

Important:

Follow oven curing instructions to maximize the **longevity** of your oven.

Do not heat up the oven too quickly. It will damage the tile.



Your oven's first firing:

First time firing-heat up with gas only.

- Start with a 1/2 inch very low flame on the gas burner for **2 hours**.
- Raise flame to 1 1/2 inch in size for **2 hours**
- Increase flame to 2 1/2 for **2 hours**
- Stoke with kindling on the burner to continue to raise oven's temperature for another **1 hour**
- **Do not** use door during first firing
- Complete at least **7 hours** for the first firing

READ!

THIS SHOULD BE REMOVED BY HOME-OWNER ONLY



FIRE INSPIRED™

Inspired by safety.
Innovated for your lifestyle.



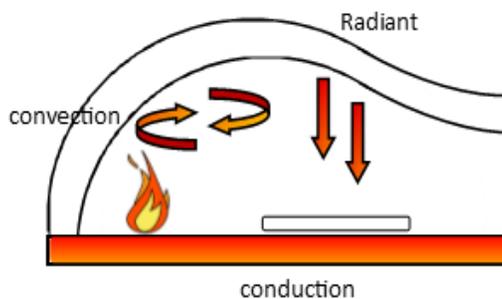
About your refractory oven :

A refractory material is one that retains its strength at high temperatures. Your oven's refractory material can withstand temperatures up to 2400 degrees.

Unlike other ovens in the industry that are multi-pieced and joined together with mortar, your oven is shaped as one piece allowing it to be moved maintaining its shape and aesthetics of a century's old oven.

This shape enables the best functional heat distribution in the oven. Its two inch wall thickness reflects enough heat back to the inside of the oven, and the temperature on the outside of the oven remains one third of the inside temperature; optimizing heat retention .

3 heat sources and temperatures that exceed 1000°



SCAN THIS QR CODE FOR 1ST FIRING VIDEO



Important information:

Once your oven is poured and removed from its mold, it goes through a drying process that allows water to evaporate. Glass is mortared using a proprietary formula that will withstand the high heat generated during normal operation. In order to properly cure the glass to the oven a heat up schedule should be properly performed. During your first oven firing, small water molecules that remained trapped in the refractory during the drying process will come out in a vapor form.

WOOD INFO

Simple and very important for proper operation.

-Use at least 1 year dried **OAK**, debarked 1 1/2 to 3 inch diameter, 12 to 14 inch long. You'll have consistency during operation, no smoke, no popping ambers on to your food, intense heat and a great smell.