



A division of Shillito Pty. Ltd.

910 Refractory Pizza Oven

Installation and Operation Manual

*Read All instruction Carefully Before Starting Assembling. It Is Important
For You To Safely Install This Pizza Oven*

**SAVE THIS MANAUL FOR
FUTURE REFERENCE**

Pinnacle Wholesalers

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Contained in the Crate

1. Refractory Dome;
Inside dimension: 1135mm×910mm×600mm
Outside dimension: 1195mm×1030mm×700mm
2. Insulation pad under the firebrick base;
3. Refractory firebrick for the cooking base;
4. Ceramic Insulation blanket for dome;
5. High temp. refractory mortar;
6. H600mm×Φ 150mm stainless steel, single wall
chimney with rain cap;
7. Chicken mesh wire;

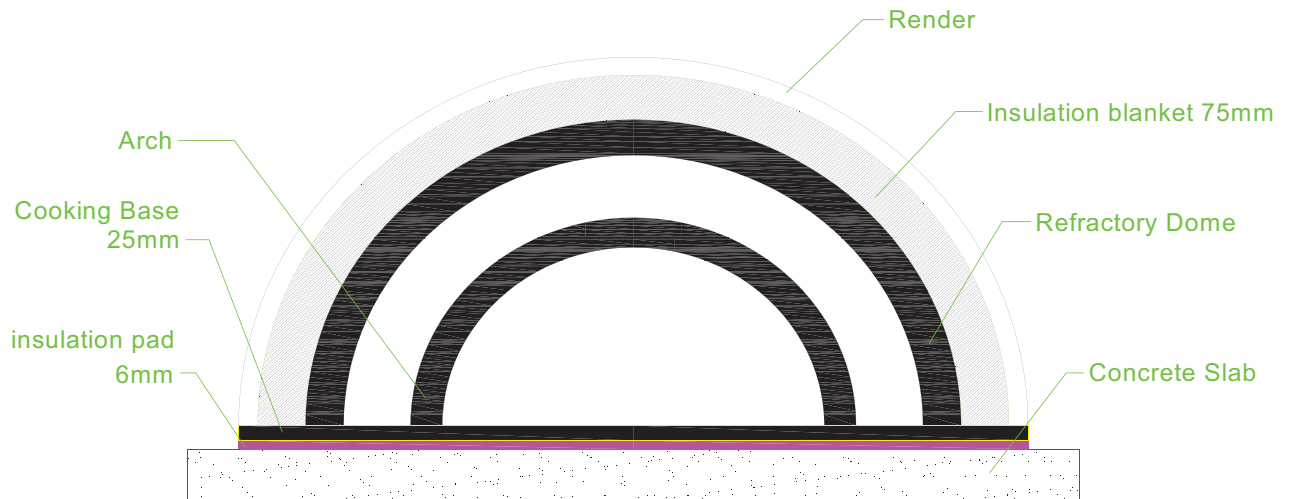
Options

1. Aluminum foil;
2. Stainless steel tool (pizza peel, pizza rake, pizza shove)
3. Steel door;

Technical Data

	SUP0910
Cooking Floor	D 1135mm× W 910mm
Outside Dimensions	D 1195mm× W 1030mm× H 515mm
Oven Entrance	W 600mm× H 300mm
Flue Size	∅ 150mm×600mm
Chimney Type	<i>stainless steel, single wall chimney with rain cap</i>
Ceramic Insulation blanket	L 3600mm× W 610mm× T 25mm (1 Roll)
Insulation pad under the firebrick base	L 1200mm× W 1000mm× T 6mm
Refractory firebrick for the cooking base	L 230mm× W 114mm× T 30mm (42PCS)
High temp. refractory mortar	25kg
Pizzas at a Time	3
Weight	400kg

Installation sketch



Recommended Concrete Slab: 1400mm wide x 1500mm deep

1. Set the Cooking Floor

- Lay the insulation pad in position. The cooking base insulation pad has been cut to size with a centre line marked.
- Lay the refractory firebrick from the front both side of the centre line. butting the joints tightly together. Check for level. This is your true cooking surface, so it is vital
- that it is completely level in all directions.



- Cut the firebrick to fit the insulation pad.
- Check again that the oven "faces" straight forward.



2. Install the Refractory Oven Dome

- Set the oven dome onto the firebrick cooking base. Three men will be required, one either side of the oven and the third at the oven entrance. You can use a car jack to lift and position oven.



3. Install the oven Decorative Arch if applicable

- A custom, site-built arch can also be used, and can be constructed from virtually any non-combustible material.
- You can choose our Decorative Arch.(on making...)

4. Install the insulation layer

- Insulate the oven with the ceramic fibre insulation blanket provided. Always use a mask when working with any ceramic insulation. Take care to overlap any joints. Optionally, you can hold the insulation in place with a metal band or wire mesh
- **Note:** If you use 2-3 layers of ceramic fibre insulation, this will greatly increase the efficiency of the oven and reduces the amount of render.
- Install chimney flue
- **It is very important to insulate around the chimney flue.**



- Cover insulation blanket with 2/3 layers of aluminium foil.
- Cover the aluminium foil with chicken mesh wire.



5. Render

- Render approximate 2 to 3 layers (Each layer 15- 20 mm thick) over the chicken wire with normal cement and yellow sand.
- The quantity of the Render depending on how thick or what shape you decide on.
- If you want better insulation you can mix vermiculite in the render.
- If you add Bond crete to the last mix, it will strengthen the final coat.
- You can also add colored oxide to the last coat of render.
- Paint or finish dome as required. Please note that if you wish to paint or seal the oven, let the oven cure (approx 10 days).
- Wait a week before Pre firing the oven, follow the pre fire steps



6. Freight and Shipping

- We deliver whole world wide at the best available rates. All oven kits are wrapped and strapped on a pallet for safe transport.



6. How to cure the pizza oven for the first time.

This step is very important after you've finished rendering the dome.

You have to wait for a week to allow the moisture to evaporate before lighting your oven for the first time.

After the installation, moisture is caught in the render and other components of the oven. If heated up rapidly to a high temperature, the moisture may transform into steam that compromise the oven's longevity and ability to cook well, and cause damage, including cracking. This involves lighting a series of fires, which gradually increase in size and temperature over a period of time.

Never at any stage let the fire die out and the oven become cold.

It is important the temperature is built up from 50°C to 300°C as indicated below.

Heat beads produce a constant heat that can be controlled and burn for a longer period of time making them an ideal fuel to cure the oven.

Always light the fire in the center of the oven, so all sides receives even heat distribution.

30min at 50c

45min at 100c

60min at 150c

30min at 200c

30min at 300c

How to use your wood fired oven

What wood to use?

- The wood needs to be clean, free of paint, glue or chemicals and only use dry seasoned wood.
- We recommend using soft wood to start the fire then hard wood to maintain the fire.

The kindling wood to start the fire should be cut into lengths approx 200mm-300mm and no thicker than your small finger. Softwood is less dense, burns faster and is easy to light; pine is great to start the fire as it burns quickly.

- When the fire has started, use a hard wood 200-300mm length no more than 15cm in diameter. Hard wood is dense and produces intense heat for a longer period of time. Small logs can be used for maintaining the fire or when cooking without the door.

Lighting the fire - basic rules to follow

- During firing the door is left partially opened.
- To start the initial fire you can use fire starters or crumpled newspaper.
- The easiest method is to prepare the fire on a pizza paddle, then light it and place it in the center of the oven.
- As the fire increases add more hardwood.

You will notice that the inside of the oven turns black when you light the fire, caused by smoke and resin in the wood. When the stored temperature of the refractory dome reaches approx 350°C, the interior roof will turn grey. This will continue down the oven walls until the interior of the oven is completely grey. When it is approx 3/4 of the way down, spread your embers across the oven floor to store as much heat in the cooking base as possible. Once the interior of the oven is grey, move the fire to the side and sweep the floor of all embers and ash with a natural fibre brush.

Now we can test if the floor is too hot. A simple method is to throw a handful of flour across the centre of the oven floor, if it bursts into flames or burns within 10 seconds, the floor is too hot and will burn the pizza base. You can lower the oven temperature by removing embers using the shovel or leaving the door off. Ideally the flour should brown within 10 seconds.

When you have achieved this, the oven is ready to be used.

Temperature for cooking different foods.

Oven bricks intended for direct contact with bread and/or pizza products only. All other food products must not come into contact with brick surface but should be contained within approved cookware.

- 300°C or 700°F is ideal for pizza
- 260°C or 500°F is ideal for focaccia
- 200°C or 400°F is ideal for roasting meat
- 150°C or 350°F is ideal for whole poultry

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How to care for your wood fired pizza oven

- Make sure no water gets onto the cooking base. Place a cap on the flue and always close the door when not in use.
- The high temperature acts as self cleaning and will burn all spilled food, grease, any bacteria or bugs. All you need to do is sweep the ash with a natural bristle brush or wire brush.

Basic wood fired oven tools and pizza peels

BEWARE of very high temperatures in the oven and use long oven gloves and mitts to handle pots and tools.

- Wire brush or natural fibre brush
- Wood oven rake
- Wood oven shovel
- Pizza Peel



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