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DELI VITA

LIFE IS SO ENDLESSLY DELICIOUS



“THE HOW TO GUIDE”
(VERY IMPORTANT INFORMATION!)

CONTENTS

- 1. EVERYTHING YOU NEED TO KNOW**
- 2. WHAT'S IN THE BOX?**
- 3. HOW TO SET UP YOUR WOOD-FIRED OVEN**
- 4. HOW TO CURE YOUR WOOD-FIRED OVEN**
- 5. HOW TO CARE FOR YOUR WOOD-FIRED OVEN**
- 6. HOW TO LIGHT A FIRE**
- 7. COOKING**
- 8. OVEN TOOLS**
- 9. FREQUENTLY ASKED QUESTIONS**





1. EVERYTHING YOU NEED TO KNOW

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE OVEN

FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, AND OR SERIOUS PERSONAL INJURY.

BEFORE using, please check there are no obvious defects in the oven, such as cracked floor tiles or damages on the outer shell. Please contact us if such defects are found.

FOLLOW the instructions for curing the wood-fired oven. Failure to follow the curing instructions can cause damage to the oven, and will void the warranty.

IF you choose to use the oven, it is done at your own risk. No liability is accepted by DELIVITA Ltd for any injury, damage or loss incurred.

ALWAYS ensure that children and pets are kept at a safe distance from the wood-fired oven, both during and after operation. We suggest children under the age of 18 should be supervised when using the oven.

ALWAYS ensure the oven is sited on a level solid base. If using the DELIVITA Stand it MUST NOT tilt.

DO NOT modify the wood-fired oven in any way from the manufacturer's design and specification.

DO NOT use the wood-fired oven indoors, in tents or marquees or in any enclosed spaces, it must be used outside in a well-ventilated area to avoid inhalation of smoke.

DO NOT leave the DELIVITA Pizza Oven out in the rain, unless you use the DELIVITA Cover.

DO NOT use the DELIVITA Cover if the oven is still hot; wait until the oven is completely cold before putting on cover on.

ONLY USE untreated, well-seasoned, dry hardwood with a moisture content of less than 20%.

DO NOT attempt to burn rubbish or any other material that has not been specified in these instructions for use in the wood-fired oven.

DO NOT use any type of flammable liquids or fuels (including, but not limited to: firelighter fluid, petrol, diesel, kerosene, oil or any other flammable chemical compound) at any time to start or maintain a fire.

ONLY USE eco lighters.

ENSURE all the tools and materials used in the oven are appropriate for high temperatures and take care whilst handling. No liability is accepted for any injury, damage or loss that occurs because non-approved tools have been used.

DO NOT keep any combustible material near or within range of the oven at any time. This includes furniture, clothing, electronics, flammable materials etc.

BEWARE of very high internal temperatures. The mouth of the wood-fired oven and inside the oven will get very hot, reaching an air temperature of 400°C+ particularly after prolonged use, so take care when using it. At this temperature the clay on the floor and dome will most likely be in excess of 450°C.

PLEASE use the right tools/gloves/gauntlets to avoid any burns.

WE recommend that the DELIVITA Oven should not be used for excessively long periods over 3 hours, once cured.

DO NOT place hands or arms inside the wood-fired oven during or after operation. If any burns or scalds occur, immerse in cold water immediately and seek medical advice.

ENSURE long oven gloves and mitts are used to handle tools, and take care while handling. Do not leave any tools by oven mouth or in the oven during use.

DO NOT remove burning logs or embers from the wood-fired oven during or after use. Allow oven to cool completely before removing ashes.

DO NOT allow the oven to become extremely wet. If the oven does become wet, follow the curing instructions to dry it out properly before use.

DO NOT use water to calm or extinguish a fire in the wood-fired oven, except in an emergency. This will result in severely damaging the components of the oven.

ENSURE all tools and materials used in the wood-fired oven are appropriate for high temperatures in excess of 450°C. DELIVITA tools have been designed to work appropriately within these temperatures.

DISPOSE of ash in an appropriate bin, or add it to compost, spread on the garden as a nutrient. Take appropriate action to avoid inhaling any ash or dust.

FIRE PRECAUTION – it is good practice to have a bucket of sand close to the oven. In case of emergency, we recommend the use of sand to extinguish an out of control fire.

SAVE AND KEEP THESE INSTRUCTIONS TO HAND SO YOU CAN REFER TO THEM.

2. WHAT'S IN THE BOX?

Check items within the box against the contents list:

1. Your DELIVITA Oven
2. Instruction Manual
3. Welcome Leaflet
4. A box of Harrington fuel & eco lighters (this will be separately boxed)

3. HOW TO SET UP YOUR WOOD-FIRED OVEN

Place your DELIVITA Pizza Oven onto a stable surface; oven can be positioned either on a DELIVITA Stand or on a solid hard surface (such as a wooden table). It must be placed on a concrete, tiled or decked area, which can easily hold the total weight of the oven, around 30 kg.

If using the DELIVITA stand, it needs to be positioned on a hard and level surface, preferably on a concrete, tiled or decked area, which can easily hold the total weight of the oven.

WARNING - there is a risk of toppling if oven is not sited level or if sited on soft ground. **DO NOT LEAN AGAINST THE OVEN.**

Make sure the oven is at a safe distance from any flammable surfaces and that there is enough space around the entrance of the oven for smoke to disperse.

4. HOW TO CURE YOUR WOOD-FIRED OVEN

Follow this guide when your oven is new, damp or if it hasn't been used for a while.

PRE-CURING

Eco firelighters. Do not use standard white firelighters as they contain chemicals that may get into the oven floor and affect the flavour of your food. Never use lighter fluid to start or refresh a fire.

Hardwood kindling (such as oak, ash, beech, cherry, apple, pear, hawthorn or olive) or kiln-dried hardwood with a moisture content of less than 20%. Hardwood produces the most heat and less ash. Softwood has an unpleasant smell and is smoky, so will result in poor performance of the oven & affect the flavour of the food. Painted or treated wood can give off toxic fumes so should always be avoided.

Your wood-fired oven is made from heat-resistant clay, but the water used to form the clay must be slowly dried out before your oven can be put into use. This process is called curing. The first step involves drying the water out of the clay and the second is tempering the clay. This is achieved by lighting several small fires inside the oven over a period of three to four hours.

We recommend a total of three to four hours of curing, starting at a low temperature of 50°C and ideally increasing the temperature by approximately 25°C per half an hour. To facilitate this we recommend that you purchase a laser temperature gun - please view our website. This is achieved either in one long slow burn with small kindling not exceeding a temperature of 200° or in several shorter burns using small kindling. Start with a small kindling fire and slowly build up to a bigger fire using one or two small split logs, approximately 2.5-3cm wide and 22-26cm long.

Although it is unlikely to happen, make sure you do not overheat the oven, as it can cause cracks in the components. Do not exceed 3 logs.

(Don't worry if small hairline cracks appear in the surface of the clay – this can occur but will not affect the oven's performance).

Please note, the oven can smell a little of hot plastic when curing & during first uses. Again this is completely normal & is a usual part of the curing process. Once cured, please allow the oven to cool down & leave to settle for 24 hours, then your oven will be ready to go.

You may notice small amounts of water/steam leaking from the sides during the curing process, this is completely normal & will be experienced during initial few uses or again if the oven becomes damp & has not been used for several months

SIMPLE STEPS TO CURING YOUR WOOD-FIRED OVEN:

Place a firelighter toward the rear of the oven floor and stack small pieces of kindling around it to form a tower (see image below) & light the firelighter.

Once the kindling has caught fire, slowly add small pieces of hardwood logs.

Place two pieces of kindling lengthwise (pointing from the front of the oven to the back) in the centre of the oven, then place one firelighter in between them. The curing fire should be kept alight for at least three hours.

Generally you will only need to cure your oven once. If, however, the oven hasn't been used for a long period or has become wet, start with a smaller fire 3 to 4 hours beforehand to warm up the oven before you establish a large hot fire.



5. HOW TO CARE FOR YOUR WOOD-FIRED OVEN

It is not necessary to clean the inside of the oven with cleaning products because the high temperatures will kill any germs and bacteria. Any food spillages will simply be burnt to ashes, which you can sweep out later when cold .

After each use, or when ash has built up too much, allow the ash to cool then sweep it out of the oven with a metal brush into a suitable metal container. Afterwards the cooled ash can be used as a fertilizer for the garden. **Never throw water into the oven as this could damage the interior components.**

After use and whilst the oven is still warm clean the stainless steel front panel with warm soapy water and a clean cloth. (Avoid using abrasive products and metal scouring pads.

For a perfect finish to the fibre glass exterior use a damp cloth with warm soapy water. For deeper scratches, we recommend using a wet & dry cloth or T-cut from your local car accessory store.

6. HOW TO LIGHT A FIRE

We recommend the use of smaller split pieces of log (approx. 8-10cm wide and 22-26cm long) will give the optimum conditions for cooking. Please note, a vigorous fire with large flames will not equate to higher internal temperatures or a better cooking result. You do not need a large flame or a large fire to build the heat in your oven. Prolonged large flames could damage the steel front, or an oven interior. Do not have any more than 2 – 3 logs (approx. 2.5-3cm wide and 22-26cm long).

Light one firelighter. Place two pieces of kindling wood (kindling size approx. 2.5-3cm wide and 5-10cm long) lengthwise (pointing from the front of the oven to the back) in the centre of the oven, then place one firelighter in between them. Repeat with another two lengthwise and another two across until you have built a small tower that is five or six rows high.

Once the kindling has caught fire, slowly add small pieces of split hardwood logs. Place two logs approx. 8-10cm wide and 22-26cm long into the sides of the oven away from the direct flame to allow logs to warm to temperature a few minutes before you need to use them. This will help them to ignite quickly when you place them on the fire.

Once all the kindling has fully flamed, push the burning kindling to the back of the oven, then position the logs onto the flaming kindling. Please take care and use appropriate tools to do so. Do not put bare hands in the oven. Nudge the logs together so they are overlapping, one on top of the other. (If the flame has extinguished, add another firelighter).

Allow the logs to flame up. Once both logs are lit, allow a further 7-10 minutes for the oven to reach its optimum temperature of 300°C to 400°C.

Clean the area where you will be cooking, using a metal brush, view website for details.

You're now ready to cook!

Monitor level of fire during cooking: do not allow all wood to be consumed completely before adding a further split log.

WARNING: A FIRE BUILT TOO CLOSE TO THE FRONT OF THE OVEN CAN CAUSE A PERMANENT SEPARATION OF THE METAL FRONTAGE

7. COOKING

To cook in your wood-fired oven, simply bring the oven to its maximum temperature then let it cool down until it reaches your ideal cooking temperature. This is called regulating the oven. The ideal cooking temperature will depend on what you're planning to cook.

Build up a large bed of glowing embers and maintain a large rolling flame (you will need to add smaller pieces of wood approximately every 10-15 minutes to keep it going). The floor should read about 400°C on your handheld thermometer. There shouldn't be any visible black carbon build-up on the dome and the flames should reach the middle of the oven. Bake your pizza on the oven floor, next to the fire.

Roasting (150°C to 220°C optimum air temperature).

Prep your oven to reach optimum high pizza cooking temperature or for searing meat (certain foods might need covering with foil to avoid burning) and then allow the temperature to drop for slow roasting. You'll want a medium-sized bed of embers and a small flame about 2 to 4 inches high (without any visible black on the dome).

If you need more heat, slowly add more wood to the fire. Push the food further into the oven if you want it to benefit from more heat, or bring it forward if you want it to cook more slowly.

8. OVEN TOOLS

To run your oven safely and efficiently, & for ease of cooking, it is essential to have the correct tools. A large range of tools is available on our website. Ensure that all implements used are appropriate for high temperatures. We recommend cast iron pots and plates for cooking in your wood-fired oven.

The essentials you will need to get started - pizza peel, wire brush, small axe, and a laser oven thermometer

9. FREQUENTLY ASKED QUESTIONS

Q1. CAN I POSITION THE OVEN INDOORS OR INSIDE MY GARAGE?

No, as with a BBQ, the oven must never be positioned in an enclosed area because the smoke and fumes must be allowed to escape properly and are harmful if inhaled.

Q2. WHY IS MY PIZZA BASE STICKING TO THE OVEN FLOOR?

First of all, remember to sprinkle flour onto your pizza peel and make sure your preparation area is floured well. Don't wait too long to cook after adding your topping to the dough- particularly the tomato sauce, as it could start to soak it up and become sticky. Make sure you don't have any holes or thin spots in your pizza base as these can allow moisture to penetrate and cause sticking. Use the brush to clean the oven base before placing the pizza into the oven.

Q3. WHY AM I GETTING LOTS OF BLACK SMOKE?

Make sure you are using properly seasoned hardwood, ideally with a moisture content of less than 20%. This type of wood burns hotter for longer periods and produces very little smoke and ash. Dry the next pieces of wood within the oven sides before adding to the fire at the back.

Q4. CAN I USE NORMAL FIRELIGHTERS?

No. All firelighters should be free from kerosene or other additives that may soak into the floor of the oven and, in turn, taint the taste of your food. Please use Eco lighters.

Q5. HOW LONG WILL THE OVEN TAKE TO HEAT UP BEFORE I CAN COOK A PIZZA?

The oven should take about 25-30 minutes to heat up to pizza-making temperature. The size and length of the fire will determine the temperature of the oven. The oven is at its optimum when all of the black carbon has burned off.

Q6. HOW CAN I TELL WHAT TEMPERATURE MY OVEN IS OPERATING AT?

The easiest method is to simply use an infrared thermometer gun. Position the gun in the mouth 10-15cm from the front of the oven, NOT inside the oven. However, once you have used the oven and experimented with it a few times, you will get a "feel" for the temperature.

Q7. HOW DO I PUT THE FIRE OUT?

Simply allow the wood to burn out naturally. Allow to cool fully before trying to clean or sweep any remaining ashes out.

Q8. IS THIS OVEN ONLY GOOD FOR COOKING PIZZA?

No, the oven can be used for meats, fish and vegetables. A wood-fired oven can cook anything a conventional oven can, The main difference is that this oven can reach temperatures higher than 450°C.

Q9. CAN I COOK MEATS AND FISH DIRECTLY ON THE OVEN FLOOR?

We recommend that meat and fish or any dish that will release fat or liquids whilst cooking should be placed in a container to avoid tainting the oven floor. Oven plates are available on our website.

Q10. IS THE OVEN FROST PROOF?

Yes, if the DELIVITA Cover is being used. The cover has been tested by the manufacturer to be frost proof at -12°C.

Q11. IS THE OVEN WEATHERPROOF?

It is important that you use the DELIVITA Cover. The oven has been manufactured to be shower proof, however persistent wetting will affect the oven and moisture will be absorbed by the clay interior, leading to damage.

Q12. IF I HAVEN'T USED MY OVEN FOR A WHILE, WILL IT STILL BE OKAY TO USE?

Absolutely, although it's a good idea to light a small fire to warm the oven slowly before you want to start cooking to "cure" & fully dry out your oven again.

Q13. IF MY OVEN IS WET, WILL IT STILL BE OKAY TO USE?

If you haven't used it for a couple of months or the weather has been persistently wet, it might be a good idea to light a small fire 3 to 4 hours before you want to start cooking to "cure" & fully dry out your oven again.

Q14. HOW LONG CAN I USE MY OVEN FOR?

The oven has been designed for 3-4 hours continuous cooking. Enough time to make over 100 pizzas. The oven is not designed for extended and or commercial use

Q15. WHAT HAPPENS IF I HAVE CRACKS WITHIN MY OVEN?

As the product interior is made from natural materials, hairline cracks will occur. This is normal & will not affect the oven performance. If you would like fixing clay/putty for the hairline cracks please contact us. Follow the instructions; by simply mixing the compound with some water, this will patch up the hairline cracks.

Q16. WHERE CAN I PLACE MY OVEN?

The DELIVITA oven has been specially designed to allow you to place it on any hard surface other than plastic and glass tables, as these may scratch or not bear the oven weight of 30 kg.

Q17. WHERE IS IT MADE?

DELIVITA ovens and stands are made in Yorkshire.

FREQUENTLY ASKED QUESTIONS

Q18. HOW MUCH DOES IT WEIGH?

It weighs 30kg. We have designed the ovens with handles for easy lifting & manoeuvrability. Ensure while lifting you take necessary precautions to bend knees & protect your back. It is preferable to lift in pairs.

Q19. HOW DO I CLEAN THE OUTSIDE?

For a perfect finish and to avoid damage, just use a damp cloth with soapy water. If there are deep scratches, you can use wet & dry cloth or T-cut from your local car accessory store.

Q20. HOW DO I STOP MY PIZZA BASE FROM GOING BLACK/ BURNING?

There can be two reasons for this :

The oven is too hot; don't use more than 3 logs of 8-10cm wide and 22-26cm in length.

There may be surplus flour/semolina remains on the oven floor. Scrub the oven floor with the steel brush.

Tip: After each pizza scrub the oven floor with the steel brush to remove any burnt remains or excess flour/semolina from the oven.

Q21. HOW DO YOU NOT BURN THE PIZZA?

To make the perfect pizza, you should keep turning the pizza away from the flames every 10- 15 seconds, allowing a full rotation of the pizza. Rotate 90° every 10 -15 seconds so all sides are browned.

Q22. HOW LONG DOES IT TAKE TO COOK A PIZZA?

Depending on the temperature of the oven, between 60-90 seconds.

Q23. HOW DO I KEEP THE STAINLESS STEEL SHINEY?

For a perfect finish and to avoid damage to the stainless steel finish, just use baby oil or stainless steel cleaner using lint free cotton cloth.

Q24. WHAT ACCESSORIES DO I NEED TO GET ME GOING?

To get you started: Pizza Peel (to get the pizzas/food in/out of the oven), Pizza Cutter (essential for cutting pizza), Small Axe (useful for cutting kindling), DELIVITA Cover (essential if you leave your oven out all year round and to keep it dry in the rain), Stainless Steel Brush (a useful tool to help you position the logs and to keep the oven floor clean).

Q25. CAN I USE THE OVEN ALL YEAR ROUND?

Absolutely, our ovens can be used all year round, If you keep it covered or it is under a sheltered area, the oven can be left out all year round if in use. If not we recommend storing it indoors.



INSPIRED BY ITALY MADE IN BRITAIN

OUR BEAUTIFULLY DESIGNED
AND COMPACT OVENS ARE
EASY TO USE AND ENTIRELY PORTABLE, FOR
DELICIOUS HOME-MADE FOOD ANYWHERE.
THIS ALSO MAKES A WONDERFUL FEATURE
CENTREPIECE IN ANY GARDEN.

EVERYONE ROUND THE TABLE

WE COME FROM AN ITALIAN FAMILY,
WE THINK GETTING TOGETHER
WITH LOVED ONES OVER
DELICIOUS, FRESH FOOD
IS VERY IMPORTANT.
NOTHING'S BETTER FOR SHARING
THAN PIZZA.

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