

1st HEATING/OVEN CURING INSTRUCTIONS



All brand-new ovens' refractory material contain water that needs to be dried before the oven can be used to cook food.

AVOID THERMAL SHOCKS

- The heating must be **slow** and **homogeneous**.
- Use only the **lowest possible flame** in contact as shortly as possible with the dome cement.



After **4 days** of heating, you can use the oven to cook your pizza. After about fifteen / twenty days of use from the first ignition, the humidity contained in the refractory will be completely evaporated, only then the optimum cooking quality will be achieved.

CURING PROCEDURE in 4 days

Please note, for the whole process use only flame No. 1, and turn on the turbo gas.

- Day 1: take the temperature to 200°F, once reached turn off the oven.
- Day 2: take the temperature to 300°F, once reached turn off the oven.
- Day 3: take the temperature to 400°F, once reached turn off the oven.
- Day 4: take the temperature to 500°F, once reached turn off the oven.

WOOD Oven

- Switch on the rotation of the plate (rotating oven).
- Switch on the oven, using large logs (for ex. Ø 20 cm/6") to avoid having the flame too bright.
- The flame must not bigger than 15-20cm (7"-8"). If necessary, suffocate the flame by removing oxygen, using the supplied oven door to have a partial closure of the oven mouth.
- Let the embers burn overnight, don't completely close the oven mouth, to let humidity leaves the oven.

GAS Oven

- Switch on the rotation of the cooking plate (rotating oven).
- Turn on the burner and use only the smallest flame.
- Never use the automatic system to reach the temperature.
- Once switched off the burner, do not completely close the oven door, to let moisture out.

WARNINGS:

- during the first few days, there will be the presence of substantial condensation and steams on the dome, and acrid smell: all okay! Your oven is quite ready to cook your pizzas.
- Please note that, until the humidity has dried completely, the oven will have difficulty on rising in temperature.
- Micro cracks of the refractory material will form due to the thermal expansion that will not compromise the functionality, stability and duration of the oven.