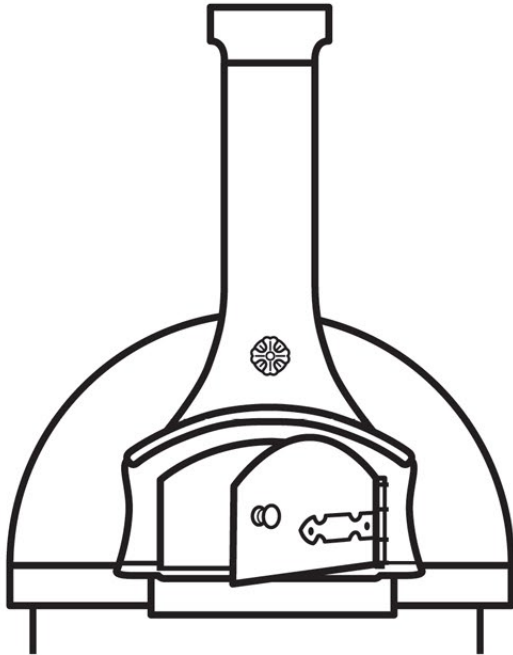


Tait Decorative Iron



www.decorativeiron.com.au

WOOD FIRED OVEN GUIDELINES

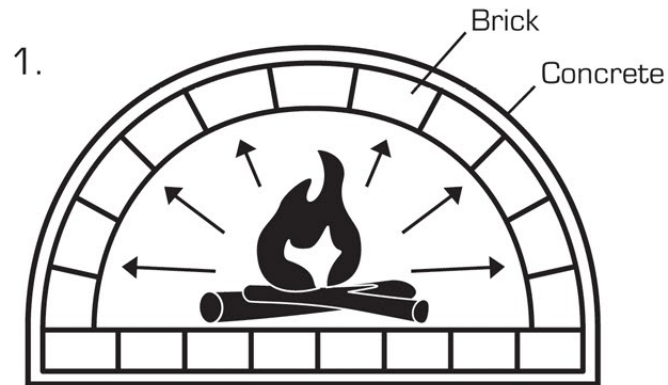
WARNING

Please read all instructions before lighting & cooking with your wood fired oven.

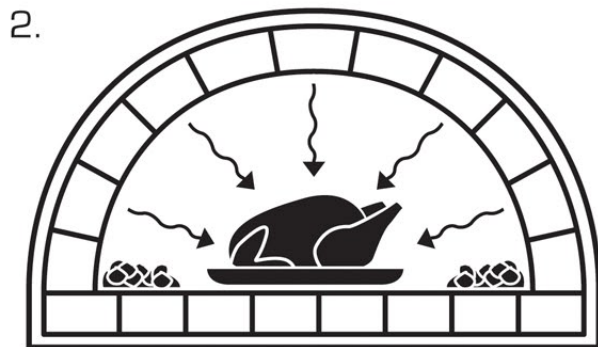
- Always be mindful of the oven's hot surfaces. There will always be potential for burns as with any cooking appliance, pizzas are cooked at high temperatures and extra caution should be used when using a wood fired oven.
- Use suitable long handled cooking tools and protective mitts or hot pads when opening the door or reaching into the oven.
- Do not leave pizza oven unattended when in use.
- Keep children and pets away from the appliance at all times.
- The outer oven parts, including the chimney, will become hot.
- It is advised to ensure the area around the oven is clear of all dry vegetation and that you have a water supply close by.
- Fire restrictions need to be observed before lighting your oven. Check with the CFA if unsure (www.cfa.vic.gov.au).
- Do not use the oven under any unprotected combustible roof or overhang, or near any vegetation.

All information is provided as a general guide only. Tait Decorative Iron accepts no responsibility for any personal injury or property loss or damage.

WOOD FIRED OVEN BASICS



Fire heats up the internal masonry lining of the oven.



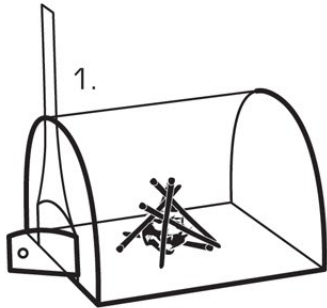
Bricks slowly radiate stored heat to enable cooking.

SUITABLE WOOD SELECTION

- Use dry seasoned hardwoods (at least 2 years from cutting) that are suitable for burning in general fire places.
- Examples include timber that has been cut from solid trees such as grey box, red gum and stringy bark.
- Small pieces around 20 - 60 mm in diameter and 500 mm long are ideal. No need to cut up large logs.
- DO NOT USE:
 - Treated pine
 - Chip board
 - Particle board
 - Form plywood
 - MDF
 - Recycled timber
 - Fence posts
 - Packing pallets
 - Wood that contains white ants, mould or excessive rotting
- The size, age and type of wood will have an impact on the oven's efficiency.
- Wood can be stored under the oven to be kept dry.

STARTING A FIRE

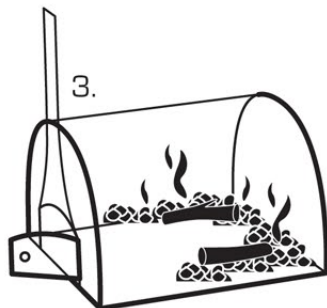
NOTE: DO NOT USE fire starter logs, lighter fluids or other combustible chemicals. Do not light the first fire in the new oven until 3 days after installation.



1. Use smaller pieces of kindling wood and newspaper (like a campfire) to start the fire in the centre of the oven. Leave the door open when lighting.



2. Slowly add larger logs once the fire is burning (after around 20 minutes).



3. After around 1 hour coals can be raked towards the back of the oven. More wood can be added. Fire will settle after about 30 min, ready to cook pizza.

Keeping a consistent fire the oven will reach ideal cooking temperature after approx. 2 hours. The brick ceiling of the oven will change from black to a light grey when ideal cooking temperature is reached. Generally no more wood is required for roasting.

COOKING

- Oven bricks will become light grey in colour at the optimum cooking temperature.
- Once the fire has burned down to coals, gently push the coals to the sides and rear of the oven with a metal rake. Try not to disturb the coals too much. Several pieces of wood can be left to burn to maintain temperature.
- Have the oven hot to cook pizzas, do not leave unattended as they will cook very quickly. Oven door can be kept open. Cooking time for pizza will vary depending on thickness of the base and amount of topping.
- Close the door when cooking breads and meats. Cooking times for meat will vary depending on the size and cut of meat. Cooking times for bread will vary depending on the style and size of loaf. NOTE: Do not have any wood burning when the door is closed.
- It is effective to cook pizzas first, then breads followed by slow cooking meats or vegetables. Your oven can also be used to dry fruit and smoke meat.



Door Open



Door Closed