



Equipment necessary and how to move Artistic Ovens

Artistic Ovens are heavy . The ovens can weigh from 850 lb to 1450 lb +/- , therefore here is a list of some recommendations and tips, plus some hand manual tools that you can use to install them.

RECOMMENDATION AND TIPS: ** MUST READ **

- Always use commonsense and safety to move the ovens.
- You can always ask a professional crane operator, landscaper, excavator or an outdoor contractor for help.
- Use flat level areas to crane the ovens at all times.
- Make sure that you have the right base weight support to place the oven on a countertop, platform or metal frame. It should be build with no combustibile materials prior to installation using heavy duty metal, cement walls or blocks, etc.
- Please it is a must to use resourceful people with lifting and construction experience. A minimum of 2 people with proper equipment is necessary to install the oven depending on the installation location and surface.
- The best way to install the ovens is using a **forklift or crane machine**. If you do not have one, you can use a combination of some of the items shown on the pictures below.
- Protect the oven with cushioned material such as sponges, foam or plywood to prevent damages to the oven an other superficies when moving it.
- If craning the oven **over 4 feet high** use extra straps under the oven foundation to crane it. **Do not rely only on the 4 hook connectors** that come with the oven for extra safety. Use, in addition, extra heavy-duty straps under the oven foundation to crane it.
- Before craning inspect the corner of the oven and tied the hook clockwise to make sure is lock.
- Notice the base of the oven corner and edges may crumble during transportation and handling. This will not be considered as damaged or defective under warranty. This can be easily touched up with a concrete mortar, epoxy caulking and with our repair kit that comes with the oven.
- Have sheets of plywood of 3/4" thick available to place on top of dirt to make surfaces flat so you can move equipment over, also have some 2"x4" lumber for leverage, long crawl bar, have some cylinder wood of 1/2 " or 3/4"x36" or 44" long to help roll over the oven on countertops.
- Use ICE on top of the counter surface if it is needed to help adjust the location of the oven. This will allow the oven foundation to glide or slide on top of the counter. After placing it the ice will melt.
- Have some extra heavy duty straps to pull by hand the oven on top of the surface.
- Artistic Ovens has metal stands on wheels for sale for those who do not have an exterior countertop.
- Check Artistic Ovens menu Gallery and Videos how to crane the ovens. <https://www.artisticovens.com/videos>



\$250 +/-
Gorilla carts 1400 lb



\$400 +/-
Pallet Jacks



\$20 +/- /each
Purchase two of this or similar
Heavy Duty Tow
Strap with Safety
Hooks | 1.8" x 13" |
11000 LB Capacity



\$350 +/-
Foldable 2 Ton shop crane



\$950 +/-
Portable Crane, Minimum 2000 lb



\$100 +/-
2 Ton Push
Beam Trolley



\$100 +/-
2 ton Manual
Chain Hoist

ATTENTION: Artistic Ovens is not liable for installations or use of equipment, every setup and environment is different as are the people doing the job as well.