AMALFI WOODFIRED PIZZA OVENS™

CONGRATULATIONS!

You have purchased the most advanced Woodfired Pizza Oven Kit available on the market today. No other oven compares to the *Amalfi's* superior quality and performance.

Now that you have your own Mediterranean Woodfired Oven, we hope you enjoy cooking in it as much as we have in producing the finished product.

Our User Guide and Recipe Book is available to download:
http://woodfiredovens.com.au/pdf/UserGuideManualV4.pdf

Video including recipes and 'how to' segments can be found at:
http://woodfiredovens.com.au

Enjoy and *Taste the Lifestyle!*

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We recommend that before you commence building your oven that you take a few precautions to avoid any injury. The oven chambers are heavy and will need assistance when lifting into position.

The following items are highly recommended to wear during construction.

- Protective footwear
- Safety glasses
- Breathing mask
- Protective Gloves

WHAT YOU NEED: NOT INCLUDED IN THE KIT

- Kitchen Tin-foil, measuring tape, sponge, tin snipes, sharp knife, trowel, spirit level, and a float for rendering.
- For Family/Medium Oven
- 5 x 20kg buckets sand,
- 1 x 20kg Lite or White Cement Premix containing lime (if no premix add 5 kgs of Lime)
- Add 800ml to 1 Litre of ' Bondcrete'
- Add 800ml of "Lanco" Cement Accelerator
- OPTIONAL: 1 x 20 kg bag of Crushed Granite 2-7 ml (this is for a rough texture)
- Rollers or Crow bar for assistance in placing chambers

  NOTE: For Entertainer large: You will need 2 extra 20KG bags of sand and one extra 10kg bag of cement. Increase Bondcrete and Accelerator to 1 litre each.

BEFORE YOU START: ALLOW 5 HRS FOR CONSTRUCTION

Keep all oven parts dry before rendering. We suggest you use a mask, safety glasses and gloves when handling the insulation blanket and the mortar powder. These products may cause irritation to eyes and skin (see note).

Read through the instructions completely before you start, and keep the instructions handy during the construction process. Before you begin, familiarise yourself with the installation steps and have everything ready.

(Note: The insulation is a natural wool product, which is fully soluble and non-toxic, though contact with skin may cause irritation. A material safety data sheet is available on request.)

BASE DETAILS

The expected size of a completed medium oven is 1,300mm long by 900mm wide. We recommend constructing a base of about 1400-1500mm long by 1200mm wide as a minimum, able to support an oven weight of 500Kg. A work surface around the oven (for pizza boards, roasting trays etc.) is also advantageous.

The concrete slab (top of base) must be dry, level and clean before commencing oven construction. A concrete sealant is recommended to prevent the oven drawing moisture from the base.

CONSTRUCTION

1. STEP ONE COVERING OVEN BASE WITH TIN-FOIL

Completely cover base in tin foil and mark the centre of the oven on the base.

2/3. STEP TWO & THREE MARK & INSTALL FLOOR INSULATION BLANKET

Find centre line of the front floor slab (362mm), and then place on the marked centre line of the oven base.

Install ovens floor insulation blanket and flatten down tightly.

4. STEP FOUR PREPARING FLOOR TILES

Install floor tiles, starting by placing one tile to the right of the floor slab centre line and one tile to the left of the floor slab centre line.

5/6. STEP FIVE & SIX INSTALLING NUMBERED FLOOR TILES & MARKING/MEASURING FLOOR

Install the numbered floor tiles. Trim insulation as tight to the tiles as possible. All cuts to be used under side tiles.

Measure back from front floor piece 655mm. Mark foils both sides of slab.

7. STEP SEVEN INSTALLING REAR CHAMBER

Install rear chamber to marked lines.

8. STEP EIGHT INSTALLING MIDDLE CHAMBER

Put middle chamber up against rear chamber.

9. STEP NINE INSTALLING FRONT FLOOR & CHAMBER

If required trim excess insulation from front of middle chamber for front floor slab to fit flush to front of middle chamber.

10. STEP TEN MIXING BONDING CEMENT

Mix the bonding cement supplied in green bag to seal all external joints using a scraper or sponge.

11. STEP ELEVEN SEALING THE JOINTS

Wet down the areas that are to be joined with a sponge. Place strips of bonding cement on the edge of both sides of the front floor chamber.

Keep more bonding cement for maintenance. See foot note.

12. STEP TWELVE WRAPPING THE INSULATION

Wrap remaining insulation blanket around the entire oven chamber. Excess must be cut away.

Start at the front, finish at the back ensuring complete coverage. Excess insulation must be used to plug gaps. Cut a hole for the flue.

13. STEP THIRTEEN COVERING THE OVEN WITH TIN-FOIL

Wrap the oven in Alfoil. Masking tape may be used to hold Alfoil in place. Cut a hole for the flue.

14. STEP FOURTEEN WRAPPING OVEN WITH CHICKEN WIRE

Wrap the oven in chicken wire. This will enable the render to adhere to the oven.

15. STEP FIFTEEN MIXING & APPLYING THE RENDER

The oven is now ready for render. Unlike others on the market, the *Amalfi* oven is fully insulated. The finishing render therefore is cosmetic and acts to keep out moisture, and need not be a thick layer.

Render mix quantities required for each oven is variable, and is dependant upon the ultimate shape and finish desired. As a guide however, the following basic render mix should provide complete coverage if applied as a 15-20mm layer:

- **5 x 20KG sand**
- **1 x 20KG bag of cement (light cement if you can get it)**
- **5kgs of lime**
- **800ml of Bondcrete to be added to final mix**
- **OPTIONAL: 1 x 20 kg bag Granite (Crushed)**

Note: Large Entertainer kits will require 2 x extra bags of sand, 10kg of cement.

Oxides can be added for colour. A completed oven can be painted any colour (e.g. terracotta, or sandstone) when finally cured. The front arch and floor piece may also be painted (e.g. black).

Insert the flue into the front chamber hole with the seam of the flue facing the back of the oven before beginning the rendering process. Use a spirit level to ensure the flue remains straight. For best results, use a steel float to apply the render mix. What can go wrong?

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TROUBLE-SHOOTING

- **Water/moisture** will damage and seriously affect the efficiency of the oven (i.e. the oven won't quickly reach full operating temperature when lit), so keep the oven dry until it is rendered and sealed. The front arch must also be protected from water until painted.

- '**Cure' the oven** (to remove moisture) by first allowing the oven to dry naturally for a few days, and by then lighting a small fire. Keep the fire lit for as long as possible everyday until cured. A cured oven will emit very little smoke, and the black carbon (which will initially appear inside the chambers) will disappear (the inside chambers turning white). During the *Amalfi* kit manufacturing process, as much air as possible is released from the chambers (unlike other kits!) ensuring a high quality. However, small hairline cracking can appear due to the intense heat of a wood fire – particularly if an oven is not cured properly. This is normal, and no problems generally result; however large cracks may easily be repaired with the mortar supplied. Congratulations you have successfully built your own Woodfired ovens and will have many pleasurable experiences ahead!

- **Cracks:** The type of cracking that you see in your oven is common and quite normal. With the extremely high temperatures that can be reached and the intensity of a natural heat source such as fire, your oven goes through a "settling in stage" where some expansion will take place. During this 'settling in stage' it is not uncommon for these expansion cracks to appear. These cracks are under no circumstance structural defects and will not affect the performance or durability of the oven. If the crack is quite significant i.e.: 5mm thickness then use your mortar to fix.

FINISHED PRODUCTS

AMALFI
WOODFIRED
PIZZA OVENS