



Oven Placement on Benchtop

Congratulations on choosing a Jalando Pizza Oven

To ensure your benchtop is protected and avoid thermal shock when installing your pizza oven, 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, as ventilation will help move the heat away from the base.

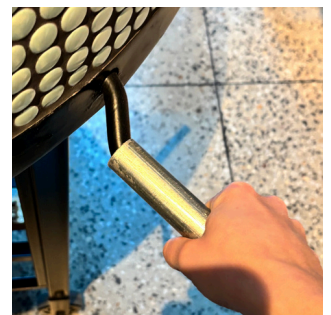
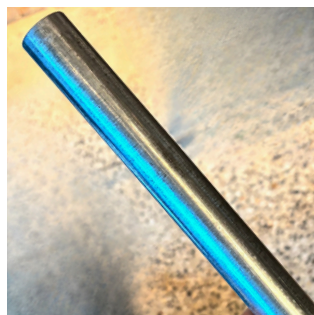
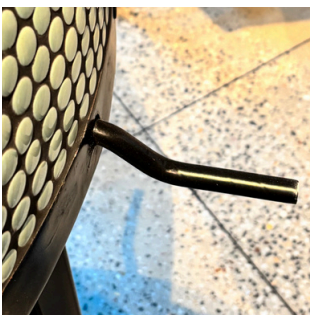
- There is little or no likelihood of thermal shock when installed on a poured concrete or stainless steel bench.
- When installed on ceramic or porcelain tiled benches it is recommended you consult your tiler to make sure they use a cement or compressed sheet base and the appropriate tile cement to afford stability.
- 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 bench top and oven base. These parallel strips will allow airflow. 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.

To place your oven on your bench top:

The black lifting handles (A) in the base of the oven need to be unscrewed **prior** to final placement.

- Before sitting the oven directly on your bench top, place 4 wedges or spacers (B) on the bench.
- Place your oven in its intended position on top of the wedges/spacers. The silver metal pipes go over the black handles to provide extra grip (see images below).



- Once your oven is in position, loosen the black handles by unscrewing counter clockwise but leave them in so they can still be used to lift the oven so you can remove the spacers.
- Remove the spacers **then remove the handles**.
- Dispose of the handles or keep for relocation of the oven in the future.

