



JALANDO GRANDE PRECAST PIZZA OVEN KIT

JUNE 2024



ASSEMBLY GUIDE



TABLE OF CONTENTS

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!

PAGE	2	HEALTH & SAFETY
	2	BEFORE YOU START
	3	WHAT IS INCLUDED IN THE KIT
	3	WHAT IS <u>NOT</u> INCLUDED IN THE KIT
	4	BASE SIZE RECOMMENDATIONS
	5	RECOMMENDED RENDER RECIPES
	6	CONSTRUCTION OF YOUR PIZZA OVEN
	6	BASE PREPARATIONS
	6	INSTALLING THE FRONT SLAB BRICK
	6	INSTALLING THE MIDDLE CHAMBER
	7	INSTALLING THE FLOOR INSULATION
	7	INSTALLING THE FLOOR BRICKS
	8	INSTALLING THE REAR & FRONT CHAMBERS
	8	MIX THE BONDING CEMENT
	9	APPLYING THE BONDING CEMENT
	9	COVER WITH INSULATION
	10	COVER WITH TIN FOIL
	10	COVER WITH CHICKEN WIRE
	10	RENDERING
	12	PAINTING THE INNER ARCH
	12	INSTALLING THE SLAB COVER
	12	CURING YOUR OVEN
	14	PAINTING YOUR OVEN (OPTIONAL)
	15	TIPS & RECOMMENDATIONS

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 will need assistance when lifting it into position.

The following items are highly recommended to wear during construction.

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



BEFORE YOU START

ALLOW AT 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 – 4 pieces
 - 65mm thick refractory cement shell

Oven	Piece	Size (mm)	Weight
JA90	Rear	440x1061x569	97kg
	Middle	580x1075x575	129kg
	Front	320x946x460	60kg
	Cap	236x407x178	10kg
JA Grande	Rear	561x1075x616	137kg
	Middle	587x1075x616	133kg
	Front	320x834x446	51kg
	Cap	229x407x165	10kg

- Ceramic insulation fibre blanket
- Super wool floor base
- Oven floor bricks – 9 pieces x 38mm thick (Pre-cut)
- Front slab brick – 1 piece x 38mm thick (Pre-cut)
- Chicken wire
- Stainless steel slab cover
- Stainless steel flue
 - 150mm(W) x 1000mm(L) with china cap
 - Flue extensions are available – visit our website www.jalandopizzaovens.com.au to see the range
- Black oven door – Powder coated steel
- Pizza paddle – 1000mm long stainless steel
- handle with 300mm alloy round head



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
- Stainless Steel Slab Cover – This can be added on top of the front entry floor brick and is sold separately.
- High temperature black paint e.g. Engine Paint/Pot Belly
- 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 SIZE RECOMMENDATIONS

The expected size of a completed oven is JA90 – 1400mm long by 1255mm wide and JA Grande – 1535mm long by 1240mm wide. We recommend constructing a base as per the measurements below and able to support an oven weight of approximately 900Kg.

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.

JA90 -

SUGGESTED BASE SIZES (PLAIN BASE)

Length (Minimum)	1450mm
Length (with Front Prep Area)	1700mm
Width (Minimum)	1255mm
Width (with Side Prep Area)	1755mm

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

SUGGESTED BASE SIZES (CORNER BASE)

Length from Corner (Minimum)	1680mm
Length from Corner (with Front Prep Area)	1880mm
Side (Minimum)	900mm
Width (Minimum)	900mm

JA GRANDE -

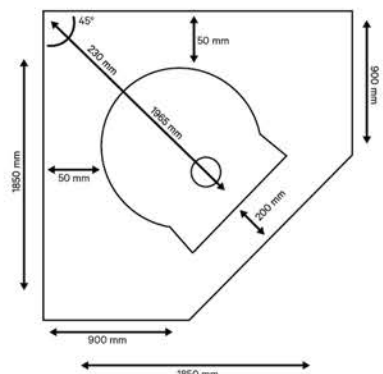
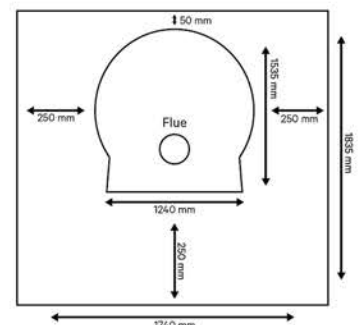
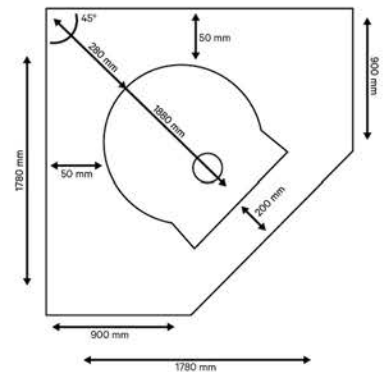
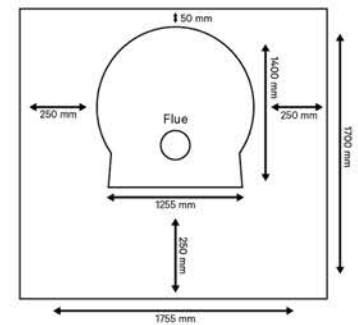
SUGGESTED BASE SIZES (PLAIN BASE)

Length (Minimum)	1585mm
Length (with Front Prep Area)	1835mm
Width (Minimum)	1240mm
Width (with Side Prep Area)	1740mm

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

SUGGESTED BASE SIZES (CORNER BASE)

Length from Corner (Minimum)	1765mm
Length from Corner (with Front Prep Area)	1965mm
Side (Minimum)	900mm
Width (Minimum)	900mm



RECOMMENDED RENDER RECIPE

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

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

You may need approx. 6–8 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.

Ingredient	JA90	JA Grande
Refractory or Silica Sand	80kg	80kg
White Cement	40kg	40kg
Sand	80kg	80kg
White Lime	5kg	5kg
Water	25L	25L

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

1 BASE PREPARATIONS

Completely cover the base area in tin foil and mark the centre of the oven on the base.



2 INSTALLING THE FRONT SLAB BRICK

Find centre line of the front floor slab and place on the marked centre line of the oven base.



3 INSTALLING THE MIDDLE CHAMBER

Install middle dome chamber tightly against the front floor slab.



4

INSTALLING THE FLOOR INSULATION

Install oven floor insulation blanket and flatten down tightly.



5

INSTALLING THE FLOOR BRICKS

Install floor bricks, starting by placing one tile to the right of the floor slab centre line and one tile to the left of the floor slab centre line.



Install the remaining numbered floor bricks.

Trim the insulation as close to the floor bricks as possible.

When installing the dome it should not sit on the insulation.



6

INSTALLING THE REAR CHAMBER

Put rear chamber up against middle chamber.



7

INSTALLING THE FRONT CHAMBER

Put front chamber up against middle chamber.



8

MIX THE BONDING CEMENT

Mix the bonding cement supplied in green bag to seal all external joints using a scraper or sponge.



9

APPLYING THE BONDING CEMENT

Wet down the areas that are to be joined with a sponge. Place strips of bonding cement on the edge of both sides of the front floor chamber.

Keep some bonding cement for maintenance.



10

COVER WITH INSULATION

Wrap remaining insulation blanket around the entire oven chamber. Excess must be cut away.

Start at the front and finish at the back ensuring complete coverage. Excess insulation can be used to fill any gaps. Try to use all of the supplied insulation as this will ensure you achieve good heat retention.

Cut a hole through the insulation for the flue.



11

COVER WITH TIN FOIL

Wrap the oven in tin foil. Masking tape may be used to hold tin foil in place. Cut a hole for the flue.



12

COVER WITH CHICKEN WIRE

Wrap the oven in chicken wire. This will enable the render to adhere to the oven.



13

RENDERING

The oven is now ready 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 to 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:



13

RENDERING CONT....

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 layer 20-30mm layer finish off with your desired shape and texture.



14

PAINTING THE INNER ARCH

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

15

INSTALLING THE STAINLESS STEEL SLAB COVER

insert the stainless steel slab cover over the front brick. Glue down with heat resistance silicone and seal edges if desired.



16

CURING YOUR OVEN

Once you have built your Jalandopizza 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 'Curing your Jalandopizza Oven' 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.



16

CURING YOUR OVEN CONT...

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.

Wth 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



16

CURING YOUR OVEN CONT...

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 degrees c)



17

PAINTING YOUR PIZZA OVEN – OPTIONAL

If desired after the curing process has been completed, you can now paint the external shell of your oven the desired colour.



TIPS & RECOMMENDATIONS

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.

'CURE' THE OVEN

'Cure' the oven (to remove moisture) by first allowing the oven to dry naturally for a few days, and by then lighting a small fire. Keep the fire lit for as long as possible everyday until cured. A cured oven will emit very little smoke, and the black carbon (which will initially appear inside the chambers) will disappear (the inside chambers turning white).

During the kits manufacturing process, as much air as possible is released from the chambers (unlike other kits!) ensuring a high quality. However, small hairline cracking can appear due to the intense heat of a wood fire – particularly if an oven is not cured properly. This is normal, and no problems generally result; however large cracks may easily be repaired with the mortar supplied.

CRACKS

The type of cracking that you see in your oven is common and quite normal. With the extremely high temperatures that can be reached and the intensity of a natural heat source such as fire, your oven goes through a "settling in stage" where some expansion will take place. During this 'settling in stage' it is not uncommon for these expansion cracks to appear. These cracks are under no circumstance structural defects and will not affect the performance or durability of the oven. If the crack is quite significant i.e.: 5mm thickness, then use additional mortar mix to fill to crack.

COVER YOUR OVEN

We highly recommend keeping your oven covered when not in use especially if it is not covered by a roof.



TIPS & RECOMMENDATIONS CONT.....

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 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!



CONTACT US

23 Reserve Street, Preston Vic 3072

info@jalandopizzaovens.com.au | www.jalandopizzaovens.com.au

M: 0459 226 949 or 0497 927 177