



Calabrese Brick front instructions V072023

Things you will need before starting the oven build

- Aluminium foil roll – We have found the “Matador” brand BBQ foil to be the best though if you cannot get that any Good quality Aluminium foil from the supermarket is ok.
- Chicken wire roll. 5 metres will do. We have found the best to be the larger holed wire.
- Render – Sand/cement/Clay mix –
 - Calabrese 800 – 5 Bags 20kg Sand/ Cement – 1 Bag Builders clay or fireclay
 - Calabrese Entertainer – 6 Bags 20kg Sand/Cement – 1 Bag Builders clay or fireclay
 - Calabrese Grande – 12 Bags 20kg Sand/Cement – 1 Bag Builders clay or fireclay
- If you cannot find Clay of any sort you can use Brickies sand as this has clay in it. The add standard GP cement. The mix is 3 Parts Brickies sand and 1 part GP cement

Instructions on how to install a Pre casted Calabrese oven kit with brick front

- On your slab roll out the Aluminium foil covering the area of your slab, Roll out 2 layers of foil on the slab **(Picture 1)**. Lay your insulation board on top of the aluminium foil area in where the oven will be going keeping centre **(picture 2)** Please note the standard insulation board is 25mm thick for the 800 oven and 50mm thick for the Entertainer & Grande. IF YOU RECEIVE 4 – 6 pieces of 25mm thick board in your Entertainer or Grande kit PLEASE DOUBLE THE SHEET UP TO MAKE 50mm..

Make sure the board is at least 80mm off the back of your base to allow for insulation blanket & render **(Picture 3)**.

- The Aluminium foil acts as a barrier for moisture between the slab and the insulation board

Picture 1



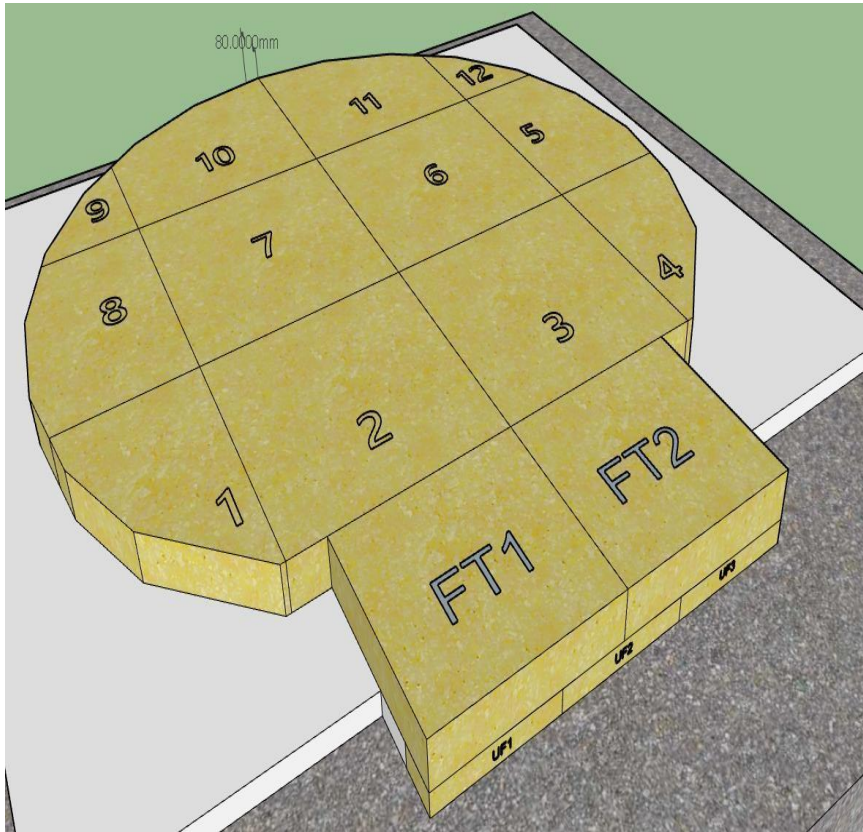
Picture 2



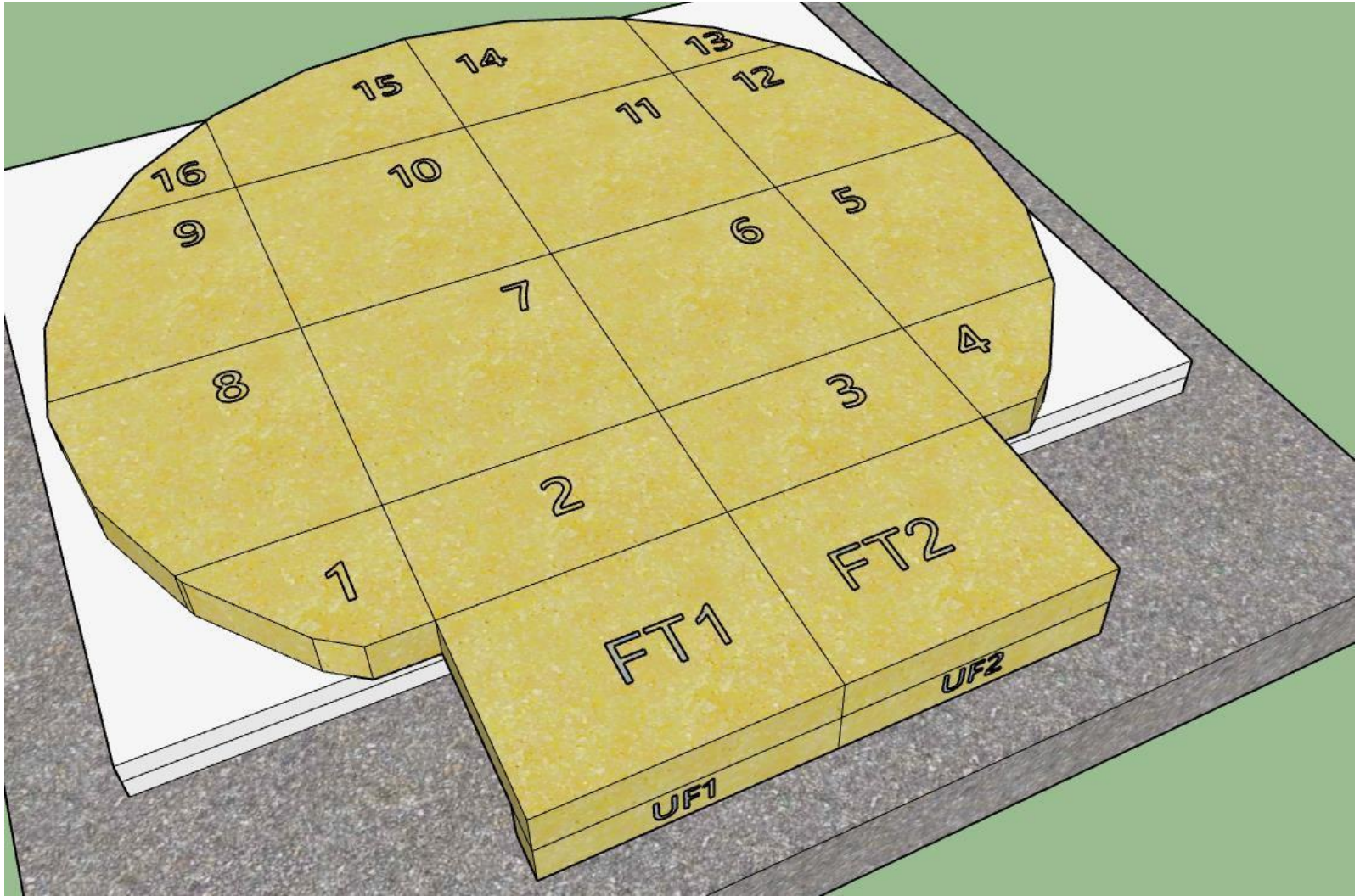
Picture 3



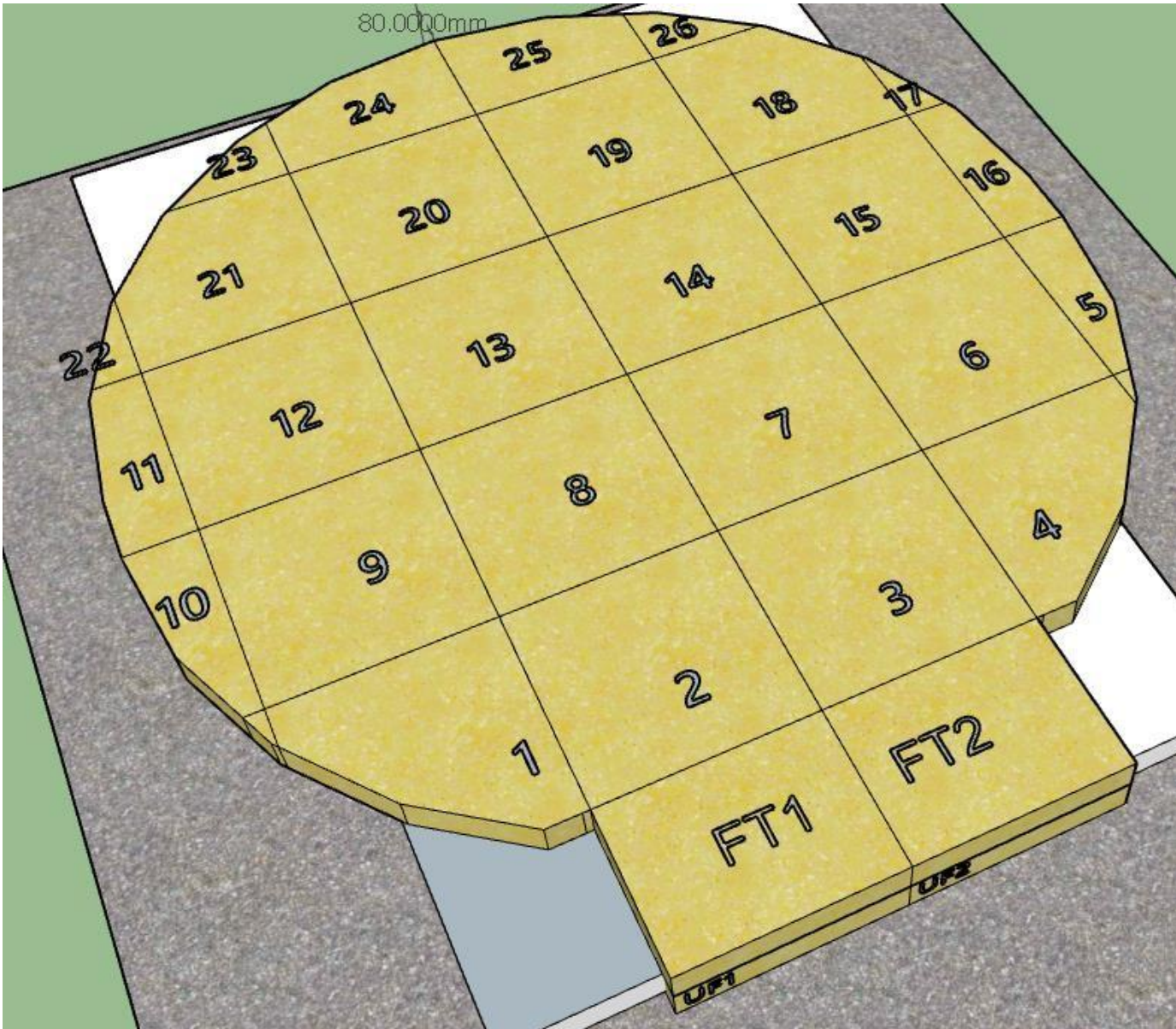
- Once you have layed the insulation board out, place your floor cooking tiles ontop of the insulation board in the following order listed below corresponding to your oven.



800 Floor tile layout



Entertainer floor tile layout



Grande floor tile layout

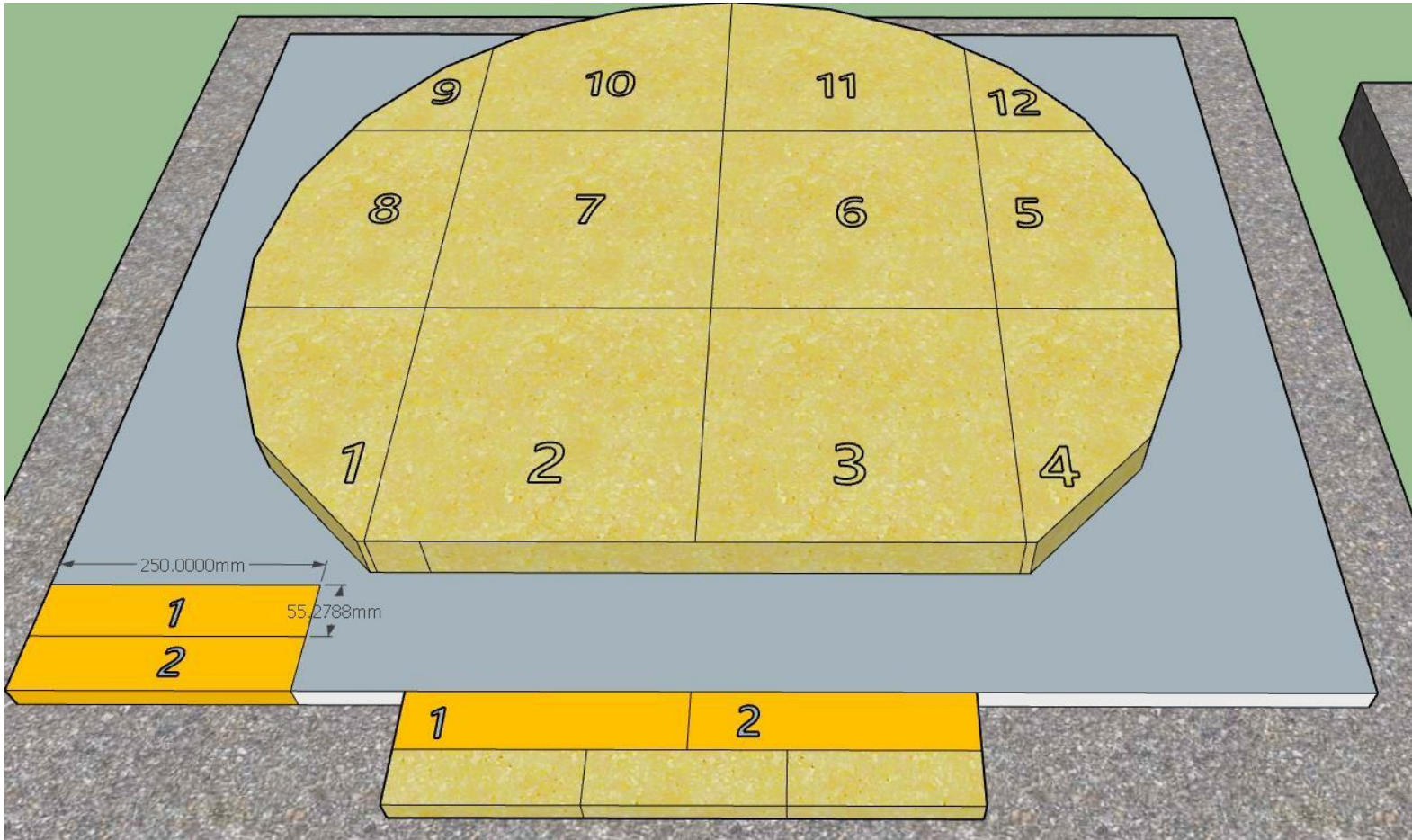
Picture 4



Picture 5



After you have laid your floor tiles on your board you may notice one is slightly higher than the other, you can gently grind this down with an angle grinder to make it smooth. **(Picture 4)** , if you do this it will leave grind marks in the floor tiles) this will not harm the floor tile over time. The other option is to flip it with the ground side down so you don't see the grind mark. Then you have your completed floor **(picture 5)**.

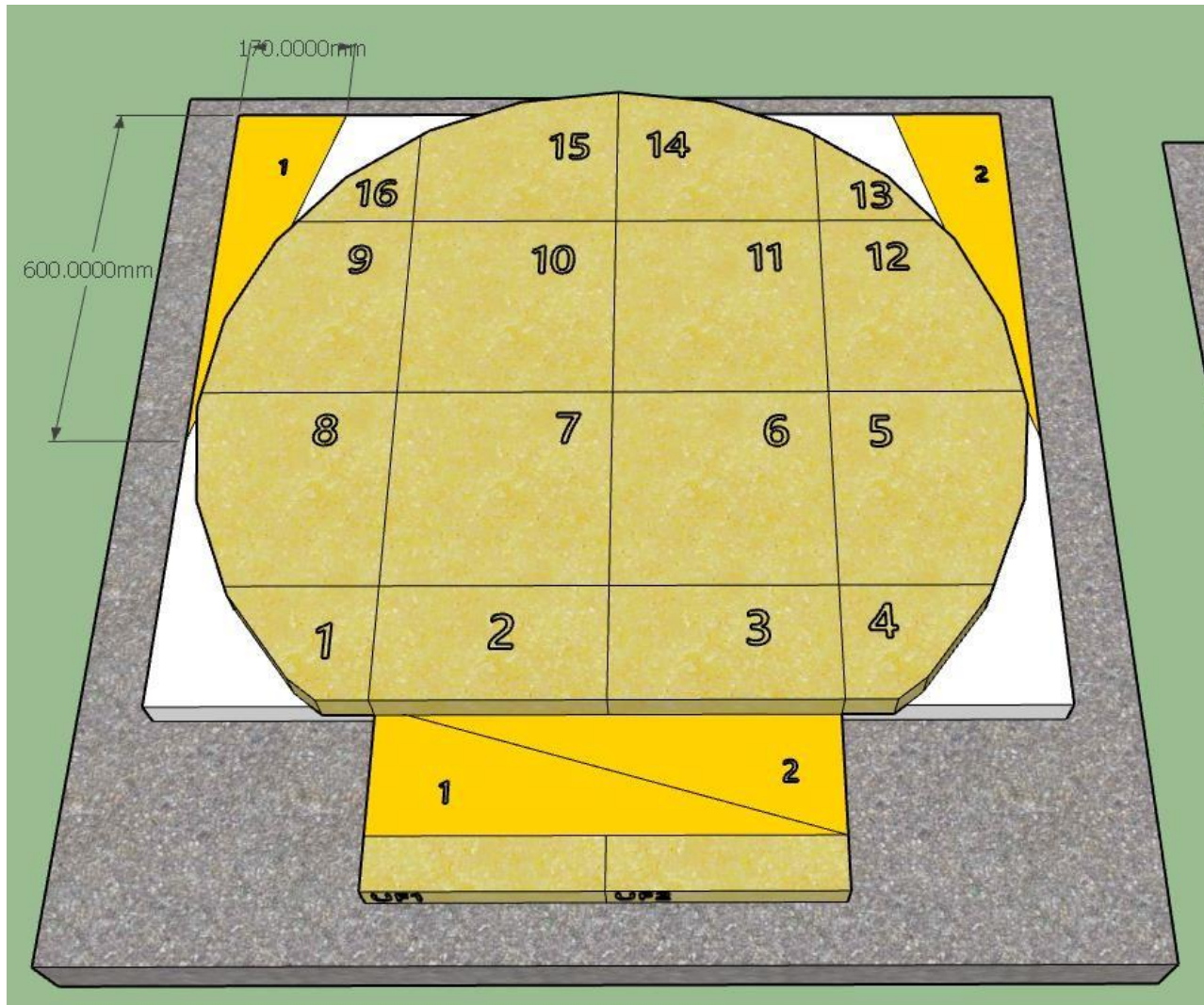


Cutting the calsil board to suit your ovens shape – 800 (above)

Using a handsaw and following the dimensions in the picture that corresponds to your oven cut the pieces of calsil board toused to fill under the front arch tiles.

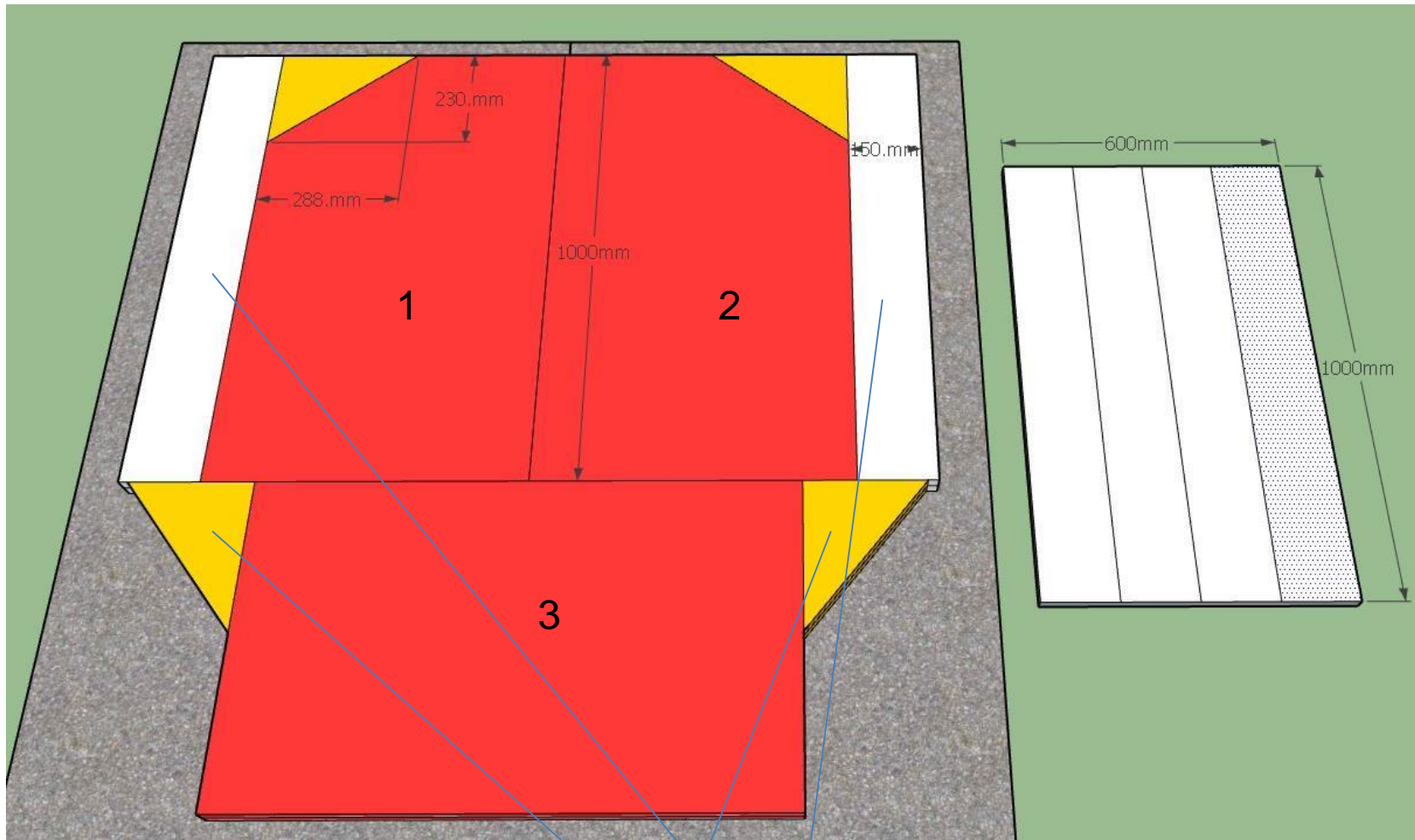
800 pieces are 250 x 55

Cutting the calsil board to suit your ovens shape – Entertainer (below)



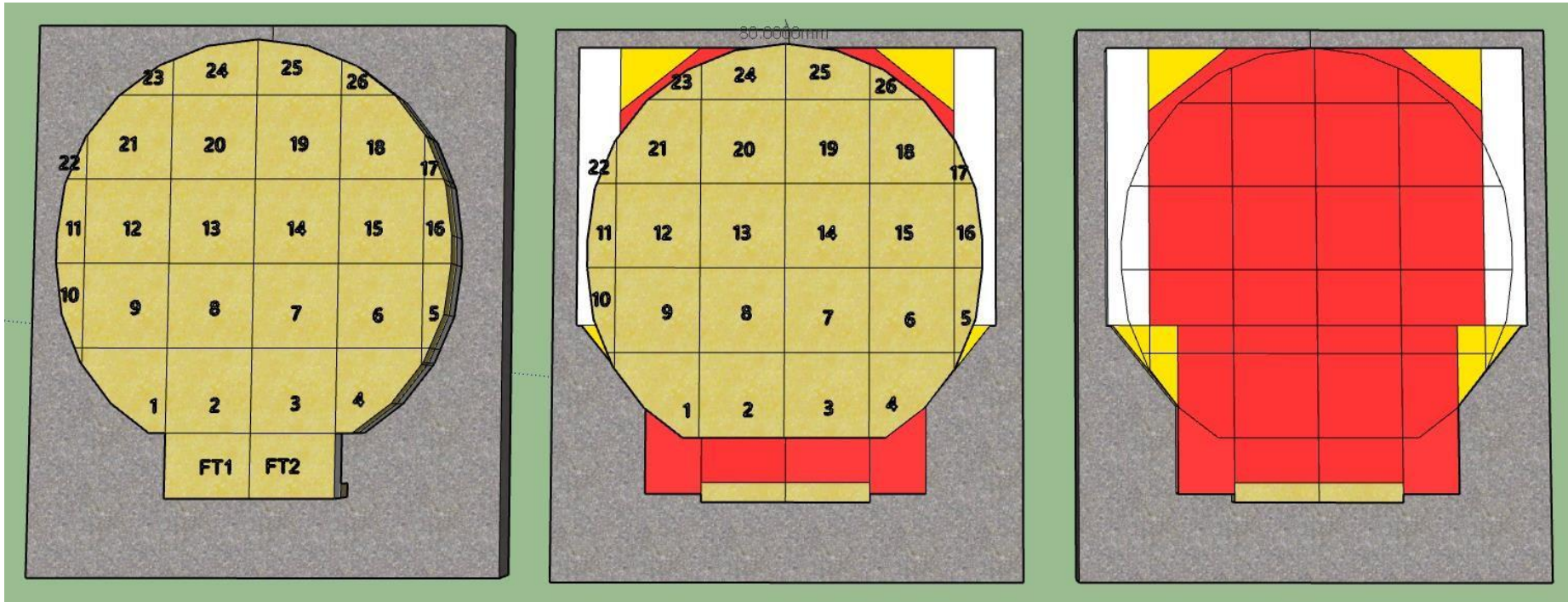
Entertainer pieces 600 x 170mm – 4 pieces as you sheet has doubled up

Cutting the calsil board to suit your ovens shape – Grande (below)



For the grande lay your sheets 80mm from the rear of the slab with the 3 sheets in **RED**. Then cut the yellow pieces from the rear sheet corners and place at the front From the spare sheet you have left over cut 4 pieces 150mm x 1000mm and place 2 on each side of the boards 1 and 2. This is your support for the floor tiles

Cutting the calsil board to suit your ovens shape – Grande (below)



Then start laying your floor tiles in the order above onto of the board starting from the rear edge working forward. No mortar required. This is because if you end up breaking one over time you can lift it out and replace it easily. There may also be some tiles not perfectly square. Its not a problem. If you find there a gap the ash from your fire and the oils in the food will fall in between to make a nice expansion joint.

Once the floor plan has been layed out you can continue to cut the perimeter of the tiles and the board flush to the concrete slab. Place your front tiles on the front



Picture 6



Picture 7

- Open your mortar tub and MIX till the consistency is uniform all the way through – then using a spatula place a small layer around the perimeter of the tiles as seen in Picture 6.
- Identify your dome and starting from the rear using 4+ people lift the oven into place on top of the cooking tiles (**please be careful it weighs 220 + kg in 1 piece**) The oven should match up to the tiles cut.. Leaving a 230mm area in front of the door area for your flue arch bricks . If in 2 or 3 pieces again please take precautions when lifting. (Picture 6,7,8 & 9)
- If the oven is in pieces lift each piece and join together with the mortar supplied in the white TUB (picture 9). This mortar is a premixed airset mortar and all it needs is stirring, no additives needed.



Picture 8



Picture 9



Picture 10

- With any mortar that you may have left over **ONLY AFTER MORTARING THE FRONT ARCH BRICKS** fill the joint between the ovens base and the floor tiles. If you don't have enough don't worry (Picture9)
- Tip: To get a tight join use a ratchet strap join each piece tightening it until its sealed.
- Fold the Aluminium foil UP ways around the outside of the cast SHELL covering any joins between the floor tiles and the chamber (picture 10)

Flue arch construction



Picture 11



Picture 12

Put together the flue arch template using 200mm battens (only 6 needed) The template is to be placed on top of the front floor tiles . Make sure your template is evenly spaced on the ovens opening.

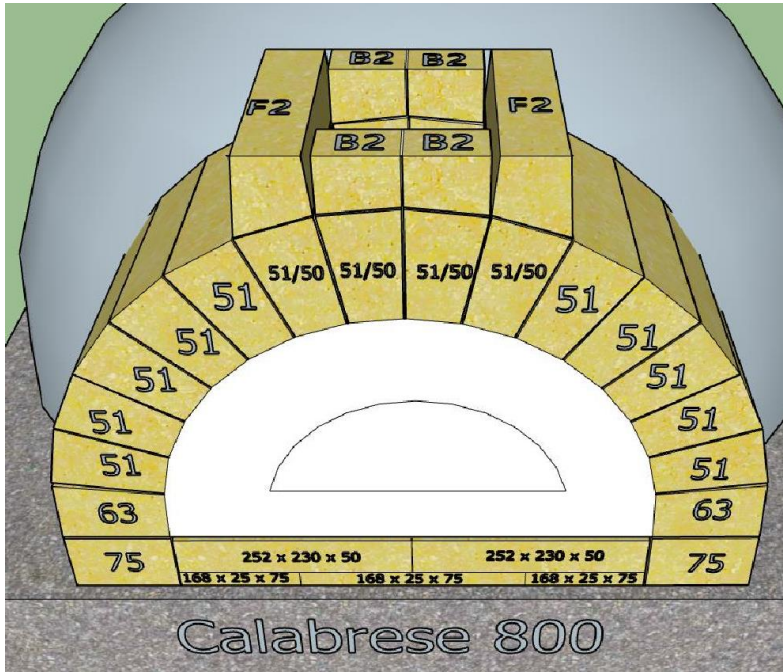
Use 4 x 20c pieces as spacers underneath the template at each corners to lift the template up so when taking it once the bricks are dry it will drop . The template has faint notches in it. Identify the notches and using a black marker, mark each notch .Each notch is for each brick to be placed in the correct position using a 2mm mortar joint. If you find you have gone over one of the notches you are using the mortar too thick or your using the incorrect bricks.

Open the white bucket of airset mortar and stir if not already done. Using a paint scraper or similar trowel on a 2mm thick even bed of mortar on each brick. Follow the combination below in which refers to your oven and don't go over the notches. Keep a bucket of water handy with a sponge so you can wipe each brick as you go. Try not to let the mortar dry. The water will also soak into the bricks causing the brick and mortar to bind.

Don't forget to fold the foil that you placed under the oven insulation board up to cover the board around the perimeter of the oven.



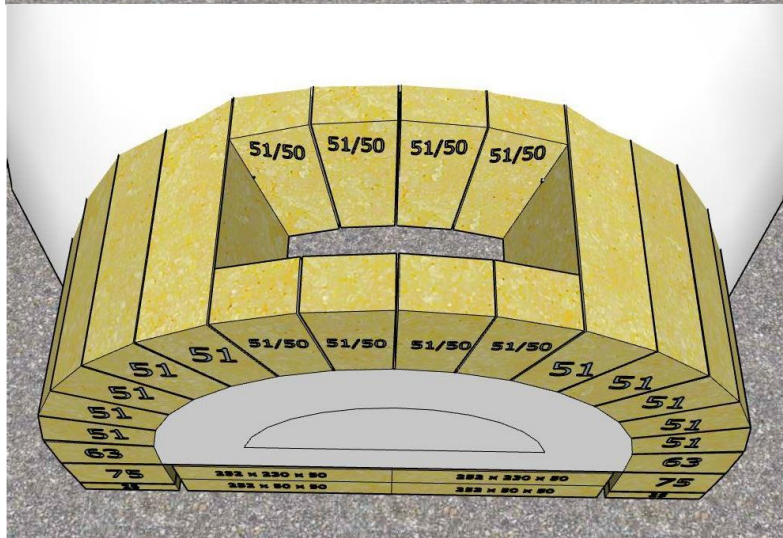
Brick trim and stainless cap front brick arch placement - Calabrese 800 Brick trim – OLD STYLE



Find your flue vent bricks and dry lay them first to see they fit correctly. There should be enough room for mortar joints. If all ok mortar them in.

The F2 and B2 bricks must be dry laid and spread out to fit inside the stainless steel cap. Once you have done the dry lay. Mortar them in.

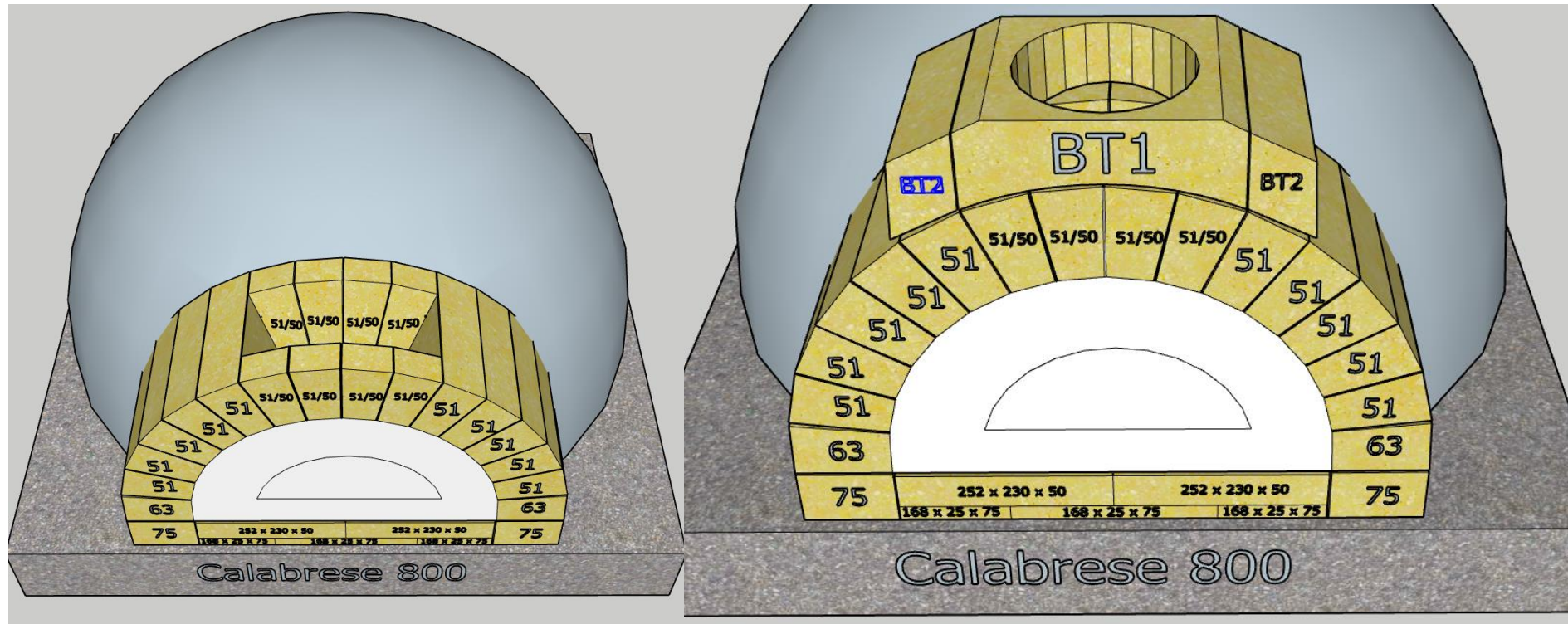
Spread a thin bead of mortar over the top of the F2 and B2 bricks and push down gently your cap. Use a wet sponge to wipe down any excess mortar.



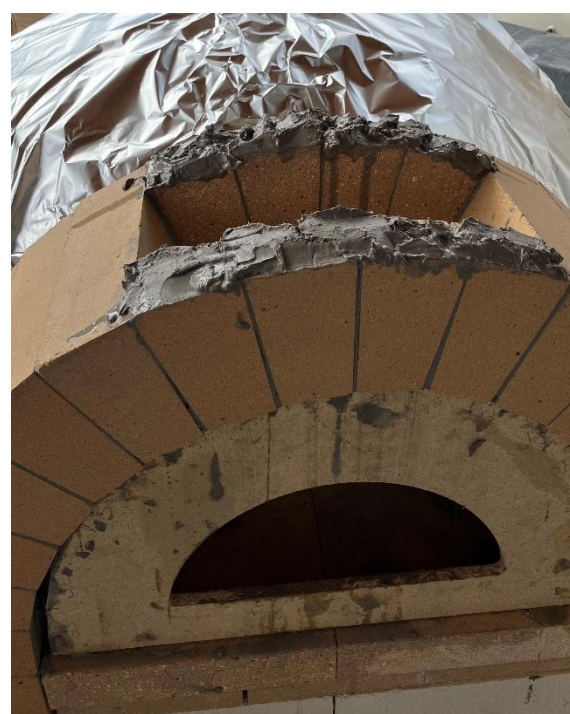
Wait for at least an hour before pulling the template out. You can start to Aluminium foil your chamber and blanket the oven as on the next pages, then come back to pulling the template out.

Brick trim and stainless cap front brick arch placement - Calabrese 800 Brick trim – NEW STYLE

Find your flue vent bricks and dry lay them first to see they fit correctly. There should be enough room for mortar joints. If all ok mortar them in. Spread a 3mm bed of mortar across the 51/50 bricks and place the BT1 brick making sure there are no gaps. Look at page 16 for pictures. Then do the same again spreading a mortar joint on the left and right hand sides of BT1 brick. Then place BT2 Bricks as per picture on page 16. Make sure there are no gaps in the mortar and don't forget to wipe it down with a damp sponge to prevent the mortar sticking.



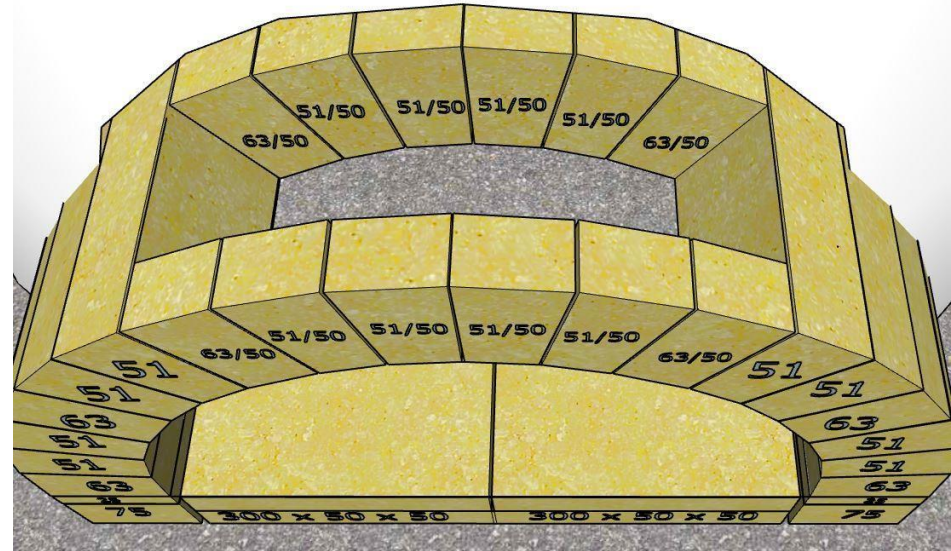
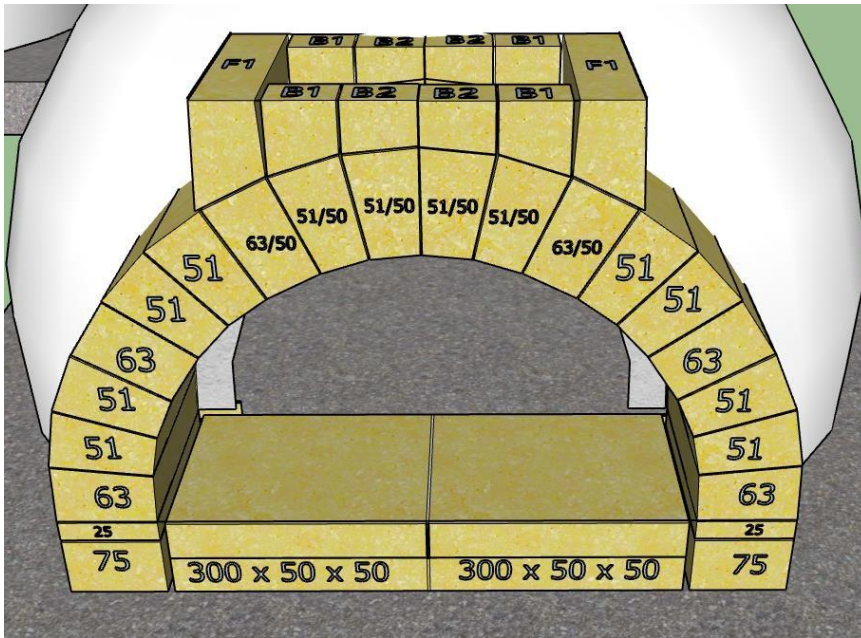
Wait for at least an hour before pulling the template out. You can start to Aluminium foil your chamber and blanket the oven as on the next pages, then come back to pulling the template out.



Wait for at least an hour before pulling the template out. You can start to Aluminium foil your chamber and blanket the oven as on the next pages, then come back to pulling the template out.

Brick trim and stainless cap front brick arch placement Calabrese Entertainer & Grande Brick trim

OLD STYLE



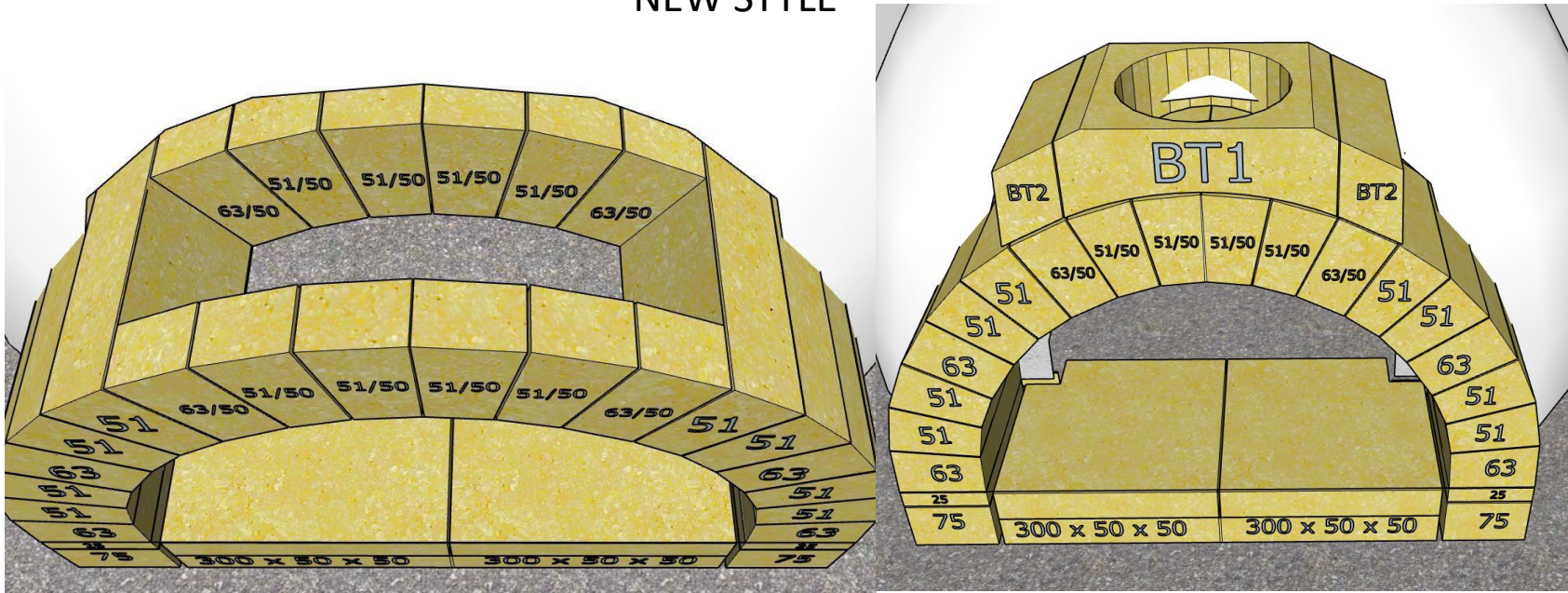
Find your flue vent bricks and dry lay them first to see they fit correctly. There should be enough room for mortar joints. If all ok mortar them in.

The F1 and B2 bricks must be dry laid and spread out to fit inside the stainless steel cap. Once you have done the dry lay. Mortar them in.

Spread a thin bead of mortar over the top of the F2 and B2 bricks and push down gently your cap. Use a wet sponge to wipe down any excess mortar.

Wait for at least an hour before pulling the template out. You can start to Aluminium foil your chamber and blanket the oven as on the next page, then come back to pulling the template out.

NEW STYLE



Find your flue vent bricks and dry lay them first to see they fit correctly. There should be enough room for mortar joints. If all ok mortar them in. Spread a 3mm bed of mortar across the 63/50 and 51/50 bricks and place the BT1 brick making sure there are no gaps. Look at page 16 for pictures. Then do the same again spreading a mortar joint on the left and right hand sides of BT1 brick. Then place BT2 Bricks as per picture on page 16. Make sure there are no gaps in the mortar and don't forget to wipe it down with a damp sponge to prevent the mortar sticking.

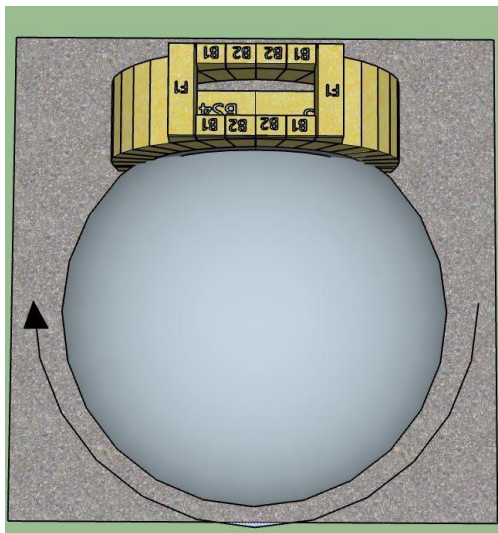
Wait for at least an hour before pulling the template out. You can start to Aluminium foil your chamber and blanket the oven as on the next page, then come back to pulling the template out.

Weather proofing your oven

You will need 3-5 rolls of household aluminium foil and a roll of tape. Open your foil and start rolling it over the ovens chamber like a hot potato. Please do minimum 3 layers over the oven and create a Flashing edge near the bricks. You can use tape to hold it down if it gets a bit windy... The tape will be fine under heat. The foil acts as a moisture barrier to prevent any water getting over time



Insulating your oven



Ceramic fibre blanket is the key to keeping your oven warm. Please wear a mask and gloves when handling this product as it can irritate. Open your box and roll the ceramic fibre blanket over the oven (not over the brick front) and make sure it is fully covered tucking it in on the corners around the arch and overlapping any joins. Cut the blanket as you go around conforming to the shape of the oven see above picture You should do 2 layers of blanket, one around the perimeter as in the picture to the left and one layer the opposite way as per the picture above it. After completing the blanket make sure its to the correct shape of the oven.

Optional: Using Aluminium foil as a secondary barrier cover the ceramic blanket FULLY so you cant see any blanket at all (this acts as a 2nd barrier so no moisture can penetrate the blanket over time.

Wrap chicken wire over the Aluminium foil and ceramic fibre blanket and make sure the mesh is secured down. Dont worry if you pierce the aluminum foil. Make sure the chicken wire is tight. You can also use concrete nails to use to pull the chicken wire tight. Similar to the blanket make sure the chicken wire conforms to the shape of the oven so you don't get any high spots when rendering.

Template removal and front floor tile preparation

To remove your template without disturbing the bricks you need to gently knock out the 20c pieces you have placed under the template. Once you have done this the template will drop a few millimetres. Gently pull it out revealing the brick arch. You will notice that not all the bricks joints are filled. You can use any excess mortar to infill these gaps and wipe down after with a wet sponge to clean it up. You must then mortar in your front square edge tiles. Mortar them down.



Clean the entire front brickwork up with no mortar left over as it will dry and be hard to come off. On to the render!



Installing chicken wire

Open your roll of chicken wire and put aside. Nail in 2 concrete nails into each side of the oven at the front here and on the opposite side. Roll your wire out as per the picture below and latch one end on the concrete and pulling tight roll it around the oven to the other side and latching it onto the other nail. Then cut the wire. Fold it over cutting any overlaps as these will get in the way when rendering. Make sure the wire is tight.



Rendering your oven

We recommend Boral premixed sand and cement and builders clay as our render for our ovens as it's the best we have found. We get no cracking and its flexible.

If you cannot source the boral brand its ok to use other brands. If sand cement is an issue in general you can at last resort use Yellow brickies sand mix 3 parts sand to 1 part GP cement

When using the Boral brand your render mix for each oven is as follows :

800, Entertainer – 5 x bags 20kg Premixed sand cement and 1 x bag builders clay
Grande - 12 x bags 20kg Premixed sand cement and 1 bag builders clay

For each 20kg sand cement bag you mix in 1 heaped handful of clay

Once this is done mix your render (mix below) and form over the top to create a rough layer covering the chicken wire . If you see the chicken wire its not a worry, the first coat is the rough coat. Wait till the render is touch dry say 1hr. Then mix another lot of render to do the final coat. Make sure this coat covers the entire oven and no chicken wire must be seen.



Rendering your oven

After you have finished the final coat wait till its touch dry and in a circular fashion use a damp sponge to give you a fine texture. See below picture.



Sealing and curing

Moisture is the oven's biggest enemy over time!! When the render has dried, usually 24hrs later the curing process must begin straight away. During the curing process no moisture must get into the oven otherwise you are reversing the curing. (curing instructions below). When the curing process is finished you must seal the rendered dome to prevent any moisture getting back in.. Bondcrete can be used as well. This mixes with water and seals the oven. This is available from any local hardware store.

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.

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



You will notice the oven's 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.

First firing and maintenance

First firing

Upon your first firing please remember your heating up a structure this takes time. Light a small fire on the floor cooking tiles just inside the door archway at 6'oclock so its receiving sufficient oxygen to become larger. After you have a large fire inside the door arch or middle of the oven then move the fire to either 3 oclock or 9 oclock inside the oven up against the chamber wall. The flame needs to travel the entire length of the chamber to heat the other side of the oven. Your chamber will turn black on the inside. This is because the carbon from the timber is burning off and the oven is NOT hot enough. When you have a large fire inside the oven for a long period of time you will notice the chamber in areas start to turn white. This means the oven is heating up. Once the oven turns 75% white or 100 % white your oven is hot enough to cook pizza ! To maintain this heat you will have to keep stoking the fire with timber to keep the temperature up.

Please note the door on the oven is not to be used at any stage upon the firing up and cooking. It is only meant to be used to keep the heat in overnight or between use.

After you have used the oven and it is hot you can leave the fire in the oven and close the door. The oven will eventually cool down within 48 - 72hrs. To clean the floor of the oven simply scrape the floor to remove any food and scrape with a wire brush. Once the oven has cooled down you can take the Ash out and gently wipe the floor clean damp hot cloth.

Maintenance

If you notice small hairline cracks in the oven, not to worry it does happen. There are many reasons for this. Every 6 months add a sealer to the ovens chamber to help protect it from any moisture re-entering the oven. You will have ,many years of cooking in this beautiful oven and thanks for supporting Australian made.