

Figure 1

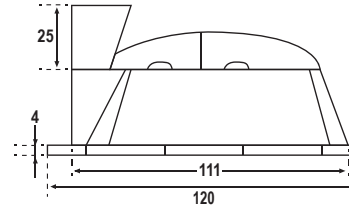
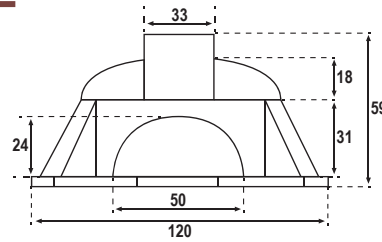
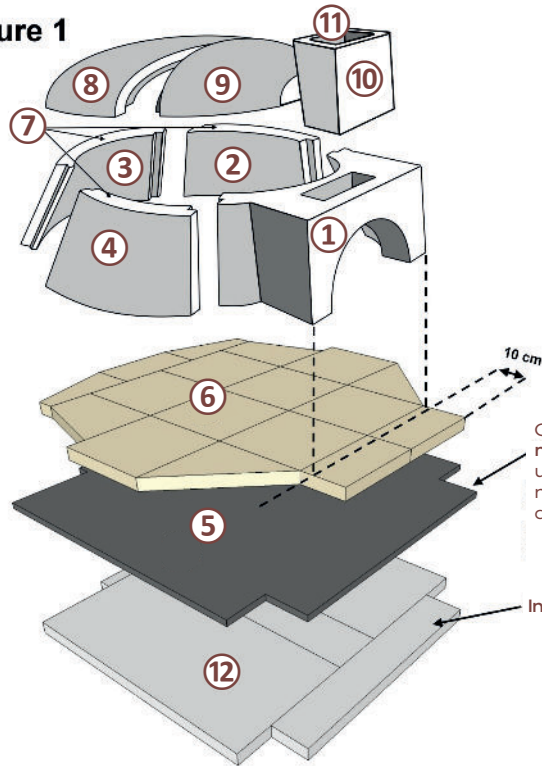
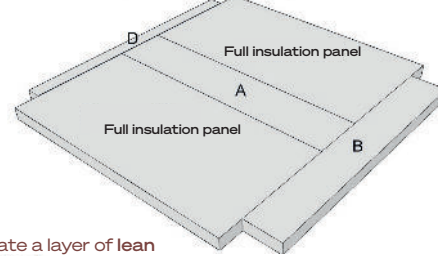


Figure 2

Placement of the cut insulation panels



Create a layer of lean mortar (non-refractory) using a ratio of 1 dose normal cement to 6 doses of 0/4 mm sand.

Insulation panel

Total weight: 390kg

Packaged on a pallet measuring 100x120 cm

Figure 4

View from above

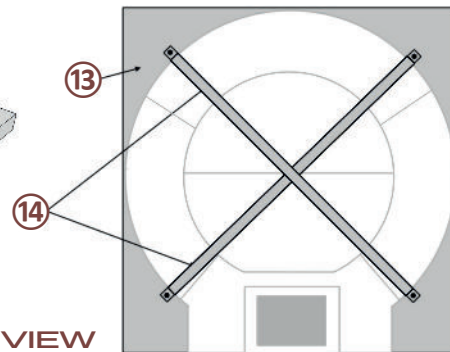
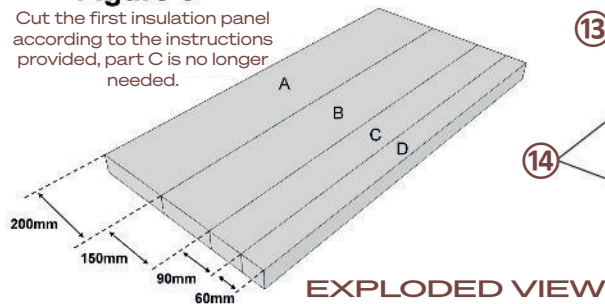


Figure 3

Cut the first insulation panel according to the instructions provided, part C is no longer needed.



Step 1: Trim elements if needed with a wood rasp.

Step 2: On a metal support table with minimum dimensions of 132 (width) x 126 (depth) cm, arrange the insulation panels 12 according to the cutting pattern depicted in Figure 3 and assemble them as demonstrated in Figure 2. Create a base layer of lean mortar using standard cement 5, approximately 2 to 3 cm thick. Place the 17 pieces of the previously moistened slab floors 6 on top of the mortar, following the arrangement shown in Figure 1. Ensure there are no gaps between the pieces and that the upper surface is level. Remove any excess mortar from the perimeter of the hearth. Allow the floor to dry for 24 to 48 hours before proceeding.

Step 3: Place the front element 1 in the indicated position.

Step 4: Assemble the elements in the specified order 2 3 4, without any joint mortar.

Step 5: Apply a layer of refractory mortar that is 1 to 2 cm thick on the top of the resulting crown 7. Without delay, position the arches 8 and 9 onto the mortar. Finally, seal the smoke drain 10 using refractory mortar.

Step 6: Secure the oven diagonally by attaching a metal strip 14 with a width of at least 3 cm to the support table 13. Follow the configuration depicted in Figure 4.

Step 7: The symbol 11 represents the chimney, which can be created by using a connection pipe (available as an optional accessory) and connecting a stainless steel flue with a diameter of Ø200 mm.

Step 8: To insulate the oven, use a roll of EPHREM fibre insulation, which is available as an optional accessory. Start by applying a single layer of the insulation material and then add additional layers in a criss-cross pattern. Finally, install a metal casing around the oven to provide further insulation and protection.

WARNING: DO NOT USE ALCOHOL, GASOLINE, OR SIMILAR FLAMMABLE LIQUIDS TO IGNITE OR REKINDLE THE FIRE.



L'AUTHENTIQUE PRO

AUTHENTIQUE PIZZAILO, PRO VERSION

DIRECTIONS FOR USE



6 to 8 kg / heating cycle



2 to 3 Ø 30cm dishes
per batch



2 Ø 33cm pizzas per batch
40 per hour



8 kg per batch

INSTRUCTIONS TO FOLLOW WHEN USING THE OVEN

- During assembly, it is recommended to have two people to carry the components, as they can weigh up to 60 kg.
- **Do not use the oven until the insulation has been installed.** During the initial heating of the oven, ensure that the flame does not reach the arches for a minimum of two days. Start the fire at the rear of the oven, beginning with a few twigs and gradually adding more. Then, add larger logs to allow the oven to heat up. Keep the flame from rising into the smoke drain.
- Only use dry, untreated wood for your fire, avoiding any wood from demolition or industrial sources, whether painted or unpainted. Do not use any flammable products.
- The oven is specifically designed for cooking food and is certified to standard EN1388/1. Therefore, EPHREM FUSION cannot be held responsible and will not provide any warranty if the oven is used for any other purpose. When cooking food in the oven, appropriate oven gloves should be worn to avoid skin burns.
- Smoke extraction system must be in accordance with NF DTU 24-1 1 P1 (02/2006 + A1 : 12/2011) standards.
- Flammable materials and equipment should be kept at least 25 cm away from the sides of the oven or shielded from the heat radiation emitted by the oven.

IMPORTANT:

- Cracks may occasionally occur, but these are part of the natural expansion process and should not affect the proper functioning of the oven.
- The occurrence of a micro-crack in the center of the oven entry component ① is a natural outcome of the manufacturing process and should not be regarded as a defect. To ensure its durability, we have implemented an integrated reinforcement system for this specific part.

WARRANTY: Our ovens are covered by a 5-year guarantee starting from the delivery date, provided that our assembly instructions have been followed. This guarantee exclusively covers the replacement of faulty parts (the customer is responsible for the transportation costs of these parts). We are not liable for the assembly or disassembly of the oven and cannot provide coverage for any associated costs. Additionally, we will not be responsible for the expenses related to the replacement of defective parts or for any damages incurred during this process, regardless of the cause.

Our ovens are covered by a 5-year guarantee and are certified to meet the EN1388/1 standard, ensuring their suitability for use with food.

FOR THE PIZZAS

Preheat the oven for approximately 1 hour using 4 to 7 logs. Once the embers have formed, distribute them in an even arch along the sides and bottom of the oven to ensure uniform heat distribution across the hearth. It is recommended to use dry, hard woods like oak or beech, while avoiding softwoods that may cause clogging. Clear any debris from the surface, place the pizza on the floor, and bake for around 2 minutes.

FOR THE GRILLED FOOD

Reduce the number of embers slightly and distribute them to the side(s) of the oven. Carefully place the grilled food on the barbecue grill, taking note that it cooks rapidly. Towards the end of the cooking process, move the embers back to the center to burn off any remaining grease. Additionally, you have the option to position a cast iron dish beneath the grill to collect any cooking fat.

FOR THE BREAD

Heat the oven until the dome formed by the arches becomes white. Remove the embers and let the temperature gradually decrease (bread typically bakes at a range of 230 to 250°C). Once the desired temperature is reached, carefully place the bread inside the oven and close the door.

FOR COOKINGS REQUIRING A DISH

For roasts, chickens, casseroles, and other similar dishes, preheat the oven as you would for pizzas. Place the dish inside the oven, covering it with aluminum foil to protect the center of the dish (for roasts, remember to turn and baste from time to time). Towards the end of cooking, remove the aluminum foil to allow browning.

NB: Grilled food and pizzas are cooked with an open door. On the contrary, bread, pies and slow-cooked dishes (such as pot-au-feu, daube, etc.) are cooked with a closed door and the embers must be removed.

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