



## Firing & Curing Your Wood Fired Oven ready for cooking.

As our artisan built ovens contain natural 'cotto' clay materials a new oven may contain some moisture within the dome sections and the cooking floor. This is quite normal from the manufacturing process and it is important to dry this moisture out gradually by 'curing' your oven before use.

If the oven is not cured and is heated up too quickly the moisture within it can turn to steam, which may cause damage to the oven.

The oven over time may develop some small cracks appearing as it expands and contracts when heating up and cooling down. As the oven is made from natural materials some joint movement and small heat fissures are expected, this is quite normal and certainly nothing to worry about.

It is recommended that the curing of the oven is carried out over several days and that it should be a gradual process.



**TIP:** The more care and time taken to gradually "cure" the oven the better as it will help to ensure you have many years' service from your wood fired oven.

### Method:

1. Light a small fire in the centre of the oven using dry kindling in a "Jenga" open style basket pattern using a natural or organic firelighter (see images below).

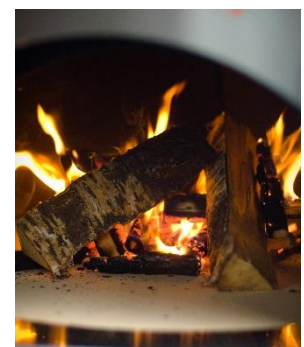


**Caution:** DO NOT use paraffin or any fuel based firelighters as this will affect the cooking floor and the taste of the food being cooked.

2. Try and keep the temperature of the oven around 150 degree Celsius or 302 Fahrenheit for the first two days (based on a 7 hour day). Do not add too much wood, (kindling or very small pieces is ideal at this stage) try and keep the fire small but constant.



3. Gradually raise the temperature by approximately 50 degrees Celsius or 102 Fahrenheit each day by adding more wood (small logs/pieces) to your fire. On the 7<sup>th</sup> day you should be operating the oven at approximately 400 degrees Celsius or 752 Fahrenheit.





### **Method Check!**

Day 1 and 2: Oven temperature should be approximately 150 degrees Celsius

Day 3 to 7: Increase oven temperature by approximately 50 degrees Celsius each day

Day 7: Oven temperature should be at approximately 400 degrees Celsius

### **Please note:**

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

A range of carefully selected accessories and oven tools are available from our store at <https://www.orchardovens.co.uk>

### **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 firing or curing 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](mailto: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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