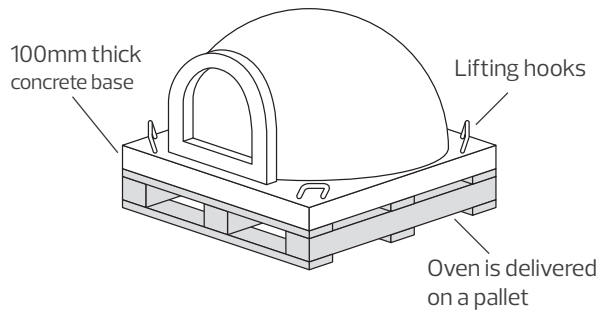




# About Your Amigo Oven

## How it arrives



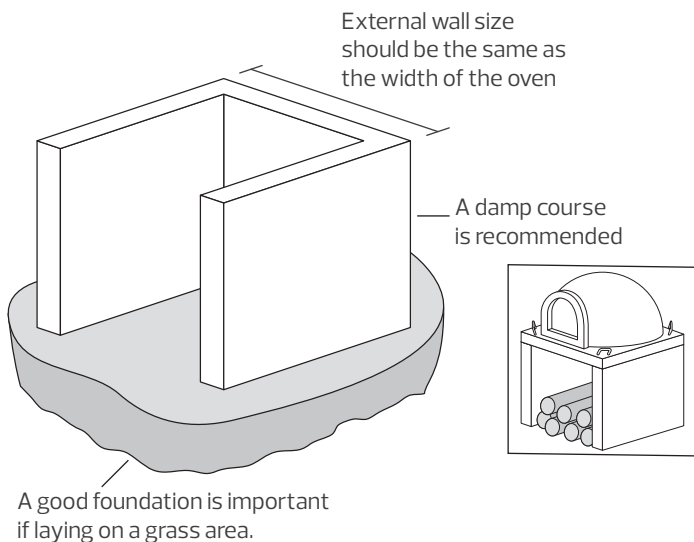
Your Amigo oven will arrive on a pallet and be delivered to the kerbside near your property. Unfortunately, our delivery drivers are unable to assist with moving the oven into position, so please make any necessary arrangements to move the oven into place.

(See the information on moving the oven to the right, and information on installing the oven below).

## Installing the oven

### Building a base

The base for your oven should be built with bricks or concrete blocks and allowed to dry and cure over several days. The height of the base is up to your personal preference – we recommend a minimum height of 1 metre. Bear in mind that the oven includes a 100mm thick plinth. Below is an example diagram.



### Lifting the oven onto the base

Various lifting tools are available from hire shops which can be used to place the oven on the base, such as high lift pallet trucks or engine hoists. If using an engine hoist, be sure to use suitable welded link chains. Always specify the weight you wish to lift to the hire shop.

If you are uncertain about building a base or lifting the oven, contact a reputable local builder.

## Moving the oven

The oven can be transported using a trolley, rollers, a pallet truck or a fork-lift. In some cases it can be lifted into place with a crane. Please consider the following when choosing and installing your oven.

### Check how much the oven weighs

See the chart in the "Wood Burning Outdoor Ovens" brochure to find out how much your oven weighs. Make sure any lifting equipment you are using is suitable.

### Check the size of the oven

Will it fit through any gates, doors and/or pathways? (If the only access to your garden is through the house, the 700mm oven fits through most interior doors.)

### Plan your route

Will you encounter any steps, staircases or steep slopes when moving the oven? Will you have to travel across soft ground such as grass or gravel? Is there enough room to maneuver the oven into position?

We strongly recommend keeping the oven close to the ground when moving it over a distance.

Be aware of health and safety and use PPE (personal protective equipment). If the task of moving the oven seems beyond your capabilities, we recommend you contact a local builder or other suitable tradesperson who should be able to move it for you.

## IMPORTANT

### THE FIRST FIRING OF THE OVEN

#### THIS PROCEDURE MUST BE FOLLOWED BEFORE USING THE OVEN.

The first firing process is necessary to cure the oven, removing excess moisture from the building materials. This will allow the materials to expand and contract together without cracking the dome. Please follow these instructions carefully.

#### Recommended Method (Takes 3 Days)

*Day 1* – Light a small fire in the centre of the oven. Gradually increase the size of the flame every hour, for three hours, building up to a moderate temperature. After the three hour period, leave the flame to die down.  
*Day 2* – Repeat the process from day 1, this time with a larger flame and higher temperature.  
*Day 3* – Repeat the same process again, with an even larger flame and higher temperature. After the third day your oven should be ready to use.

#### Quick Method (Takes 10 Hours)

The curing process can be achieved over a shorter space of time if desired. Light a small fire inside the oven and increase the temperature every 2 hours.

It is important to begin with a small fire and increase the temperature slowly and gradually.

**Please note that small cracks will appear on the outside of the oven. This is quite normal, and the cracks can be filled after the oven has been used a few times. Fill them when the oven is hot, using tile grout, tile adhesive or cement.**

No cracks should appear on the inside of the oven if these instructions have been followed correctly.