

Sydney fire bricks & refractories PTY LTD – Curing and maintenance instructions

Curing your oven.

Recommended curing is good quality BBQ heat beads available at supermarkets and hardware stores. Heat them up on a gas bbq or fireplace until they are white around the edges. Place them in a metal pan and put in the centre of the oven keeping the oven at roughly 100 – 150 degrees- no higher. You can close the door entirely or keep the door ajar a few centimetres to let the air in to keep the heat beads going. The heat will dissipate quicker than usual as you're heating up a cold structure. PLEASE BE PATIENT as its protecting your oven for life. The heat beads are to stay in the oven for a **minimum** 24 – 48hrs (the longer the better) replacing the heat beads with new ones that are hot to keep the heat at 100 – 150 degrees. This pushes any moisture out of the oven and dries it for LIFE to prevent any issues. After the 48hr process then you can start to light a small fire in the metal pan keeping the flame very minimal. Push that into the centre of the oven. Slowly build the temperature up and add more timber until your fire is large.



You will notice the ovens chamber changing colour and getting very hot. That's a good sign, its pushing and moisture out!! The back of the door will sweat as well. When the oven has changed to its dry colour and the door has stopped sweating your good to go.

Make sure after rendering and curing you keep the ovens rendered chamber out of the rain or from any moisture. If moisture gets in the oven before sealing or painting you need to start the curing process again. The ovens chamber and render must be completely dry before sealing. Once this is done your ready to cook!

Sealing your oven

Your oven is now completely dry and you must seal it to prevent any moisture getting back in. We recommend products.

Bondall or Boncrete liquid sealer

Remember to follow the sealant manufacturer's instruction on the tin and recoat after 12 months or so.

Maintenance of your oven.

When the oven is not being used especially in the wetter months a white fluffy film may appear. Don't worry this is not harmful. Simply use a hot dish cloth with dishwashing liquid to clean it. This appears for 2 reasons.

1. The ovens front bricks have not been heated up causing the mortar to bind to the bricks. If you heat the ovens front bricks up to the highest temperature you can and make them extremely hot it will eventually go away.
2. Lack of use. If the oven is only used casually and moisture gets into the bricks the film will appear.

Tip- to make the bricks look great over time, you can rub them with olive oil occasionally to keep a nice sheen on them.

REMEMBER ONCE YOU HAVE CURED THE OVEN IT MUST STAY DRY INSIDE OR THIS CAN CAUSE THE OVEN NOT TO HEAT UP TO TEMPERATURE AND CRACKING.

Enjoy your Woodfired cooking experience.