

Introduction to your new Oven!



Home PIZZA Ovens

• INTRODUCTION •

A brief description outlining exactly how the pizza oven functions and what it is made up of:

- The ovens are produced from a non hazardous material, which is guaranteed.
- The dome is made from a heat resistant cementitious crushed volcanic rock; your base is made up of 1400°C refractory bricks and refractory mortar material which is used in furnaces. For the outer coating of the dome we use a general waterproof sealant and membrane to retain the heat.
- Your Home Pizza Oven has been quality checked throughout the full process of manufacture.
- With this product being a small version of your "Restaurant Type" Oven, the makeup of it only differs with size and coating for external outside use.
- The design is such that with use cracks will appear and be visible on the internal surfaces, this is normal and acceptable as they are basic expansion and contraction points.

Please accept the fact that your Oven is a Rustic fun and cost effective addition to your entertainment area and with that in mind embrace the authentic blackening to the entrance as well as minor bubbling to the surface which is easily remedied with touch up paint.

• GETTING STARTED •

To heat the oven up we suggest making a fire in your usual braai and transferring the burning wood into the middle of the oven, which will then heat up the base and preparing it for cooking. Heating up the base of the oven is an important step as this will ensure a crispy pizza base once cooked.

Once the wood has heated up the oven, push the logs to the sides. You are now ready to cook your pizzas.

We suggest lightly dusting the bottom of the oven with flour to avoid the pizza base sticking.

It will take approximately 4-5 minutes for the pizza to cook through.
Serve and enjoy with a nice glass of something refreshing.

*Bon
Appétit!*



GENUINE WOOD FIRED PIZZA OVEN

☎ 082 769 9269 Stacy
☎ 083 636 1875 Lauren

📍 10 Devon Road, Pinetown

✉ office@homepizzaovens.co.za
🌐 www.homepizzaovens.co.za
f Home Pizza Ovens