

# **Cupola Pronto**

It is important that the “Cupola Pronto oven” will be installed and used only in accordance with these instructions.

We recommend you to read carefully the following instructions before using the oven. Make sure that you know how to operate.

Maintain the oven in accordance with the instructions to ensure that it functions properly. The safety instructions, by themselves, do not eliminate danger completely, and proper accident prevention measures must always be used.

## **SPECIFIC STABILITY INSTRUCTIONS**

- Make sure that the metal stand is well assembled (we recommend the importance to assemble the stand following the instructions) and that the oven is fixed to the stand (use the bolts provided).
- The oven is equipped with 4 handles, move the oven with the aid of 4 people or using a forklift. This duty should be performed by professionals trained in this kind of work.
- Improper handling of the equipment could result in damaging the oven or personal injury.
- Position the oven above the stand and remove the handles provided.
- Do not use the handles for hanging objects and / or persons during the usage of the oven.

## **APPROPRIATENESS OF THE STAND TOP FRAME: RESISTANCE AND SLOPE**

The floor positioned above the stand (with the oven at the top) must have a resistance of at least 10 kg / cm sq.

### **SLOPE**

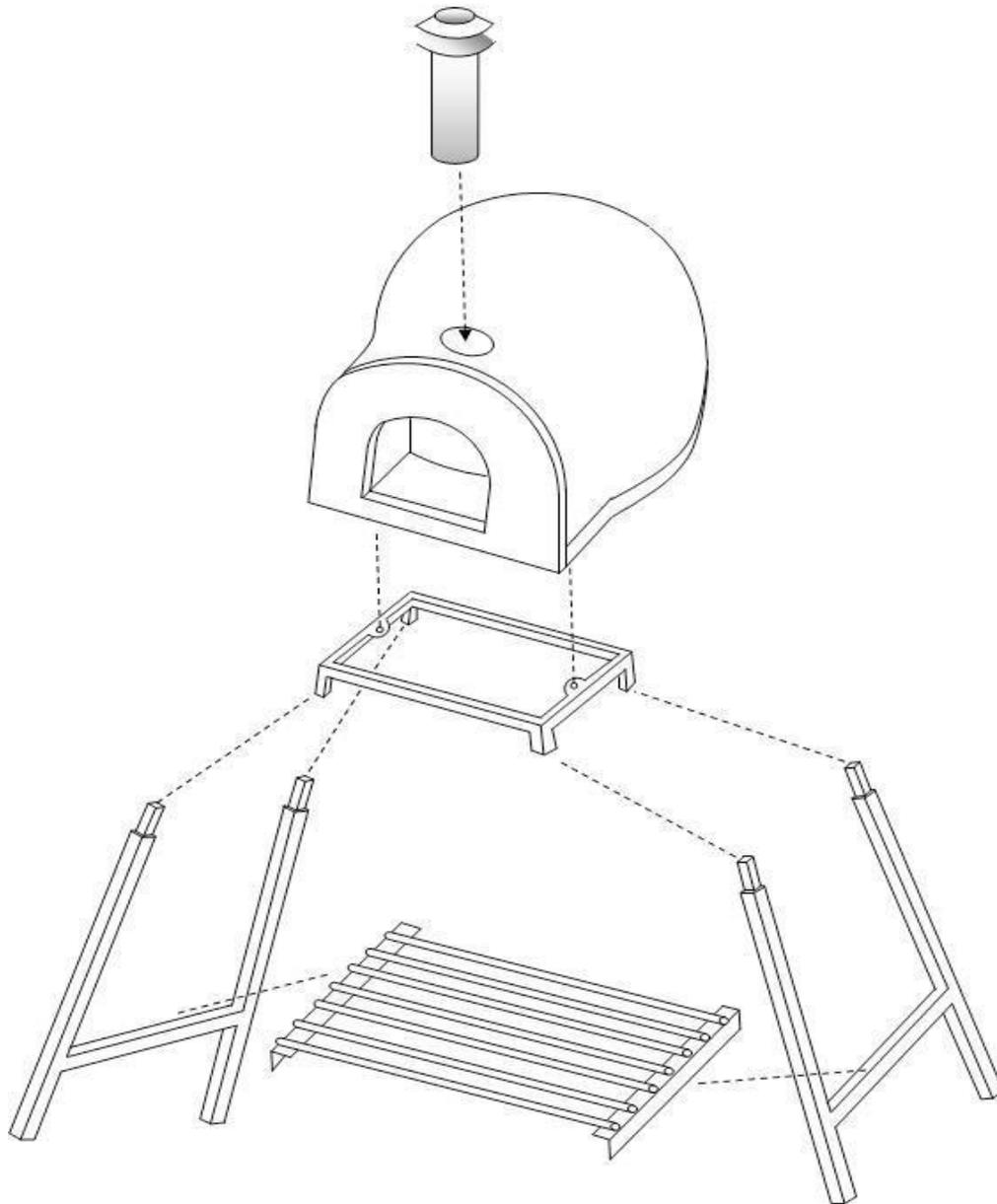
The floor positioned above the stand (with the oven at the top), must have a slope of less than 1%.

## **BUMPS AND ACCIDENTAL PUSHES**

### **Do not:**

- Place sideways objects to the oven and/or a stand of 20 kg superior.
- Lean on and/or push the oven and/or the stand (for example during the operation of moving or displacing).

## OVEN



Locate the oven in an area away from any combustible material.

### OVEN CURING AND FIRST FIRING

“Cupola Pronto oven” is pre-cured at the factory, this means that it contains very little humidity. However, during transport it could accumulate humidity generated by storage in containers.

The oven has been already brought to a temperature up to 300° for about one hour (the hottest point in the upper dome).

RELEASE OF WATER ON THE FIRST FIRING ARE FREQUENTLY AND NOT COMPROMISE THE PRODUCT GOODNESS. THIS PRE HEATING STEP IS VERY IMPORTANT

If you build a large fire in your oven from the onset, you could compromise your oven’s longevity and cooking efficiency, and ultimately cause permanent damage, which may void the manufacturer’s warranty.

The initial fire must be started slowly. When lighting the first fire, keep the flames low so the moisture can be slowly released from the oven and the surrounding masonry work. If you build a large fire in your oven from the onset, you could compromise your oven's longevity. And cooking efficiency, and can ultimately cause permanent damage, which may void the manufacturer's warranty.

This curing process should be conducted at a temperature as close to 150°C as possible (do not exceed this temperature) for a period of six hours on three consecutive days. Exposing your new oven to this temperature over a few days will cause all the moisture to evaporate so that your oven properly "cures".

**Note:** Due to thermal expansion, small cracks may appear in the dome or hearth during the curing process. Don't worry; this is normal and the quality of your oven will not be compromised.

Another method of curing your new oven is to build a fire in a separate location. Then take the coals and place them into the oven. You'll generate heat without the flame and the oven will cure as required. Some new owners find this method a much easier way to cure the oven and ensure the temperature doesn't get too hot.

## **COOKING IN THE OVEN**

The oven has a small chamber, so you do not need to build a big fire. The oven temperature will grow faster even with a little fire.

Feed the fire with little wood at a time to avoid sudden increases in temperature;

**Be careful not to exceed a temperature of 350 °C, temperatures above 350 °C can damage the oven.**

Do not throw chunks of wood violently into the oven.

Always use dry wood (dried for at least two years)! If you see moisture coming from the logs while they are on the fire, the wood is not dry. Using wood that is not dry will cause the oven to throw off a considerable amount of smoke and can also cause damage to the oven because of the high level of humidity.

Move the door with gloves grasping the provided handle.

Always use oven gloves to prevent burns from contact with hot parts of the oven.

Please use extreme caution around the oven. The Oven Dome, Hearth, Arch and Door will be extremely hot when in use and for hours after use.

## **CAUTION**

**Be careful for Proximity of Combustible Materials. Every local building code is unique, please consult your local building code or your Fire Department for the exact specifications for your community. You are responsible for following all local building codes.**

- Protect the oven when it is not used from rain, night humidity, drip garden irrigation.
- When you use the oven it must be always dry.
- Do not extinguish the fire with water