



# Calabrese Neo Instructions 2019

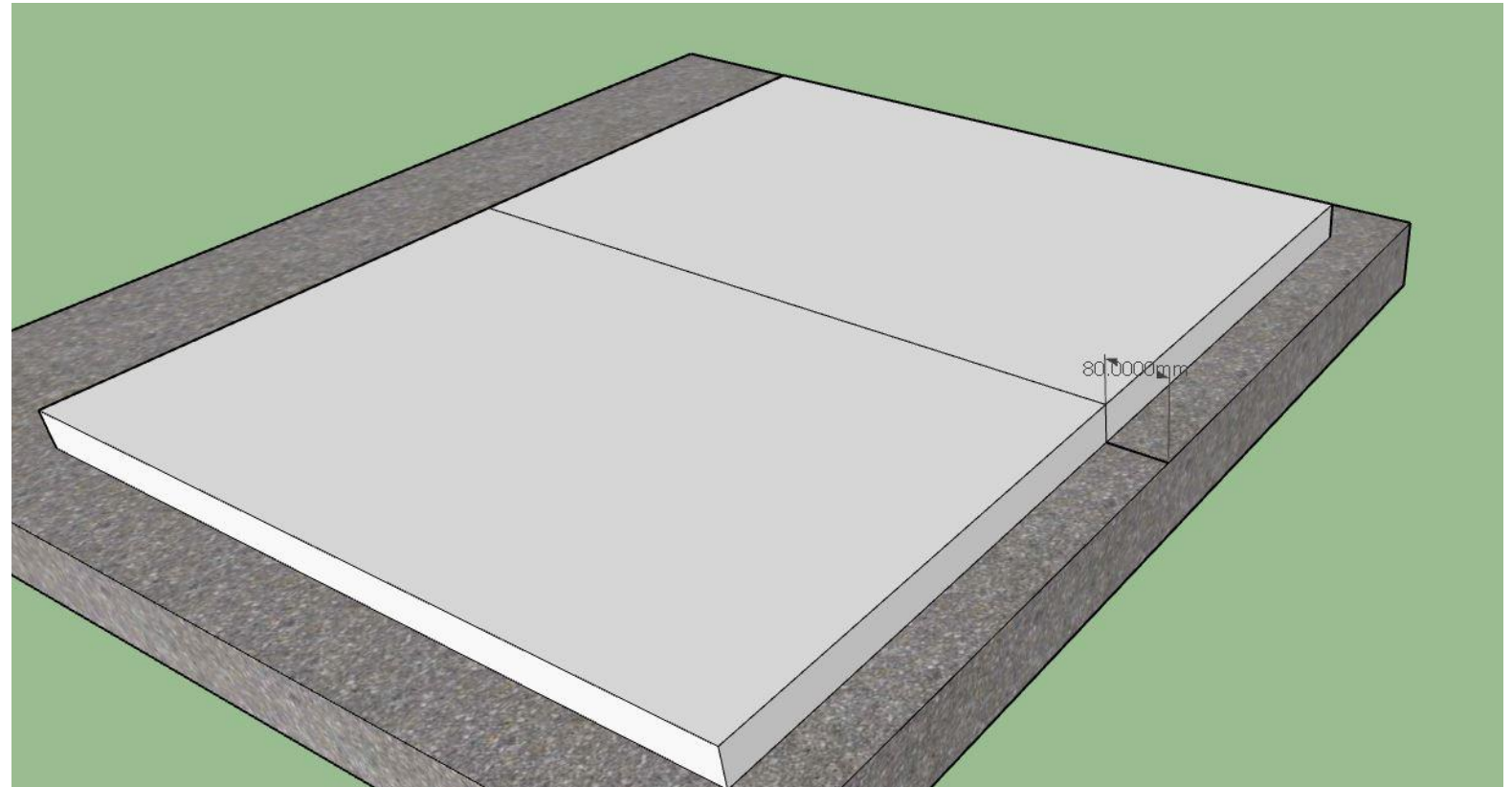
Extras needed –

- 5m roll of chicken wire,
- tie wire
- Aluminium foil 3 rolls
- concrete nails

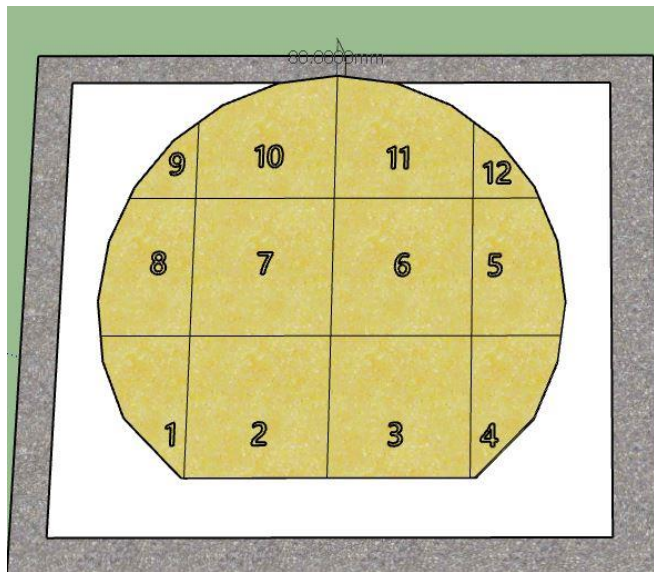
On your slab roll out the Aluminium foil covering the whole area, Do 2 layers of foil. Lay your insulation board on top of the aluminium foil area in where the oven will be going keeping centre. Make sure the board is at least 80mm off the back of your base to allow for insulation blanket & render.

PLEASE NOTE THE STANDARD INSULATION BOARD is 50mm thick for the 800, Courtyard, Entertainer & Grande. IF YOU RECEIVE 4 pieces of 25mm thick board in your kit PLEASE DOUBLE THE SHEET UP TO MAKE 50mm..

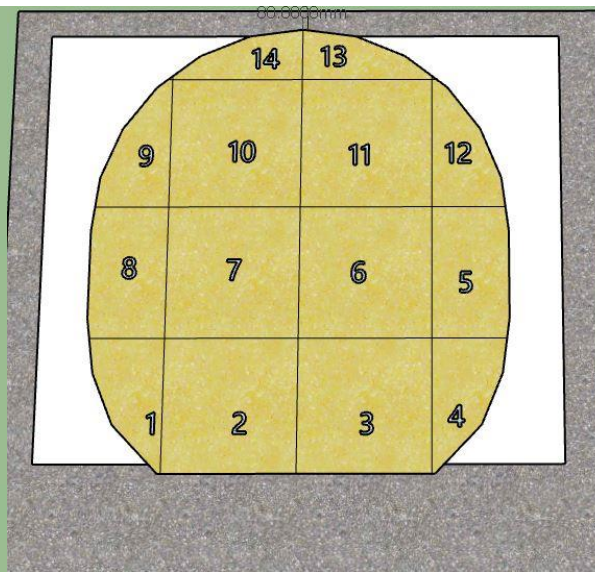
The Aluminium foil acts as a barrier for moisture between the slab and the insulation board



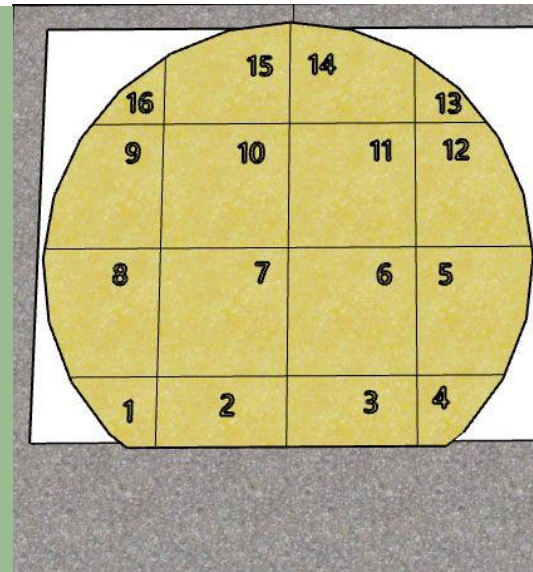
- Once the insulation board is layed out, place your floor cooking tiles ontop of the insulation board in the following order listed in below. The tiles may overhang the insulation board on the left and right of the tiles. With the offcuts of the insulation board or excess fibre blanket pack this under the tiles that overhang to support tiles.
- When you lay your floor tiles on top of the board one is slightly higher than the other you can gently grind this down with an angle grinder to make it smooth. (if you do this it will leave grind marks in the floor tiles ) It doesn't harm the tiles.



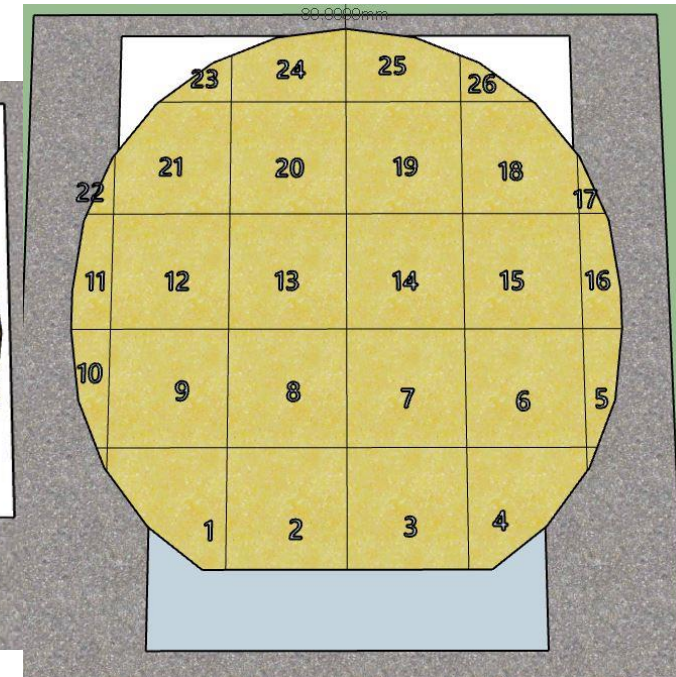
800 Neo



Courtyard Neo



Entertainer Neo



Grande Neo

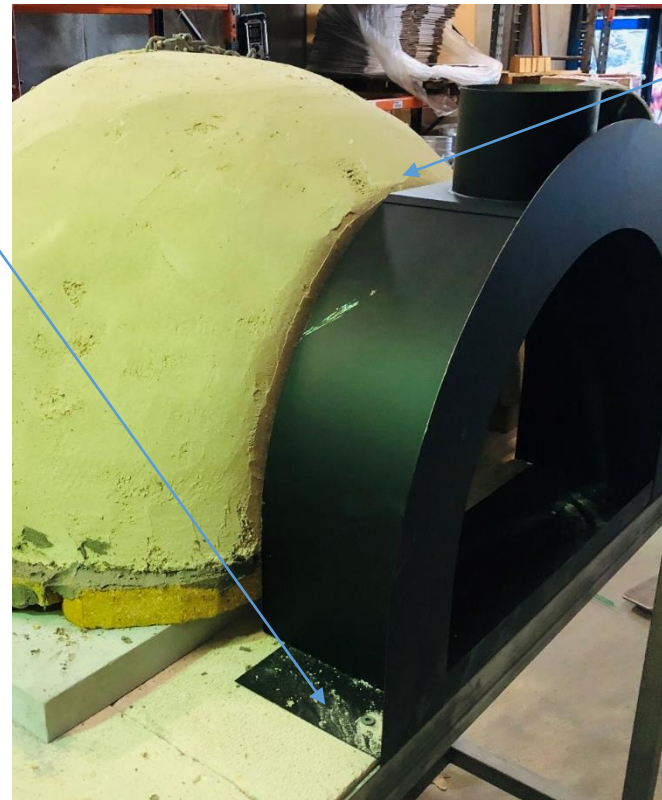
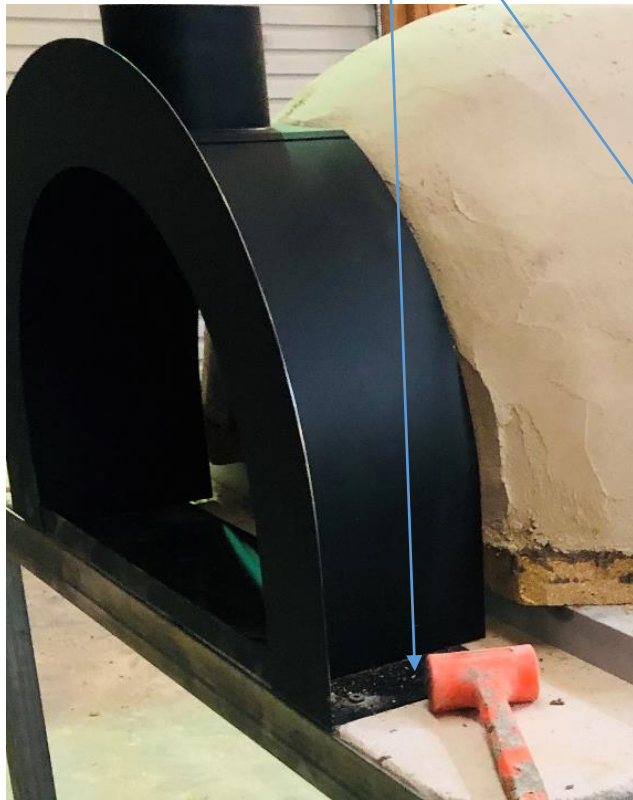
Using 4+ people lift the oven into place ontop of the cooking tiles (please be careful it weighs 220 + kg in 1 piece) The oven should match up to the tiles cut.. Leaving a 230mm area in front of the door area for your flue arch . If in 2 or 3 pieces again please take precautions when lifting.

If the oven is in pieces lift each piece and join together with the mortar supplied in the white 10kg TUB

- Tip: To get a tight join use a ratchet strap join each piece tightening it until its sealed. Leave the ratchet strap in place for 30 mins before taking off.
- If you see any gaps under the chamber where it meets the tiles you can use mortar or Castable (which is in the plastic bag) that you may have left fill the join between the oven and the floor tiles.
- To mix the castable pour it into a small tub and mix water till you get a doughy consistency



- The stainless steel front will simply push up against the front face of the oven. Find the centre of the front of the stainless front and then line it up with the centre tile of the oven floor
- Then using concrete nails simply hammer them through the sides of the flue arch into the concrete to secure it down .The nails should penetrate the stainless steel easily.
- If you find there is a gap at the top of the of the flue use the castable in the bag to fill it in. the castable can be mixed with water till it is a doughy consistency then use this on the top



With your aluminium foil wrap the oven and the front in foil like a hot potato. The more layers the better as this forms a barrier to any moisture getting in. You can use tape to hold the foil down.

- Place ceramic fibre blanket over the oven and the stainless steel front and make sure it is fully covered tucking it in on the corners around the arch (please use gloves and a mask when handling and cutting the ceramic blanket) and overlapping any joins. Optional: Using Aluminium foil as a secondary barrier cover the ceramic blanket FULLY so you cant see any blanket at all ( this acts as a barrier so no moisture can penetrate the blanket over time. Its not vital though if you would like to do it you can. Wrap chicken wire over the Aluminium foil and ceramic fibre blanket and make sure the mesh is secured down. Dont worry if you pierce the aluminum foil. Make sure the chicken wire is tight.



- Your render (mix below the correct quantity) and form over the top to create a rough layer covering the chicken wire. If you see the chicken wire its not a worry, the first coat is the rough coat. Wait till the render is touch dry say 1hr. Then mix another lot of render to do the final coat. Make sure this coat covers the entire oven and no chicken wire must be seen. After you have finished the final coat wait till its touch dry and in a circular fashion use a damp sponge to give you a fine texture.
- **RENDER MIX = 6 - Bags of 20kg BORAL SAND CEMENT + 12 handfuls of Boral builders clay**
- **When using the sand cement, mix 3 - 20kg bags first with 6 handfuls of builders clay together and render the oven. Then with the final layer 2 - 20kg bags sand cement & 4 handfuls of builders clay. – If you don't find the BORAL brand of clay and cement its ok.**
- **You can also use brickies sand and cement – 4 parts sand to 1 part cement**
- **Moisture is the ovens biggest enemy over time !!**



- When the render has dried, usually 24hrs later the curing process must begin straight away. During the curing process no moisture must get into the oven otherwise you are reversing the curing. ( curing instructions below). When the curing process is finished you must seal the rendered dome to prevent any moisture getting back in.. Bondcrete is recommended. This mixes with water and seals the oven. This is available from any local hardware store. Follow the instructions on the back of the tin.
- **Curing your oven.**
- Recommended curing is good quality BBQ heat beads available at supermarkets and hardware stores. Heat them up on a gas bbq or fireplace until they are white around the edges. Place them in a metal pan and put in the centre of the oven keeping the oven at roughly 100 – 150 degrees- no higher. You can close the door entirely or keep the door ajar a few centimetres to let the air in to keep the heat beads going. The heat will dissipate quicker than usual as you're heating up a cold structure. PLEASE BE PATIENT as its protecting your oven for life. The heat beads are to stay in the oven for a **minimum** 24 – 48hrs (the longer the better) replacing the heat beads with new ones that are hot to keep the heat at 100 – 150 degrees. This pushes any moisture out of the oven and dries it for LIFE to prevent any issues. After the 48hr process then you can start to light a small fire in the metal pan keeping the flame very minimal. Push that into the centre of the oven. Slowly build the temperature up and add more timber until your fire is large.



You will notice the ovens chamber changing colour and getting very hot. That's a good sign, its pushing and moisture out!! The back of the door will sweat as well. When the oven has changed to its dry colour and the door has stopped sweating your good to go.

Make sure after rendering and curing you keep the ovens rendered chamber out of the rain or from any moisture. If moisture gets in the oven before sealing you need to start the curing process again. The ovens chamber and render must be completely dry before sealing. Once this is done your ready to cook!





- **Sealing your oven**

- Your oven is now completely dry and you must seal it to prevent any moisture getting back in. We recommend Boncrete liquid sealer
- Remember to follow the sealant manufacturer's instruction on the tin and recoat after 6 months or so.
- REMEMBER ONCE YOU HAVE CURED THE OVEN IT MUST STAY DRY INSIDE OR THIS CAN CAUSE THE OVEN NOT TO HEAT UP TO TEMPERATURE AND CRACKING

- **First firing**

- Upon your first firing please remember your heating up a structure this takes time. Light a small fire on the floor cooking tiles just inside the door archway at 6'oclock so its receiving sufficient oxygen to become larger. After you have a large fire inside the door arch or middle of the oven then move the fire to either 3 oclock or 9 oclock inside the oven up against the chamber wall. The flame needs to travel the entire length of the chamber to heat the other side of the oven. Your chamber will turn black on the inside. This is because the carbon from the timber is burning off and the oven is NOT hot enough. When you have a large fire inside the oven for a long period of time you will notice the chamber in areas start to turn white. This means the oven is heating up. Once the oven turns 75% white or 100 % white your oven is hot enough to cook pizza !
- To maintain this heat you will have to keep stoking the fire with timber to keep the temperature up.
- Please note the door on the oven is not to be used at any stage upon the firing up and cooking. It is only meant to be used to keep the heat in overnight or between use.
- After you have used the oven and it is hot you can leave the fire in the oven and close the door. The oven will eventually cool down within 48 - 72hrs. To clean the floor of the oven simply scrape the floor to remove any food and scrape with a wire brush. Once the oven has cooled down you can take the Ash out and gently wipe the floor clean damp hot cloth.

- **Maintenance of your oven.**

- If you notice small hairline cracks in the oven, not to worry it does happen. There are many reasons for this.
- Every 6 months add a sealer to the ovens chamber to help protect it from any moisture re-entering the oven.
- If your stainless steel front starts to lose a little paint, just spray some touch up paint on it to keep it looking great.
- You will have ,many years of cooking in this beautiful oven and thanks for supporting Austalian made.