



Silicone



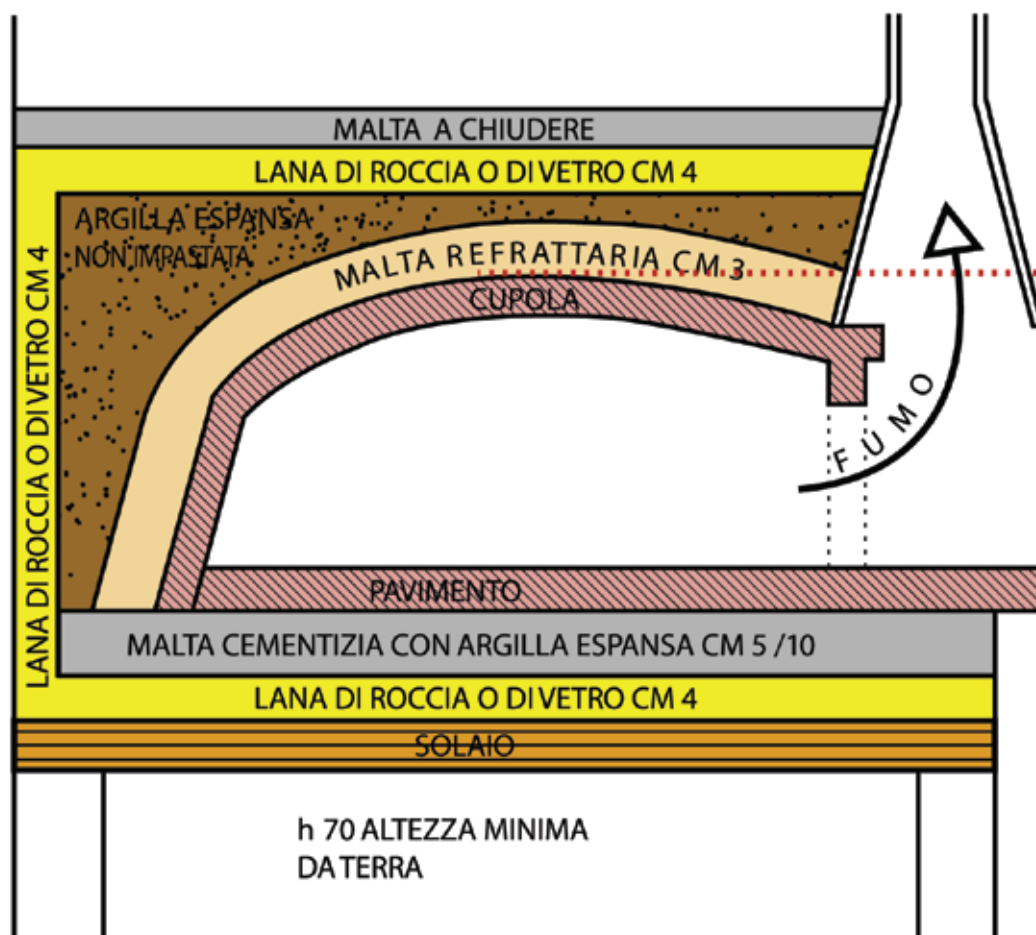
art.46

Pirometro per Porta



art.47

Pirometro asta lunga



### Specifications:

Valeri ovens are made of a high-quality mixed alumino-silicate material.

## FEATURES

### Assembly:

Create a level surface suitable to support the weight of oven and insulation. Add a layer of rock-wool. Pour a 2- to 4-inch layer of cement mixed with expanded clay over the existing surface. Assemble the oven, connecting the single components with high-temperature silicone (1200° C) or refractory mortar. Cover the dome with a 2.5-inch layer of refractory mortar, reinforcing with common hexagonal wire mesh. Spread a layer of loose, unmixed expanded clay over the layer of mortar.

Place a further layer of rock-wool over the expanded clay and complete the insulation with a 2.5-inch layer of cement. Adopting the above measures your oven will retain its heat longer.

### Warning:

Run your oven on low heat for the first 7 days until all moisture resulting from assembly and installation is removed. Failure to comply with the above requirement may result in cracks and breakage for which the Manufacturer cannot be held responsible.

### Baking Tips:

*Closed Oven Baking:* (bread, pies, gratins, etc.)

Once the fire is well established, push the burning wood to one side to heat the oven evenly; when glowing embers form, move them around repeatedly to heat baking surface thoroughly. Keep the fire burning briskly for 30/40 minutes, the inside of the oven will turn white from the heat (about 250° C); wait for the oven to be evenly white; then scoop the coals to one side and wipe the baking surface clean with a lightly damp cloth. Keep door shut for about 10 minutes before baking to allow oven to heat evenly. Baking bread requires a higher temperature (210/220° C); to bake pies heat to 190° C; roasts require temperatures up to 290° C.

*Open Oven Baking:* (pizza, canapés, focaccias, etc.)

Keep fire burning for 40/50 minutes, push the wood to one side and cook the pizza/focaccia on the opposite side. For extended baking time, add wood from time to time and move coals from one side of the oven to the other.

CONTATTACI PER LA COIBENTAZIONE DEI FORNI DELLA LINEA PROFESSIONALE  
VI CONSIGLIEREMO I MATERIALI PIU' IDONEI PER UN RENDIMENTO TERMICO SUPERIORE