

DEAR CUSTOMER, THANKS FOR ORDERED A XCLUSIVEDECOR PIZZA OVEN.

PLEASE READ ALL INSTRUCTIONS BEFORE STARTING A FIRE AND CURING YOUR OVEN

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. <u>USE</u> <u>SOLID WOOD FUEL ONLY</u>. 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.

STARTING A FIRE

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

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.

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MAINTENANCE KIT INSTRUCTIONS

After you have cured your oven using the correct procedure, you may find that some hairline cracks appear on the outer surface of the oven. This may be caused by some residue moisture still in the masonry or the metal fitted parts of the oven such as the door or the chimney which expand with the heat at a different rate.

This is absolutely normal with all wood fired ovens and not a serious problem which can be easily repaired with our MAINTENANCE KIT.

Our <u>MAINTENANCE KIT</u> is a special high viscose refractory and waterproof paint manufactured specifically for this purpose which can bridge cracks of up to 2.6mm.

HOW TO REPAIR HAIR LINE CRACKS

To repair any small cracks that may appear it is best to do it while the oven is hot and the crack open. Brush the paint directly into the crack and let it flow into it. Keep applying the paint at short intervals until the crack is filled and as the oven cools down, the paint will be compressed inside the crack.

This procedure may need to be repeated over the next few firings until the crack is totally closed.

After the cracks have been resolved and the oven is totally cold, make sure that the surface is completely dry, clean and free from dust and grease and you can paint the oven with a quality exterior masonry paint of your choice. Any question please feel free to contact us at any time!

WORKING PRACTICES: Use only in well ventilated areas. Irritating to eyes. Wash from skin, clothing and other surfaces immediately. In case of contact with eyes, wash immediately with plenty of water. Keep out of reach of children and pets. The metal parts can be extremely hot. XclusiveDecor LTD is not responsible for any accident during this process

Please look after your Wood Fired Oven and it will give you many years of fun and fantastic meals!

FOR MORE INFO PLEASE VISIT OUR WEBSITE XCLUSIVEDECOR.COM

https://xclusivedecor.com/content/category/2-xclusive-videos-and-Tips



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Please do not hesitate to contact us or your vendor with any question - HAPPY BAKING!



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XCLUSIVE DECOR WOOD FIRED PIZZA OVEN

Frequently Asked Questions

Do I need to build the pizza oven?

No. XclusiveDecor 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. XclusiveDecor 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.

After sale, do you offer customer service on how to operate the oven?

Yes, an expert team is available 7 days a week to help you achieve the best cooking results from your wood fired oven.



XCLUSIVEDECOR BARBECUES

Frequently Asked Questions

Do you have to paint the Barbecue?

No. XclusiveDecor barbecues are delivered painted with assembly instructions and silicone adhesive for easy and quick to assemble. Obviously if you wish change colour you can paint your BBQ using a masonry paint, except the component parts in Natural stone.

Is every Barbecue supplied with a Burner box and chrome cooking grill?

Yes, every XclusiveDecor BBQ models comes with a Burner box and chrome cooking grill.

What tools do I need to assemble the barbecue?

You only need a spirit level, tape measure and silicone gun.

What fuel can I use on my BBQ?

You can use charcoal, briquettes or firewood.

After assembling my barbecue, can I start using it immediately?

After assembling the barbecues, you should wait for a period of 1 to 3 days, to ensure that the materials used for assembling the components are fully dried.

What is the maximum charge of fuel that can I put on my barbecue?

The maximum load of fuel varies depending the burner size however, it is possible to make an accurate visual assessment of the quantity to be used, the maximum load corresponds to 75% of the available area for placement of fuel.

What is the appropriate moment to put food on the grill?

The ideal time is detectable when there is no flame and it is observed the formation of a thin white coating on the embers.

My BBQ is still heated. Can I extinguish it with water?

Under no circumstances should you use water to cool off, extinguishing or wash your barbecue, while it is still hot. Failure to follow this procedure will lead to the occurrence of cracking in concrete, stone or brick components.

After sale, do you offer customer service?

Yes, an expert team is available 7 days a week to take any questions you may have.

