



Cleaning and Maintenance of your Wood Fired Oven

Care and maintenance of your oven is essential if you are to enjoy the benefits of cooking in a wood fired oven for years to come. Here are some of the key factors:

The Flue

Ready to go ovens:

For ready to go ovens with removable flues we strongly recommend keeping the flue rain cap (if fitted) in place to avoid water ingress down the flue. If you need to remove it to achieve a better “draw” to the flue remember to replace it after use.

Clean out the flue after frequent use by removing it and using a suitable brush. If you hose it out, ensure the flue is dry before replacing.

Custom built ovens:

If your particular oven/installation does not have a flue cap or cover (it may have a chimney pot for example) ensure that the housing and flue are water tight over winter or during inclement weather to protect the cooking floor from the elements. We recommend the housing should not be totally airtight as the oven and insulation products need to ‘breathe’. For custom-built oven installations, it is essential to have the flue swept by a professional chimney sweep regularly depending on usage. We recommend at least annually

Caution:

If your flue is heavily soot contaminated and/or not regularly cleaned/swept and your oven is built under a combustible roof you are at risk of a fire developing in the flue which may put your roof at risk of damage.

Internal Oven installations:

If your oven is installed inside your property, you should follow the instructions provided by your flue installer to ensure optimum performance of your oven and compliance with local regulations.

Weatherproofing

Where the oven is installed outside and is of the rendered dome type for example, it is recommended that the render and the decorative mouth arch of the oven is treated with an exterior brickwork waterproof sealer such as “Thompson’s Water Seal” or similar.

Even if your oven is in a ‘roofed’ housing finished with brick or render it is worth waterproofing in this way to prevent moisture ingress into the insulation materials around the oven.

Decorative Oven Mouth Doors

Periodically the door of the oven may require rubbing down and respraying with a good quality stove paint.



TIP: We recommend greasing the hinges on the Moderno model door frame from time to time to avoid rusting and for ease of opening.



Tools

Your tools just like your oven will need care and attention to provide for years of good service and reliability. Make sure they are regularly cleaned and checked for damage, especially if stored outside and open to the elements.



TIP: Don't forget to clean down your tools and remove excess flour and cooking residue regularly during use.

We recommend that when you've finished using the oven, tools should be cleaned, sanitised and taken inside wherever possible and certainly over the winter to avoid corrosion or damage.

Re-Curing

We strongly recommend that in the case of an extended period of inactivity or high humidity (over wintering for example) or exposure to heavy weather, you should follow a short curing process with your oven before full use.

We would suggest lighting a small fire the day before the oven is required for cooking and trying to keep the temperature at around 150 degrees Celsius for a few hours. This should remove most of any moisture ingress prior to using the oven for cooking. At the very least light the oven early on the day you want to use it and give it a few hours of a smaller fire to help dry out any moisture.

Cleaning

After use ideally wait for the oven to cool before removing spent embers and ash. A long handled brass bristled brush is ideal for this along with a shovel and short brush plus metal bucket for disposing of the ash. Ensure the floor of the oven is swept thoroughly and is clean before the next firing.

Around the oven mouth can be swept with a short hand brush and cleaned down sparingly with mild detergent and water (depending upon the surface) – if surface is porous just brush well. Do not use water to clean inside the oven when cold as this will require you to cure it again before next use.

Caution:

When the oven is in use and hot DO NOT use a soaking wet cloth or a mop inside the oven and NEVER throw water inside the oven as this will cause a thermal rush of temperature and the water will turn to steam that will potentially cause cracking and damage to the oven.



Help is here when you need us:

As a team of wood fired oven owning enthusiasts and being passionate about our customers having the best experiences with their ovens, we are very happy to share our knowledge and experiences of operating a wood fired oven under all sorts of conditions.

If you need further assistance in maintaining or cleaning your oven please do call or drop us an email and one of our team will be happy to help.

If you are enjoying your oven please tell us by leaving a review on our website, it will be great to hear from you and you will be entered into our monthly draw for an Orchard Ovens pizza stone.

Call or email:

TELEPHONE: 01772 250000

E-MAIL: info@orchardovens.co.uk

Further help and support is also available here: [https:// www.orchardovens.co.uk](https://www.orchardovens.co.uk)

Disclaimer:

This information is provided as a guide only. Orchard Ovens accept no liability for damage caused to an oven or for the spoiling of food cooked in it by failure to follow the guidance as written or our direct support as may have been given.

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