Curing is the process by which your oven is gradually and uniformly dried out of the humidity that might have been accumulated in the oven during the building and assembly stages.

During the process of heating up, thermal expansion occurs, and to maintain the same rate of expansion and to prevent structural cracks, the materials need to be as dry as possible.

Small hairline expansion lines are normal and will not affect the performance of your oven, while larger, structural cracks could diminish its efficiency and cause issues down the road, do not skip or rush the curing steps! While curing fires do not need to occur on consecutive days, best results have been achieved with no more than two days between heat cycles.

The objective of curing a wood burning Subito Cotto pizza oven is to increase the temperature inside the oven gradually (no more than 50 degrees C/hour), avoiding thermal shock.

Please be patient as the oven curing process must be done slowly

- Initially a small low heat fire (embers or heat beads) for 2 hours building gradually up to approx. 200c (fire to be positioned in the middle of the oven)
- We recommend an infrared laser thermometer for accurate temperature readings. https://www.kitchenwarehouse.com.au/Avanti-Infrared-Digital-BBQ-Thermometer

- Avoid a big flame (try to keep a very low flame)
- Gradually reach higher temperatures with more ignitions over several sessions building up to 450c
- It is not necessary to make a big fire you will notice that the oven temperature will rise rapidly even with a small fire

To achieve that, start a small fire in a separate location, in another vessel/pan and take the embers and place them into the oven. The embers can generate a low heat (without large flames/avoid the flames touching the dome) and the oven is then pre-heated as required.

Heat beads can also be helpful. You can start with a small pile of heat beads, periodically moving them to remove excess ash and continue adding to the pile as they burn down, if possible keep this going until all of the moisture is gone.

Add coals or small amounts of wood to feed the fire while avoiding large pieces that would generate a large flame, moving the pan/s inside the oven every 30 minutes or so to ensure the entire floor is heats up evenly.

Once your entire oven has reached 200 degrees Celsius (dome, walls, and floor), maintain that temperature for around 2 hours let the fire go out and allow your oven to return to ambient temperature.

You can use an infrared laser thermometer to gauge the temperature.

You will need to repeat those steps for every curing fire, with the following temperature targets:

- 1st Fire 200 C for 2 hours
- 2nd Fire 250 C for 3 Hours
- 3rd Fire 300 C for 2 hours

The remaining curing fires can be started directly in the oven, as long as the fires are small and you allow your oven to heat up slowly. During the third or fourth fire, the oven will start releasing some moisture as small droplets of water dripping from the metal base of the oven; once this process starts, maintain the oven at a stable temperature until the dripping stops. This process can take several fires to complete, once it does resume the curing process with the following schedule:

- 4th Fire 350 C for 3 hours
- 5th Fire 400 C for 2 hours
- 6thFire 450 C for 2 hours