

# Benchtop Preparation for Pizza Oven



*Congratulations on choosing the Jalando Benchtop 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 benchtop & 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 installations.

**To prepare the benchtop see the following diagram:**

1. The lifting handles (A) in the base of the oven need to be unscrewed prior to final placement.
2. When sitting the oven on your benchtop, place 4 wedges or spacers (B) under the rim.
3. Loosen the handles by screwing counter clockwise. The handle can then still be used to lift the base of the benchtop, whilst removing the spacers and setting the oven onto its final location.
4. Dispose of the handles or keep for relocation of the oven in the future

