

**CONGRATULATIONS
ON YOUR NEW OVEN.**





WHAT IS CURING & DO I NEED TO DO THIS?

Curing simply means removing the moisture in the mortar. Curing will significantly help to protect the cooking ability and the life of your oven. So, yes you need to cure your traditional oven. When curing your **ALL BRICK** traditional oven you will be starting small fires and repeating daily for 5 consecutive days. **PLEASE NOTE:** These ovens are made in Europe and the thermometers are in Celsius not Fahrenheit. Each day start a small fire and let it burn throughout the day (4-5 hours) maintaining desired temperature. Watch a traditional oven curing [VIDEO HERE!](#)

CURING SCHEDULE:

Day 1. 140°F/60°C
Day 2. Repeat 215°F/100°C
Day 3. Repeat 300°F/ 150°C
Day 4. Repeat 400°F/200°C
Day 5. Repeat 480°F/250°C

ATTN: MAXIMUS & PRIME PORTABLE OVEN OWNERS:

If you have one of our modern portable Maximus or Prime ovens you only need to do a **1 DAY CURE-** [VIDEO HERE.](#)

IF I CURE MY OVEN WILL IT STILL CRACK?

YES, YES, AND YES (Realistically, all wood fired brick or clay ovens will crack to varying degrees). You will see cracks around the dome as well as around the facade of the oven face where the brick meets the dome. It is also normal that the base crumbles on the edges. Remember, these are handmade, not machine made or prefabricated. We do include a 'patch' repair kit. It is not necessary to patch as these cracks will not affect the oven function in a noticeable way and are more superficial. However, if you choose to for aesthetic reasons, it is best to apply the Ultra-Fire when the oven is hot. [VIDEO HERE](#) is a link on how to use the patch kit.

WHAT TOOLS DO I NEED FOR MY OVEN?

starter kit

You will definitely need a peel. In pizza language, that is the paddle you use to slide the pizza in and take it out of the oven! We think it's best to use a basic wood one to put the pizza in and take it out with a metal one. Then resting it on the wooden paddle. Makes a great place to cut and serve. We recommend a basic starter kit: (see below)



what else can i cook in my oven?

The list is long. Of course, our ovens make the most authentic pizzas but try your hand with breads, chicken, turkey, fish, steak, burgers, veggies, desserts and the list goes on. This is an oven, you can cook anything and count on it being delicious!

Keep checking our website, Facebook, and Instagram page for recipes and other fun stuff!!!

Check out our website under [accessories](#) for great extras like our rotisserie and bbq rack!

GET STARTED WITH:

- 2 Pizza Peels wood & metal
- Pizza Turner/ bubble popper
- Ash Shovel
- Oven brush



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WHAT KIND OF WOOD SHOULD I USE?

Fruit and nut woods, like apple, almond, pecan or cherry wood are the perfect companions for wood fired food! Their sweet smoke aroma compliments food beautifully. Oak, being one of the hardest and densest woods, burn hot and long which makes it a great option for wood fired cooking. It doesn't have as much of a distinct favor as the fruit woods which are not as important when cooking pizza because it cooks so fast. When you are using the oven for slower cooking (big cuts of meat or anything braised), the flavor will definitely come through. Some of the strongest smokey flavors come from hardwoods like hickory and mesquite. They can be great, but keep in mind they have a distinctive aroma so if that isn't your thing stick with the more milder fruitwoods or oak.

Another important thing to remember is that it is the coals from the wood that burn hotter than the fire and this is the key heating factor. So, for maximum heat, let your logs burn until they are primarily coals before adding your food. You can get coals faster if you use smaller pieces of wood to begin with. More wood can be added as needed to maintain the heat. Ideal oven temperature for pizzas is 650°-750°F. Always choose seasoned wood, it burns longer and hotter. Softwood, wet or unseasoned can often produce a lot of black smoke Stay away from fire starter products like synthetic logs or coals which can get very messy.



WHERE CAN I BUY COOKING WOOD?

Start with a google search for 'firewood' in your area. Most places stock pizza cut wood, otherwise ask them for smaller cuts. A great tip is to ask for wood chunks. They are great for making larger coals which is what causes the heat retention.

how long does it take to heat up?

Our traditional ovens, when prepared correctly should take just under an hour (may take you longer in the beginning). The time will also depend on the wood type and how much moisture is in it and the external weather elements. Our ovens thermometers are in celsius www.celsiustofarenheit.com is a handy tool!

Our portable ovens are quicker and take only 25–30 min to heat up. Our thermometers are not precise. If you want a more accurate temperature reading, we suggest you get a laser gun. NEITHER oven should be heated higher than 500°C– especially the modern ovens. There is nothing that cooks at that heat and this oven can get TOO hot and basically turn into an incinerator and it can be damaged.

We recommend you start your fire with a tic-tac-toe or teepee style set up with kindling in the center. No paper. Paper creates ash which has no heat value. We recommend using a butane torch and light the wood for 60+ seconds until it is going nicely. This will also save time and is much quicker than rubbing two sticks together or even a match.

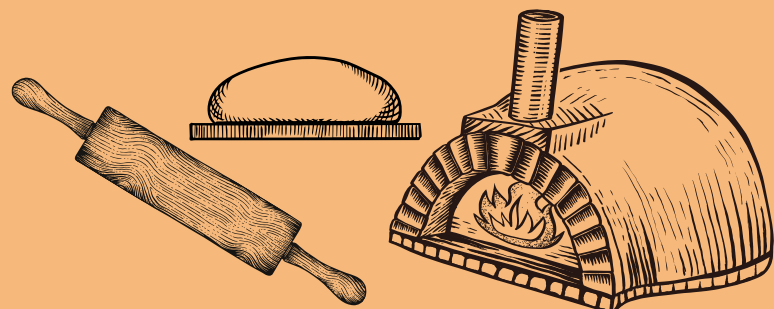


how long does it take to cook a pizza?

Cooking pizza to perfection is a fun learning process and also a personal preference. Typically, you'll want to place your pizza on the hot oven floor at a temperature of approximately 650°–750°F (350°–450°C). At this temperature, the pizza will take about 90 seconds to cook. If it's any faster the top will burn before the crust can cook. Make sure you keep the fire/coals in the center of the oven until you're ready to cook. This ensures the floor will get hot enough to cook the pies evenly. Depending on several elements such as weather, wood, heat up time etc, you may need to move your coals back to the center of the oven to heat up the floor again.

how do i clean my oven?

You dont! :) We suggest you shut the door after you use it. The next time you want to fire it up, sweep your ashes to one side and use your ash shovel to scoop out the ashes (check out our accessories if you don't have these). These ovens get so hot that they are virtually self-cleaning! If you do clean out your oven right after you use it, make sure the coals are either out or put in a safe fire proof container.





PLEASE SHARE!

**All of the pictures
on our website and
social media are from
our customers.**

**Please email your
photos to us so that
we can add your oven
to our social media
galleries!**



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**THANK YOU SO MUCH
AND ENJOY YOUR OVEN.
PLEASE READ ADDITIONAL
INFORMATION ON OUR WEBSITE
UNDER FAQ'S AND ABOUT YOUR OVEN!**

