

Warranty, Cleaning and Care of your Pizza Oven

This Pizza Oven Warranty – applies to the Jalando branded range only.

We provide a 1 year materials defects warranty on defects in materials and workmanship for a period of 12 months from the date of delivery as long as the curing and caring guidelines are adhered to.

QUALIFICATIONS TO THE WARRANTY - The complete Product Warranty outlined below does not apply under the following circumstances:

1. The Oven has been subjected to non-standard use, such as burning fuels with abnormal burning characteristics including but not limited to; driftwood, charcoal, plywood and wood ovens using a binder that may burn at excessive temperatures and cause damage to the Oven.
2. This warranty does not apply if your oven is left uncovered and out in the weather elements.
3. This Warranty does not apply to normal wear and tear.
4. This Warranty does not apply to any cracking caused by over-firing or the failure to follow a proper curing schedule.
5. On parts that would be normally worn or replaced under normal conditions.
6. Normal cracking due to expansion and contraction stress relief in the dome, brickwork, precast flue gallery or floor tiles.
7. If the following curing and caring guidelines have not been adhered to.

Caring for your pizza oven

Curing the pizza oven

Your oven is made from heat-resistant clay and refractory materials, but the water used to form the clay must be cooked out before your oven can be used. This process is called 'Curing'. You achieve this by lighting a small fire in your oven 3 - 5 times over a period of 3 - 5 days for about 4-5 hours each time. The curing time depends on whether you have purchased a Jalando DIY kit or a Preamsembled pizza oven (please refer to the Jalando Curing Guide you received with your pizza oven for detailed instructions). Please note your floor bricks may sit unevenly until you have used your oven a number of times and the insulation blanket has settled.

Protecting the pizza oven

If your oven is not under a covered structure, it must be covered with a tarp or Jalando Pizza Oven cover to prevent water from entering your oven and to protect it from the elements. This will prolong the life of your oven.

Another tip is to waterproof your pizza oven - You may choose to waterproof your oven with a concrete sealer such as, Bondall Natural Finish Sealer or Crommelins Natural Diamond coat paving and Concrete Sealer or Dunlop premium natural look sealer. You would apply this sealer to the external render after the curing process is complete. We also stock acrylic roll-on render in a range of colours which when applied will further waterproof your oven.

Keeping the door slightly ajar will also allow any buildup of moisture to evaporate.

Overloading with wood

Remember it is a pizza oven and not a heater and overheating and overloading with wood can damage the interior of your oven and cause excessive cracking. It can also cause the powder coating on the oven door and/or flue to blister.

Cleaning the pizza oven

Once you have finished cooking clean your oven floor by raking the remainder of the fire across the floor to the front of the oven and leave the door off overnight. You can clean the oven floor with a damp tea towel or a string mop.

The next morning, push back the coals and ensure the oven floor is clean of any food residue. It is recommended that you use your Jalando Pizza oven rake, shovel and brush to complete the cleaning process.

Keep the door on after cleaning and when not in.

Thermal shock

Cracked floor bricks

High temperatures can cause pressed bricks to fail. It is important to heat your pizza oven slowly by placing wood in gradually, rather than putting too much in at once. piling too much wood in at once. If you heat it up too quickly you may cause thermal shock which will result in cracked floor tiles.

Overheating an uncured oven can cause thermal shock or cracks in the clay and should be avoided. It is important that you follow the "Curing your Oven Instructions" that we have provided you with.

Oven Cracks

Hairline cracks

The high temperatures that your wood-fired pizza oven reaches (up to 450 degrees c) will create small natural cracks and dilatations on the interior and exterior of your refractory clay oven. This is a completely normal and natural process due to thermal dilatation and will not affect the normal functioning of your Pizza oven. These generally occur during the settling-in stage when some expansion occurs and are not structural defects.

Can I fix the cracks that appear in my oven?

If you would like to repair the cracks that appear in your oven you can use Selleys 401 Industrial grade silicone, but you must only use this externally, around the base of the flue or on the cracks. This will be clear in colour, but you can also paint the exterior with paint or our acrylic Roll- on-Render. This acrylic render will expand and shrink with your oven due to the elasticity of this product and therefore will minimize the appearance of cracks if applied to your oven any time after the initial curing process. (Please follow the application instructions on the in.

Jalando Pizza Ovens

© October 2024 www.jalandopizzaovens.com.au. All rights reserved

A: Showroom - 23 Reserve Street, Preston Vic 3072

T: 0459 226 949 | 0497 927 177 | 0418 339 881

E: info@jalandopizzaovens.com.au | W: jalandopizzaovens.com.au



