



Warranty

Pizza Ovens LLC

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Warranty

Cleaning and care of your oven

Cleaning your oven

- One you have finished cooking clean your oven floor regularly by raking the remainder of the fire to the front of the oven across the floor tiles.
- Leave the door off over night.
- In the morning push back the coals and ensure the oven floor is clean of any food residue. It is recommended that you use your Terrazzo pizza oven rake, shovel and brush to complete the cleaning process.
- Then place the door back on.
- You can clean the oven floor with an old damp tea towel or a string mop. (Keep just for use in your oven) You can also use a damp tea towel or mop to cool down the oven floor if it gets too hot and you need to reduce the heat fast.

Caring for your oven

Ovens not under cover.

- If your oven is not under cover, it is advisable to place a tarp or Terrazzo cover over it during the very wet months.
- Keeping the door slightly ajar, will allow any moisture build up to evaporate.
- Keeping your oven dry will ensure that your oven works efficiently and it will also prolong the life of your oven.

Waterproofing

Another option would be 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 have available an acrylic roll on render in range of colors that can be used to seal and protect your oven and fill any small cracks.

Overloading with Wood

Over loading your oven with wood or trying to use it as a source of heat during cooler months. Remember it is a pizza oven and not a heater and you can damage the interior of your oven and cause cracking. The design and efficiency of the Terrazzo Pizza oven results in the maintenance of the internal temperature of your oven, while the outside dome remains cool.

Oven Cracks

Most cracking that you can see in your oven is common and quite normal.

With the extremely high temperatures that can be reached and the intensity of the natural wood burning heat source,

your oven goes through a “settling in stage” where some expansion will take place. During the “settling in stage” it is not uncommon for expansion cracks to appear. These cracks are under no circumstance structural defects and will not affect the performance or durability of your oven.

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 color, but you can paint with an exterior 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 appearances of cracks if applied to your oven anytime after the initial curing process. (Please follow the application instructions on the tin)

Oven Warranty

There is a warranty of 1 year on your Terrazzo Wood fired Pizza oven from the date of purchase, as long as the following guidelines are adhered to:

Firing up and curing the oven

- The first step involves drying the water out of the clay and the second is tempering the clay. This is achieved by lighting a small fire inside the oven, over several times over a period of one to three days.
- We recommend a total of 6 to 8 hours of curing, starting at a temperature of 50°C and finishing at 200°C (monitor the temperature using a Terrazzo digital thermometer) You can do this either in one long burn or over two to three days.
- Start with a small kindling fire and slowly build up to a bigger fire using one or two small logs, approximately 1-2” wide (2.5cm wide) and 8-10” long (30cm long).
- Although this is unlikely to happen, make sure you do not overheat the oven, as it can cause cracks in the concrete. (Don’t worry if small hairline cracks appear in the surface, as this is normal)
- The curing fire should be kept alight for at least three hours on the first day and for a longer period on the second day if curing over a few days. If you are curing all in one day the fire should burn for a total of 8 hours.
- Generally, you will only need to cure your oven once. If however, the oven hasn’t been used for a long period or it is not covered during the wet months, you will need to dry your oven out with a small fire for a longer period before heating to over 200 degrees Celsius.

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