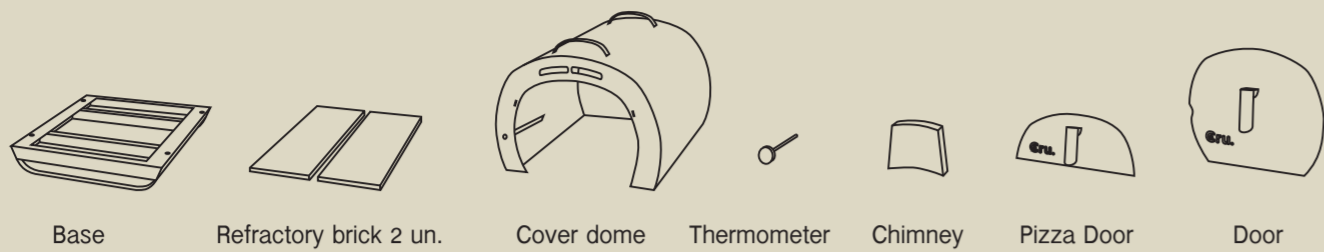
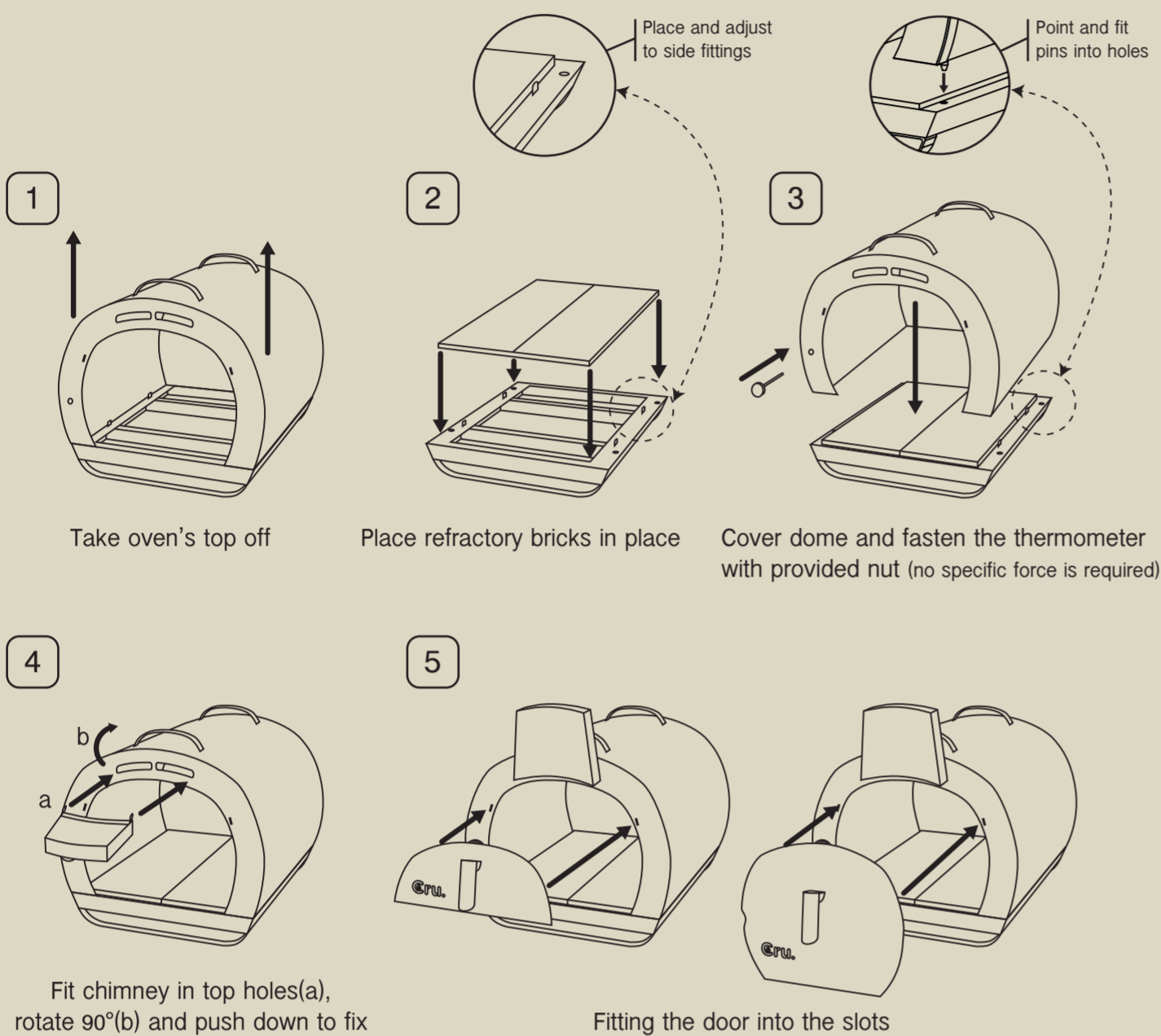




Components & assembly



In order to have your Cru oven ready to cook you just need to get the components together



Safety guidelines

1. Please keep children and pets at a safe distant at all times.
2. While operating, your Cru oven will reach very high temperatures. Always use protectiv heat resistant gloves to handle tools and pots.
3. Beware of flying sparks from the mouth of the oven.
4. Ensure that no combustibile materials are within range of your oven at any time.
5. Do not shut the oven's doors while there is fire with flames inside the oven. Closing the door will cut off oxygen to the fire, eventually causing a sudden fire eruption when the door is removed and oxygen flows into the oven again.
6. Do not alter the oven in any way, it has been designed in order to optimize its safety and functionality.
7. Do not burn contaminated wood (with chemicals), rubbish or flammable fluids in your oven.



NEVER PUT YOUR HANDS OR ARMS INSIDE OR OUTSIDE THE OVEN WHEN HOT, UNLESS YOU ARE WEARING ADEQUATE HEAT RESISTANT GLOVES.

Fire ignition guidelines

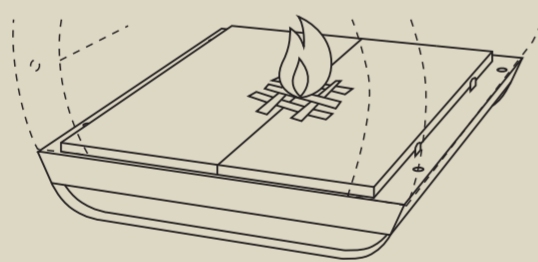
1. Always use natural untreated firewood, never pressure treated or painted wood such as old fence posts. We advise that you try to use silver birch.
2. Do not use pellets, chipped wood products or sappy wood within your oven.
3. Never use any type of accelerant, such as petrol, paraffin or similar products. These are extremely dangerous and can lead to explosions within your oven.

Fire ignition instructions

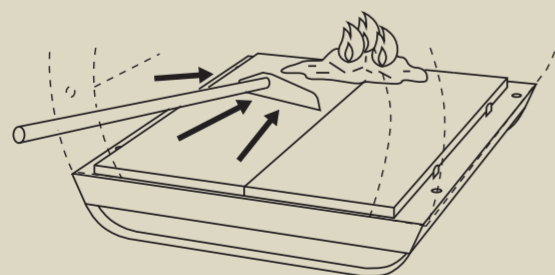
*** DO NOT CLOSE THE OVEN'S DOOR WHILE THERE IS FIRE WITH FLAMES INSIDE THE OVEN**

1 - Build a tower of kindling over a natural firelighter in the middle of the refractory stone, towards the front of the oven.

2 - Keep adding kindling pieces to the fire (please respect safety guidelines) every couple of minutes to help the fire gain size and heat; after a few minutes the fire should have built to a reasonable size and the heat should now be quite intense (when you are unable to hold your hand any closer than about 9" / 23cm from the mouth of the oven).



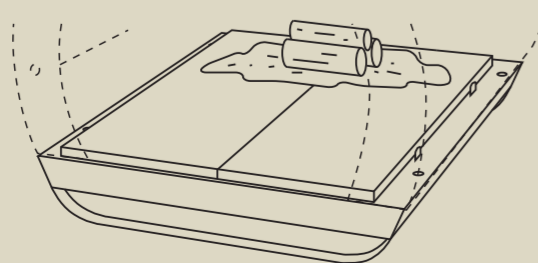
3 - Allow the fire to keep building for a further 5 minutes (keep feeding it) and the fire should then be ready to push to the back of the oven using the embers rake.



4 - Once the fire has been pushed back, add around 3 or 4 pieces of quality wood (please respect the combustibile guidelines), we recommend pieces of around 6" x 1 1/2 x 2,5cm.

5 - You should now have a good bed of red embers along with a healthy flame and are now ready to start cooking.

6 - Every 15 minutes or so, you will see the flames are starting to die. If you wish to keep cooking, simply add 3-4 more 6" / 15cm logs accordingly in order to maintain a healthy fire and heat. **Keep in mind that closing the oven's door will cut off oxygen to the fire.**



FIRE IGNITION INSTRUCTIONS LINK: <https://carawela.com/lighting-carawelas-wood-fired-ovens/>

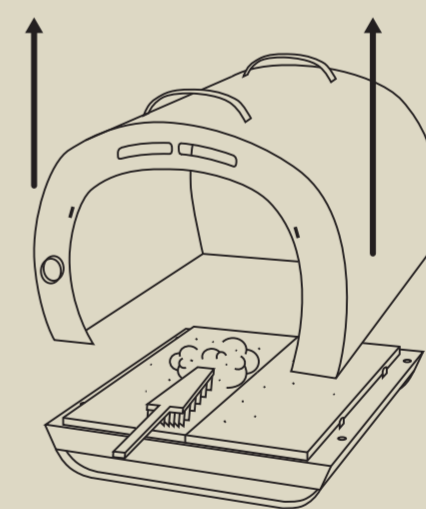
*Please see line 5 of safety guidelines

Maintenance

. Over time the top of the opening and the door on your oven can become black as the soot from the fire builds up. This is very easy to reduce by simply cleaning the oven opening with soap and water and a soft sponge.

. The floor of the oven should be cleared of ashes and embers when fully cold. Once you have removed the embers, please clean the refractory brick by using a brush to dust it down and remove any embers residue.

Remove the dome for better cleaning



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. Beware when disposing off ashes before they have fully cooled down (natural cooling can take few hours).

. It is perfectly acceptable to turn the refractory brick over between uses.

. Do not use the refractory brick wet as it absorbed moisture, causing it to crack (which does not diminish brick's ability to cook).

. Before storing the oven for a long period apply WD-40 or paraffin wax, using a cloth or cotton buds, to the exterior metal surfaces of the oven to protect against corrosion.

. When not in use the oven should be covered or shielded from the elements.

Benefits of cooking with fire

When cooking with fire is essential to start by making a high fire allowing the oven to reach high temperatures. Once the oven is heated, the refractory brick floor becomes a radiator enabling food to cook from underneath as well as from above. In your Cru oven the fire and smoke will be drawn through the oven and across the food as it cooks, adding an incredible flavour to your cooking.

This is something impossible to achieve when cooking by other means.

Heat will allow food to cook, while flames will roast it. the balance between the heat within the oven and the flames present is the key to a perfect result. Wood fired pizzas have a characteristic crispy base and slightly roasted toppings.

This happens as the refractory brick floor is very hot and flames are present within the oven. Cru's ovens achieve very high temperatures easily (usually within 15 minutes), so you'll be able to cook pizzas extremely quickly (2-3 minutes). Which means you can cater for a lot of people in a short period and at a fraction of the cost of a barbeque. Cooking and roasting meat, fish, vegetables or bread becomes easy once you mastered the balance between heat generated by embers (allow for slow cooking) and flames (more intense heat that roasts).

Food susceptible of liberating juices (fish, meat, etc) should be cook in deep tins.

Enjoy your Cru oven !



Wood fired oven user's manual

www.crunorthamerica.com