

OPERATING INSTRUCTIONS FOR REFRACTORY PIZZA OVENS

Model Numbers: ZRW, Z1100, Z1200

- ` Must only be installed to manufactures instructions Please Check Directly with your supplier for Up-stand Requirements
- ` This appliance is only certified for Wood Fired Use Only.
- ` Please read manufactures operating/installation instructions prior to use
- ` The installer must pay strict attention to the clearances from combustibile material and surfaces. ` Adequate ventilation must be provided in accordance with AS/NZS 5601and local state requirements.
- ` Do not modify this appliance in any way.
- ` Do not leave appliance unattended when in operation.
- ` Beware of HOT SURFACES such as front arch and flue
- ` Keep children away from hot surfaces
- ` DO NOT SPRAY AEROSOLS IN THE VACINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION

Warning

Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or freshen up a fire in this oven and do not spray aerosols in the vicinity of this appliance when in use. Keep all such liquids well away from the oven when in use.

Do not in any way block the required air vents with insulation or other materials. Ventilation must be maintained.

Do not use products not specified for use with this unit.

Do not place articles on or against this unit.

WARNING: Safety of personnel and equipment should be your primary goal when installing this unit. Adjustment, alteration, service, or maintenance of a product can result in property damage and injury. Read the installation, operation, and maintenance instructions thoroughly before use.

PLEASE NOTE: After winter or wet conditions of heavy rain you must refer to the initial lighting procedure to re-dry your wood fired oven.

A small fire must be lit in the centre of the oven with no more than 4 pieces of wood as explained above in the initial first light up procedure. This fire must take place again for a minimum of 4 hours. This procedure will de-steam the oven and set the unit for normal use again.

Failure to act on this procedure may cause the refractory dome of the oven to crack from the build-up of steam. If you have any questions regarding this procedure feel free to contact Pizza Ovens R Us directly on our details above.

Lighting Your Wood Fired Oven

Thank you for choosing a Wood fired oven for your home or project. Please carefully read the lighting procedure below for the first light up and every light up after to maintain your oven in perfect working order to give you many years of enjoyment. Before lighting your Oven for the first time make sure that the floor of the oven has been swept and vacuumed to remove any residue left from the installation process.

1. Obtain good dry hard wood such as Jarrah, White gum or Red Gum to use as fuel to light up your Oven. The wood should be natural hard wood and not off a building site. The wood dimensions should be no bigger than 300mm in length with a diameter of 80-100mm per piece.

2. To start with find the centre point of your ovens refractory floor which should be 4 refractory bricks back from the front stainless steel protective plinth. Lay 2 pieces of the hard wood running front to back in the centre of the floor with a separation off 200mm between them. Then lay 2 more pieces of wood this time running left to right on top of the first two as if you were building a log cabin.

3. Place petroleum base fire lighters on the inside of the log cabin hard against the two pieces running front to back. Light the fire lighters with long neck matches or a torch. This will ignite the wood pile and start the burning process.

4. This amount of wood must be burnt for the first light up to cure the oven for a period of 4 hours thus as the wood burns down and starts to slump to a charcoal pile add another piece of wood with the same dimensions every so often to keep a constant mass of wood burning as described in the steps above. These first steps are for the first curing light up only making sure that the fire remains in the centre of the oven hearth only. During this procedure the internal refractory dome of the oven will turn black from the soot from the flame and is normal.

5. Once the 4-hour initial light up has taken place then every other light up after it will be time to add more wood to the burning pile to produce a large burning fire which will be hitting the roof of the refractory dome again in the centre and licking around the refractory dome without the fire running out of the mouth being the front arch of the oven and up its flue. If the flames start running up the flue reduce the fire as this will only send the flue gold in colour. Continue burning the larger fire intensely until you will find a dinner plate size white patch appear of the internal ceiling of the refractory dome. Keep firing the refractory dome until the white clean patch spreads all the way down to the oven base. This process occurs at high temperature burns the residual black soot which covers the internal of the dome at lower temperatures during the initial light up.

6. Once you have fired your Ovens refractory dome to white it is then safe to move the residual fire to the left or right hand side of the refractory cook chamber, never to the back as we require the flame to roll over the refractory floor from left to right on itself. If the flame is set to the back, you will lose the heat out of the refractory mouth and flue of the oven. The process to firing the dome to white must take place every time you light your oven from the centre point of the cook chamber. Never light your oven and shift the burning wood straight away to the side of the refractory dome as this will cause the side closest to the fire to expand at a higher rate than the rest of the oven causing premature cracking of the refractory dome. So again, you must light the oven in the centre of the refractory hearth until the oven turn white and clean, every time! Please note the 4-hour small fire cycle is only conducted the first time you light the oven and is not required every time the oven is lit thus you can move straight to a large fire again in the centre of the refractory floor until the oven turns white and clean.

7. Once the oven has turned white and cleaned and the fire has been moved to the left- or right-hand side of the refractory cook chamber you are ready to start cooking and enjoying your oven. If its Pizza and thin proteins such as chicken breast, fish, steaks etc. that you will be cooking the fire can remain inside the cook chamber. With pizza work wood must be constantly added to the charcoal mass to produce a flame which rolls across the top of the refractory chamber maintaining top end temperatures required for pizza cooking. To clean the floor before placing a pizza directly upon the refractory floor try banging your flat pizza peel several times hard against the floor and the draft motion will disperse the residual dust and embers to the outer rim of the refractory cook chamber. A good homemade dough should cook in a matter of minutes in these temperatures as when the refractory dome has turned white and cleaned it has heat soaked to its maximum temp which is perfect for pizza work. If its roasting meat's you hunger once the oven turns white and clean remove the fire completely into a fireproof container and extinguish. The empty refractory oven will stabilise to a roasting temperature which is perfect for slow roasting large cuts of meat. The produce must be placed on a roasting rack with a catchment tray below to capture the dripping fats. Season the meat well then slide the roasting tray deep inside the ovens cook chamber. The meat will then seal with a strong sizzling sound. Once the meat is browned pull back the tray from the oven and add some moisture to the tray such as water stock or red wine then foil the tray sealing in the moisture then return the roasting tray into the oven to slowly roast. Care must be taken when introducing the roasting door to the oven as when the door is placed and sealed completely the temperature inside the refractory chamber rises sharply and you will hear that in the sizzle process of the meat thus introduce the door firstly as a 45-degree angle which will isolate the flue by 50%. By increasing or decreasing the angle of the door you can control the cook temperature of the oven at start until you can safely close the door completely and walk away to let the slow roasting occur.

Please take time to learn your oven in your own time without the pressure of having guests around who always know better lol. If you have questions regarding this light up instruction or questions regarding the cooking processes for pizza or meats, please contact Pizza Ovens R Us directly on our details above. Your Oven will give you many years of joy to you and your family. Happy Cooking!