

Initial Heating.

The initial heating **must be carried out very carefully**, gradually increasing the temperature over 2 – 3 days - the moisture has to be carefully separated from the baking chamber and from the isolation layer.



Attention !!!



Sharply increasing the temperature during this period can lead to the formation of cracks on the foundation and the cupola.

Usually, in the period of initial heating, drops of water start leaking from the oven, because this is a period of intensive drying – consequently, electrical devices and cables are not recommended to be placed in this zone.

Wood Ovens



First day:

- Place the wood to the left part of the baking chamber and light them. **Do NOT put them to the right side because you may damage the thermometer.**
- You must reach a temperature of about 100-150°C.
- Leave the oven to work in these conditions for 8-10 hours.

Second day:

- Light the wood.
- You must reach a temperature of about 200-250°C.
- Leave the oven to work in these conditions for 8-10 hours.

Third day:

- Light the wood.
- You must reach a temperature of about 300-320°C.
- On reaching this temperature, the oven is ready to bake standard pizza.

Gas Ovens



First day

- Switch on the oven.
- Set the power regulator to the minimum.
- Set the working temperature to 100°C.
- Leave the oven to work in these conditions for 8-10 hours.

Second day:

- Switch on the oven.
- Set the power regulator to 30%.
- Set the working temperature to 200°C.
- Leave the oven to work in these conditions for 4-5 hours.
- Set the power regulator to 50%.
- Set the working temperature to 250°C.
- Leave the oven to work in these conditions for 4-5 hours.

Third day:

- Switch on the oven.
- Set the power regulator to 80%.
- Set the working temperature to 300°C.
- Leave the oven to work in these conditions for 4-5 hours.
- Set the power regulator to 100 %.
- Set the working temperature to 330-350°C.
- On reaching this temperature, the oven is ready to bake standard pizza.



Attention !!!

Do not close the door when the gas burner is working. The oven can be closed only when the gas burner is switched off – usually at the end of the working day.

Wood / Gas (MIX) Ovens.



First day:

- Switch on the oven.
 - Set the power regulator to the minimum.
 - Set the working temperature to 100°C.
 - Leave the oven to work in these conditions for 8-10 hours.
- It is recommended that the initial heating to be done using both types of fuel – wood and gas. Wood burning can be done with only one/two pieces of wood with low burning intensity.

Second day:

- Switch on the oven.
 - Set the power regulator to 30%.
 - Set the working temperature to 200°C.
 - Leave the oven to work in these conditions for 4-5 hours.
 - Set the power regulator to 50%.
 - Set the working temperature to 250°C.
 - Leave the oven to work in these conditions for 4-5 hours
- It is recommended that the initial heating to be done by using both types of fuel – wood and gas. Wood burning can be done with only one/two pieces of wood with low burning intensity.

Third day:

- Switch on the oven.
- Set the power regulator to 80%.
- Set the working temperature to 300°C.
- Leave the oven to work in these conditions for 4-5 hours.
- Set the power regulator to 100%.
- Set the working temperature to 330-350°C.
- On reaching this temperature, the oven is ready to bake standard pizza.
- It is recommended that the initial heating to be done by using both types of fuel – wood and gas. Wood burning can be done with only one/two pieces of wood with low burning intensity. After reaching 330-350°C wood burning can be further increased to maximum.



Attention !!!

Do not close the door when the gas burner is working. The oven can be closed only when the gas burner is switched off – usually at the end of the working day.