

Home Line - Semi Pro Line

Assembly instructions

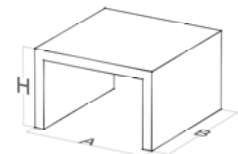
Rev. 03 - 28/10/2021

Pag. 1 / 2



Instructions

1. Build a strong masonry base considering the dimensions of the oven as per following schedule:

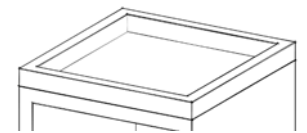


Masonry support

Pic.1

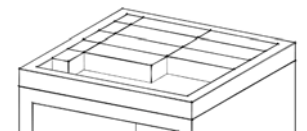
Model	Ø 80	Ø 100	Ø 110	110 x 140
Base width A [cm/in]	135/53.1	150/59.1	160/63.0	180/70.9
Base length B [cm/in]	135/53.1	155/61.0	165/65.0	200/78.7
Base Height H [cm/in]	100/39.4	100/39.4	100/39.4	100/39.4

2. Carefully level the surface and build a **brick curb**, 10 cm high and 10 cm thick. (Pic.2)



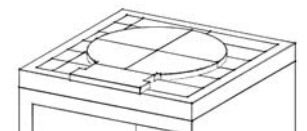
Pic.2

3. Place the **insulating bricks** inside the tank made. You can cut them, if necessary, with common wood cutting tools. (Fig.3)
 Insulating bricks must be dry placed, without cement or other binders, and without grouting the joints.



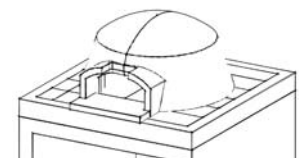
Pic.3

4. Dry place the elements of the **cooking floor** close each other to the centre (Pic.4).



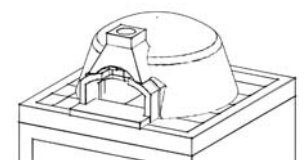
Pic.4

5. Dry mount the **vault** and seal, only externally, all the joints between the elements, using the mortar supplied in the kit (Pic.5).



Pic.5

6. Glue the **flue fitting**, then cover the entire dome of the oven with the **insulating blanket** supplied in the kit (Pic.6).



Pic.6

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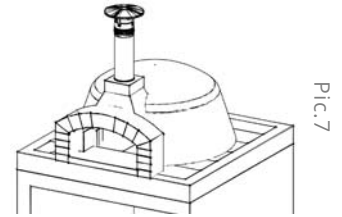
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Rev. 03 - 28/10/2021

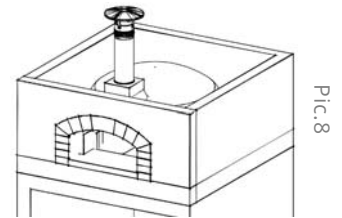
Pag. 2 / 2



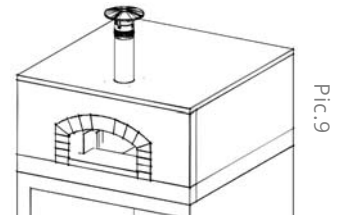
7. Glue the **arch** and connect the **flue** to the flue fitting (Pic.7).



8. Build the **walls** to close the oven. Should the oven have a protection roof, at least two ventilation grids will be necessary at the sides (e.g. 10x10 cm). Pour the contents of the **grained vermiculite** bag, supplied in the kit, in order to fill the empty spaces between the oven and external walls.



9. If the oven is exposed to bad weather, it is advisable to make a **protective roof**.



Starting the oven

Once assembly is complete, you can start up the oven.

First day:

Using small pieces of wood, light a small fire in the center of the oven, taking care that the flame does not touch the vault, and keep it going throughout the day.

At the end of the day, let the fire go out with the door closed.

Second:

Repeat the same operations as per day one.

Third day:

Light and constantly feed the fire, so as to gradually increase the temperature throughout the day, until the required temperature is reached.

Please notice

Any surface cracks due to thermal expansion do not jeopardize the functioning of the oven.