

RUS70 PIZZA OVENS

- Traditional style made from the best refractory concrete materials
- Ready built (bench mount or with a stand)
- No need to buy any additional materials or carry out any building works
- Fast heating and excellent heat retention for long periods of time
- Heavy duty approx 350kg

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.

Warranty: We provide a 1 Year warranty on your Pizza Ovens R Us Wood fired Pizza ovens from the date of purchase, as long as the following guidelines are adhered to:

RUS70 BRICK ARCH OVEN Specifications (Not Including Flue):

Adding an attractive authentic feel, the real brick front arch is an eye catching feature of this oven!

External: 105cm D x 93cm W

Internal: 84 x 70cm

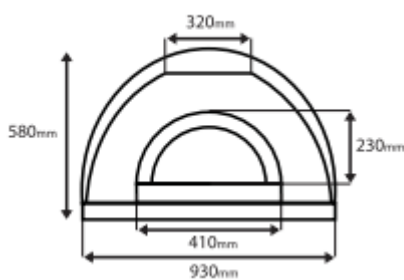
Capacity: 2 large or 4 small pizzas

Weight: 350kg

Cooking floor: refractory brick

Oven housing: refractory cement

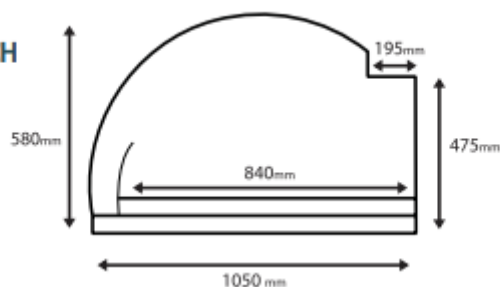
Assembly time: 20 minutes



Oven Diagram (Front)

Width	930mm
Height	580mm
Arch Width	410mm
Arch height	230mm
Flue base width	320mm

RUS70 - REAL BRICK ARCH

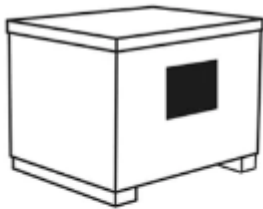


Oven Diagram (Side)

Length	1050mm
Height	580mm
Internal length	840mm
Flue base width	195mm
Front height	475mm



RUS70 BOX DIMENSIONS:



Box dimensions

Length (front to back) 1160mm

Width (left to right) 1120mm

Height 835mm

RUS-70 PLAIN ARCH OVEN SPECIFICATIONS (NOT INCLUDING FLUE):

External: 95cm D x 93cm W

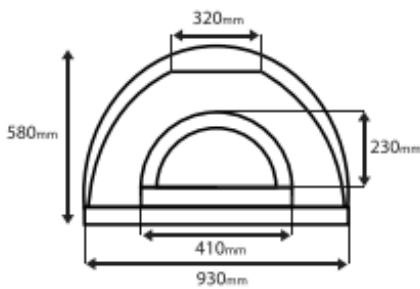
Internal: 84 x 70cm

Capacity: 2 large or 4 small pizzas Weight (boxed): 290kg

Cooking floor: refractory brick

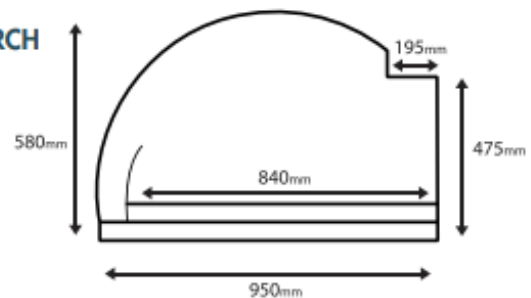
Oven housing: refractory cement

Assembly time: 20 minutes



Oven Diagram (Front)	
Width	930mm
Height	580mm
Arch Width	410mm
Arch height	230mm
Flue base width	320mm

RUS70 - PLAIN FRONT ARCH



Oven Diagram (Side)	
Length	950mm
Height	580mm
Internal length	840mm
Flue base width	195mm
Front height	475mm



HOW DO I LOAD THE OVEN INTO MY VEHICLE WHEN I COME TO PICK IT UP FROM THE METRO DEPOT?

The oven will be loaded onto your ute or trailer with a forklift, you will need to make arrangements for the unloading at the other end and to lift it into place. We often use an engine lifter from Kennards Hire for rental to lift the oven dome onto the metal stand (see photos). Alternatively, if you do not want to pick up the oven from the Shop or Metro Depot with a ute or trailer you can organise (or request our assistance) and pay for a tail gate (tail lift) truck in your local area to pick up the oven from Metro Depot and deliver to your home address and pallet trolley the box into place.

FAQS

HOW LONG DOES THE OVEN TAKE TO HEAT UP?

The optimum oven-cooking temperature for most dishes is 300°C-400°C, and the time it takes to reach this temperature varies between each oven size. The 70 cm ovens will take 40 - 60 minutes depending on the type of wood used and how protected the oven is from the elements. The more practised you become with the lighting and positioning of the fire, the quicker it gets. But the longer the fire burns, the better heat retention you get in the oven.

WILL THE FLUE PIPE BE SAFE TO TOUCH WHEN THE OVEN IS WORKING?

No. The flue pipe can retain heat for long periods of time even after the fire has gone out.

WHAT ARE THE OVENS MADE FROM?

The ovens are made from castable refractory cement and refractory bricks, which can withstand extreme heat reaching 500+ degrees Celsius.

IS THE OVEN WEATHERPROOF?

If your oven is not undercover it is advisable to place a tarp or cover over it during the very wet months and by keeping the door off this will allow any moisture build-up to evaporate. Keeping your oven dry will ensure that your oven works efficiently and it will also prolong the life of your oven. We can also supply covers for your oven. Another option would be to waterproof your oven with a concrete sealer such as:

- **Bondall Natural Finish sealer**
- **Crommelins Natural Diamond coat paving and concrete sealer**
- **Dunlop premium natural look sealer**

You would apply this sealer to the external render after the curing process is complete.

HOW CAN I TELL HOW HOT THE OVEN IS?

You can purchase an infra-red thermometer to gauge the oven temperature. However, after a few uses, many people find they can judge and manage the oven temperature in a similar way to a barbecue.

WHAT TYPE OF WOOD SHOULD I USE?

We recommend good quality seasoned, dried hardwood for a better heat output; these woods tend to produce less smoke and residue. Woods like tassie oak, box, eucalypt, redgum, or most fruit woods are fantastic. For hotter and more efficient burning, it is recommended to use wood that has a moisture content of less than 25%.



IF I HAVEN'T USED MY OVEN FOR AWHILE, 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 "part cure" your oven again.

How do I put the fire out?

Simply close the oven door. This will block the oxygen supply to the fire, extinguishing it in just a few minutes.

CAN I COOK MEATS AND FISH DIRECTLY ON THE OVEN FLOOR?

We recommend that meat and fish or any dish that will produce fat or liquid from cooking should be placed in a container to avoid tainting the oven floor.

CAN I USE NORMAL FIRELIGHTERS?

No. All firelighters should be free from kerosene or other additives that may soak into the floor of the oven and, in turn, taint the taste of your food.

CAN I LEAVE THE CARRYING HANDLES ATTACHED TO THE OVEN?

We recommend removing the handles by unwinding the threaded handle, so people don't accidentally bump into them. The other option is to use them to mount side shelves.

WHY AM I GETTING LOTS OF BLACK SMOKE?

Make sure you are using properly seasoned hardwood, ideally with a moisture content of less than 25%. This type of wood burns hotter for longer periods and produces very little smoke and ash.

WHY IS MY PIZZA BASE STICKING TO THE OVEN FLOOR?

First of all, remember to sprinkle the pizza base with flour or semolina and make sure your preparation area is floured well. Don't wait too long to cook after adding your topping to the dough as it could start to soak it up and become sticky. Make sure you don't have any holes or thin spots in your pizza base as these can allow moisture to penetrate and cause sticking.

MY FIRE KEEPS GOING OUT, WHAT AM I DOING WRONG?

Make sure the oven door is removed to allow a free flow of air. Closing the door restricts the oxygen supply and will extinguish a fire within a few minutes.

CAN I HAVE ANY HOUSING DESIGN AROUND MY OVEN?

The style of the housing is completely up to you. The oven can be built into a fixed benchtop or bricked in base as well as installed on the steel stand supplied. You can choose the shape, materials and size to best suit your garden or home.

HOW LONG WILL MY OVEN LAST FOR?

If they are properly installed and maintained, there is no reason why your oven won't still be working in 20 years time.



HOW THICK IS THE OUTSIDE DOME OF THE OVENS

The outside dome is approximately 80mm thick.

BENCHTOP PREPARATION

Pizza ovens being installed on a benchtop will transfer some heat through the base, so to avoid thermal shock the following precautions should be observed.

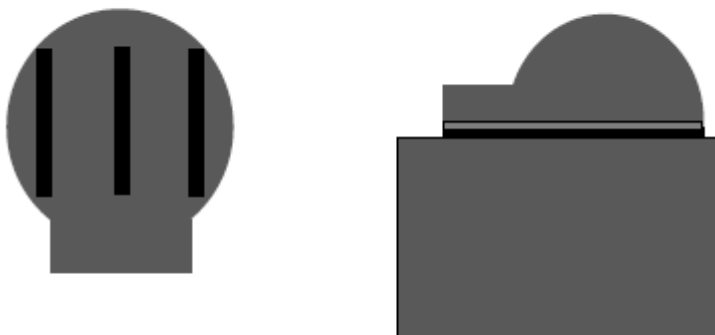
The temperature on the base of the oven will vary, depending on the size of the fire and the placement of the oven, and a well ventilated location will help move the heat away from the base.

There is little or no likelihood of thermal shock when installed on a poured concrete or stainless steel bench. When installed on ceramic or porcelain tiled benches it is recommended you consult your tiler to make sure they use a cement or compressed sheet base and the appropriate tile cement to afford stability.

Wood fired ovens should never be installed on reconstituted or engineered stone benches

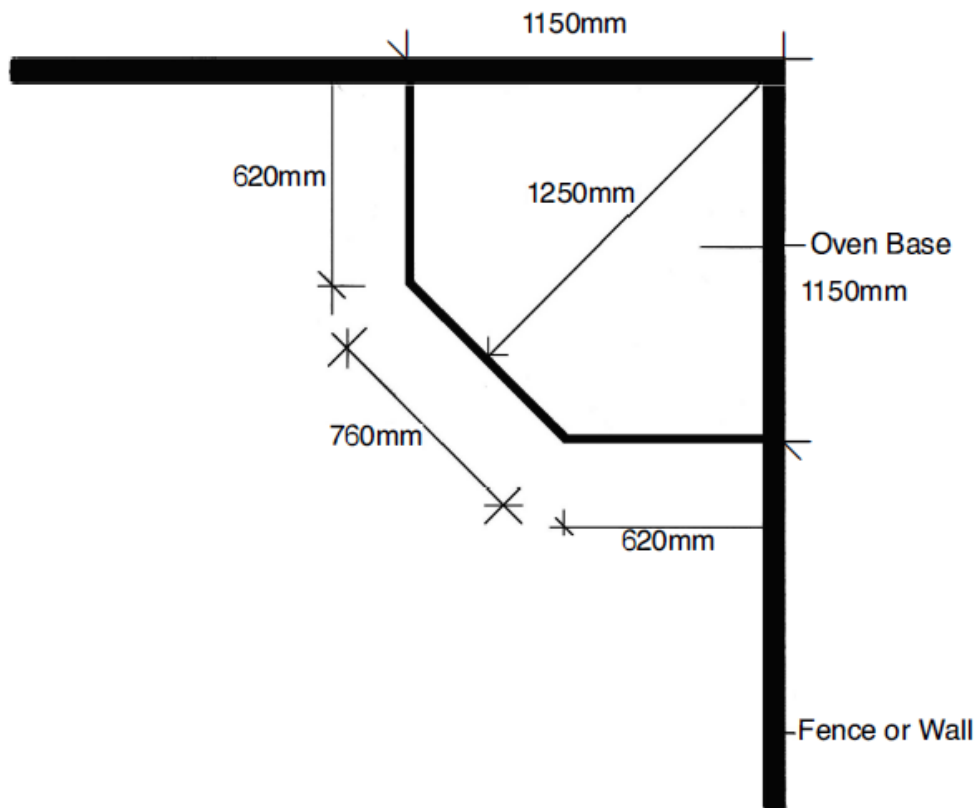
If the oven is being installed onto granite, marble or a reconstituted stone material (which are usually glued to a timber substrate) we recommend that cement sheet or compressed sheet strips or spacers sit between the benchtop & oven base.

These parallel strips will allow airflow and the sides of the base can still be silicone or caulked. We recommend you speak to your benchtop installer so they are aware of your intended oven installation. See diagram below:



: Corner Design

200mm Re-inforced
concrete footing





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.

www.pizzaovensrus.com.au | info@pizzaovensrus.com.au | 0402 551 467 | 1300 032 822



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