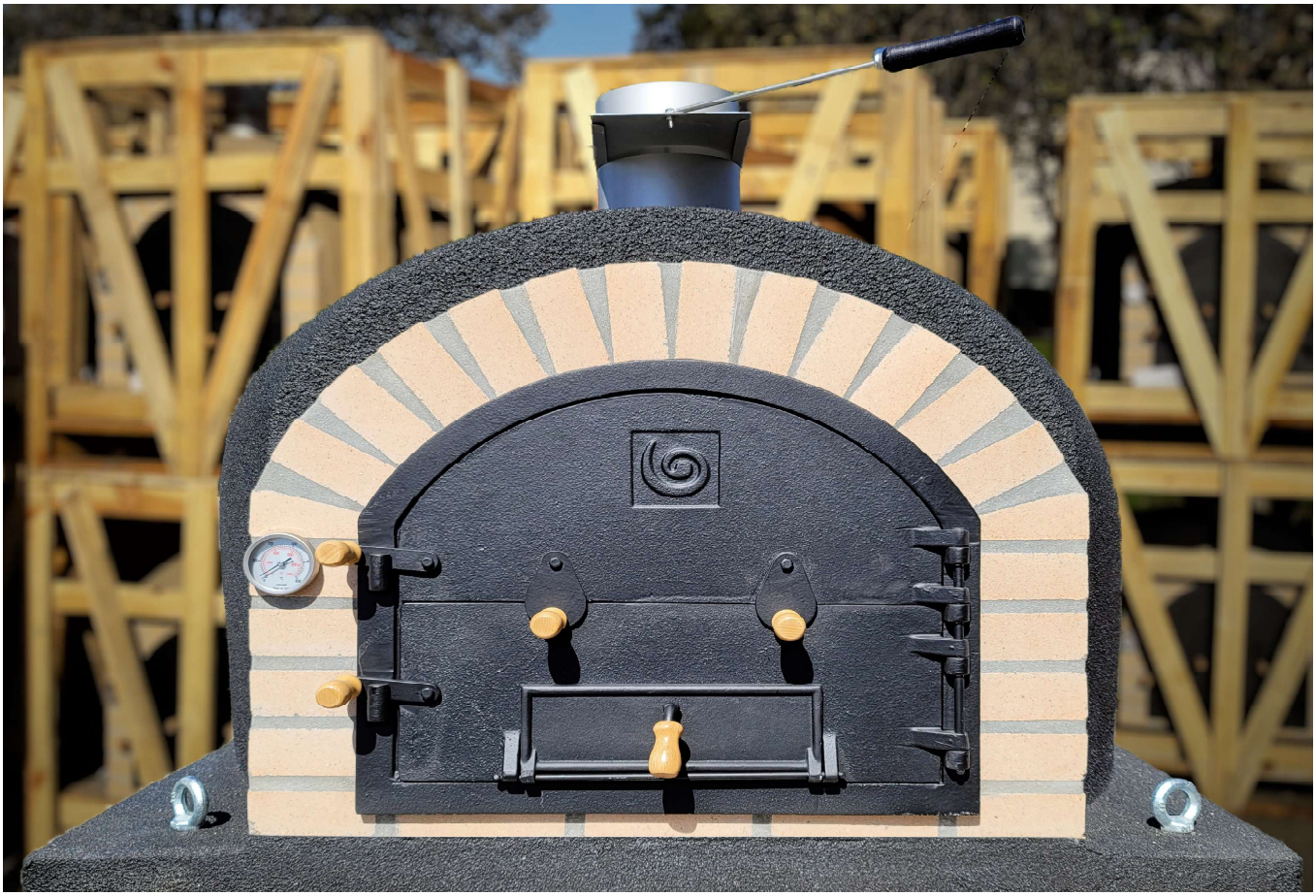
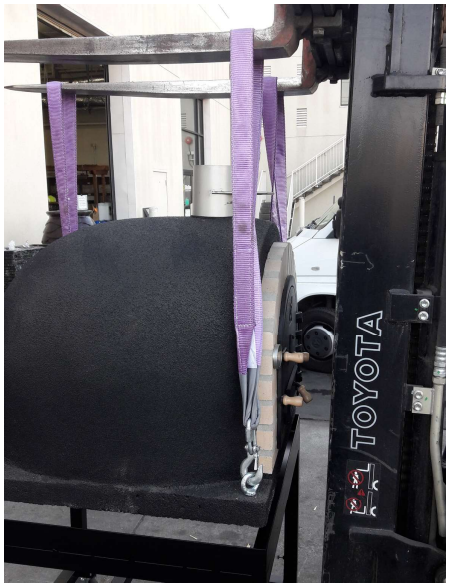
ARTISTIC OVENS

USER MANUAL

Mission Collection Ovens
Pizza & Grill Handmade Artisan Ovens



USA Distributor of Artisan Ovens



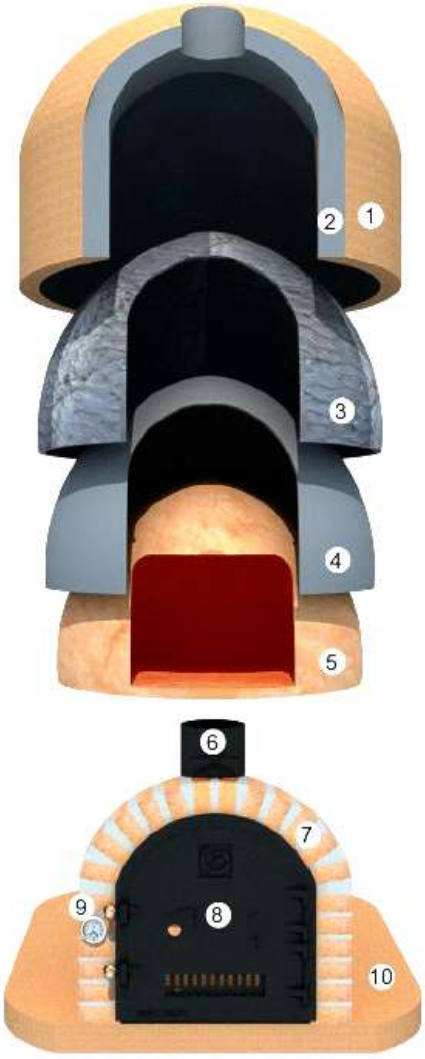
DESCRIPTION

Wood fired oven, ready to work. Interior in refractory clay coated with ceramic fiber blanket and expanded clay. Finished in projected cork or Mosaic. Equipped with door, chimney and thermometer.

The Mission Collection & Inox Ovens

The heart of this concept is the old traditional clay oven.
The rest is simple. A lightweight concrete base, insulation in ceramic fiber blanket and expanded clay, the door and it is ready to use.
Anyone can immediately enjoy in one´s home the traditional woodfire gastronomy without wasting time.

Oven Structure



1. Projected cork
2. Expanded clay
3. Ceramic fiber blanket
4. Expanded clay
5. Refractory clay
6. Chimney
7. Brick Arch
8. Door - Cast Iron or Stainless Steel
9. Thermometer
10. Base in expanded clay reinforced

Artistic Ovens Color Collection

EC CERTIFICATION- MARCH 2013

These wood ovens obtained EC certification on food safety standards for equipment designed to be in contact with food.
These clay ovens, present all ready to use models, meet the strict criteria of food safety, defined by European standards EC 1935/2004 and 2003/2006.
This certification guarantees the safety for the consumer that all prepared foods are not subject to get substances which might be harmful to your health.
This is also good news for professional users subject to inspection by the health authorities because it is difficult to find solutions that meet these standards in the branch of traditional wood ovens.

SAFETY PRECAUTIONS

VERY IMPORTANT- MUST READ BEFORE USING OVENS

- Do not allow children to operate the oven.
- Use only firewood to heat the oven. **Do not use charcoal or chemicals.**
- Use gloves and other protective clothing when the oven is at high temperatures.
- Ensure that no combustible materials are near the oven when in use.
- Keep the door and the dampers always open during the heating process.
- **Do not use water to extinguish or to calm the fire or to clean the oven.**
  To Stop Fire close the doors and the vent on the oven. If you find that the temperature rose too much, remove some firewood into a safe place such as metal bucket.
- The cure is not performed in the manufacturing process. Follow instructions
  ** **See section (Cure Time)** carefully to avoid damage.
- Keep this manual for further reference.
- **Please read the latest document - Artistic Ovens Sales Terms Conditions** on the web site.

VERY IMPORTANT- MUST READ BEFORE USING OVENS

Your oven is ready to work. Before cooking with these ovens there are two important items that need to be reviewed and completed: **Weight base support and Oven Curing time**

WEIGHT BASE SUPPORT

These are the weight that the base support should hold:

Ref.	Oven	Support	Support
C11	Mission Oven 110 / 44"x44"	650 kg	1,433 Lb
C10	Mission Oven 100	600 kg	1,323 Lb
C09	Mission Oven 90 / 36"x36"	450 kg	993 Lb

Table 01: Weight capacity required

Important

Contact your local building or fire inspector about restrictions on placing this oven. Also, check your local regulations on minimum clearances between the oven and the surrounding buildings or structures.

The "rule of thumb" Your Oven should be at least 10 feet from structures or items that can catch fire including overhanging branches, wooden decks and fences. Chimney to be at least 2' higher the highest point of a structure within 10'. So measure the height of anything within 10' of the center point of the chimney/flue and then go at least 2' higher. Check the regulations with your local building department.

CURING TIME & EVERY DAY FIRE UP GUIDANCE / 2022

WARNING: MUST READ

1. **Never use lighter fluid to start or refresh a fire. We suggest customers purchase a plumber torch or similar device to start the fire. You can also apply cooking oil on a piece of napkin paper and place between the kiln-dried woods and use a match to start the fire.**
2. The heating must be done slowly and gradually following the temperature curve suggestions for curing the oven. See Chart (01) and everyday fire guidance Chart (02).
3. **ATTENTION** - THERMOSTAT:
    a. The temperature verified on the thermometer may show a delay in the reading, compared to the real value. Extreme caution is therefore recommended regarding the intensity of the fire.
    b. Use an infrared thermometer gun in Celsius and Fahrenheit to check the temperature precisely to cure the oven and for precision cooking.
4. If you see flames of fire coming at the oven front door, you are overheating the oven too high and fast which can increase chances of cracks on the walls. Reduce wood and spread the wood inside or remove wood to control temperature.
5. **Never use water** to lower the temperature of the oven or to extinguish fire. This may cause damages to the oven structure. If you find that the temperature rose too much, sparse the wood fire inside the oven to control fire, remove it safely into a metal bucket. Worst case just close the doors and the chimney vent; it will stop the fire (NO OXYGEN - NO FIRE) after a few seconds remove some firewood into a safe place such as a metal bucket. Closing the doors while flames of fire is way too high may increase pressure in the oven for a short period and may create cracks in the oven. Use it as the last option.
6. **Remember:** Less wood is better to control fire. Just add it as needed to increase temperature.

CURING TIME

Even though the Mission Ovens are ready to work and are apparently dried, it is necessary to carry out a **"cure"** to remove and evaporate the moisture accumulated and trapped in the wall layers during the manufacturing of the oven.

These consist of running small fires progressively for at least 3 to 4 consecutive days before cooking in it, which will minimize or avoid cracks inside and outside the oven. Note: This process should also be completed if your oven has not been used for a long time and water or moisture has gotten into the oven walls and floors.

Please follow the steps the best possible way you can to Cure oven:

1. The cure should take at least 3 to 4 steps; please allow 1 day for each step. At each step you should run a fire for a total of 2 hours without exceeding the temperature indicated in **Chart(01)**
2. Open the oven **doors and flute** wide open.
3. Curing process is shown only in Celsius (°C). **Use a gun thermometer.**
4. Use kiln dried kindling wood to fire up the oven. **Do not use** lighter fluid, charcoal or any chemical starter for the oven, only natural dry wood.
5. Start lighting up the oven with small pieces of kiln-dried wood, make a small square size of 8"x8" to 12"x12" and **Stack up as a nest with small pieces of dry wood. See detail explanation next page.**
6. Fire up inside the oven for a minimum period of 4 days. **Note:** In order to keep the fire going for 2 hrs you will need to keep adding wood so it does not turn off.
7. **Note:** for each day try to stay within the average number in the table below. **Chart (01)**. Temperature can go up and down as you control the fire. **Do not worry,** if you are not meeting the suggested temperature do not increase fire to fast to catch up. Just try to get as close as possible gradually. If you miss that you can extend the curing process for a few extra minutes or extra days by repeating the day before process. Every oven is slightly different since they are made by hand. Therefore the curing process Chart (01) is just an estimate to get the oven ready for high temperature and minimize cracks in the oven.
8. Follow **Chart (01)** and steps next page.

CURING OVEN GUIDANCE FOR NEW OR WET OVENS			CHART (01)	
4 days, Open doors and vent wide open. Fire oven progressively each day for 2 hours. Follow this chart. Read Catalog. Do not exceed temperature within the time frame using *Celsius (°C).* IMPORTANT: Wearing a thermal glove, place the *thermometer gun* starting at the mid way entrance of the door to point and check average temperature approximately located between mid wall elevation and high dome area temperature of the oven.				
Days (Hr - Average (AVG))	**30 Min**	**60Min**	**90Min**	**120Min**
Day 1 (2 HR -AVG 100 (°C) ⇨	50 (°C)	70 (°C)	85 (°C)	100 (°C)
Wait 48 Hours if possible to Day 2				
Day 2 (2 HR)-AVG 150 (°C) ⇨	75 (°C)	90 (°C)	120 (°C)	150 (°C)
Day 3 (2HR)-AVG 200 (°C) ⇨	100 (°C)	150 (°C)	185 (°C)	200 (°C)
Day 4 (2 HR)-AVG 250 (°C) ⇨ OK to Cook	100 (°C)	175 (°C)	225 (°C)	250 (°C)
*** READ DETAILED CURING PROCESS STEPS CATALOG PAGE 6 - 8 ***				

Gradually increasing the oven temperature as follows:

Day 1. (2 Hrs - AVG 100°C). Stack up a few pieces of wood (8"Lx 8"Wx 3"H) nest max. 3" high total with dry pieces of wood of size of (8"Lx 1"Wx 1"H)+/- of dry wood small pieces of wood to start the fire slowly and progressively with doors and vent wide open; (Wearing a thermal glove place the thermometer gun starting at the mid way entrance of the door to point and check average temperature approximately located between mid wall elevation and high dome area temperature of the oven) **check temperature in different time intervals** until it reaches **70°C** for the first hour and increasing the temperature by another 15°C per each 30 minutes once it reaches the average of **100°C**, for a total of 2 hours, then let the oven flames and heat die down for another 1 hrs with door or half door open. Do no t add any more wood, Close the doors and leave the flute open until the oven cools off then close flute. **Note:** In order to keep the fire going for 2 hrs you will need to keep adding wood to control temperature so it does not turn off. **Wait 48 Hrs if possible to start second fire (Day 2) to allow moisture to evaporate.**

Day 2. (2 Hrs - AVG 150°C). AFTER 48 HR FROM (Day 1). Stack up a few pieces of wood (8"Lx8" Wx 3"H) nest max. 3" high total with dry pieces of wood of size of (8"L x 1"Wx 1"H)+/- of dry wood in cross mode and by two to three levels. Start the fire slowly and progressively with doors and vent wide open; check temperature in different time intervals until it reaches **90°C** for the first hour and increasing the temperature by another 30°C each 30 minutes until it reaches the average of **150°C**, for a total of 2 hours, then let the oven flames and heat die down for another 1 to 2 hrs with door or half door open. Do not add any more wood, Close the doors and leave the flute open until the oven cools off then close flute. **Note:** In order to keep the fire going for 2 hrs steady you will need to keep adding wood to control temperature so it does not turn off.

Day 3. (2 Hrs - AVG 200°C). Stack up (10"Lx 10"Wx 4"H) nest max. 4" high total with dry pieces of wood of size of (10"Lx 2"Wx 2"H) +/- of dry wood in cross mode and by three levels. Start the fire slowly and progressively with doors and vent wide open; check temperature in different time intervals until it reaches **150°C** for the first hour and increasing the temperature by another 35°C each 30 minutes until it reaches the average of **200°C**, for a total of 2 hours, then let the flames and heat of the oven die downs for another 2 hrs with door open. Do not add any more wood, Close the doors and leave the flute open until the oven cools off then close flute. **Note:** In order to keep the fire going for 2 hrs steady you will need to keep adding dry wood to control temperature so it does not turn off.

Day 4. (2 Hrs - AVG 250°C). Stack up (12"Lx 12"Wx 6"H) nest Max 6" high total with dry pieces of wood of size of (12"Lx 2"W x 2"H)+/- of dry wood in cross mode and by three levels. Start the fire slowly and progressively with doors and vent wide open; check temperature in different time intervals until it reaches **175°C** for the first hour and increasing the temperature by another 50°C each 30 minutes until it reaches the average of **250°C**, for a total of 2 hours, then let the oven die downs for another 2 hrs with door open. Do not add any more wood, Close the doors and leave the flute open until the oven cools off then close flute. **Note:** In order to keep the fire going for 2 hrs steady you will need to keep adding wood to control temperature so it does not turn off. **NOTE:** You can cook on day 4 respecting this guidance.

Day 5 and on. Start the fire **slowly and progressively** with doors and vent wide open **to fire oven follow the Chart (02)** EVERYDAY FIRE UP GUIDANCE

EVERY DAY FIRE UP GUIDANCE

FIRING UP GUIDANCE **NOT FOR CURING OR WET OVENS **

EVERYDAY FIRE UP GUIDANCE:

After your 4 day curing process or when the oven inside is not wet follow these timing guideline rules each time you use your oven.

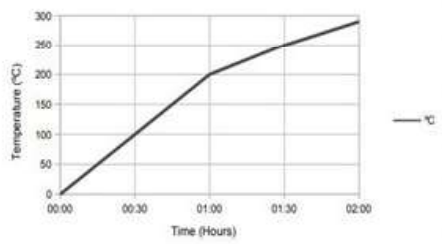
- The firing process lasts between **1h00m and 1h30m**, depending on the oven size, firewood type, and weather conditions.
- **Remember the delay in reading the temperature on the thermometer.** Carefully control the intensity of the fire. **Use an infrared gun thermometer to check temperature accuracy.**
- You must start a small fire in the middle of the oven surface, place smaller pieces of firewood, pour little cooking oil into a few napkins or paper, place napkins between the wood logs, and light up the paper with a match. You can also use a torch as well if available, add logs after the fire develops to reach the right temperature for your type of cooking as the intensity increases, extend it to the sides and back of the oven, always respecting the temperature curve of **(Chart02)**.
- Never use chemicals to heat or rekindle your oven as they may transmit improper flavor to food. See below.

ATTENTION: A fire that is too intense, in addition to wasting energy, can cause serious damage. At the correct intensity, the flame height must not reach the door exit.

ATTENTION: The directions referred **(Chart 02)** may vary depending on the oven dimensions, the wood type or weather conditions. With practice you will learn the optimal functioning of your oven.

The heating must be done slowly and gradually respecting the temperature curve of Chart 02 below:

!! WARNING: Do not exceed more than 350 Celsius or 662 Fahrenheit on the "FLOOR" area which on the ceiling area could reach 500 C or 932 F. +/- to minimize cracks on the oven walls.

(CHART 02) - EVERYDAY FIRE UP **NOT FOR CURING / WET INSIDE OVENS		
	TIME	TEMP IN CELSIUS(°C)
	FIRST 15 Min.	LESS 50 (°C)
	FIRST 30 Min.	LESS 100 (°C)
	FIRST 45 Min.	LESS 150 (°C)
	FIRST 60 Min.	LESS 200 (°C)
	FIRST 90 Min.	LESS 250 (°C)
	FIRST 120 Min.	LESS 275 (°C)
USE A THERMOMETER GUN FOR QUICK TEMPERATURE ACCURACY		

!! WARNING:

!! DO NOT OVER HEAT THE OVEN !! it is unnecessary and it prevents cracks in and out of the oven walls.

NOTE: When the wall soot is pretty much gone it is an idication that the oven walls are very hot.

WHEN THE OVEN IS READY TO COOK?

These conditions must simultaneously take place:

- The elapsed time should be at least 1Hr-30Min.
- The temperature should be 275 °C. "Celsius" / 527 Fahrenheit (°F). Good temperature to cook almost anything.
- The interior of the oven must be clean, without the soot that is formed on the walls at the start of the fire. When all these occur, the oven is ready to cook.
- **NOTE:** Exception. If using the oven for grilling only there is no need to perform the steps described before. Once the live coal or embers are ready start grilling.

HOW TO COOK?

Your oven allows three different cooking methods: live fire, coals and heat retention. All of them are easy to achieve, but practice is essential in order to obtain a perfect result.

Live fire

In this method the cast iron door and damper must be fully open; the fire must remain leaning against one side of the oven. The live fire is ideal for making fast dishes, which require very high temperatures, such as pizzas.

Coals

This method is similar to the live fire, but instead of running the fire, you will let only the hot coals inside. The cast iron door and damper should always remain open. It is suitable for baking, roasting or grilling (using a grid), and fast cooking that does not require high temperatures.

Heat retention

It is perfect for roasts and breads. After heating the oven, remove the fire wood and embers; then, place the food inside and close the cast iron door and the damper. As the initial temperature is very high on some foods, such as fish or meats with skin, apply an aluminum paper foil on top of the roasts during the first 15-20 minutes

TYPE OF WOOD

The type of hardwood logs are as follow: Use Kiln dried hardwood, or seasoned hardwood such as Oak, Mesquite, Ash, Almond, Cherry, Apple, Pear, Hawthorn, Hickory, Pecan Tree, Plum, Alder, Maple. Do not use pine or woods that may have resin, plywood or petroleum – chemicals, no painted or treated wood. Use small logs as much as possible to start a fire.

Firewood consumption

Ref.	Oven	Kg/Hour	Lb/Hour
	Mission Oven110 / 44"x 44"	11.00	24.25
	Mission Oven100 / 39"x 39"	10.50	23.15
	Mission Oven90 / 36"x 36"	10.50	22.05

Table 04: Firewood consumption

Learn with your oven: The drives referred (**Chart 02**) may vary depending on the oven dimensions, the wood type or weather conditions. With practice you will learn the optimal functioning of your oven.

ATTENTION: This oven is fully insulated; therefore, less wood is needed to reach higher temperatures. Running large fires and leading it quickly to very high temperature can create cracks and affect the color of the stainless steel pipe as it will discolor to a dark red / violet shade if fired up rapidly at high temperature in a short time. * **See Chart 02:** Temperature curve in Celsius **°C** Until you get familiar with operating the oven, put less firewood rather than in excess.

IMPORTANT NOTE AND ADVICE:

Despite your best effort in curing your oven cracks may appear. Users must learn and understand the exciting nature of using a wood fire oven and the thermodynamics of heat. Due to the heat application in combination with moisture trap inside the walls may expand and retract the ovens structure walls and joins which may generate cracks on the exterior, interior walls, including dome, chimney structure and front exterior brick joints. **Do not panic, this is completely normal and expected in all hand craft made refractory terra-cotta, cement, brick mortar wood fire pizza oven**. These do not affect the normal functioning of the oven and are easy to patch if you wish. **These natural cracks and dilatations are natural in anything made of cement, clay and brick seen in many structures such as chimneys, buildings or bridges.** This is the reason we recommend to cure the oven slowly and progressively controlling the heat of the interior so all the compartments and joins of the oven settles better and allow the vapor and moisture to escape slowly from the walls.

FINAL NOTE

We take pride in our product and following these instructions will ensure that your oven will last a lifetime.
Enjoy hosting parties with this spectacular entertaining center in the background.

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