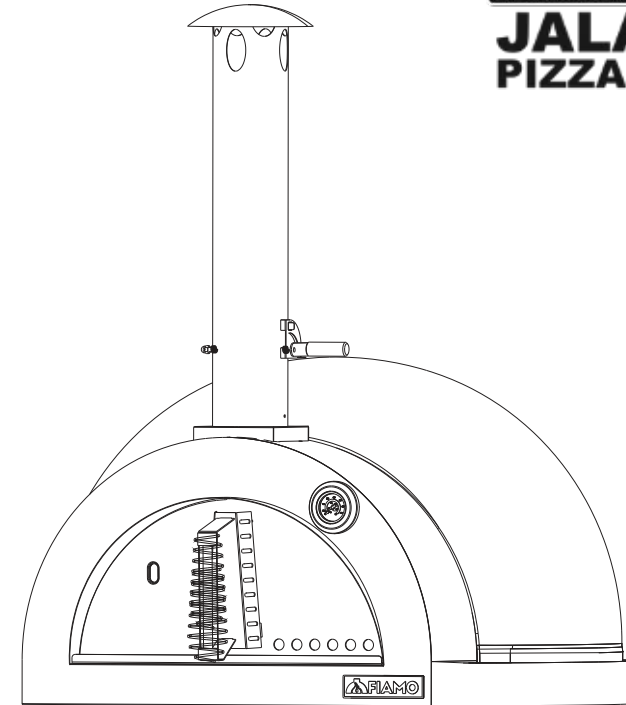




SOLD BY:
Jalando Pizza Ovens
23 Reserve Street,
Preston Vic 3072
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 **FIAMO** Maxi
Thermal Clay Wood Fired Pizza Oven



USER MANUAL



www.fiamooven.com

FIAMO is a trademark of Ovendesign Group., Limited.

SERIAL NUMBER

User Instructions - Please keep for future reference

IMPORTANT! Carefully remove any packaging before use, but retain the safety instructions. These instructions form part of the product. Please take note of all of the safety warnings listed in these instructions. Please read these instructions in their entirety and retain them for future reference. These instructions should be stored with the product. Failure to adhere to these instructions could result in property damage, personal injury or death.

www.fiamooven.com

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Warranty



Thank you for choosing FIAMO. Please read the following terms and conditions carefully to understand the after-sales service process:

The oven is guaranteed for 2 (two) years against defects and craftsmanship; good maintenance and proper use can make sure that the oven lasts much longer.

FIAMO stand by the quality & durability of our product, and we will continue to do so after the sale. Should you ever have a problem with your oven within the warranty period, please let us know using our contact page or call us.

PLEASE RETAIN YOUR SALES RECEIPT OR INVOICE WRITE HERE UNDER THE SERIAL NUMBER ON THE PRODUCT IDENTIFICATION TAG

The warranty does not apply in the following circumstances:

- This warranty will be void and accordingly no claim of any nature will be enforceable if the product has not been assembled, installed or operated according to the instructions, or has been subject to abuse, improperly treated, neglected and/or if any repairs, maintenance.
- If products have been used other than suggested or for purposes not intended by the manufacturer.
- Damage that results from the use of chemicals inside or outside the oven.
- This warranty does not cover rust due to improper care or lack of maintenance. Contact your place of purchase for care and maintenance instructions.
- Void if replacement components not produced or approved by FIAMO are installed.
- The product has been subjected to non standard or inappropriate use, including but not limited to tossing, damage as result of using combustible material other than wood to light fires in the oven or throwing firewood into the oven with force, addition of non- approved accessories.
- Damage that results in a broken or stuck chamber thermometer.
- The warranty does not apply to normal wear and tear or any parts of the product that would need replacing under the normal conditions including:
 - a. Normal or minor cracking due to expansion and contraction stress relief in the refractory materials, including but not limited to the cordierite stone.
 - b. Scratches to the exterior surface during normal use.
 - c. Any discoloration due to neglect, weather conditions, and any areas exposed to smoke or any aspect of the product that may deteriorate as a result of normal use or aging.

Trouble Shooting

● CRACKED PIZZA STONE

-We understand that pizza stones may experience cracking during use, which typically does not affect the performance of your FIAMO Oven.

-Please note that due to the fragile nature of these stones, we do not offer a warranty on them. This practice is in line with industry standards. However, if your oven arrives with a damaged or cracked stone, please contact us immediately for assistance.

-It's important to be aware that because our pizza stones are handcrafted, air-dried, and kiln-dried, they may sometimes exhibit imperfections and small chips along the edges. These imperfections do not impact the performance of the stone or the oven, therefore, are not considered defects. If you find these chips bothersome, we recommend lightly touching up the edge with sandpaper.

● THE OVEN PRODUCES SMOKE

-Check that the wood is not too moist and the embers are not unburned.

-Make sure that you have started a fire with vivid flames, gradual but steady, in order to avoid incomplete combustion.

-It is recommended to close the oven door

● THE OVEN DOES NOT HEAT

-Check that the fire is on one side of the oven and not near the mouth.

-Fire with vivid flames for 20minutes.

-Do not amass the wood over the embers.

-Gradually add the wood to the fire.

● THE OVEN COOLS DOWN QUICKLY

-Check that no moisture or water has infiltrated the oven.

-Avoid sudden short fires that do not warm the bottom of the oven.

● THE FLAMES COME OUT OF THE MOUTH OR CHIMNEY CAP

-Avoid excessive fires and immediately dampen the flames that reach out of the oven by resting the door over the mouth of the oven, leaving a gap of 1-2 inches.

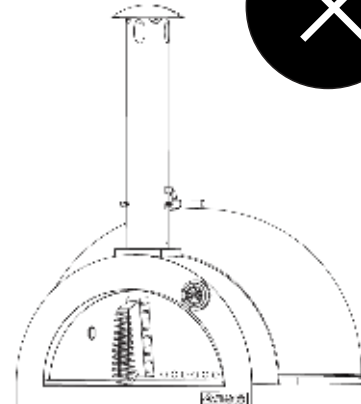
● CAN YOU PUT THE OVENS RIGHT ON THE COUNTERTOP WITHOUT USING THE SUPPLIED FEET?

-Yes, you can. But don't place the oven on the wooden table. The oven must be place on the stone table or stainless steel table. And be careful not to touch the heated tabletop, as the temperature will be very high to avoid burns.

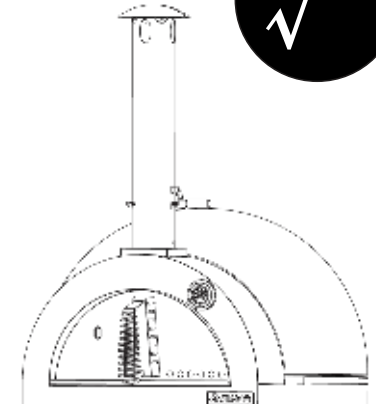
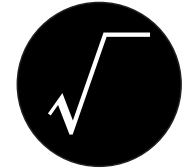


WARNING

Don't place the oven on the wooden table.



WOOD TABLE

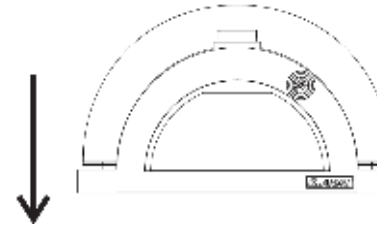


STONE/ STAINLESS STEEL TABLE



WARNING

The oven is extremely heavy, watch your hands and fingers when putting down to the table!



TABLE



Positioning and Safety Warnings

- **DO NOT USE INDOORS.** This product is intended for **OUTDOOR USE ONLY.**
- **DO NOT** use this product in a confined space such as a tent, caravan, car, cellar, loft or on a boat.
- **DO NOT** use under any awnings, parasols or gazebos.
- **NEVER** leave a burning fire unattended.
- **DANGER** of carbon monoxide poisoning – **NEVER** light this product or let it smoulder or cool down in confined spaces.
- **ALWAYS** observe all local fire restrictions. Apply common sense at all times and don't use when or where there is any fire hazard risk. This unit cannot be used during a total fire ban.
- **FIRE HAZARD** – Hot embers may emit while in use.
- **DO NOT** attempt to light the oven until it has been properly assembled and all fasteners are fully tightened. Do not use the oven if any parts are damaged or missing.
- **DO NOT** handle or move the oven whilst alight or still hot. Avoid touching the body of the oven when it is in use or still hot.
- **ALWAYS** inspect the unit prior to use for fatigue and damage – repair or replace as and when necessary.
- **ALWAYS** keep the oven at least 2 meters away from anything combustible including walls, fences, poles, ceilings, trees, shrubs, foliage, etc. when it is in use or still hot. Make sure there is nothing above the oven but sky. Ensure the oven is positioned on a permanent, flat, level, heat resistant surface away from flammable items. **DO NOT** use this oven on decking or any other flammable surfaces such as dry grass, woodchips, leaves or decorative bark.
- **ALWAYS** allow the unit to cool down completely before moving or storing.
- **WARNING:** This oven is very well insulated for added safety, however when the oven is in use, certain parts like the flue and front door can get **VERY HOT!** Wear insulated cooking gloves to protect your hands.
- **ALWAYS** keep children and pets at a safe distance from the oven when in use.
- **DO NOT** use this oven as a furnace.
- **CAUTION - THIS UNIT IS HEAVY.** Please do not attempt to lift it alone. Always have a minimum of two persons present when assembling or moving the product.

CHOOSING THE RIGHT FUEL:

- **WARNING – DO NOT** use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting, relighting or in the vicinity of the oven.
- **ONLY** suitable for use with untreated wood, logs or charcoal.
- **NEVER** use 'FIRE LOGS' or any artificial wood logs! These may be toxic and cause the unit to emit black smoke. Additionally, they are designed to burn at much hotter temperatures than real hard wood, so can damage the unit.
- **NEVER** burn any wood or timber that has been treated, painted or processed in any way. The resulting fumes can be deadly.
- **ONLY** use woods when you are sure of the source. Assume that sawn or milled timber has been chemically treated and do not use it. Use only **REAL HARD WOOD** in this wood-fired oven.

The woods that work best are hardwoods, not softwood. The best types of hardwood to get are: REDGUM, JARRAH, BLUE GUM, MALLEE as they are properly dried and not freshly cut. If the wood is too wet or 'green' then the smoke can give the food unpleasant flavours.

Fruit and Nut tree woods like APPLE, PEAR, PLUM, PEACH, MACADAMIA, ALMOND, and WALNUT are great to use and add interesting smoky flavours but can struggle to reach high enough temperatures for Pizzas. If you can get some, try using woods like: OLIVE WOOD, ASH WOOD, MAPLE WOOD, OAKWOOD, BEECH AND BIRCH WOOD. You can also use WHITE and YELLOW PINE and WHITE CEDAR, but **DO NOT** use RED PINE as it causes food to have an unpleasant flavour.

It is OK to use barbeque charcoal but this oven will burn this fuel quickly and make it a very expensive fuel option.

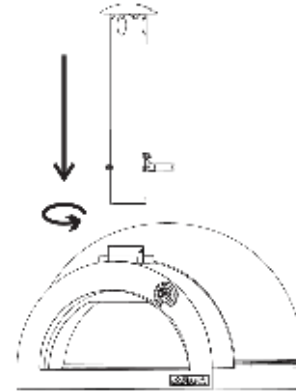
NEVER use shrubs and bushes such as Oleander, as some of these can give off extremely toxic fumes.

FIRST TIME USE ONLY:

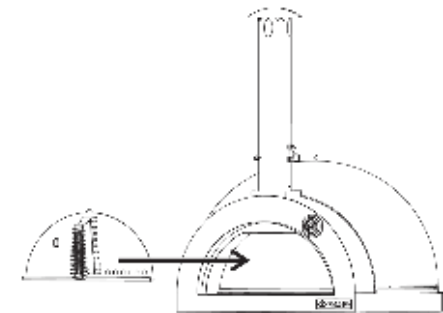
For the first firing of the oven only, it's best to have a low fire with the door aside for around 1 hour, then let the oven cool. This will "cure" the oven ready for use.

Assembly Instruction and Diagram

Step 01 Install the chimney (1) on the oven body, twist the chimney counterclockwise to locate it to the base.

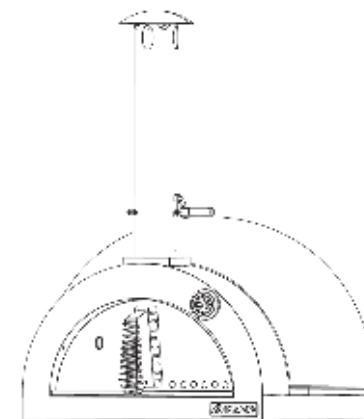


Step 02 Put the oven door to the oven body mouth.

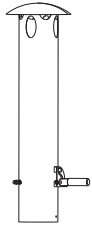


Step 03

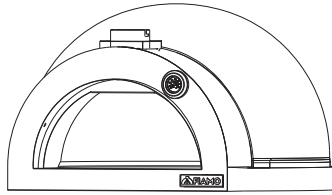
The oven is ready for use.



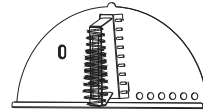
Parts Lists



(1).Chimney×1

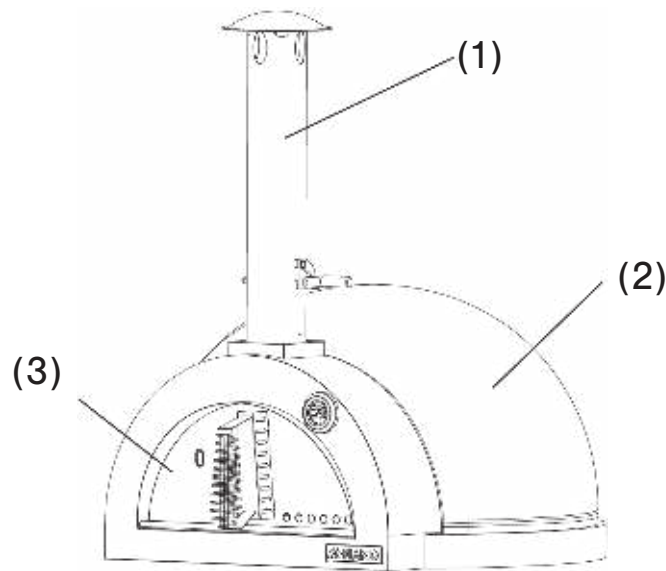


(2).Oven×1



(3).Door×1

Assembly Instruction and Diagram



Lighting and Controlling The Temperature

- Place untreated wood or charcoal centrally into the fuel area. Do not initially use more than 3kg of charcoal or 2 or 3 small logs. Fully open the flue damper.
 - Place rolled up newspaper and kindling in with the fuel and light carefully. Leave the door open.
 - Allow the fuel to catch alight and burn very hot for at least 30 minutes prior to cooking.
 - Do not overload the oven with fuel, only use a couple of small logs or 3kg of charcoal is sufficient.
 - When the fire starts to catch there may be an excess of smoke coming from the unit. This is the sap in the wood burning. Wait for the smoke to lessen and for the wood to burn on its own before cooking food.
 - Once the fuel starts to ash over, use a fire shovel to push the fuel and all embers to the back of the oven.
 - Always use heat resistant gloves during the handling process and when refuelling.
- Two things interact to control the oven temperature:
- 1) The amount of fuel. Always start with less fuel than you expect necessary, and add small amounts more if necessary. If there is too much or too little fuel, the other two temperature controls simply will not work.
 - 2) The flue damper can be used to restrict the exhaust flow from the chimney. If the door is open or closed appropriately for the current fire level, then the flue damper will give you fine tuning control over the temperature.

As a rough guide based on 2 or 3 hardwood logs, setting should be:

For lighting:

Flue damper fully open, oven door open.

For Roasting and Baking:

Flue damper ½ open, oven door vent fully open, adjust flue damper to target 200C (400F).

For Pizza:

Flue damper ½ open, oven door fully open, adjust flue damper to target 300C (600F).

- You will be able to manage the temperature of your oven using the flue damper and the oven door's adjustable vent. You can experiment with this until you have found the ideal cooking temperature for you.
- When ready to cook, open the door. It is best to use a pizza peel to push the burning fuel to the back of the oven. Use the peel to scrape any embers and ash towards the back of the oven as well.
- When cooking pizza, traditionally it's placed directly onto the firebricks, though it is OK to use an additional pizza stone or pizza tray if you prefer. When cooking meat, place the meat on a baking tray or rack before placing the tray into the oven.

NOTE: There is no exact science to the amount of logs to use to reach the perfect temperature, since each type of log varies in size, dryness and maximum temperature capacity. Generally speaking, 2 large Redgum logs should cause the oven to reach around 200 to 300 degrees Celsius (400 to 600F), while other logs such as olive or almond wood may require more logs and more time to reach similar temperatures. Experiment with blending by starting with 2 logs and then adding a 3rd later on if it becomes necessary to get the oven to around 300C (600F). If the temperature begins to reach above 350C (650F), you should close the flue vent and the door to allow the fire to slow down and the temperature to drop.

NOTE: DO NOT overload the oven. DO NOT initially use more than 3kg of charcoal or 2 or 3 small logs.

How to Cook Perfect Pizza

NOTE: Depending on the topping, and how thick and large the pizza, the longer the cooking will take. Also, some dough recipes cook faster or slower than others, depending on the density and make-up of the dough. You may want to test an experimental pizza first. Learning is all part of the fun.

- Adjust the temperature as outlined above for Pizza. Once the fire has been burning for approximately 15-20 minutes, you should notice the temperature gauge start to rise into optimal Pizza cooking temperatures around 300C (600F).
- Now that your oven is at the right temperature, make sure your pizza peel has plenty of flour under the pizza base so that the pizza can slide easily off the peel.
- Once you see it can slide easily, quickly slide your pizza on to the firebricks. When cooking pizzas it is recommended that you close the door.
- After 60 to 90 seconds, check that the dough edges start to rise and take crust form and then with your pizza peel, lift and rotate the pizza to ensure even cooking.
- Be sure to check the underside of the pizza for colour so it does not burn or stick to the bricks. After 60 seconds repeat the above step, checking the underside and top of the pizza to desired doneness.
- After about another 90 seconds, check on the pizza to determine how much longer you wish to cook it. We recommend lifting and shifting the pizza around using a pizza peel to allow it to cook evenly. When cooked to your desired perfection, use the pizza peel to take the pizza out of the oven. Repeat these steps to make more pizzas.

NOTE: Check the temperature gauge between pizzas and open and adjust the flue damper as required to control temperatures. Also, move the wood to keep temperature going. If temperatures drop below 250C (500F), you can add more wood.

HINTS AND TIPS

- Because this unit reaches very high temperatures, it can take as little as 60 seconds to 3 minutes for pizza or other foods to cook (it's much faster than traditional ovens) so when first using this oven, you will need to check on the food frequently to ensure that it does not overcook or burn. Optimal cooking times and temperatures will vary depending on the thickness, size, and recipe of dough used as well as the wood.
- Certain types of dough are meant to cook at lower temperatures, such as any dough that is made of semolina flour.
- When cooking pizza, it is advisable to use a long pizza peel. Make sure your pizza has flour under it so it will not stick to the pizza peel or the pizza stone.
- High heat cooks the best pizza. Please use cooking gloves that are made to withstand high temperatures. When taking items such as hot pans out of the oven, the high heat may damage the delicate material of normal oven gloves, so make sure you have good quality insulated gloves.

TIPS TO BAKE, ROAST AND COOK OTHER FOODS:

- Follow the steps above to light and control the temperature of the oven. Follow normal recipe temperatures for baking and roasting instead of high temperatures for perfect pizza by letting the fire die down and adding small pieces of wood (only if required to maintain temperature).
- When cooking meat, please place on a cooking tray before putting into the oven. You can put the following cookware and/or bakeware materials inside the oven, directly on the stone: Stainless steel and aluminium cookware/bakeware (as long as there is no plastic on handle or lid), cast iron cookware/bakeware with metal handles, enamel coated cookware/bakeware with metal handles, high temperature clayware such as terracotta. Please note cookware or bakeware with Bakelite or phenolic handles can melt.
- It is strongly advised that a pizza peel is used together with insulated cooking gloves to remove hot items from the oven.
- When cooking food like eggplant parmigiana with cheese on top or things that need to cook longer, put aluminium foil with holes in so the smoke flavour still reaches the food but the cheese does not burn. You may remove the foil for the last few minutes of cooking so the top of your food can still brown.
- As the oven gets very hot, it is a good idea when taking food out to set it on an insulated table near the oven and allow it to cool a little before bringing into the house.
- The oven is also great for cooking; Casseroles, Fish, Parmigiana, Vegetable dishes, Frittatas, Meats, Poultry and much more!

Storage and Maintenance

STORAGE AND MAINTENANCE

- The chimney may be tarnishing after several usage, it is suggested the chimney be applied a light coating of vegetable oil after each usage.
- The inside of the oven will need little maintenance as the woodsmoke forms a protective layer on the steel. You can clean the inside of the oven if required with a non-abrasive cloth or sponge. Mostly it will "self-clean" from the heat of the fire.
- You don't need to clean the base stone very often. Firing the oven up a bit higher without food inside will do the oven chimney cleaning for you.
- The oven metal parts will start to develop surface rust when placed outdoors and especially after the first use. This is to be expected and is not a product fault. To prevent surface rust, the outside of the oven metal parts need to be regularly oiled. Firstly, remove ordinary stains with mild soap and warm water, allow to dry and then apply a light coating of vegetable oil.
- The unit may be left outside all year if a cover is used to help protect it from bad weather, however it is recommended to store in a garage or shed when not in use. If using a cover, ALWAYS ensure the unit has completely cooled before covering. Placing a couple of sponges between the cover and the oven as this will help promote ventilation and avoid mould.
- Ensure the dome has completely cooled before cleaning and wiping it off with water and cloth. Do not use the brush to clean the dome, it may scratch the dome surface.

Food Hygiene and Safety Information

- **ALWAYS** wash your hands before and after handling uncooked meat and before eating.
- **ALWAYS** keep raw meat away from cooked meat and other foods.
- **BEFORE** cooking ensure surfaces and tools are clean and free of old food residues.
- **DO NOT** use the same utensils to handle cooked and uncooked foods.
- **ALWAYS** Ensure all meat is cooked thoroughly before eating.
- **CAUTION** – eating raw or under cooked meat can cause food poisoning (e.g. bacteria strains such as E.coli).
- To reduce the risk of under cooked meat cut open to ensure it is cooked all the way through.
- **CAUTION** – if meat has been cooked sufficiently the meat juices should be clear and there should be no traces of pink/red juice or meat colouring.
- After cooking always clean the cooking surfaces and utensils.
- If using charcoal, **DO NOT** cook until your charcoal has a coating of ash.
- **DO NOT** put frozen meat directly onto a high temperature pizza stone.

EXTINGUISHING:

- To extinguish the unit – stop adding fuel and allow fire to die and close the vents. **DO NOT** use water as this could be hazardous and/or damage the oven.