

BURNING YOUR OVEN IN

After completing your oven allow 4 days drying time before burning in

DAY 5 Light a small fire in the centre of the chamber using firelighters and kindling, maintain fire as long as possible to dry out the oven.

DAY 6 As above but increasing the size and temperature by adding small redgum pieces, maintain fire as long as possible.

DAY 7 As above but increasing the size of fire (do not overload with timber especially large logs, as this will choke the oven) as the timber burns down to coals, add more timber until you notice the inside of the chamber from the base upwards, returns back to the concrete colour, when the whole chamber is back to the concrete colour the oven has reached its max. temp. This usually takes 1 hour.

Push coals to the rear side of the oven, you will notice the base is glowing red hot, wait until the base cools before cooking. To test if the base is cool enough, toss a tablespoon of flour onto the base, if it ignites it is still too hot, if it browns around the edges of the flour it is ok to start cooking.

Your cooking times are the same as it is for your conventional oven gas/electric like all ovens they have hot and cool areas, so it is important that you constantly rotate and move your food around inside the oven.

For this reason we recommend cooking on pizza trays and shallow trays with wire racks for chickens, roasts etc.

When cooking pizzas cook with the door off. A pizza cooks in approx. 3-4 minutes. Roasts etc. cook with door on.

Important: Although some minor hairline cracks may appear in the outer mortar casing this is quite normal and in no way affects the operation or the structural integrity of the oven. To minimise cracking do not subject your oven to extreme temperatures especially in the early stages after construction, the recommended firing procedure should be followed to reduce the incidents of cracking.