



ATTENTION BURNTech PIZZA OVEN INSTALLER:
THIS NOTICE MUST BE POSTED ON THE FRONT OF THE WOODBURNING OVEN
FOR THE HOMEOWNER! FAILURE TO DO SO WILL VOID THE BURNTech
WARRANTY

WARNING: DO NOT EVER PLACE YOUR HANDS OR FACE NEAR THE OPENING OF THE COOKING CHAMBER AS THIS COULD RESULT IN SEVERE BURNS.

WARNING: THE BURNTech PIZZA OVEN IS DESIGNED FOR OUTDOOR USE ONLY AND MAY NEVER BE USED INDOORS OR PLACED INSIDE OF COMBUSTIBLE FRAMING.

BURNTech WOODBURNING PIZZA OVEN CURING INSTRUCTIONS:

In order to reduce the risk of cracking, the BURNTech WOOD BURNING PIZZA OVEN will require you to remove all of the moisture from the components and refractory mortar prior to using your oven for cooking. If the oven is heated up too quickly after construction, the result could be mortar shrinkage which will result in cracked mortar joints and or components.

For curing and cooking, we recommend that you use heat resistant gloves, a long handled pizza oven rake and shovel. You may also want to use an infrared thermometer to check temperatures during the curing and cooking processes. These items are available at your local fireplace retailer or online.

In order to enjoy a lifetime of cooking in your Pizza Oven, please follow these 4 simple steps:

1. Let your oven naturally air cure in warm dry weather for 7 days after construction. The refractory mortar should turn from dark gray to a shade of light gray. This indicates that the refractory mortar has begun to cure. In colder or moist climates this step could take up to an additional 7 days.
2. Take a couple of newspapers and place them in the center of the cooking surface. With a long match, light your newspapers. Let the papers burn until they are ashes. Let cool for 24 hours and safely remove the ashes.
3. Next, you will want to build a small fire about the size of a small loaf of bread. For this step we recommend that you use naturally dried hardwood kindling such as oak, or birch. Avoid using charcoal, chemically treated or sappy woods as these can affect the flavor later on. Once your fire has settled down to red glowing embers, continue to add kindling and small pieces of wood keeping a consistent temperature of between 100F-200F for 2 hours.

For this step you will keep the embers in the center of your cooking surface and you will need to adjust the door ventilation in order to achieve the desired temperatures. Wait 24 hours for cooling before you begin the next step.

4. For the final step, you will need to build a fire about the size of a two small loaves of bread. For this step we also recommend that you use naturally dried hardwood kindling such as oak, or birch. Once your fire has settled down to red glowing embers, continue to add kindling and small pieces of wood keeping a consistent temperature of between 300F-400F for 4 hours. As in both previous steps, you will also keep the embers in the center of your cooking surface and you will need to adjust the door ventilation in order to achieve the desired temperatures.

Wait 24 hours for cooling and you are now ready to enjoy your WOOD BURNING PIZZA OVEN!
FOR ADDITIONAL COPIES OF THIS SHEET PLEASE VIST OUR WEBSITE AT WWW.BURNTech.COM