Subito Cotto Do's & Don't

READ ALL INSTRUCTION CAREFULLY BEFORE INSTALLING AND USING YOUR SUBITO COTTO OVEN. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, PERSONAL INJURY OR EVEN DEATH

- **FOLLOW** the instruction for curing your wood fired oven. Failure to follow the curing instructions can cause damage to the oven.
- **ALWAYS** ensure that children and pets are kept at a safe distance from your wood fired oven, both during and after operation. We suggest children under the age of 16 should be supervised when using the oven
- **ALWAYS** ensure the oven is sited on a level base. The stand **MUST NOT** tilt
- **DO NOT** modify in any way the wood fired oven from the manufacturer specifications
- **DO NOT** block the flue pipe
- **ONLY USE** untreated, well-seasoned, dry hard wood
- **DO NOT** burn rubbish in your oven
- **DO NOT** use any kind of flammable liquids or fuel (Including, but not limited to firelighter fluid, gasoline, diesel, Kerosene etc.) at any time to start or maintain a fire
- **BEWARE** of High internal temperatures. Your oven can easily reach temperatures more than 400C°, use caution when cooking and baking food in your oven
- **DO NOT** insert unprotected hands or arms inside your wood burning oven while or after operations. If burns occur, immerse in cold water and seek medical advice
- **ALWAYS** used approved bakeware, long utensils, gloves, and mitts when using your wood fired oven
- **DO NOT** leave a fire unsupervised.
- **DO NOT** allow your oven to become wet. If it does, wait until the oven is fully dry (at least a full week since water intrusion) and follow your curing instructions to dry it properly before use. You can use a space heater before the first curing fire to reduce the moisture content.
- **DO NOT** use water to calm or extinguish a fire, except in an emergency
- **DISPOSE** of cool ash in an approved bin, add to compost or spread it on garden as nutrient.
- **DO NOT** inhale ash or dust.
- **DO NOT** place frozen foods in a hot oven.

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IMPORTED BY PIZZA OVENS R-US

How to set up your wood fire oven.

- Follow the Assembly instructions.
- Check that all bolts are securely tightened using an adjustable wrench.
- Decide where to place your stand. It needs to be on the heart and level surface, preferably in a concrete, tiled or decked area, which can easily hold the weight of the oven (depending on the model, it can exceed 750 pounds)
- there is a risk of toppling if not sited level or if sited on soft ground. To prevent the risk of toppling we recommend siting the oven up against a wall, fence or hedge.
- **DO NOT** lean against the oven.
- Make sure the oven is in a safe distance from any flammable surfaces and that there is enough space around the flu pipe for smoke to disperse.

How to care for your oven.

- You do not need to clean the oven with cleaning product because the high temperature will kill any germs or bacteria. Any food spillage will simply get burned to ashes which you can sweep out each use or when ash has built up, allow the ash to cool and sweep it out the oven with a metal brush into a suitable metal container. Afterwards you can use the cool ashes as fertilizer.
- Never throw water into the oven or introduce frozen food into a hot oven, as the thermal shock could damage the oven.
- It's a good idea to clean the flu pipe occasionally. Use a brush to loosen up any soot stuck inside the pipe or underneath the rain cap.
- Metal components may be resprayed with heat resistant paint such as barbecue paint available in a DIY stores
- The different density between the refractory concrete and mortar allows for thermal expansion and contraction. Over time, it might be necessary to touch up the seams between the concrete parts to maintain optimal performance.