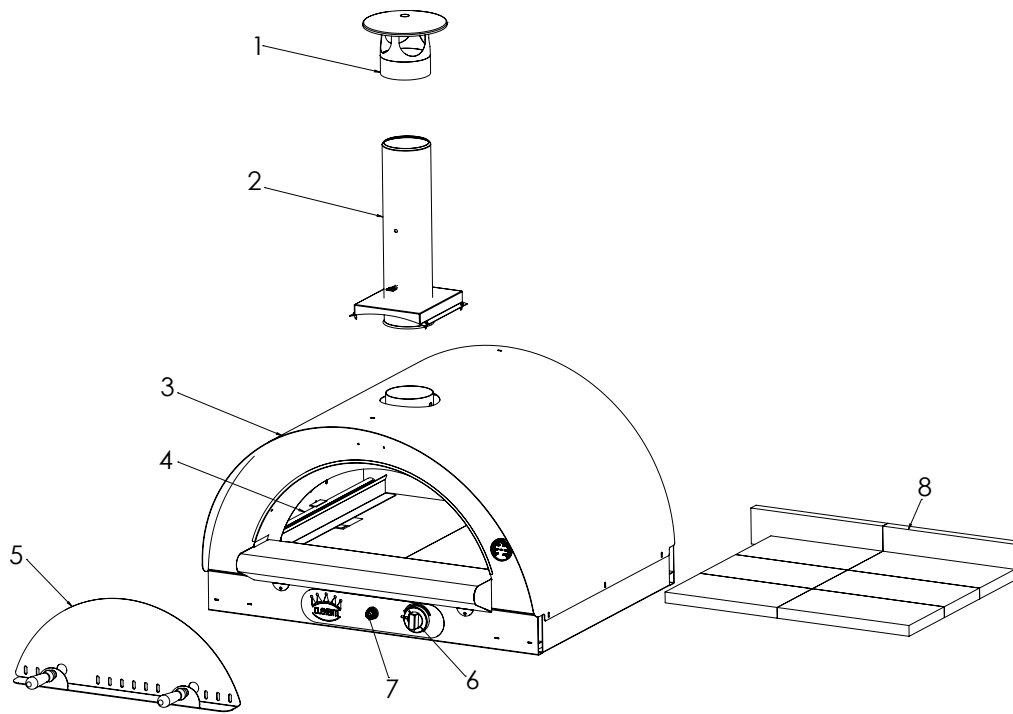
TABLE 1



N.	Components
1	Chimney cowl
2	Chimney base
3	Oven body
4	Brazier firewood holder
5	Oven door
6	Firebricks
7	Rod to move the brazier
8	Spacer bars

COMPONENTS GAS FIRED OVEN

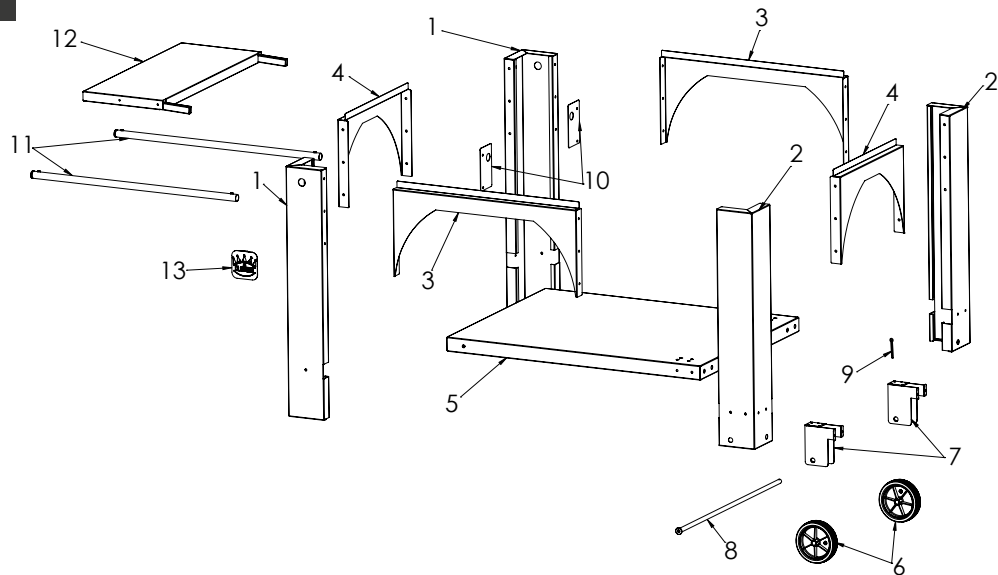
TABLE 2



N.	Components
1	Chimney cowl
2	Chimney base
3	Oven body
4	Gas burner
5	Oven door
6	Gas knob flame adjustment
7	Electric Ignition
8	Firebricks

COMPONENTS CART

TABLE 3



N°	Components
1	Left Legs x2
2	Right Legs x2
3	Crossbar x2
4	Lateral crossbar x2
5	Bottom shelf
6	Wheel x2
7	Wheel bracket x2
8	Wheel axle
9	Axle Split pin
10	Handle supports x2
11	Handles x2
12	Side shelf
13	Clementi logo

2. ASSEMBLY INSTRUCTIONS

BUILDING THE CART

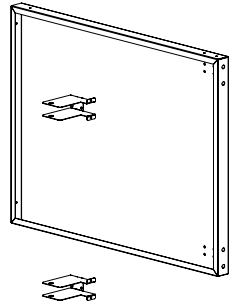


1. Remove all the components of the cart that are inside the box. Be careful not to scratch the various parts. Do not throw away the material that separates the components in the box, you will need it to place the various parts to assemble.
2. Make sure you have all the components required for the correct assembly of the cart.

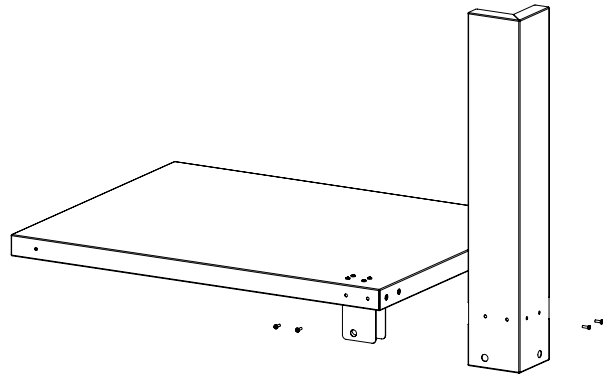
SIZE	QUANTITY	USE FOR	INCLUDED
4.2x16	4	Optional fixing of the chimney on the oven body.	SI

SIZE	QUANTITY	USE FOR	INCLUDED
M5x16	45	Leg fixing on lower shelf. Crosspieces and lateral crosspieces fixing on right and left legs. Wheel brackets fixing on lower shelf. Handle brackets fixing. Clementi Logo fixing.	SI

SIZE	QUANTITY	USE FOR	INCLUDED
		Screwdriver for all the fixings.	NO

**3.**

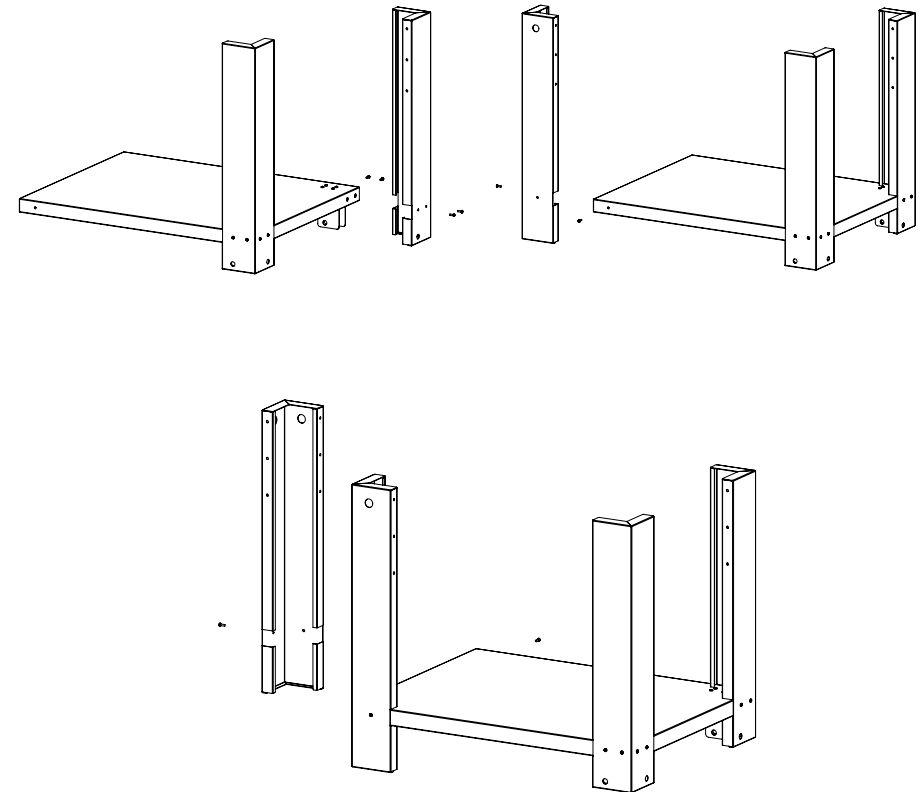
Fix the 2 wheel brackets (Table 3, fig.7) to the bottom shelf (Table 3, fig.5) using the screws provided. Make sure you align the holes when screwing.

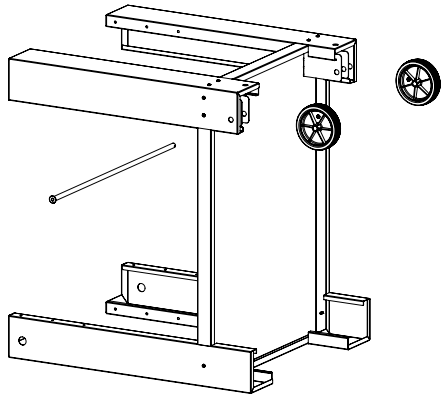
**4.**

Now attach the legs (fig. 1 and 2) to the corners of the bottom shelf. Again, make sure you match the holes correctly and uses the screws provided.

5.

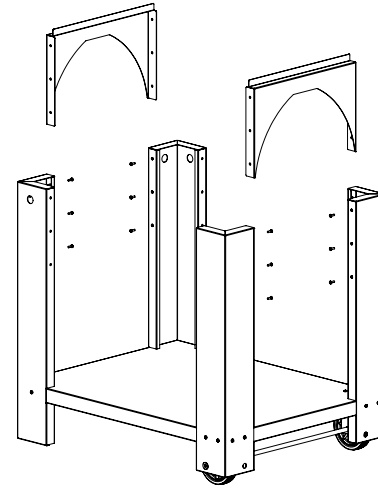
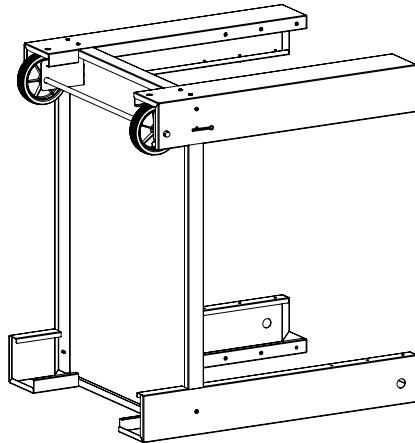
Repeat the operation on the 4 corners



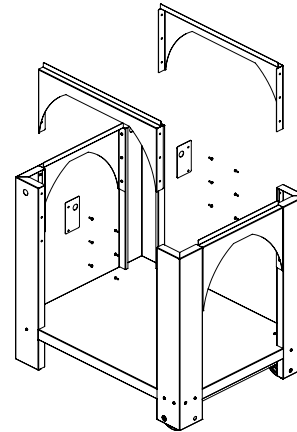


- 6.** Slide the wheel axle (Table 3 fig. 8) through the right legs holes and attach the two wheels (Table 3 fig. 6).

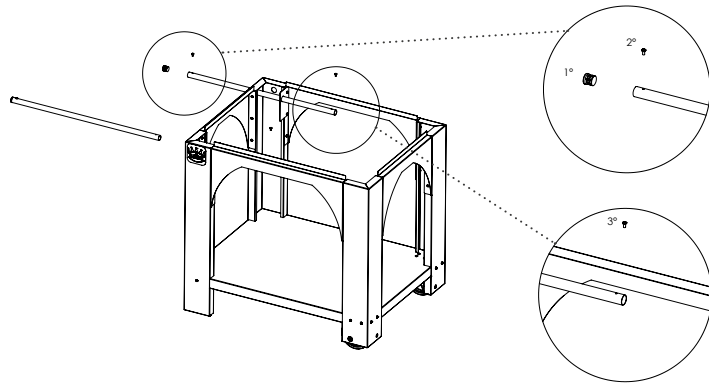
- 7.** Insert the axle split pin (Table 3, Fig. 9) into the hole and lift the two pin sides to secure the pin, and axle, in place, to avoid the axis coming out with the movement of the oven.



- 8.** Fix the two lateral crossbar (Table 3, fig. 4) using the screws provided.

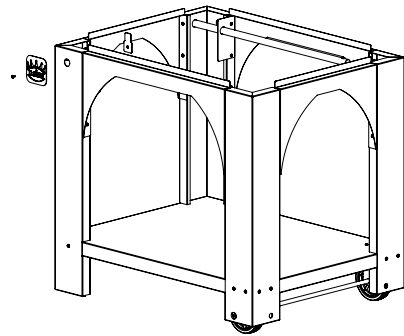


- 9.** Fix at the same time the other two crossbar (Table 3, fig. 3) and the two handle supports (Table 3, fig. 10).

**10.**

Insert the 2 handles (Table 3, fig. 11) on the left side of the cart by passing them through the handle supports assembled previously. Insert the screw on the inner end of each handle to stop them from completely coming out when moving the oven.

11. Fix the logo (Table 3, fig. 13) on the left front leg of the trolley using the supplied screws.

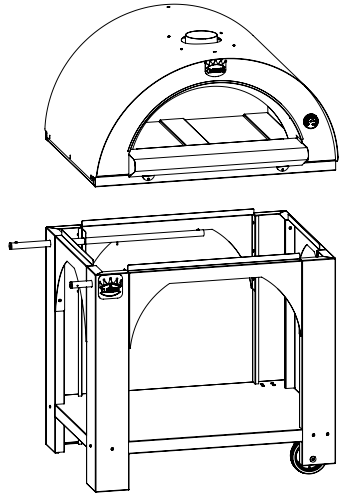
**INSTRUCTIONS FOR POSITIONING THE OVEN**

PLEASE NOTE: For easier movement when you initially position your oven you can remove the cooking bricks. You can then place these back in the oven following the diagrams on page 28.

The smoke outlet also has a bar for lifting the oven with a mechanical aid such as a hoist or similar. Alternatively, the oven has two channels accessible in all four corners where it is possible to place metal support arms (NOT INCLUDED) to lift the oven in to position. It is recommended that 4 persons lift the oven when lifting with metal bars.

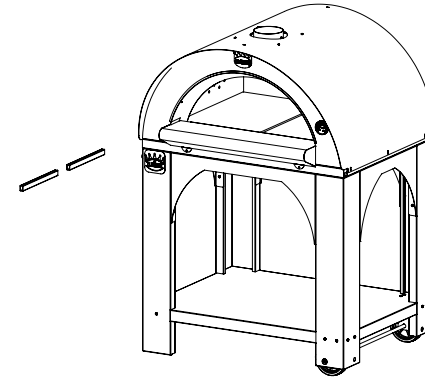
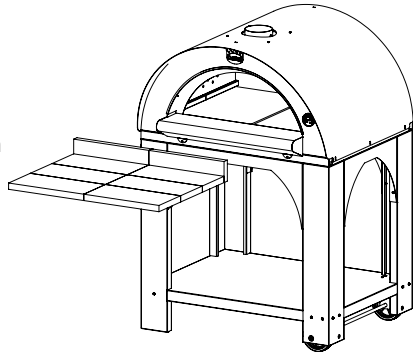
It is recommended to carefully evaluate the feasibility of any manual or mechanical movement before any attempt is made.

The Clementi company assumes no responsibility for damages to persons or property caused by the movement of the oven or its components



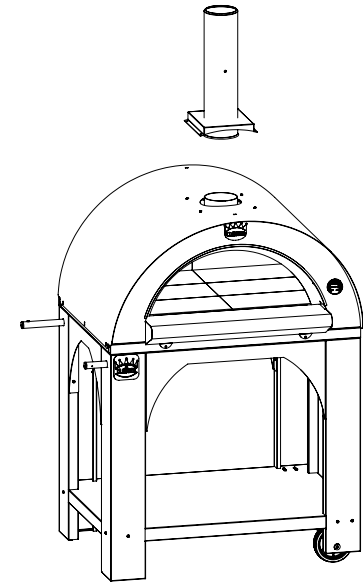
- 12.** With the help of two or more people, lift the oven and place it on top of the cart, paying attention to place it on the tabs provided for assembling the oven. To facilitate lifting, insert two metal bars (not supplied) into the 4 through holes in the corners of the oven base making them protrude by 25/30 cm on each side, to use them as a handle.

- 13.** If you have removed the bricks before lifting the oven, it is time to reposition them inside it. (please see the page which shows the brick layout).



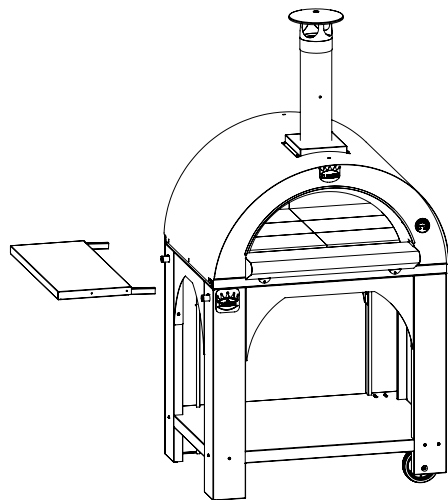
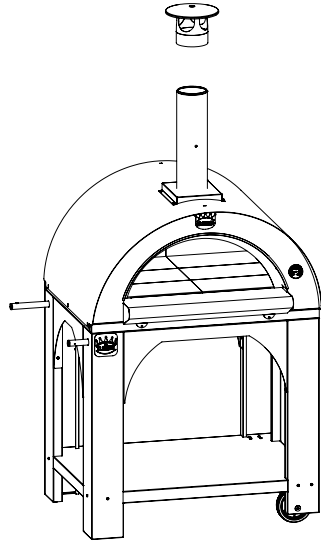
- 14.** For wood fires ovens only: If you have removed the bricks, Insert the two spacer bars to the left once the bricks are repositioned.

- 15.** Slot the chimney base over the hole on the top of the oven (table 1-2, fig. 2).
Optional: The chimney can be fixed in position with the included 4.2x16 self-drilling screws. Do not fix chimney if you wish to remove the chimney for storage at a later date.



16.

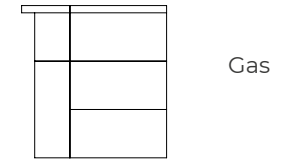
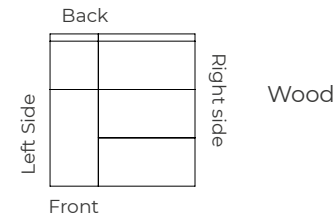
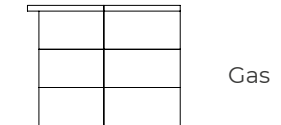
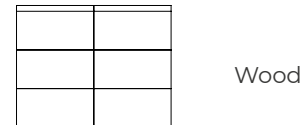
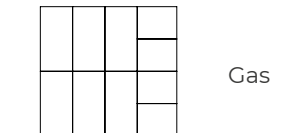
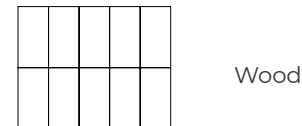
Slot the chimney cowl onto the top of the chimney base (Table 1-2, fig.1).

**17.**

Place the side shelf (table 3, fig. 12) inserting the brackets in the appropriate holes near the four corners of the oven base. Insert side shelf into the holes on either the left or right as per your preference. To level the shelf, adjust the levelling screws at the end of the shelf arms.

LAYOUT FIREBRICKS

The images below show how you should lay the bricks inside the oven. Pay attention to identify the back, front, right and left sides of the cooking chamber and the reference of the models: wood or gas.

60X60**80X60****100X80**



Il re del fuoco. Dal 1875.



FREQUENTLY ASKED QUESTIONS

Why does my oven produce a lot of smoke?

1. Check to ensure the wood is not wet and "green". If you hear a hissing noise coming from your fire, the wood is not completely dry.
2. Do not use wood such as birch with the bark on.
3. Ensure your fire is robust with strong flames to avoid incomplete combustion.

Why is the top of my pizza cooked, when the bottom of the crust is not?

1. Pre-heat your oven for a longer period of time with a larger fire to thoroughly heat the hearth bricks.
2. If using parchment paper, remove as soon as the pizza can be moved without sticking.
3. Position your pizza toward the back right side of the oven.

Can I cook more than pizza in this oven?

1. Absolutely! Cook pizza, sausages, fish, steak, turkey, chicken, or bake bread, cake, cookies and much more.
2. However, be aware that most foods will require a reduced cooking time.



Il re del fuoco. Dal 1875.

Do you offer oven tools and accessories?

1. Yes! We offer a variety of tools and accessories, which are sold separately. Speak to your dealer for more information.
2. We recommend a quality pizza peel and a smaller round peel to rotate your pizza.
3. We also recommend purchasing a brush for manipulating the fire and sweeping ashes.

What kind of wood should I use?

1. Any dry hardwood such as oak, maple walnut, olive, almond, ash, beech, hickory, mahogany and birch.
2. Avoid using wet or resinous woods such as pine or spruce.

How do I clean the oven?

1. The oven is self-cleaning, which means the fire will burn off everything you spill on the oven floor (hearth) and once the oven fully cools you simply sweep it out.

How long does it take to cook a pizza in a wood fired oven?

1. Cooking pizza requires a very hot oven floor and very short cooking time (650 - 750°F/350°-400° C for approx. 2 - 3 minutes).
2. When the temperature drops to around 450°F/230°C, the temperature is perfect for cooking roast, turkey and other large meals.
3. Finally, bread should be cooked last at a lower temperature to allow it to rise without burning.



CLEMENTI WARRANTY

The Clementi pizza oven is covered by a guarantee for a period of time equal to two years from the date of purchase, proven by a bill, invoice or receipt issued by the company itself or an authorized retailer. The present guarantee is given in conformity with the regulation envisaged by the Legislative Decree n° 24/2002.

To validate the guarantee, the purchaser must respect the following indications scrupulously. Any defect in the product must be reported to the producer/vendor by means of a registered letter with a return receipt within two months of verifying the defect or the guarantee will be forfeited. In signing the present guarantee, the retailer/purchaser declares to have diligently examined every part of the transacted product and to find it perfect, without obvious faults, conforming to the sales contract and the description made by the vendor. Moreover, they declares that the characteristics and the quality publicized by the producer are present in the product and therefore has found the product suitable for the use desired by the purchaser.

The guarantee covers the good functioning of the oven, i.e.

- 1. The draught of the smoke;**
- 2. The constructive structure;**
- 3. Its functionality.**

The thermometer (more delicate) must not exceed the temperature of 450° C because beyond this temperature the instrument could lose the measuring characteristics for which it has been calibrated and must be brought to this maximum temperature gradually, over a period of time equal to 60 minutes. The thermometer will lose its functionality only if the instructions and modalities described above are not respected.



The hygienic refractory stone for cooking consists of very delicate material, susceptible to sudden changes in temperature and it is advisable not to lower the temperature of the oven brusquely over a short period of time (e.g. from 450° C to 289° C in a few minutes) because this would damage the refractory stone as if it had been given a strong knock.

Clementi ovens are powder coated, resistant to atmospheric agents and high temperatures, but contact with live flame could damage the paint, resulting in its detachment from the metal surface of the oven. This phenomenon, if it occurs, does not affect the conformity of the product for the use for which it was destined, but is part of normal wear during usage.

Observe the above information scrupulously for the good functioning of the oven and its constructive components.

All parts subject to wear such as fire grill, glass and refractory bricks are excluded from the guarantee.

Also excluded from the guarantee:

Any damage caused by inadequate installation and / or tampering with the Oven by the user and / or technicians not authorized by Clementi.

Damage resulting from masonry works.

The use of poor quality or unsuitable fuel for combustion could damage Oven components, resulting in the termination of the warranty on them and the attached liability of the manufacturer.

All damages caused by transport are not recognized, therefore it is advisable to carefully check the goods upon receipt, possibly sign the courier's bill with reserve (specifying if the packaging is not intact, etc.) and immediately informing Clementi or the retailer of any possible damage.



NELLA SPERANZA CHE SIATE SODDISFATTI DEL VOSTRO
ACQUISTO, NON CI RESTA CHE AUGURARVI...

BUON APPETITO!!!

HOPING THAT YOU ARE SATISFIED WITH YOUR PURCHASE
OF OUR OVEN, WE CAN ONLY WISH YOU...

BUON APPETITO!!!

Clementino Clementi



Il re del fuoco. Dal 1975.

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