



<https://jalandopizzaovens.com.au>

## BENCHTOP PREPARATION

Congratulations on choosing the Jalandop Benchtop Pizza Oven. Pizza ovens being installed on a benchtop will transfer some heat through the base, so to avoid thermal shock the following precautions should be observed.

The temperature on the base of the oven will vary, depending on the size of the fire and the placement of the oven, and a well ventilated location will help move the heat away from the base.

There is little or no likelihood of thermal shock when installed on a poured concrete or stainless steel bench.

When installed on ceramic or porcelain tiled benches it is recommended you consult your tiler to make sure they use a cement or compressed sheet base and the appropriate tile cement to afford stability.

### **Wood fired ovens should never be installed on reconstituted or engineered stone benches**

If the oven is being installed onto granite, marble or a reconstituted stone material (which are usually glued to a timber substrate) we recommend that cement sheet or compressed sheet strips or spacers sit between the benchtop & oven base.

These parallel strips will allow airflow and the sides of the base can still be silicone or caulked.

We recommend you speak to your benchtop installer so they are aware of your intended oven installation.

See diagram below:

