

R-US LITE OVEN DESCRIPTION (80 & 100)

An incredibly attractive authentic handmade Wood Fired Oven perfect for any garden or outdoor area. The R-US Lite Oven is easy to use and very efficient with a fast heat up time and excellent thermal properties (including five layers of insulation). This stunning fully insulated oven is handmade using high-quality refractory material clay.

To achieve high-temperature cooking and to have the ability to retain heat for slow cooking. The oven will reach high temperatures while staying cool to touch on the outside. The R-Us Lite wood fired oven is completely assembled and ready to fire up.

Once cured, light a wood fire inside the oven and allow approximately 20 minutes for the oven to reach optimum temperature. Once up to temperature the oven will retain its heat for a very long period of time. Cook pizzas in 1-2 minutes or cook "low and slow" delicious dishes including roasts, meats, fish and fresh bread.

Features:

Completely assembled oven / no assembly required / with or without Stand/Trolley. High quality construction, very long lasting and extremely durable. Thermometer on the outside to monitor the temperature with ease. Maintenance free and easy to clean Weather resistant – retains its good looks after years of use Steel drop down door with ventilation hatch

Note: You will receive 4 metal lifting rods in your oven. These can be inserted into the 4 holes around the base of the oven to lift and move.

Oven Protective Covers:

The pizza oven is made for outdoor use, however, ovens require "all-weather" protection from rain and harsh elements when not in use. We supply a high-quality, weatherproof, UV resistant, custom-made cover. Please click add-on to add to your order.

R-US LITE 80 DIMENSIONS

- Oven: 78cm W x 78cm D x 65cm H (excluding flue)
- Oven with stand: 155cm H (excluding flue)
- Oven Weight: 140 kg
- Oven with stand weight: 170kg (stand sold separately - see Add-ons)
- Cooking Area: 65cm diameter
- Oven mouth: 45cm W x 26cm H
- Chimney 140mm
- Stand: 80cm W x 80cm D x 90cm H (sold separately - see Add-ons)
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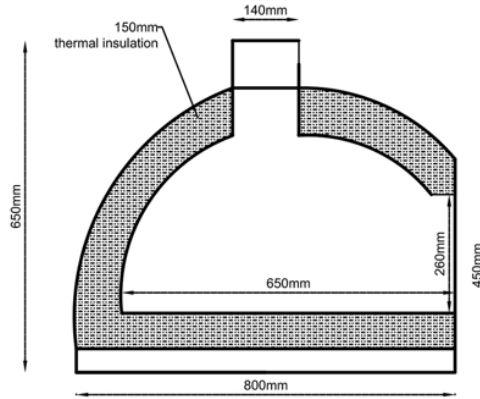
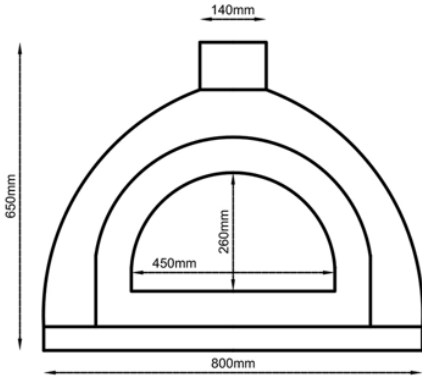
R-US LITE 100 DIMENSIONS

- Oven: 100 cm W x 100 cm D x 65cm H (excluding flue)
- Oven Weight: 300 kg
- Cooking Area: 80cm diameter
- Oven mouth: 45cm W x 26cm H
- Chimney 140mm



PIZZA OVENS R-US

SKU: PO2580

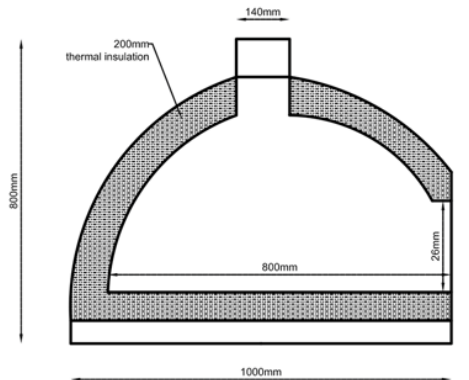
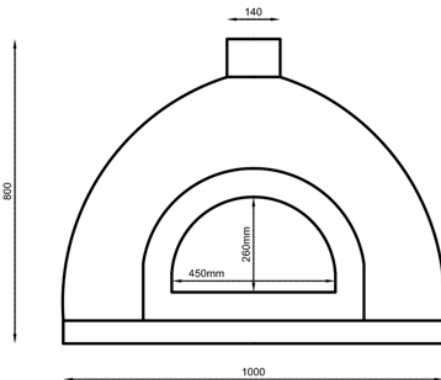


Oven Diagram	(Front)
With	800mm
Height	650mm
Door width	450mm
Door height	260mm
Flue diameter	140mm

Oven Diagram	(Side)
Length	800mm
Height	650mm
Internal length	650mm
Front height	450mm
Flue diameter	140mm

* Please note the pizza ovens are handmade so can be a small variations on height of the ovens.

SKU: PO25100



Oven Diagram	(Front)
With	1000mm
Height	800mm
Door width	450mm
Door height	260mm
Flue diameter	140mm

Oven Diagram	(Side)
Length	1000mm
Height	800mm
Internal length	800mm
Front height	450mm
Flue diameter	140mm

* Please note the pizza ovens are handmade so can be a small variations on height of the ovens.

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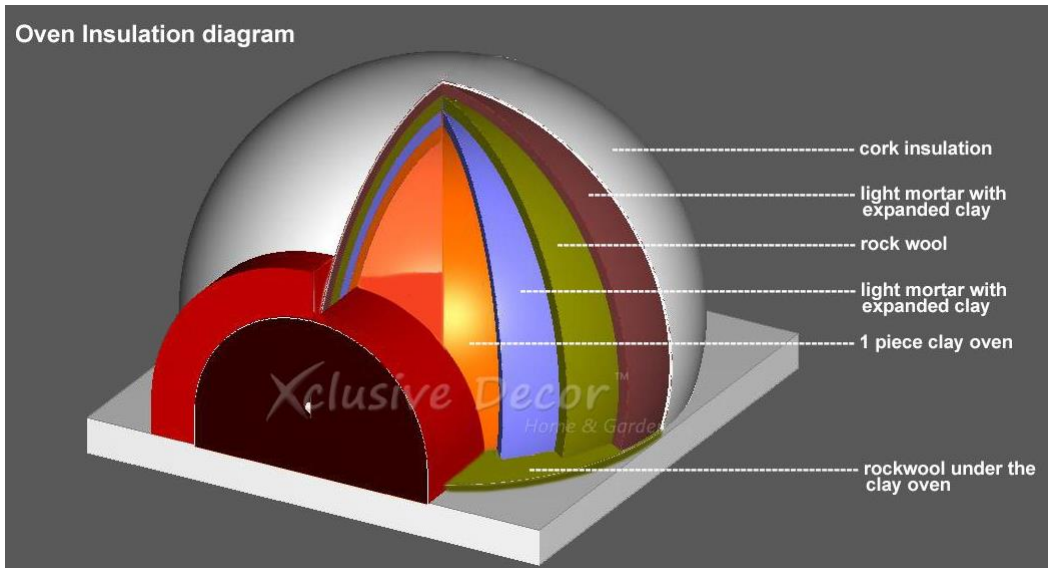
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Frequently Asked Questions

Do I need to build the pizza oven?

No. RUSLite wood fired ovens are assembled, painted and ready to use.

Can I use the oven all year round?

Yes. Your wood fired oven can cook a broad range of foods from any season.

RUSLite ovens are safe to be used in all weathers.

What else can I cook apart from pizza?

With a wood fired oven, the possibilities are endless, from savoury dishes like poultry, game, beef and fish, to sweet dishes including baked desserts, you are only limited by your imagination. You can bake breads and other delicacies including dry meats and fruit. Everything that comes out of the oven has a superior gourmet taste.

Do I need to cook with the door off/open?

Depending upon what you are cooking e.g. pizza, it is recommended to cook with the door open. If roasting or baking bread it is recommended the door be closed. The fire requires oxygen to continue to burn effectively.



Can I cook on the oven floor or do I need special trays?

Wood Fired Ovens are perfect for cooking pizza / bread on the oven floor. This is the ideal way to achieve a crispy base in a shorter cooking time. Of course, when cooking a dish that has natural juices (such as a roast) a tray should be used to ensure all those delicious flavours are kept and to avoid a mess!

How do I clean this oven?

You don't, the fire will burn off everything you spill on the cooking floor and once the oven cools you just sweep it out. At no time should water be used to clean inside the oven.

Can I paint my oven a different colour?

The colour of the oven is produced during the manufacturing process. Your oven can be repainted using breathable masonry paint.

Can I extend my flue, and what are the dimensions?

Yes. It is possible to extend your flue. The flue is 50 cm tall, and the width is 14 cm.

What kind of wood should I use?

Any dry hardwood such as olive, oak, almond, fruit-wood (peach, plum), walnut, avocado, olive, pecan, and eucalyptus. It is important not to use treated wood or wood that has a moisture content of more than 20%.

How long will my oven take to heat up?

Your oven will take around 20-30 minutes to heat up and it will stay hot for several hours.

What tools do I need to use my oven?

We recommend that you have a Pizza peel to place pizzas or casseroles in your oven, Hook for feeding the fire with logs, Wire brush and Ash Shovel for removing ash from your oven.

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

Absolutely, although it's a good idea to light a small fire to slowly warm the oven before you want to start cooking to "cure" your oven again.

Is the oven weatherproof and frost-proof?

Yes. XclusiveDecor ovens are manufactured to be waterproof and frost-proof, however persistent wetting will affect the oven and moisture will be absorbed we recommended using a rain cover.





CURING INSTRUCTIONS

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. KEEP ALL SUCH LIQUIDS WELL AWAY FROM THE OVEN WHEN IN USE.

NEVER USE WATER TO LOWER TEMPERATURE INSIDE THE OVEN OR TO EXTINGUISH THE FIRE. USE SOLID WOOD FUEL ONLY. DO NOT USE RESINOUS WOOD SUCH AS PINE OR SPRUCE.

Follow these instructions for curing your pizza oven. Curing handmade wood fired oven is critical to your pizza oven's performance. Failure to follow these instructions can result in damage your oven including cracking the dome, severely impacting heat retention.

The first step involves cooking the water out of the clay and the next step involves tempering the clay. The curing process will take multiple small fires over a 3-day period. You build a series of three increasingly larger fires, starting with a low temperature. The third day fire is no more than kindling and thin strips of wood. Overheating an uncured oven can cause thermal shock or cracks in the clay and should be avoided that why we recommend following "Curing your Oven instructions" step by step. Small hairline cracks in the surface may appear after normal usage and are not cause for alarm.

SELECTING THE PROPER FIREWOOD FOR YOUR OVEN

You should use only seasoned hardwood (moisture content of 20% or less). Olive, oak or ash are common hardwoods but fruit and nut woods such as apple, almond, cherry, walnut and pecan are all good choices. Avoid using soft resinous woods with a lot of sap and oil such as spruce, pine, eucalyptus or birch. In addition to hardwood, you can use kindling and fire starters that are very helpful for starting and refreshing a fire.

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STARTING A FIRE

Start and maintain the fire in the center of the oven, not on either side or back of the oven. The door and chimney must be open all the time.

You don't want the fire to get too high and touch the dome as direct contact with the fire will spike temperatures. To start a fire, first place one small piece of firewood (5 X 5 X 30cm) on the oven floor aligned front to back. Lay 4 pieces of kindling across the first piece and place 3 fire starters in between the firewood and light. You may need to add a single piece of hardwood to the fire if the temperature is not increasing.

Add firewood very slowly ensuring the fire is very low, only a few inches off the oven floor. Run this fire for 6 – 8 hours and let the oven completely cool down. After this please fire the oven again with slightly larger pieces and bring it to a slightly higher temperature.

NOTE: The first two days are the most critical. Be careful not to over fire the oven. If this happens just use the long-handled peel to knock the fire down.

Day 1: For 6-8 hours at 100

Day 2: Repeat process for 6-8 hours at 175

Day 3: Repeat process for 6-8 hours at 250

Important Notes:

- Do not use products not specified for use with this oven.
- If the exterior of the pizza oven is wet, start off by drying it out with a very weak fire. Once the oven is dry, the fire can be increased gradually to normal size.
- Never use water to lower the temperature inside the oven or to extinguish the fire. This will increase wear and tear on your oven and can lead to "spalling" pitting and cracking your floor.
- Do not touch the stainless-steel chimney or metal door frame – these parts get very hot.
- Do not load so much firewood that fire will come out of the door. Begin each fire with small pieces of firewood and add firewood gradually.
- Maximum temperature for cooking is 500. We recommend for cooking pizza no higher 350

REPAIRS AND MAINTENANCE

White render dome

Use the maintenance kit (pot of white render supplied with oven) and follow instructions to repair maintain see attached.

Also, after render repairs you can paint over the entire dome with a **breathable masonry paint** (buy from your local Bunnings).

Black metal door, flue and parts

You can use "Stove Bright" black fireproof spray paint (available from Fireplace shops and Bunnings) to re-paint black metal door and flue (**take care to cover protect white render and other parts**)

<https://www.stovebright.com.au/>

Oven Hairline Cracks

Small crack lines are very normal and common in all types of refractory clay cement type ovens. These cracks are not a structural concern and will not affect the performance of the oven.

If you have any further concerns or questions in the future please feel free to contact us any time.

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OVEN WARRANTY

We provide a 1 Year warranty on your RUSLite Pizza Oven from the date of purchase, as long as the following guidelines are adhered to.

Firing up and curing the oven

The first step involves drying the water out of the clay and the second is tempering the clay. This is achieved by lighting several small fires inside the oven, over a period of one to three days, gradually increasing the oven temperature.

We recommend a total of 6 to 8 hours of curing, starting at a temperature of 50°C and finishing at 200°C (monitor the temperature using a thermometer), either in one long burn or over two to three days.

Start with a small kindling fire and slowly build up to a bigger fire using one or two small logs, approximately 2.5cm wide and 30cm long.

Although this is unlikely to happen, make sure you do not overheat the oven, as it can cause cracks in the concrete. (Don't worry if small hairline cracks appear in the surface, as this is normal)

The curing fire should be kept alight for at least three hours on the first day and for a longer period on the second day.

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

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