

Create Your Finest
Moments With Delivita



EST. 2013
DELIVITA
LIFE IS NO CHALLENGE? CHALLENGE

THE ORIGINAL PIZZA OVEN
DELIVITA
EST. 2013

DELIVITA PRO
INSTALLATION AND INSTRUCTIONS

DELIVITA



WELCOME TO THE WORLD OF DELIVITA INSPIRED BY ITALY AND HANDCRAFTED IN YORKSHIRE

Thank you for choosing the DeliVita Pro – the world of outdoor cooking just got a whole lot bigger and tastier.

No matter what culinary journey you're embarking on we're pretty sure it's going to be full of sensational flavours, perfectly cooked feasts and fun-filled delicious moments that can be enjoyed by you, your family and friends.

We know you can't wait to get going but please read the installation and instruction manual before commencing on the food journey of your life.

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2. Introduction and safety
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DELI VITA

1. WHAT'S IN THE BOX?

Please check all the items in the box against this list:

- Your DeliVita Pro
- Installation and Instruction manual
- Recipe book
- Any accessories you have purchased

Please note: if you have ordered the Fold Away Oven Stand, Dough To Go or other accessories, these may be dispatched separately.

Retain this manual for future reference.

2. INTRODUCTION AND SAFETY

This guidebook is designed to help you through each step of owning your DeliVita Pro, from installation to use. Please read it carefully before you start using your product, as we have endeavored to answer as many questions as possible and provide you with as much support as possible.

If, however, you should find something missing or not covered, please get in touch with our Customer Care team (details on the back of this book)

GAS LEAKS MAY RESULT IN FIRE OR EXPLOSION AND CAUSE SERIOUS PERSONAL INJURY OR DEATH OR PROPERTY DAMAGE.

CARBON MONOXIDE

Carbon monoxide (CO) is a highly poisonous gas and that can be released if an appliance is not working correctly. It is difficult to recognise as it has no colour, smell, or taste. (Carbon Monoxide detectors (complying with BS:EN:50291) are widely available, and it is recommended that every property has one). Symptoms of CO poisoning are similar to that of a viral infection. It affects the mental ability causing a person to become incapable without knowing.

SYMPTOMS OF EXPOSURE TO CARBON MONOXIDE

- Tightness across the forehead
- Headache
- Severe headache, weakness, dizziness, nausea, vomiting.
- Coma, intermittent convulsions
- Depressed heart action, slowed respiration.

If the exposure has been severe, it may cause death.

IF YOU SMELL GAS:

1. Turn the gas off and isolate the appliance.
2. Put out any live fire or flames.
3. Open the door to the oven.
4. Consult a qualified gas engineer.

This appliance may be converted from LPG to Natural or vice-versa using the DeliVita supplied conversion kits. Follow the instruction or contact a qualified gas engineer.

- **WARNING** improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.
- **CHECK** there are no obvious defects in the oven, such as cracked floor tiles or damage to the outer shell. Please contact us immediately if a defect is found.
- **ALWAYS** handle the oven with care and **DO NOT DROP** the oven.
- **ALWAYS** ensure the oven is sited on a level solid base and does not overhang. If you are using the Fold Away Oven Stand, ensure it has been erected correctly and that it is stood on level and stable ground.
- **FOLLOW** the instructions for curing the oven carefully. Failure to cure the oven correctly can cause damage and will void the warranty.
- **CAUTION** is required when the oven is in use, as the mouth and inside of the oven gets very hot with temperatures possibly reaching over 550°C.
- **ENSURE** all accessories, tools and materials used in the oven are appropriate for high temperatures. All DeliVita accessories have been designed to work with the oven and can be purchased on our website.
- **PLEASE TAKE EXTREME** care when using the oven, use the right accessories, tools, gloves, and gauntlets to avoid any injuries and burns.
- **ALWAYS** ensure that children and pets are kept at a safe distance from the oven, both during and after operation.
- **WARNING** if this appliance is not being used turn off the gas at the Gas Bottle or isolation tap.

DO NOT

- **MODIFY THE OVEN** in any way from the manufacturer's design and specification.
- **USE THE OVEN INDOORS**, in tents, marquees or any enclosed spaces. It must be used in a well-ventilated area to avoid inhalation of smoke and fumes.
- **LEAVE THE OVEN OUT IN THE RAIN** or allow it to become extremely wet. If the oven becomes wet, follow the curing instructions again..
- **BURN RUBBISH** in this appliance.
- **USE ANY TYPE OF FLAMMABLE LIQUIDS OR FUELS** in this appliance. These include, but are not limited to firelighter fluid, petrol, diesel, kerosene, oil, or any other flammable chemical compounds.
- **KEEP ANY COMBUSTIBLE MATERIAL** near, on top of, or within range of the oven at any time. This includes furniture, tea towels, clothing, electronics, flammable materials, etc.
- **PLACE HANDS OR ARMS INSIDE THE OVEN** during use or after when the oven is still hot. If any burns or scalds occur, immerse in cold water immediately and seek medical advice.
- **USE THE OVEN FOR EXCESSIVELY LONG PERIODS** over 3 hours at very high temperatures (400°C plus). Allow the oven to rest for 30 minutes.
- **USE WATER** to cool the oven, except in an emergency. This will result in severely damaging the components of the oven.
- **LEAVE THE OVEN OUTSIDE WITHOUT ITS ALL WEATHER COVER**. Protect the oven from sun damage, cold and damp as this may cause the oven interior to crack, or the exterior to discolour or crack.
- **USE THE OVEN DOOR** whilst the oven is operating at temperatures of over 200°C for the first 8 times of use, and **NEVER** use the door when the oven is operating at temperatures of over 400°C.
- **COVER** the oven with anything until the interior is completely cooled.
- **STORE** unused or empty gas cylinders near the appliance.
- **USE DISHES OR CONTAINERS MADE OF PLASTIC** material. The high temperatures inside the oven will melt or burn the plastic, damaging the appliance.

EXCLUSION OF LIABILITY

Correct and safe use of the DeliVita oven is the responsibility of the owner/user. Neither the manufacturer, DeliVita Ltd, nor its distributors can be held liable for any personal injury, damage, or loss incurred caused by the operation of the DeliVita oven and other DeliVita products. The owner/user accepts responsibility for safeguarding others, including third parties. Please keep these instructions to hand and refer to them when using your DeliVita.

PRODUCT DIMENSIONS

Width: 450mm

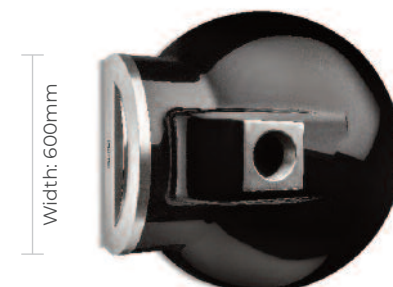


Height: 500mm

Depth: 1,060mm



Width: 600mm



Width: 1000mm

TECHNICAL DETAILS

Country of use:

Country	Natural
AT Austria	I2H, G20 at 20 mbar
BE Belgium	I2E+, G20/G25 at 20/25 mbar
BG Bulgaria	I2H, G20 at 20 mbar
CH Switzerland	I2H, G20 at 20 mbar
CY Cyprus	I2H, G20 at 20 mbar
CZ Czech Republic	I2H, G20 at 20 mbar
DE Germany	I2ELL, G25 at 20 mbar I2E, G20 at 20 mbar
DK Denmark	I2H, G20 at 20 mbar
EE Estonia	I2H, G20 at 20 mbar
ES Spain	I2H, G20 at 20 mbar
FI Finland	I2H, G20 at 20 mbar
FR France	I2E+, G20/G25 at 20/25 mbar
GB United Kingdom	I2H, G20 at 20 mbar
GR Greece	I2H, G20 at 20 mbar
HU Hungary	
HR Croatia	I2H, G20 at 20 mbar
IE Ireland	I2H, G20 at 20 mbar
IS Iceland	
IT Italy	I2H, G20 at 20 mbar
LT Lithuania	I2H, G20 at 20 mbar
LU Luxembourg	I2E, G20 at 20 mbar
LV Latvia	I2H, G20 at 20 mbar
MT Malta	
NL The Netherlands	I2L, G25 at 25 mbar I2EK, G25.3 at 25 mbar I2(43.46 -45.3 MJ/m ³ (0°C)), G25.3 at 25 mbar
NO Norway	I2H, G20 at 20 mbar
PL Poland	I2E, G20 at 20 mbar
PT Portugal	I2H, G20 at 20 mbar
RO Romania	I2E, G20 at 20 mbar
SE Sweden	I2H, G20 at 20 mbar
SL Slovenia	I2H, G20 at 20 mbar
SK Slovakia	I2H, G20 at 20 mbar
TR Turkey	I2H, G20 at 20 mbar

Country	LPG
AT Austria	I3P(50),G31 at 50 mbar; I3B/P(50),G30/G31 at 50 mbar
BE Belgium	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar
BG Bulgaria	I3B/P(30),G30/G31 at 30 mbar
CH Switzerland	I3P(50),G31 at 50 mbar; I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(50),G30/G31 at 50 mbar
CY Cyprus	I3+,G31/G31 at 28/37 mbar; I3B/P(30),G30/G31 at 30 mbar
CZ Czech Republic	I3P(50),G31 at 50 mbar; I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(50),G30/G31 at 50 mbar
DE Germany	I3P(50),G31 at 50 mbar; I3B/P(50),G30/G31 at 50
DK Denmark	I3B/P(30),G30/G31 at 30 mbar
EE Estonia	I3B/P(30),G30/G31 at 30 mbar
ES Spain	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar
FI Finland	I3P(30),G31 at 30 mbar; I3B/P(30),G30/G31 at 30 mbar
FR France	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar; I3B/P(50),G30/G31 at 50 mbar
GB United Kingdom	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar
GR Greece	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar
HU Hungary	I3B/P(30),G30/G31 at 30 mbar
HR Croatia	I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30
IE Ireland	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar
IS Iceland	
IT Italy	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar
LT Lithuania	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar
LU Luxembourg	
LV Latvia	

TECHNICAL DETAILS (CONTINUED...)

Country of use:

Country	LPG
MT Malta	I3B/P(30),G30/G31 at 30 mbar
NL The Netherlands	I3P(50),G31 at 50 mbar; I3P(30),G31 at 30 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar
NO Norway	I3B/P(30),G30/G31 at 30 mbar
PL Poland	I3P(37),G31 at 37 mbar
PT Portugal	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar
RO Romania	I3P(30),G31 at 30 mbar; I3B/P(30),G30/G31 at 30 mbar
SE Sweden	I3B/P(30),G30/G31 at 30 mbar
SL Slovenia	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar
SK Slovakia	I3P(50),G31 at 50 mbar; I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar; I3B/P(50),G30/G31 at 50 mbar
TR Turkey	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar

Product Identification Number: 2575DN31370

GAS TYPE		G20 I2H,I2E	G20/G25 I2E+	G25/G25.3 I2L/ I2EK I2(43.46 -45.3 MJ/M3 (0°C))	G20/G25 I2ELL
Supply Pressure	mbar	20	20 / 25	25	20
Nominal Heat Input Gross (Hs)	kW	18	18 / 16.3	16.3	15
Nominal Heat Input Nett (Hi)	kW	16.2	16.2 / 14.7	14.7	13.5
Consumption	m ³ /hr	1.69	1.69 / 1.78	1.78	1.7
Burner Pressure (hot)	mbar	17	17 / 22	22	17
Injector Marking	1200				
PILOT	SIT OXYPILOT NG 9043				

GAS TYPE		G30/G31 I3B/P (30)	G30/G31 I3B/P (50)	G30/G31 I3+	G31 I3P(50)	G31 I3P(37)	G31 I3P(30)
Supply Pressure	mbar	30	50	30 / 37	50	37	30
Nominal Heat Input Gross (Hs)	kW	16.5	16.5	16.5	16.5	16.5	14
Nominal Heat Input Nett (Hi)	kW	15.2	15.2	15.2	15.2	15.2	12.9
Consumption	m ³ /hr	0.45	0.53	0.53	0.45	0.53	0.455
Burner Pressure (hot)	mbar	28.5	35.5	35.5	28.5	35.5	28
Injector Marking	480						
PILOT	SIT OXYPILOT LPG 9228						

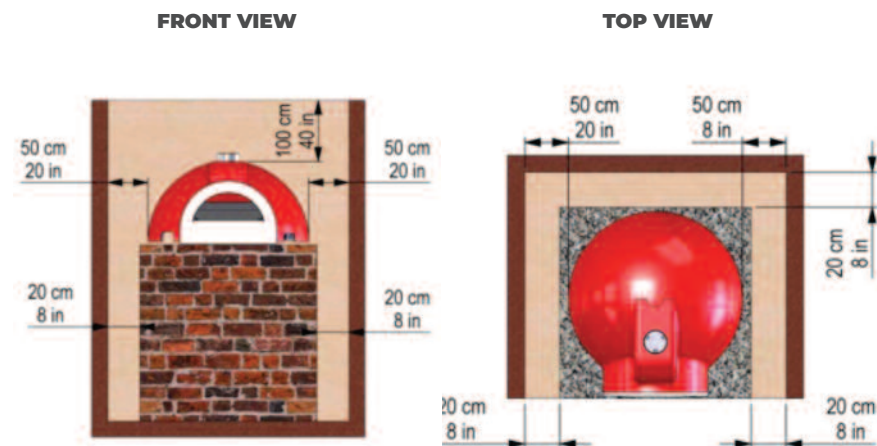
3. INSTALLATION

Remove the packaging and use the side handles to lift the oven out of the box. Place your oven onto a stable surface; it can be positioned on the Fold Away Oven Stand or a solid hard level surface (such as a wooden table). The Fold Away Oven Stand or table must be situated on a solid and even surface and must be able to hold the oven weight of around 30kg.

WARNING - there is a risk of toppling over if the oven is not placed on level ground or if sited on soft ground. Make sure the oven is at a safe distance from any flammable items or surfaces and that there is enough space around the entrance of the oven for smoke and fumes to disperse.

WARNING – the outer surfaces of this appliance can reach temperatures above 50°C (120°F). No flammable materials must be used within 1 meter of this appliance.

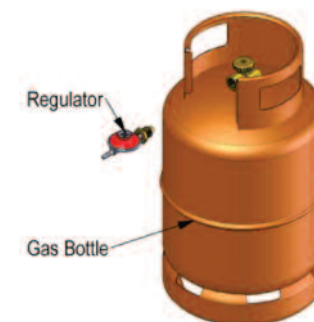
FITTING CLEARANCE



CONNECTION FOR LPG

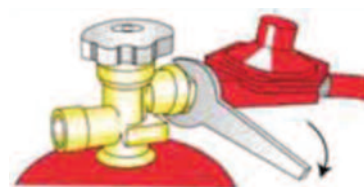
Parts required (not included):

- Gas Bottle 13 – 47 kg recommended
- Pressure regulator - Gas G 30 28-30 mbar
- Gas G 31 30 – 37 mbar
- Flexible Hose $\varnothing 1/2"$, 1.5m (maximum). Use only hoses that are certified to BS:3212, BS:EN:1763-1 or BS:EN:16436-1 or stainless steel convoluted hoses certified to EN:10380 as LPG attacks and erodes natural rubber.



Propane cylinders have a “female” valve connection. Check the connection is clean and undamaged. This is a “face to face” seal and requires the correct size spanner and is to be fully tightened. (Left hand thread).

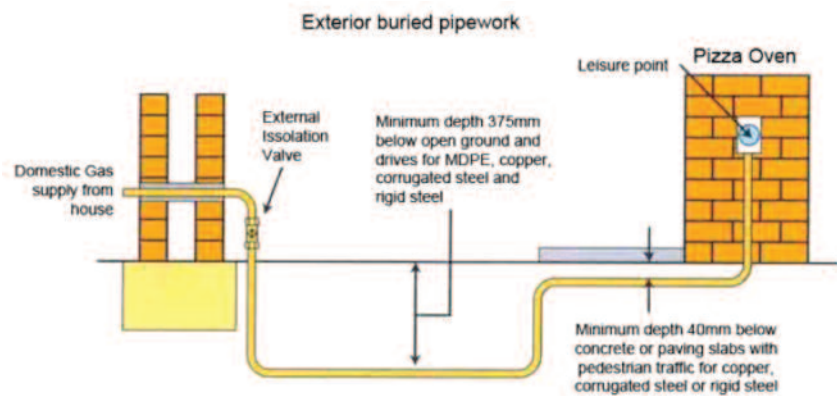
1. Check that the valve hand-wheel is OFF by turning clockwise.
2. Remove the protective plug and leave hanging to replace later.
3. Inspect the bull-nose connection of the regulator for damage before connecting.
4. Fit the connecting nut (left hand thread) to the cylinder, using the correct spanner. Note that Propane cylinder connections must be tight.



5. Ensure the appliance is turned off.
6. Connect the Flexible pipe to the Input of the Gas Valve (on the under-side of the appliance).
7. Connect the second end of the flexible pipe to the output of the regulator.
8. Turn the hand-wheel to ON by turning anti-clockwise.
9. Check all connections for leaks using a leak detection fluid. (Bubbles in the Leak detection Fluid will indicate a leak, and its location).

CONNECTION FOR NATURAL GAS

Before Proceeding with the installation, ensure that the appliance is setup for Natural Gas. Connecting to an improper gas type will result in poor performance.



An External Isolation valve must be installed on the outside of the building, as the gas supply exits. The natural gas supply must be made with $\text{Ø}1/2''$ (minimum) galvanized pipe, copper pipe or MDPE pipe. It is recommended that a Leisure Point is installed close to the site of the Pizza Oven, this Leisure Point should ideally have a quick release bayonet fitting.

Your local approved Gas Engineer will know how to install underground gas pipes, we recommend that the feed should be as close to the meter as possible.

Warning - Failure to adhere to the local standards in place may invalidate your insurance and will be illegal.

Connect the Pizza Oven supply stud ($\text{Ø}8\text{mm}$) to the Leisure point using a flexible pipe, $\text{Ø}1/2''$ (minimum), with the Bayonet quick release.

CURING THE OVEN

Your DeliVita Pizza oven is made from heat-resistant clay, the water used to form the clay must be slowly dried out before your oven can be used. This process is called curing. The first step involves drying the water out of the clay and the second is tempering the clay.

When curing, small hairline cracks can appear on the surface of the clay, the oven can smell of plastic, and small amounts of water may leak from the sides when curing and during first uses. This is completely normal and will not affect the oven's performance, however, the water could stain wood and furniture. Please protect your furniture from warm water during the curing process. **DO NOT** use the DeliVita chimney when curing the oven. Ovens should be cured when they are new, become damp, or as a precaution if stored for several months.

SET GAS TO MINIMUM FOR AT LEAST EIGHT HOURS BEFORE INITIAL USE

Gradually build-up heat over 30 minutes - Once desired temperature is reached start adding wood to **LEFT HAND SIDE**, ensuring gas injector is **NOT** covered.

4. USER INSTRUCTIONS

Before use, ensure that the oven and burner are free from blockages (e.g. food residue and insect nests – Ants, Bees, Wasps etc.). If an insect is found, they can be dangerous and must be cleaned out thoroughly. Please refer to Care of the oven for guidance.

Should the appliance go out for any reason, no re-ignition should be attempted within 5 minutes.

Lighting the Pilot

From the OFF position, Depress the Right-Hand control knob and hold in for 10 seconds, this will allow gas to flow to the Pilot, turn the right hand control knob Anti-Clockwise through the “Spark” decal to the small flame logo.

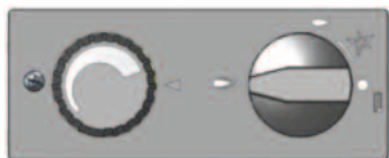


The Pilot should now light, if not repeat the process. Continue to hold the control knob in for a further 10 seconds and release.



Turn on Main Burner

From the pilot position, turn the right-hand control knob to the large flame decal. The Main burner should not light.



Adjusting Heat Setting

Leave the right-hand control knob set to the large flame decal.



Turn the Left-Hand control knob Anti-clockwise to increase the Flame height and thus temperature setting. Turn the left-hand control knob Clockwise to decrease the flame height and thus the temperature setting.

Turn OFF the burner

From any heat setting, turn the right-hand control knob fully clockwise to the “OFF” mark.



If the appliance is to be left unused for a prolonged period, turn off at the Gas Cylinder or turn the Isolation Valve off for natural gas.

Cooking

To cook in your DeliVita simply bring the oven to around its maximum temperature then let it cool down until it reaches your ideal cooking temperature. This is called regulating the oven. The ideal cooking temperature will depend on what you are planning to cook. For tips see our website or YouTube videos.

You can use your DeliVita to bake, roast, smoke, slow cook, and grill.

To cook your food within the oven, place your food onto the stainless-steel plate, then place both onto the stone base of the oven. Let's start with a couple of basics:

Pizza

Maintain a stable cooking temperature. The center base of the oven floor should read about 300°C+ on your infrared thermometer. There should not be any visible black carbon build-up on the ceiling of the oven and the rolling flames should reach the middle of the oven ceiling. Clean the oven floor in between cooking each pizza with the oven brush.

Place your pizza near to the fire, ensuring you rotate it regularly. Your pizza should cook within 90 seconds (depending on toppings). For best results follow our dough stretching tips and don't overload the middle.

Roasting

Prep your oven to reach a high temperature for searing meat (certain foods may need covering with foil to avoid burning). Remove meat once seared and allow the temperature to drop to around 150°C - 220°C for slow roasting.

If you need more heat, adjust the left-hand control knob. Push the food further into the oven if you want it to benefit from more heat or bring it forward if you want it to cook more slowly. Rotate regularly for even cooking.

For more inspirational recipe ideas buy 'Fired Wood Oven Cooking' recipe book that uses the DeliVita oven and visit www.delivita.co.uk/recipes

5. DELIVITA EQUIPMENT AND ACCESSORIES

In order to use your oven safely and efficiently, and for ease of cooking, it is essential to have the correct equipment. You will need to ensure that your equipment and accessories are suitable for high temperatures.

DeliVita sell a range of accessories specifically designed for our wood-fired oven, these include:

- Rectangular Black Iron Dish
- Round Black Iron Dish
- All-Weather Cover
- Fold-Away Oven Stand
- Dough Scraper
- Infrared Gun
- Leather Apron
- Leather Glove
- Oven Brush
- Oven Door (perfect for baking and smoking)
- Pizza Cutter
- Prod & Blow
- Axe
- Pizza Peel
- Chimney
- Pizza Turner
- Reflector

We are constantly adding exciting new products to our range. All of our products, as well as great tips and recipe ideas, are featured on our website: www.delivita.co.uk



6. CARING OF THE OVEN

Caring for your oven is very easy and requires little effort. After each use, and when the oven has cooled down, use the oven brush to remove any debris on the stone. Do not use any cleaning products inside the oven as the high temperatures will kill off any bacteria; any trace left over food spillages will be burnt off.

Whilst the oven is still warm, but safe to touch, clean the stainless-steel front panel with warm soapy water and a clean cloth. Use an abrasive sponge scourer pad (do not use metal scrubs) on the stainless steel or stainless-steel cleaner to remove any blackening. To maintain a shiny finish, use a little olive oil.

Once cooled down, to maintain a perfect finish to the outer cover, use a damp cloth and warm soapy water. For deeper scratches, we recommend using T-Cut from your local car accessory store, then give it a quick polish.

Once cooled down, for a perfect finish, cover your DeliVita with the All-Weather Cover.

WARNING: Do not use water inside the oven as this could permanently damage the interior components.

As our ovens are hand-crafted, your DeliVita may fade or discolor slightly over time and very small air pockets/black dots may be visible on colored surfaces.

HAVE FUN AND ENJOY

7. FREQUENTLY ASKED QUESTIONS

Q1. CAN I POSITION THE OVEN INDOORS OR INSIDE MY GARAGE?

No, the oven must never be positioned in an enclosed area as the smoke and fumes need to escape properly.

Q2. WHY IS MY PIZZA BASE STICKING TO THE OVEN FLOOR?

First of all, remember to sprinkle flour on to your Pizza Peel and make sure your preparation area is floured well. Don't wait too long to cook your pizza after adding your topping as it will cause the dough to 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. Turn your pizza regularly during cooking and use the Oven Brush to properly clean the oven base between cooking.

Q3. HOW CAN I TELL WHAT TEMPERATURE MY OVEN IS OPERATING AT?

You can use an Infrared Gun. Position it around 30cm outside of the oven, NOT inside. Once you have become accustomed to your oven, you will get a "feel" for the temperature.

Q4. IS THIS OVEN ONLY GOOD FOR COOKING PIZZA?

Whilst it cooks amazing pizzas, it's as versatile as a conventional oven (and more so). Although it can reach high temperatures you can control the heat by adding more or less wood. Use it to BBQ, slow cook, smoke, bake and grill.

Q5. 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 suitable dish (that can withstand very high temperatures, such as iron or Le Creuset). See our accessories list.

Q6. IS THE OVEN FROSTPROOF?

Yes, if the DeliVita All-Weather Cover is being used. The cover has been tested by the manufacturer to be frostproof at -20°C. If it isn't being used for long periods of time, we recommend that it is stored somewhere sheltered.

Q7. IS THE OVEN WEATHERPROOF?

The oven is showerproof, however, persistent wetting will affect the oven and moisture will be absorbed. We recommend that you use your DeliVita All-Weather Cover.

**Q8. IF I HAVEN'T USED MY OVEN FOR A WHILE OR IT'S WET,
WILL IT STILL BE OKAY TO USE?**

Absolutely, however, you would need to cure it again to ensure the clay is dried properly prior to cooking.

Q9. HOW LONG CAN I USE MY OVEN FOR?

If you are using the oven for more than 3 hours, it can get very hot inside and out; you should allow the oven to rest every 3 hours by not adding any wood for 30 minutes. The oven is durable with proper use and can be used for commercial use, cooking up to 40 pizzas per hour.

Q10. WHAT HAPPENS IF I GET CRACKS IN MY OVEN?

As this products interior contains natural materials, hairline cracks will occur. You can simply fill the cracks with fire cement putty. This can be found at most hardware stores. The stone base may develop cracks. This will not affect the cooking performance of the oven.

Q11. HOW DO I STOP MY PIZZA BASE FROM GOING BLACK/BURNING?

There are two common reasons this can happen. The oven is too hot, don't use more than two logs of 8-10cm wide and 22-26cm, or there may be surplus flour remains on the oven floor. Scrub the oven floor using the Oven Brush after every pizza to remove any remains of excess flour and turn pizzas regularly.

Q12. HOW DO I STOP MY PIZZA BASE FROM GOING BLACK / BURNING?

There are two common reasons this can happen:





- The oven is too hot. Adjust the temperature.
- There may be surplus flour remains on the oven floor. Scrub the oven floor using the Oven Brush after every pizza to remove any remains or excess flour and turn pizzas regularly.

Q13. CAN I USE THE OVEN ALL YEAR ROUND?

Absolutely. They are perfect for all seasons, warm and snug in the cooler months, and great for all those summer parties. **For our full FAQs visit www.delivita.com**

—
**CREATE SUMPTUOUS FOOD,
MAKE MEMORABLE OCCASIONS.
NOTHING BRINGS PEOPLE
TOGETHER LIKE DELIVITA.**
—

Keep updated and share your Delivita journey

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DELIVITA
