



# J A 7 0 P R E C A S T P I Z Z A O V E N K I T

JUNE 2024



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**ASSEMBLY GUIDE**



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*Congratulations on purchasing a Jalando Pizza oven DIY kit. These kits are carefully designed and manufactured using high-grade materials, ensuring durability and longevity. With these user-friendly instructions and step-by-step guidance, even those with limited DIY experience can easily construct their own professional-grade pizza oven. Investing in a Jalando Pizza oven DIY kit means investing in a superior product that combines quality, functionality, and the joy of homemade artisanal pizzas. Good luck with the build!*

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# HEALTH & SAFETY

We recommend that before you commence building your pizza oven that you take a few precautions to avoid any injury. The oven chamber is heavy and you will need assistance when lifting it into position.

It is highly recommended that you wear the following during construction.

- Protective footwear
- Safety glasses
- Breathing mask
- Protective Gloves



# BEFORE YOU START

## ALLOW 1-2 DAYS FOR CONSTRUCTION

Keep all oven parts dry before rendering. We suggest you use a mask, safety glasses and gloves when handling the insulation blanket and the mortar powder as these products may cause irritation to eyes and skin.

Read through the instructions completely before you start and keep the instructions handy during the construction process. Before you begin, familiarise yourself with the installation steps and have everything ready.

(Note: The insulation is a natural wool product which is fully soluble and non-toxic. Contact with skin may cause irritation.)



# WHAT IS INCLUDED IN THE KIT

- Precast refractory inner dome shell - 1 piece
  - 50mm thick refractory cement shell
  - 910mm(L) x 820mm(W) x 460mm(H)
  - Weight - 115kg
- Ceramic insulation fibre blanket
- Super wool floor base
- Oven floor bricks - 10 pieces
  - 38mm thick pre-cut
- Front slab brick - 1 piece
  - 38mm thick pre-cut
- Chicken wire
- Stainless steel flue (flue extensions are available - visit the website [www.jalandopizzaovens.com.au](http://www.jalandopizzaovens.com.au) to see the range)
  - 150mm(W) x 500mm(L) with china cap
- Black oven door
  - powder coated steel
- Pizza paddle
  - Stainless steel handle and alloy round head - 1000mm long
- Assembly instructions



# WHAT IS NOT INCLUDED IN THE KIT

- 2 litre bucket or other container or shovel
- Kitchen tin-foil
- Measuring tape
- Sponge
- Tin snips and sharp knife
- Trowel
- Spirit level and a float for rendering
- High temperature black paint e.g. Engine Paint/Pot Belly
- Render Mix
- If you prefer a coloured finish, you can use a Cement Oxide (choice of colour). Alternatively, you could use suitable Acrylic Render Paint after you have completed and cured your oven.

# BASE RECOMMENDATIONS

The expected size of a completed oven is 1000mm long by 1000mm wide. We recommend constructing a base of about 1050-1300mm long by 1000mm wide as a minimum, and able to support an oven of 300Kg.

A work surface around the oven (for pizza boards, roasting trays etc.) is also advantageous.

The concrete slab (top of base) must be dry, level and clean before commencing pizza oven construction. A concrete sealant is recommended to prevent the oven drawing moisture from the base.

**Please note:** if building the oven on a natural stone bench top you will need to place calcium silcate board or cement sheeting under the oven slab base

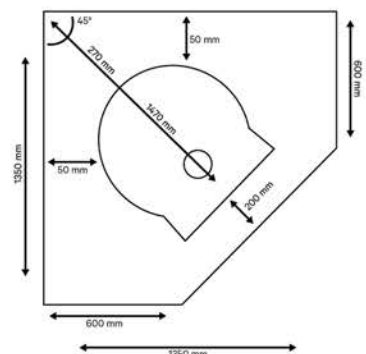
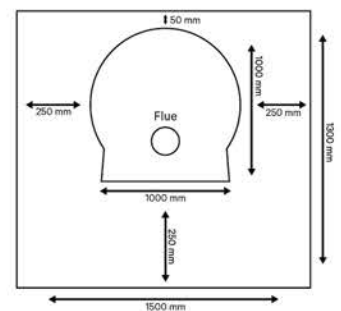
## SUGGESTED BASE SIZES (PLAIN BASE)

Length (Minimum)	1050mm
Length (with Front Prep Area)	1300mm
Width (Minimum)	1000mm
Width (with Side Prep Area)	1500mm

Suggested Base Height (Minimum)	900mm
Suggested Slab/Benchtop Thickness	75mm+/-
Suggested Distance from Walls	50mm
Suggested Front Prep Area	200-250mm

## SUGGESTED BASE SIZES (CORNER BASE)

Length from Corner (Minimum)	1270mm
Length from Corner (with Front Prep Area)	1470mm
Side (Minimum)	600mm
Width (Minimum)	600mm



# RECOMMENDED RENDER RECIPES

Two options are available – You can choose which one you prefer:

## **OPTION 1 – (Recipe provided by our Pizza Oven Builder)**

You may need approx. 2–3 batches of the following if using a 2 litre bucket. Other containers or a shovel can be used but always make sure you follow the ratios set out below:

- 10 parts of Perlite or Vermiculite
- 5 parts of white builder's sand
- 2 parts general-purpose cement
- 1 cup of waterproofer (e.g. Bondcrete/ Promura 100)
- Cement colour oxide as per product instructions
- A handful of Cement Fondue or Fast Set Mortar (optional if you want the mortar to set quicker – the more you add the quicker the mix will set);

The main difference between perlite and vermiculite is that perlite creates a more solid structure than vermiculite. Using perlite won't make your pizza oven better, but it will make it more durable.

**Step 1** – Mix all dry ingredients thoroughly together first.

**Step 2** – Form a well in dry ingredients.

**Step 3** – Add waterproofer and then water slowly to make a thick paste. (e.g. peanut butter texture).

## **OPTION 2 (Recipe provided by our Pizza Oven Manufacturer)**

This recipe can be made in 2 batches if it is unlikely you will not complete the rendering in 1 day.

- 45kg Refractory or Silica Sand
- 18kg White cement
- 45kg Sand
- 2.5kg White Lime
- 15 litres Water

**Step 1** – Mix all dry ingredients thoroughly together first.

**Step 2** – Form a well in dry ingredients.

**Step 3** – Add water slowly to make a thick paste. (e.g. peanut butter texture).

Important Note: if you add the water in without mixing the dry ingredients thoroughly first the mixture may become clumpy.

**ALL RENDER RECIPE PRODUCTS CAN BE FOUND AT YOUR LOCAL HARDWARE STORE OR LANDSCAPE SUPPLIERS.**

# CONSTRUCTION OF YOUR PIZZA OVEN

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1

## BASE PREPARATIONS

Completely cover your base area with tin foil. Any excess around your oven can be cut away before you render your oven.

Mark the front and centre of where you want your oven to sit on your base.



2

## INSTALLING THE DOME CHAMBER

Place the dome chamber on the middle of your base area and on top of the tin foil.

The tin foil on the base acts as an extra moisture barrier.





# 3

## INSTALLING THE INSTALLATION BLANKET

Wrap the insulation blanket around the entire oven chamber, cutting away any excess.

Start at the front and finish at the back ensuring complete coverage. Excess insulation can be used to plug in gaps.

Make sure any joins are overlapped and dome chamber is completely covered with the insulation blanket.

Try to use all of the supplied insulation as this will ensure you achieve good heat retention.

Cut a hole in the insulation for the flue.



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**4**

#### COVER WITH TIN FOIL

Wrap the entire oven in tin foil. Masking tape can be used to hold tin foil in place.

Cut a hole for the flue.



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**5**

#### COVER WITH CHICKEN WIRE

Wrap the the entire dome chamber with the supplied chicken wire. This will enable the render to adhere to the oven.



# 6

## RENDERING

The oven is now ready for to render. Unlike others on the market, the Jalandopizza oven is fully insulated. The finishing render therefore is cosmetic and acts to keep out moisture and does not need not be too thick.

Render mix quantities required for each oven varies and is dependent upon the ultimate shape and desired finish. As a guide however, the following render should provide good coverage if applied as a recommended 50-80mm thick layer:

Cement colour oxides can be added to the render mix for colour. A completed oven can be painted any colour (e.g. terracotta, or sandstone) after it has been cured. The front arch may also be painted with a heat resistant paint, we recommend Stove Bright – Metallic Black.

Insert the flue into the front chamber hole with the seam of the flue facing the back of the oven before beginning the rendering process. Use a spirit level to ensure the flue remains straight. For best results, use a steel float to apply the render mix.

**Tip:** If you have not had experience rendering in the past , we recommend you don't use the cement fondue or fast set mortar because you will need to work quickly, as it speeds up the setting time of the mix.

If you are not using the cement fondue or fast set mortar, trowel on a 20-30mm thick layer, finishing it off with brushed rough texture and let it dry. Once that has dried off you can add another 20-30mm layer to finish off with your desired shape and texture.



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# 7

## PAINTING THE INNER ARCH

Paint the inner arch with black high temperature paint or alternative chosen colour.

Outer Arch – You can have a stainless steel or powder coated arch made for your oven if you chose.



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# 8

## ADDING THE FLOOR TILES

Lay the supplied super wool blanket on the base evenly and as flat as possible. Install the numbered floor tiles and front slab brick.



# 9

## CURING YOUR OVEN

Once you have built your Jalando Pizza Oven, let the oven sit for at least 7 days before curing to allow all refractory material to set properly. It doesn't matter if it rains during that week; moisture often helps the natural strengthening of the refractory material. After 1 week, you can now cure your oven – See the full Jalando Curing Guide for complete information.

### Why do you need to cure your Pizza Oven

– When you first build your oven,, the construction materials such as the concrete you use and mix, will have remaining moisture inside from the manufacturing or building process. There will be excess moisture in almost all oven components of your oven and curing is the process which enables nit to slowly let the moisture out. This in turn will strengthen the entire structure and to ensure that it is long lasting, durable and does not crack. (Please note fine hairline cracks are a normal part of the process and are to be expected. We refer to cracks as 2mm or more)

It is important that you cure your DIY built Jalando Pizza Oven 5 times. This does not need to be over consecutive days, but it is advisable that if your oven is not under cover, you protect it with a cover or tarp in between cures, to keep moisture out. If you are not curing on consecutive days you should aim to have your oven cured over no longer than 10 days.

To cure your oven, you will need to build a series of increasingly larger fires, starting with a low temperature. Low and slow is the secret as you do not want to cause the oven to crack due to thermal shock.



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With the JA70 DIY pizza oven, you complete 5 cures where each day your goal is to reach and maintain a maximum temperature for 4-5 hours.

- First Cure– maintain the temperature below 100°C
- Second Cure– maintain the temperature at below 100°C
- Third Cure – Maximum temperature of 150°C
- Fourth Cure– Maximum temperature of 150°C
- Fifth and final cure – Maximum temperature of 250°C

#### **HOW WILL I KNOW WHEN MY PIZZA OVEN IS CURED AND READY TO COOK IN?**

During the curing process the internal chamber (oven dome) will turn completely black with soot which will gradually clear over the consecutive cures. On the final day of curing, the dome will completely clear and no black soot will be visible. At this point, you should move the fire to one side, and continue to keep a large fire going, allowing the flame to reach the middle of the oven. (The dome temperature should reach between 350-450°C.



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## **10**

### **PAINTING YOUR PIZZA OVEN - OPTIONAL**

After the curing process has been completed, if you desire, you can leave the oven as it is or paint the external shell the colour of your choice with an acrylic render or heat resistant paint.



# TIPS & RECOMMENDATIONS

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## WATER / MOISTURE

Water/moisture will damage and seriously affect the efficiency of the oven (i.e. the oven won't quickly reach full operating temperature when lit), so keep the oven dry until it is rendered and sealed. The front arch must also be protected from water until painted.

Water damage, in particular, can cause serious problems over time, potentially affecting your oven's structure and function.

If your oven gets really wet you will need to go back to the curing process and dry your oven out with low and slow fires over a number of days. If you build a big fire in a wet oven you may cause thermal shock, where by large cracks may appear in the oven, compromising the integrity of your oven.

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## CRACKS

It is completely normal to see some hairline cracking in your oven, in fact we can guarantee it, so don't let the cracks cause concern. This cracking is normal and there's nothing that you can do to prevent it. What's important to know is that they won't affect the performance of your pizza oven, as they are just there as thermal stress relief.

If you get a large crack in your mortar (over 2mm width) then you can repair your oven with additional mortar mix to fill the cracks. This is however rare and is usually due to the oven being over-heated early in the curing stages.

If you do choose to use a roll on acrylic render after your oven is cured, this will cover any external hairline cracking in render and it will expand and contract with your oven as it heats up and cools down.

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## COVER YOUR OVEN

If your oven is exposed to the weather you should cover it when you're not using it, to keep the oven dry. Please see our web site for our range of covers.

In the warmer months a little bit of moisture in your oven is okay as long as your oven is not getting really wet, as any absorbed water will be driven out in your next firing. This means that the next best thing you can do for your oven besides keeping it covered is to use it regularly!



## TIPS & RECOMMENDATIONS CONT.....

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### WATERPROOFING YOUR PIZZA OVEN

Waterproofing your pizza oven is a simple and easy task that you can do at home. Just remember to practice safety when working with any type of sealant or paint.

It is important that you do not apply any sealers until you have cured your oven and dried it out completely. We would recommend that you cook in the oven a few times to allow any settling hairline cracks to appear.

**Water based Acrylic Roll-on-Render:** this is like a thick paint with texture that after 2 coats have been applied, will prevent water from penetrating the dome. This is a water-resistant product that also has the ability to stretch and it is available in a variety of colors and textures. It will expand and contract as your oven heats up and cools down, thus minimising cracks. When applied, it will also cover small cracks that may have appeared after curing.

**Concrete Water Sealers:** another option if do not want to apply an acrylic roll on render is to paint on a concrete water sealer. There are a number of varieties on the market, but we would recommend the Bondcrete which is available from Bunnings and other hardware stores. You would still only apply this after curing and cooking in your oven a few times and we would recommend that you apply this on an annual basis. It is important that your oven is completely dry when you apply it.

To apply, mix 1 part bondcrete with 4 parts water and paint this on the surface of the oven, filling in the cracks and joins. If you have any larger hairline cracks you can fill them with undiluted bondcrete. The Bondcrete mix will look milky when it is first applied, but it will dry clear.



# CONGRATULATIONS

You have now successfully built your own Jalandó Woodfired Pizza Oven and will have many enjoyable experiences ahead!

We hope you love cooking in it as much as we have enjoyed producing this product.

**Enjoy!**



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