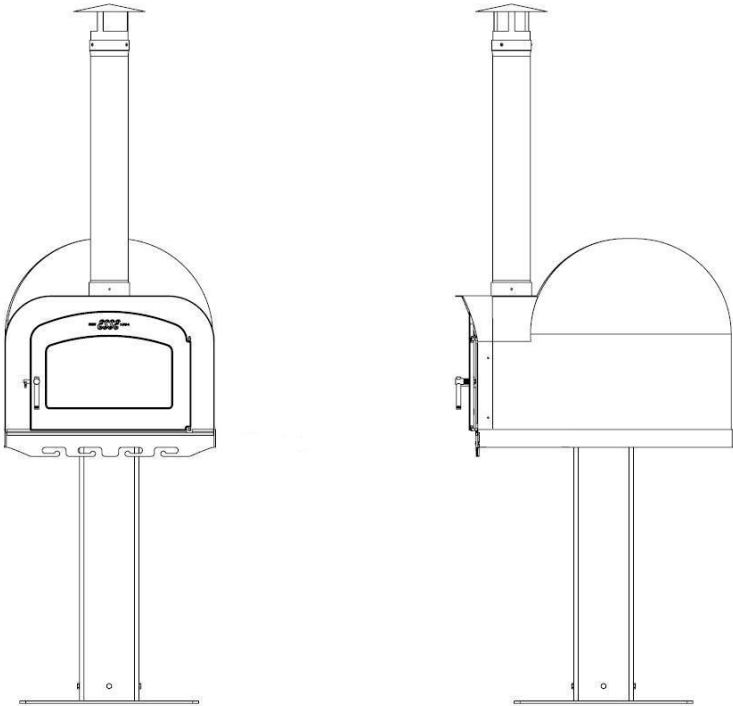


# ESSE

## FIRE STONE OUTDOOR WOOD FIRED OVEN



USER, INSTALLATION & SERVICING INSTRUCTIONS  
(TO BE LEFT WITH THE CUSTOMER)

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## GENERAL SAFETY NOTES

Avoid the use of aerosol sprays in the vicinity of the wood oven when in operation.

Children, aged or infirm people should only approach the Wood Oven when not in use.



The Wood Oven must be maintained in good working order.

All surfaces of this oven are considered as working surfaces and will become hot during use.

Never throw water into the oven as this could damage its components.

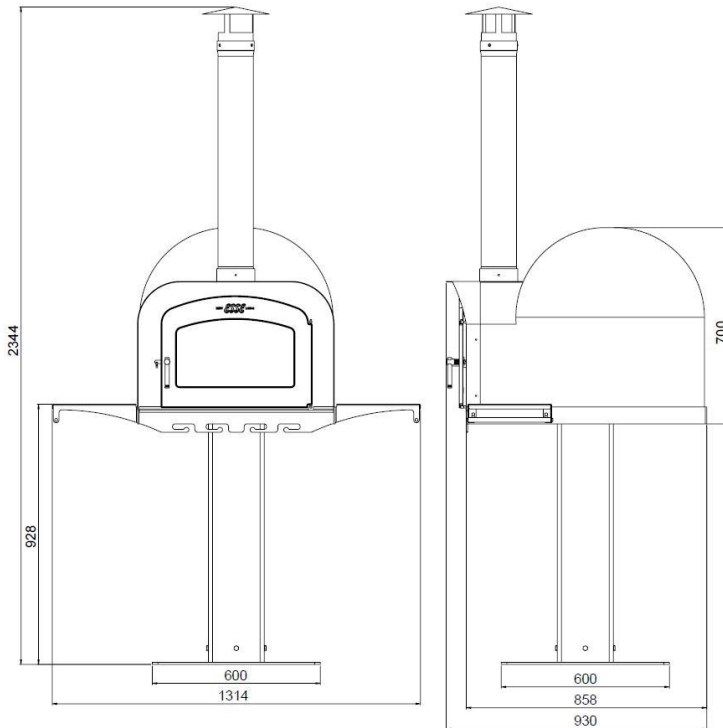
This appliance is strictly for use outdoors. Do not use this appliance in a tent or similar covered area. Carbon Monoxide gas is colourless, odourless and potentially lethal.

## TECHNICAL INFORMATION

Item	Weight	
Wood oven	170kg	 WARNING
Wood oven base	66.5kg	 WARNING

## DIMENSIONS AND CLEARANCES

Fig. 1: Fire Stone Dimensions (Shown with optional side shelves).



## INSTALLATION

It is the installer's responsibility to provide for the safety of all persons carrying out this installation.

Attention is drawn to the fact that fire cement is caustic and hands must be washed thoroughly after use.

The appliance is heavy and care must be taken during handling

## WARNING

Any adjacent combustible material should be far enough away from the appliance so as to be safe when the appliance is in operation. If necessary, any adjoining walls should be protected from the effects of heat.

Clearances from combustible materials should be at least 1 metre all-round.

When positioning your Wood oven it should stand on a suitable solid and stable non-combustible base or plinth.

This appliance will generate extreme heat and should not be used indoors or in a confined space. Never site your oven close to combustibles

It is recommended that appropriate fire safety equipment such as a fire extinguisher and fire blanket are installed in the area of usage as a fire precaution

Your new Esse Wood Fired Oven can be fitted onto either a pre-built base of suitable material or using the Esse steel pedestal base.

If you have opted for a pre-built base it needs to be of suitable construction to securely support the oven and withstand the weight and temperatures generated from the wood fired oven. The oven is supplied constructed on a steel base plate which measures 858mm in length and 706mm wide.

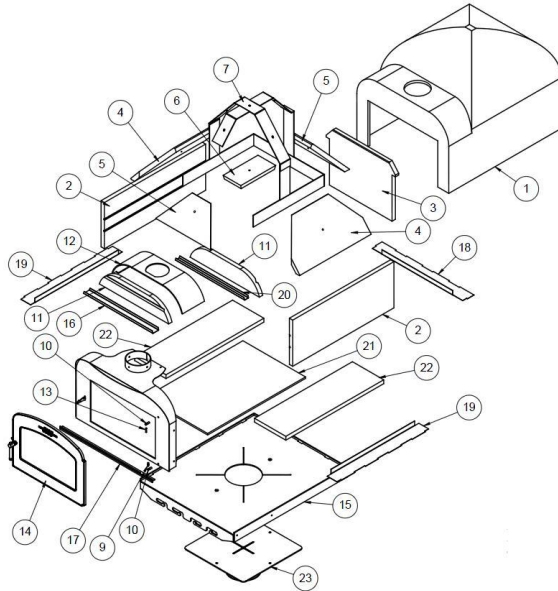
### Assembly Method

- Unpack your new Esse Fire Stone Oven.
- Check that all parts are present and correct as per the parts diagram (Fig,2)

In the Crate: (packaged separately).

1x Pizza Oven	1x Flue Pipe
1x Base Plate	1x Pedestal Leg
1x Pizza Peel	Rain Cowl
2x Pizza Trays	1x Wire brush/scrapper
1x heat resistant Gauntlet	1x Ash guard brick

Fig. 2 Pizza Oven Exploded diagram



Item No.	Part Number	Description	QTY
1	PIZ-001 GRC	GRC PIZZA OVEN COVER	
2	PIZ-020	RH/LH FIRE BRICK	
3	PIZ-021	REAR FIRE BRICK	
4	PIZ-023	TOP LH/RH FIRE BRICK	
3	PIZ-024	TOP REAR FIRE BRICK	
6	PIZ-027	TOP FIRE BRICK	
7	PIZ-302	BRICK SUPPORT FRAME	
8	PIZ-303	PIZZA OVEN FRONT ASSEMBLY	
9	525-020-SS	STAINLESS STEEL BOTTOM HINGE PIN	
10	125-022-SS	PIZZA OVEN HINGE PIN	
11	PIZ-025	FRONT TOP BACK FIRE BRICK	
12	PIZ-306	FRONT FLUE PLATE	
13	525-006-SS	STAINLESS DOOR PIN	
14	CAST PIZZA DOOR		
15	PIZ-310	PIZZA OVEN TOP BASE	
16	PIZ-608	FRONT BRICK CAPPING	
17	PIZ-311	PIZZA OVEN FRONT INFILL ASSEMBLY	
18	PIZ-609	FIRE STONE REAR FRAME SPACER	
19	PIZ-610	FIRE STONE LEFT HAND FRAME SPACER	
20	PIZ-613	FRONT BRICK CAPPING PART 2	
21	PIZ-228	BOTTOM INSULATION BOARD	
22	PIZ-022	BASE FIRE BRICK	
23	PIZ-604	PIZZA OVEN TOP SPINNER	

#### **IF FITTING TO A PRE BUILT BASE:**

- Remove the front transit bolts and plates from the front of the oven.
- Open the oven door and carefully remove the base bricks and insulation board.
- Unscrew the rotating spigot.
- Re-fit the insulation board, base bricks and close the oven door.
- Position the oven on to your base and secure in position



**WARNING**

**This appliance is very heavy. 4 persons should be involved with lifting.**

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#### **WHEN FITTING TO THE SUPPLIED PEDESTAL:**

- Unpack your Esse steel pedestal base plate.
- Position the base in you desired location on an appropriate surface to support the weight.
- The base has been designed to be free standing, however if base fixings are required we would recommend M8 fixings appropriate to fixing the base to your ground material.
- Remove the supplied M8x30 Set screws from the base plate
- Fit the pedestal leg and secure using the M8x30 Set screws
- Lift the oven and position with the rotating spigot located in the pedestal leg.
- Remove the front transit bolts and plates from the front of the oven.



**WARNING**

**This appliance is very heavy. 4 persons should be involved with lifting.**

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- Remove the Flue pipe and rain cowl from their packaging
  - Fix the rain cowl to the flue pipe using the self-tapping screws provided with the rain cowl.
  - Fit the flue pipe to the oven and fix in place using the self-tapping screws provided with the flue pipe.
  - A high temperature sealant should be applied where the flue pipe and the flue collar meet. The sealant should be an appropriate high temperature sealant that can withstand 1200°C. This is to prevent rain entering the unit when not in use.

## COMMISSIONING THE OVEN

Your New Esse Fire Stone Oven is now ready to be commissioned. It is essential that you follow these guidelines for the first firing.

Your Esse Fire Stone Oven has a refractory brick lining, but the water used when forming the bricks must be cooked out before you oven can be put to use. This process is called curing.

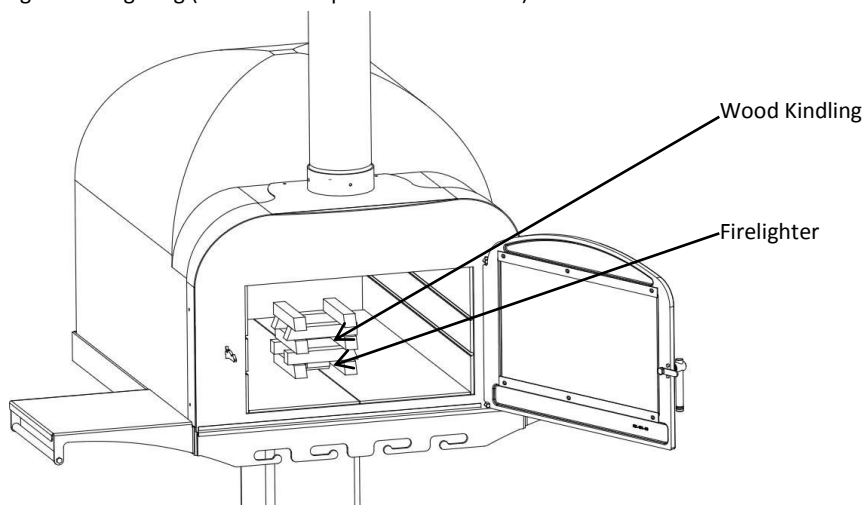
First start off with a small fire and allow the temperature to gradually build up adding small pieces of wood. This will allow any moisture to dry out of the refractory linings and come out as steam. This should be done as slowly as possible, ideally over 3 to 4 hours. Failure to observe this commissioning may result in damage to the oven.



WARNING

**This appliance will steam during the curing process and care should be taken to avoid burning yourself or others around.**

Fig. 3 First Lighting (Shown with optional side shelves)



- Place a firelighter in the centre of the oven and stack small pieces of kindling around it to form a tower
- Light the fire.

- Once the kindling has caught fire, slowly add small pieces of wood.
- 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 it is advisable to start with a smaller fire to warm up the oven before you establish a large hot fire.

## OPERATING THE STOVE

- Take great care when using your oven as internal temperatures will be very high.
- Don't approach your oven during and after use with bare hands or arms.
- Always use oven gloves and mitts when handling pots or tools.
- Before purchasing operation tools, material and any type of cooking wear, make sure they are all appropriate for temperatures exceeding 500°C
- The oven can be pivoted on the pedestal so it is out the path of the prevailing wind. Or so the oven can also act as a heater towards outside dining furniture.
- If hairline cracks appear after frequent use, this is normal and to be expected.

### Lighting and controlling the fire.

- Before lighting your fire, ensure that the wood oven firebox is clean and ready to use. After the first fire and subsequent fires, always retain some of the ash to form a new bedding for the next fire
- Place a firelighter at the back of the oven, light and add kindling.
- When kindling is alight, add larger pieces of wood.
- In between loading the fire, close the door onto the outer catch to allow sufficient air into the oven.
- Finally add 2 to 3 larger dry seasoned logs and close the door onto the inner catch.



WARNING

OVER FIRING WILL DAMAGE YOUR OVEN.

DO NOT BURN MORE THAN 2KG OF WOOD AT ANY ONE TIME.

- The soot will burn off at around 500°C, this will indicate that the oven is up to cooking temperature when the walls and roof are no longer black.
- You should expect the oven to take 1 hour to attain a working temperature using kindling and thinly split logs.



- It can take longer to heat up if the oven has not been used for a prolonged period of time, or if the weather has been particularly wet.

### Cooking In the Oven

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WARNING

Always use heat resistant gloves and tools when operating the oven as handles and surfaces will be hot.

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Oven temperatures can be maintained at very high levels, 450°C to 700°C.

Cook Pizzas on the oven floor towards the front of the oven, closing the door after loading. Pizzas can cook in as little as 90 seconds and will required turning during the cooking process using the peel supplied.

Oven temperature depends on how long the fire has been lit, how much wood has been burnt and even the type and quality of wood used (See what type of wood is best on page 10).

The oven will hold a cooking temperature from a glowing ash bed but maintaining a flame considerably increases the temperature.

If the base temperature has become higher than desired, use the Pizza trays supplied to compensate.

It is possible to have the embers pushed either to the back of the oven or to either side. The further in the oven you place the food, the hotter the temperature will be.

An ash guard is supplied to help reduce the ash ingress on the cooking area of the oven. This should be placed in once the fire is established and prior to cooking however it can reduce the temperature and increase cooking times.

Fish, meat or vegetables can be cooked on a cast iron griddle placed in the oven. Again with high temperatures the cooking process may be faster than you are used to, so keep an eye on your food whilst it is cooking, until you become more familiar with the performance of your oven.

We recommend a layer of Polenta on the base of the oven to stop Pizzas sticking when cooking directly on the stone base.

We highly recommend that you make your own pizza dough fresh. It will taste infinitely superior to anything 'ready-made' and will reward your efforts.

## Simple Pizza Dough Recipe.

### Ingredients (For 4-6 pizzas)

- 450g strong white plain flour.
- 5mls (1 level teaspoon) salt.
- 2 (12g) sachets dried yeast.
- 300mls warm water (36°C)
- 4 tablespoons olive oil.

### Method

Mix the flour and yeast in a large bowl.

Add the salt and mix.

Gradually add all the warm water and oil, mixing to a stiff dough with a wooden spoon. More water can be added if the mix becomes too stiff to work.

All the dough should stick together in the bowl and be able to be lifted out in one single ball of dough.

Knead the dough by hand, stretching and turning on a lightly floured surface for a good 10 minutes, until it is good and spongy.

Place dough in a lightly greased bowl. Cover with a kitchen towel or plastic wrap and place somewhere warm for about 45 minutes to proof (it should about double in size in thins time).

Split the dough into four balls then roll them out into a pizza shape. Place on a floured (polenta) peel or pizza pan, spread the tomato sauce, cheese and other toppings of your choosing.

It's now ready to go in the oven.

## **WHAT TYPE OF WOOD IS BEST**

For best results use well-seasoned hardwoods such as Oak, Ash, Beech, Cherry, Apple, Pear, Hawthorn or Olive. The recommended moisture content should be less than 20% throughout. Hardwood essentially produces the most heat and less ash, making it the most efficient.

Allow wood to dry out under cover in well-ventilated conditions for at least twelve months. Wood is ready for burning when radial cracks appear in the end of the logs. Wood that is not seasoned will not burn with sufficient heat for you oven to work as designed.



**IMPORTANT:** This appliance is not suitable for use with solid mineral fuels. E.g. Coal, Coke, Anthracite, etc. It is not suitable for any other fuel than wood.

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### **SEASONING AND STORING FIREWOOD**

Wood, which has recently been cut and is still full of sap and water, is known as "green" wood.

Greenwood will generally burn poorly and inefficiently, because it can have over 50% water in its cells. It may be hard to light, smoulder, not put out any heat and cause more than the usual amount of creosote to build up in your chimney.

So your aim should be to dry the wood out to below 25% moisture content, this process is called seasoning. As the name implies, you should store your wood for a season or so, while it dries, but there are things you can do to speed up seasoning by cutting the wood now rather than just before you use it.

Wood is composed of bundles of microscopic tubes that were used to transport water from the roots of the tree to the leaves. These tubes will stay full of water for years even after a tree is dead. This is why it is so important to have your firewood cut to length for 6 months or more before you burn it, it gives this water a chance to evaporate since the tube ends are finally open and the water only has to migrate a foot or two to escape. Splitting the wood helps too by exposing more surface area to the sun and wind, but cutting the wood to shorter lengths is of primary importance.

Here's how you can tell whether your wood is ready or not: Well-seasoned firewood generally has darkened ends with cracks or splits visible, it is relatively lightweight, and makes a clear "clunk" when two pieces are beat together. Green wood on the other hand is very heavy, the ends look fresher, and it tends to make a dull "thud" when struck. Another thing you can do to help is store your wood properly. Store it off the ground by building the pile on some longer logs (or whatever method you can devise). A shed or shelter with an open side makes an ideal storage place, as the air can circulate around the logs and help to dry them out. Unventilated spaces or plastic tarps, which never get taken off will prevent the drying and evaporation process and cause moulds and rot. So, if a tarp is your only option, take it off frequently to air the wood on fine days. And remember to put it back on again. Seasoned firewood will reabsorb large amounts of water if exposed to rain, snow and excessive dew, which is liable to make it rot and be unfit for making a good fire.

When you build up a store of firewood, remember that the wood may start to deteriorate after 4 to 5 years, although this is of course variable and depending on storage conditions and species involved.

## CLEANING

Germs and bacteria will be killed from the high temperatures achievable; therefore no cleaning products are required for the oven. Spillages from the food will be carbonized, which can be swept out of the oven after use.

The flue pipe may need cleaning every now and again, use a flue brush to break up and loosen any soot inside the pipe and under the rain cowl.

## OPTIONAL EXTRAS

Several optional extras for your Esse Fire Stone Wood Burning Oven are available from [www.esseparts.com](http://www.esseparts.com) or your nearest Esse dealer.

Optional Extra	Part Code
Internal slide in wire shelf	PIZ-218-R4
Pair of black side shelves, complete with stainless steel rail.	PIZ-308

Side shelves will bolt to the side of the standard base. Fixings supplied with the side shelves.



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