



BROCHURE

1.



ABOUT THE PRODUCT

We have been building and using wood-fired ovens in our business for more than a decade (www.cloudstreetcafe.com), and have now created a semi-prefabricated version to share with you! This new design is highly cost effective, easily transportable and simple to assemble. Most important, it retains the unique and special character of traditionally hand-built brick ovens. Our new ovens are made for home or commercial use, indoors or outdoors, and come in three versions – wood-fired, gas-fired, and the increasingly popular wood-and-gas-fired combination oven.

While there is nothing like the feel and flavor of food cooked in a wood-fired oven, you might prefer the advantages of the gas-fired oven that heats up quickly and efficiently and cooks with less heat fluctuation. Or why not retain the advantages of both with the combination oven which is extremely versatile and practical for both household and commercial use.

The combo oven retains the charm of a traditional wood-fired brick oven with the additional/ back-up option of gas-fired cooking. The heating effect is much faster due to the double impact of wood and gas. The gas fire heats up the dome and the center of the oven very quickly while the wood fire heats the oven floor. This model is also ideal for baking bread and cakes since you can use the gas fire to prevent heat fluctuation.

IMPORTANT NOTES -

- **READ THOROUGHLY ALL INSTRUCTIONS CAREFULLY BEFORE LOCATING YOUR OVEN.**
- **WE WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY CAUSED AS A RESULT OF NON-COMPLIANCE WITH THESE INSTRUCTIONS.**

Make sure there is enough Clearance Space between the oven and the surrounding walls & ceiling. There needs to be at least 5" to 8" clearance on all sides, and at least 25" clearance on top. NO COMBUSTIBLE ITEMS SHOULD COME WITHIN THESE CLEARANCE AREAS.

Never put any heavy materials on top of the dome because it will crack.

2.

WE OFFER 2 OPTIONS -

- 1.) DO IT YOURSELF KIT (DIY)
- 2.) PREASSEMBLED OVEN

Option 1. DO IT YOURSELF OVEN (DIY)

The Do it Yourself (DIY) Kit, which comes with all the oven parts including Plastering Materials along with our Demonstration Video, Assembling Manual and Instructions. It is essential to follow all directions and instructions for it's best functioning.

Please also note that the DIY Kit does not come with the Concrete Base or Block Stand. This does mean that you can build one to your own design, e.g. in Brick or Stone, Round or Square etc., but to certain specifications.

Note :
IF YOU PREFER, AND FOR A CHARGE, WE CAN COME AND BUILD THE OVEN FOR YOU ON SITE (Depending on Location & Timing).

For the above option, with a Block Stand and Concrete Base already in place, the oven needs less than a day to assemble. Following this, 4 to 5 days curing (depending on location) and 4 to 5 days firing. Within 8 to 10 days your oven is ready to roll, unlike a Brick oven that can take more than a month.

Option 2. PREASSEMBLED WOOD & GAS FIRED OVEN

OVEN SPECIFICATION

The basic style is an Igloo-shaped oven on a metal stand. The ovens have a 36" interior diameter and are specially designed and assembled using advanced refractory materials and mortar with an interlocking dome design. Oven sections are cast with the highest-grade materials available in the industry, ensuring rapid heat-up and sustained heat retention, which also increases the fuel efficiency.

■ DOME & COOKING FLOOR

The interlocking dome pieces fit tightly together around the cooking floor (kiln-fired floor tiles) which rests on an insulated base. As the cooking floor is enclosed by the oven dome there is better heat retention which reduces wood/gas consumption.

3.

The fire brick floor comes with an 8" landing area, useful when working around pizza and pasta, or good for toasting bread and keeping food warm.

The oven dome is fully insulated with a high-grade ceramic blanket on the outside, while the cooking floor is insulated with a high-grade ceramic board underneath, along with special heat-resistant mortar.

■ OVEN STAND

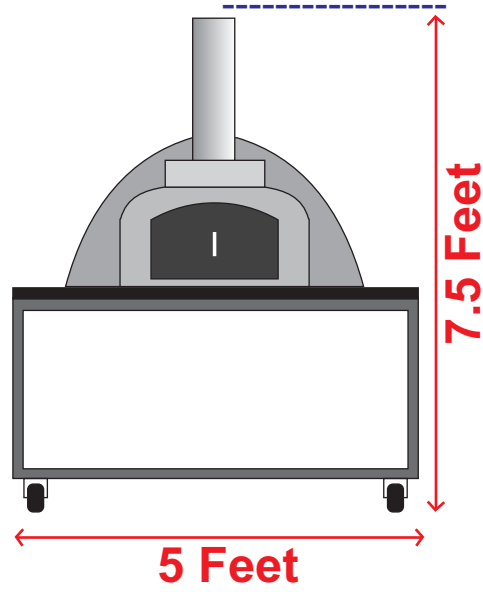
The oven stand is a pre-cut concrete hearth that rests on a specially made rectangular metal frame.

The stand is larger than the oven diameter, giving enough room for resting the oven door on one side and the basic oven tools on the other, providing easy accessibility for cooking in the oven.

The oven floor and floor insulation rest on top of the stand which forms the base to attach the dome pieces.

PLEASE NOTE :

The oven stand measurement is 5/5 Feet Wide and the total Height of the Oven Dome including the stand is 7.5 Feet, and this is without the Chimney which comes separate and will be attached later. Therefore in order to deliver a Ready-made Oven, the entry way should be sufficiently bigger than the above mentioned measurements both Width & Height. **This can be assessed and confirmed only after an initial site visit and inspection.**



■ CHIMNEY

The oven comes with a 6 Inch Diameter & 8 Foot Height chimney with rain cap.

4.



SITE VISIT

A site visit is mandatory in order to assess any additional requirements that may be needed. For instance, if the location demands a longer chimney, an additional cost will be charged for every extra length needed, or an elbow set may be required to support the extra height of the chimney. This can be assessed only after an initial site visit. The site visit also helps locate the ideal direction for the oven opening (which should not be hindered by the flow of wind), allowing for a better cooking experience and fire management.

Also note that an outdoor oven may need a concrete foundation on the ground to support the oven weight. Some clients might also prefer a roof, side covering, work space around the oven etc. Oven stand can also be covered with Backer Board sheets if you prefer, with additional cost. And this can be decided only after the first site visit and according to the clients preference.

LEAD TIME

The basic oven can be assembled in two days. It then needs a week for curing, and four to five days of initial firing time. We will build up a series of wood firings to cure the oven, starting with a very low temperature and then slowly increasing the temperature over a five-day period. For even a gas-based oven, curing with wood fire is a must for the curing of the oven floor and dome evenly.

So, once the order is placed it will take at least 15-20 days to hand over the finished oven for your cooking.

OVEN DESIGN

The oven is covered with a fire-clay coat, a rustic mud-wash or a design with lightweight tiles can be done on top of this basic coat. If you want a brick or other design you would need to have a walled enclosure. You can do it yourself or it can be done by us, if time permits for an additional charge which will vary with the design. This extra design work will be subject to time as well availability of materials.

Last but not least, the igloo-shaped dome of the ovens can be by itself a work of art. It looks attractive even in the raw state, but an added design can make it truly unique!



*A Set-up
All Fired-up!*



5.

BASIC OVEN KIT (Optional)

- | | |
|--------------------------|------------------------|
| 1.) Oven Door | 5.) Broom / Brush |
| 2.) Metal Shovel | 6.) Oven Gloves |
| 3.) Wooden Shovel | 7.) Wooden Plates x 2 |
| 4.) Infrared Thermometer | 8.) Pasta Plates x 2 |
| 5.) Pizza Cutter | 9.) Gas Connection Kit |

All our Ovens come with a CHIMNEY, DOOR, SET OF BASIC TOOLS, MAINTENANCE MANUAL, COOKING MANUAL and SAFETY MANUAL.



WARRANTY

The warranty will cover the oven floor, chimney, oven metal stand, door and other accessories for a period of one year from the date of installation.

The Warranty will NOT cover any damage due to :

- Non-standard use, including tossing, dragging or throwing firewood into the oven.
- Using non-approved appliances or fuels, or non-recommended wood.
- Using chemicals or other cleaning liquids to clean the oven floor.
- Changing the gas connection setup/burner/recommended fuel.
- Storing any material on top of the oven/oven dome.
- **The warranty will also NOT cover injuries to persons or damage to property.**
- **The warranty will NOT apply to normal hairline cracks on the product due to the heating process, normal wear and tear, soot formation in areas exposed to smoke, or any damage due to natural calamities.**
- **The warranty may also be INVALIDATED if the product is not correctly operated and maintained.**

PLEASE KEEP THIS BOOKLET SAFE FOR FUTURE REFERENCE.

IMPORTANT

CONTACT YOUR LOCAL BUILDING or FIRE OFFICIALS FOR CLARIFICATIONS ON ANY RESTRICTION ON INSTALLATION OF THIS OVEN IN YOUR AREA IF NEEDED. SMOKE OR FLYING SPARKS WILL BE THERE IF THE OVEN IS A WOOD FIRED OVEN.

(FLYING SPARKS CAN BE CONTAINED BY USING SPARK ARRESTERS AROUND THE CHIMNEY RAIN CAP).

