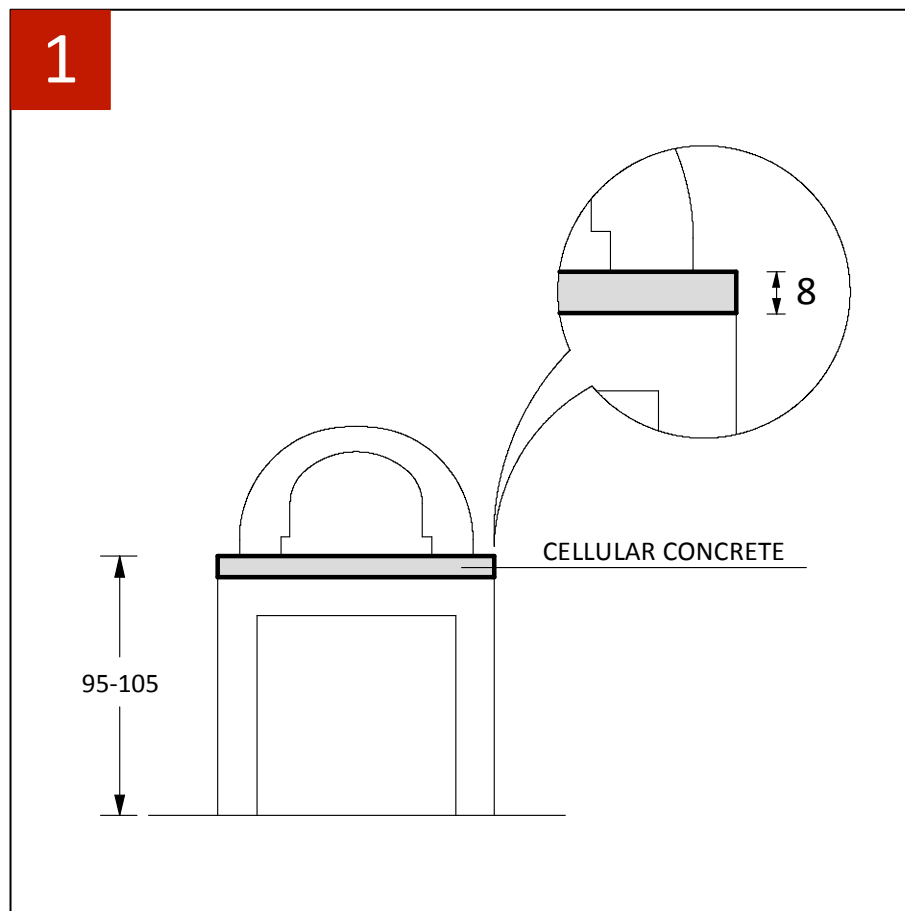


# Il Forno del Nonno

## ASSEMBLY INSTRUCTIONS FOR THE “FAMILY” SERIES (F080, F100, F100L, F120)

### PREPARING THE SUPPORT BASE

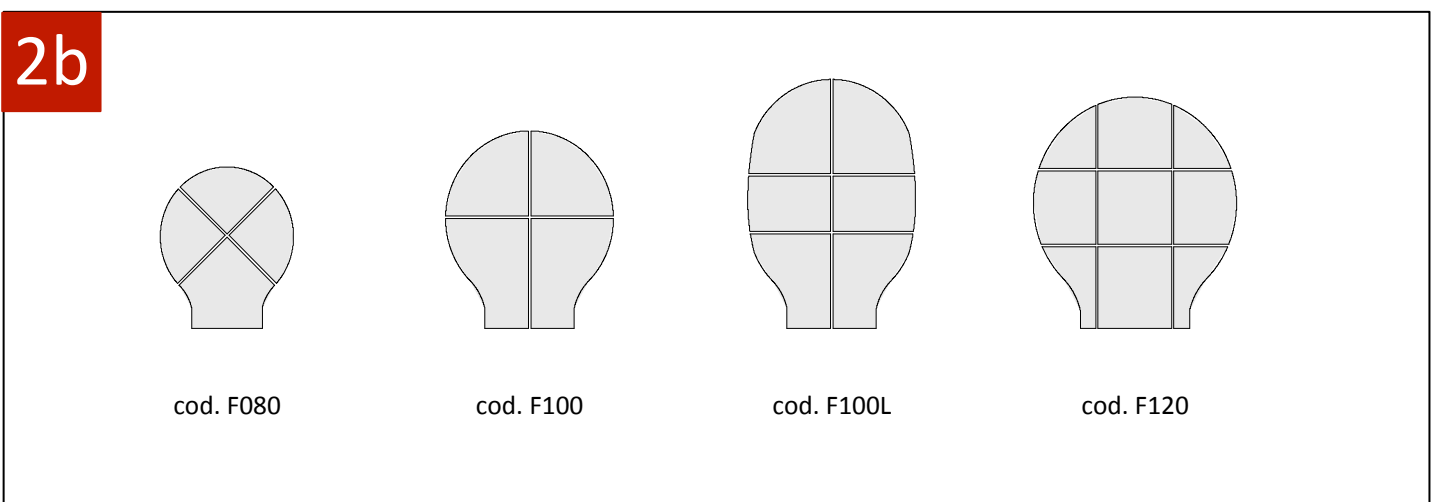
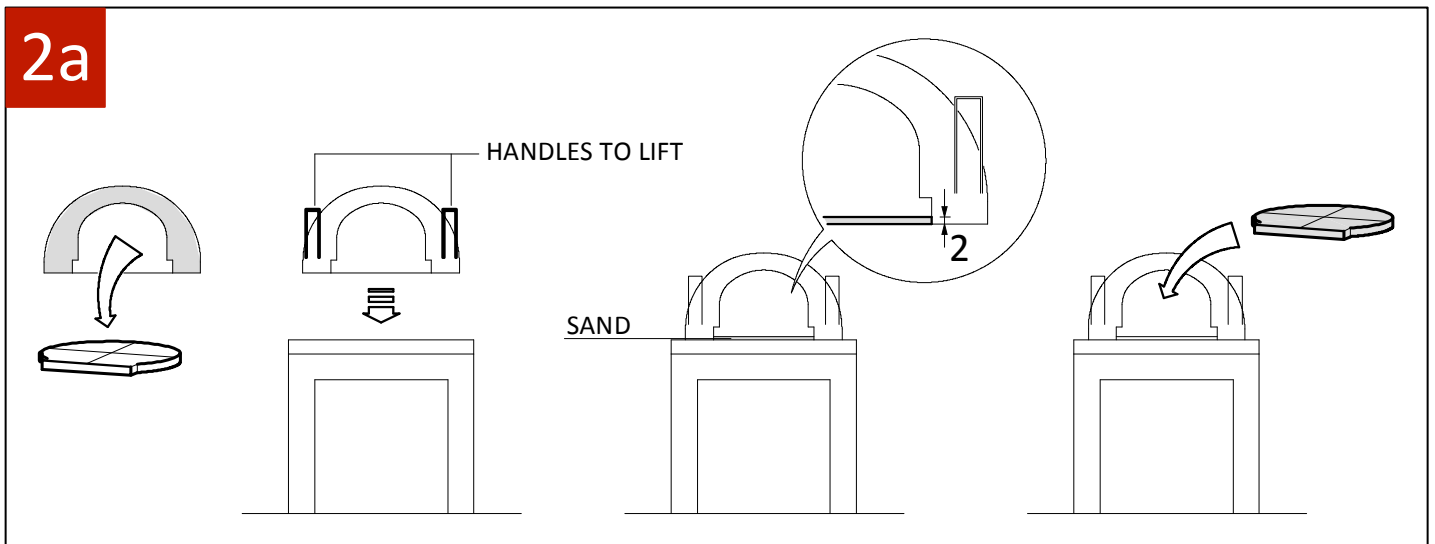
WHATEVER THE MATERIAL YOU HAVE CHOSE TO BUILD YOUR BASE, COMPLETE YOUR SUPPORT BASE FOR THE OVEN, WITH A LAYER OF CELLULAR CONCRETE THICK AT LEAST 8 CM. FOR A TOTAL HEIGHT FROM GROUND, BETWEEN 95 AND 105 CM. THIS WILL ALSO PRODUCE EXCELLENT THERMAL INSULATION WHICH WILL ENHANCE THE COOKING CAPACITY OF OUR FIRE CLAY.  
(See fig. 1)



**POSITIONING THE OVEN:**

- REMOVE THE FLAT COOKING FLOOR BRICKS THROUGH THE MOUTH OF THE OVEN.
- USE THE HANDLES TO LIFT, BY HAND OR WITH A LIFTER, THE OVEN ONTO YOUR BASE.
- SPREAD AND LEVEL OFF APPROXIMATELY 2 CM OF SAND INSIDE THE DOME BEFORE PLACING BACK THE FLOOR COOKING STONES. (See fig.2a, 2b)

**N.B.!** DO NOT USE MORTAR OR ADHESIVES WHICH WOULD PREVENT NORMAL THERMAL EXPANSION OF THE COOKING FLOOR BRICKS.

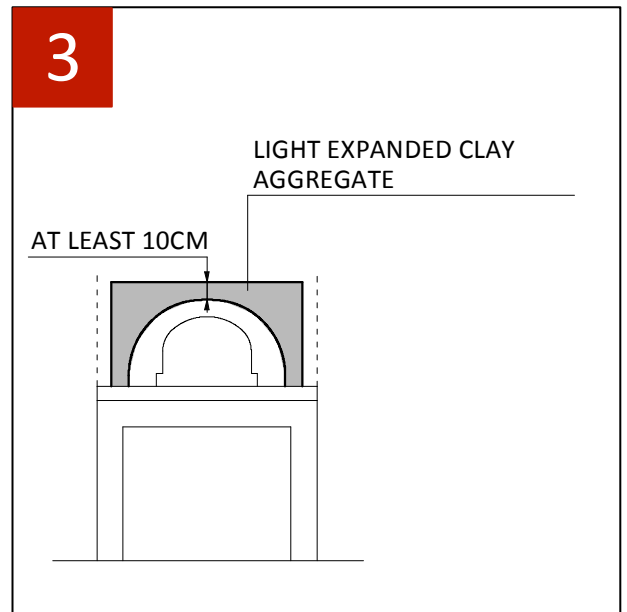


**COMPLETING AND INSULATION OF THE UPPER PART OF THE OVEN:**

BUILD AROUND THE OVEN AN OUTER STRUCTURE WHICH YOU WILL FILL WITH LIGHT EXPANDED CLAY AGGREGATE FOR AT LEAST 10 CM ALL AROUND THE DOME.

YOU WILL FIND READY FOR USE PRODUCTS AT ALL SPECIALISTS.

THIS WILL PROVIDE EXCELLENT INSULATION AND REDUCE THERMAL EXPANSION. (See Fig.3)



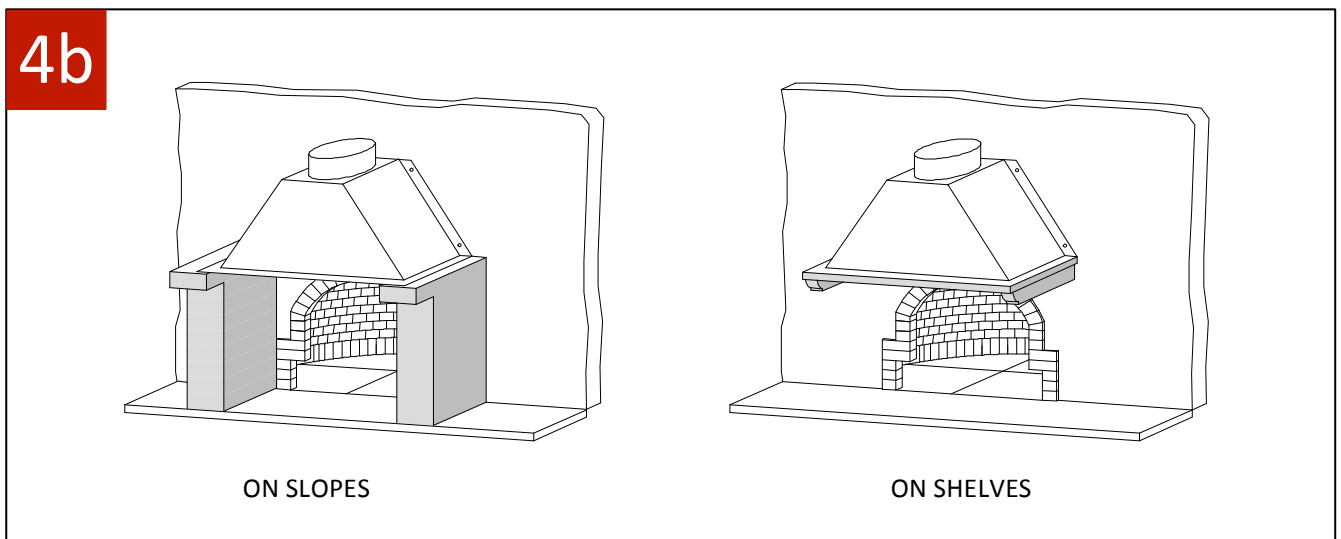
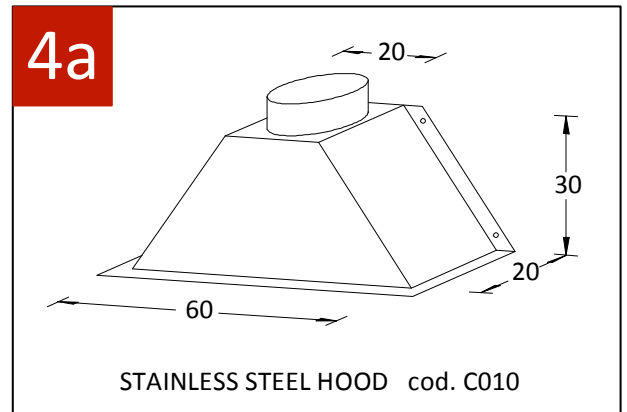
**SMOKE EXHAUST**

MANY POSSIBLE SMOKE EXHAUST SYSTEMS AND DESIGNS OF YOUR OWN CHOICE MAY BE APPLIED TO OUR OVENS.

WE AT "IL FORNO DEL NONNO" OFFER TWO BASIC OPTIONS:

- 1) **STAINLESS STEEL HOOD (COD. C010) STANDARD FOR ALL "FAMILY" SERIES OVENS.** (See fig.4a)

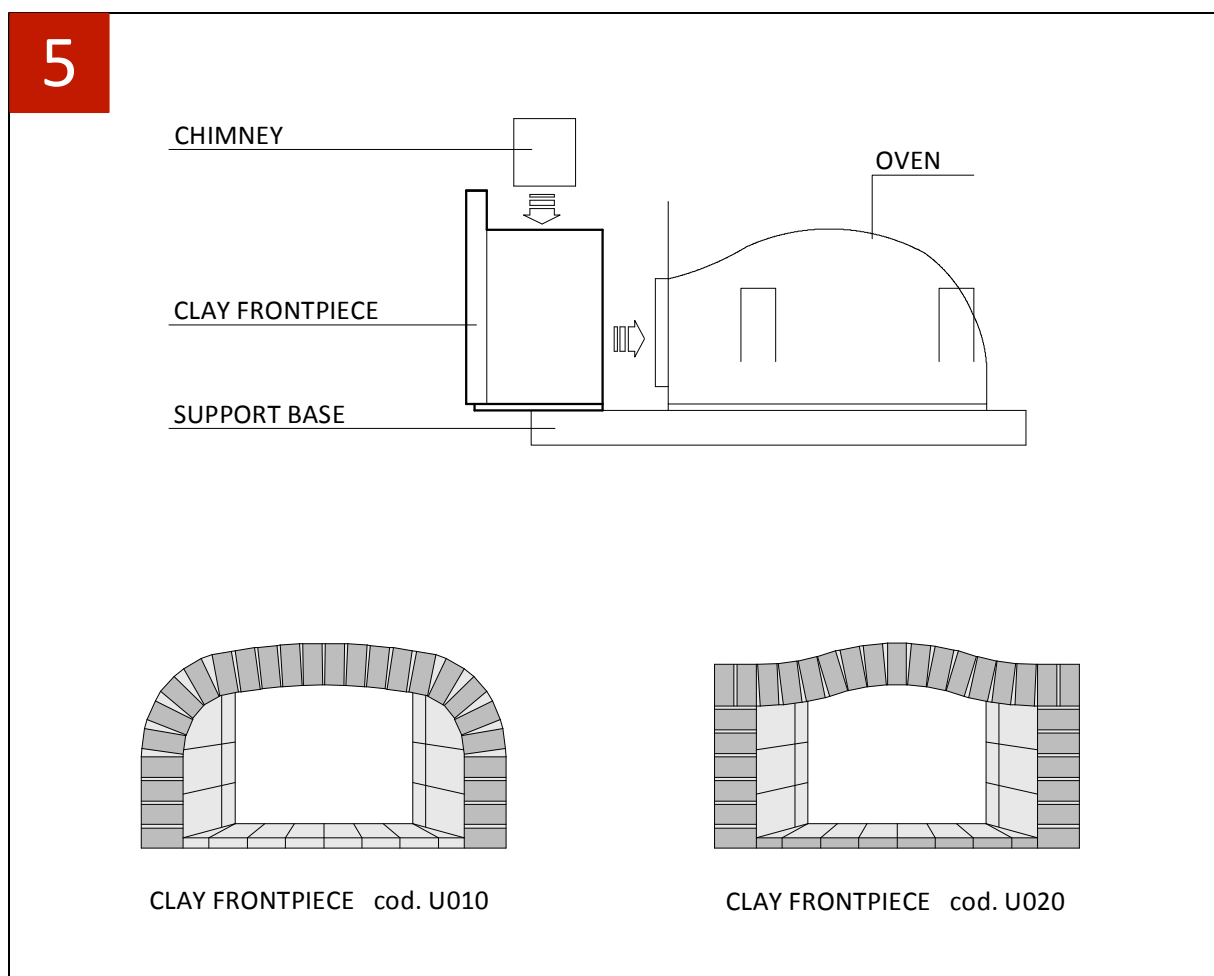
CAN BE FINISHED IN VARIOUS STYLES PLACING IT ON SLOPES OR SHELVES OVER THE OVEN MOUTH. (See fig.4b)



**2) FIRE CLAY FRONTPIECE (IN TWO VERSIONS U010 AND U020) STANDARD FOR ALL "FAMILY" SERIES OVENS.**

THE CLAY FRONTPIECE CAN BE ASSEMBLED OVER THE OVEN MOUTH AND FIXED WITH PUTTY, PLACING IT PARALLEL TO THE COOKING FLOOR.

THE UPPER PART OF THE FRONTPIECE HAS A 20 CM DIAMETER HOLE TO INSERT A CHIMNEY. (See fig.5)



## **INSTRUCTIONS FOR LIGHTING THE OVEN**

- BEFORE USING YOUR OVEN IT MUST BE GRADUALLY HEATED ONCE OR TWICE A DAY FOR AT LEAST 7 DAYS, IN ORDER TO ELIMINATE HUMIDITY.
- FOR THE FIRST 3 OR 4 TIMES IT WILL BE SUFFICIENT TO BURN A FEW NEWSPAPER PAGES. AS SOON THE FIRE DIES OUT, CLOSE THE OVEN MOUTH WITH ITS COVER.
- THEN GRADUALLY INCREASE THE FLAME WITH CARDBOARD OR SMALL PIECES OF WOOD.
- FOR THE FIRST 7 DAYS, DO NOT EXCEED 15 MINUTES OF FIRE INSIDE THE OVEN.

### **REACHING COOKING TEMPERATURES:**

OUR OVENS MUST BE BROUGHT **GRADUALLY** TO COOKING TEMPERATURE.

**IT WILL TAKE ABOUT 3 HOURS TO REACH AVERAGE COOKING TEMPERATURE FOR PIZZA (WHEN INSIDE THE INSIDE OF THE DOME BECOMES WHITE, YOU HAVE REACHED THE CORRECT TEMPERATURE OF ABOUT 400C°).** THIS WILL HELP PREVENTING SMALL CRACKS ON THE DOME. IN ALL CASES DO NOT WORRY IF SMALL CRACKS DO APPEAR, AS THEY WILL NOT INTERFERE WITH THE COOKING CAPACITY OF YOUR OVEN.

HEATING **GRADUALLY** WILL ALSO BE USEFUL TO HEAT THE COOKING FLOOR IN ORDER TO ENHANCE COOKING FROM UNDERNEATH.

**FOR FURTHER INFORMATION AND QUESTIONS PLEASE CONTACT US DIRECTLY:**

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THANK YOU FOR CHOOSING **Il Forno del Nonno**