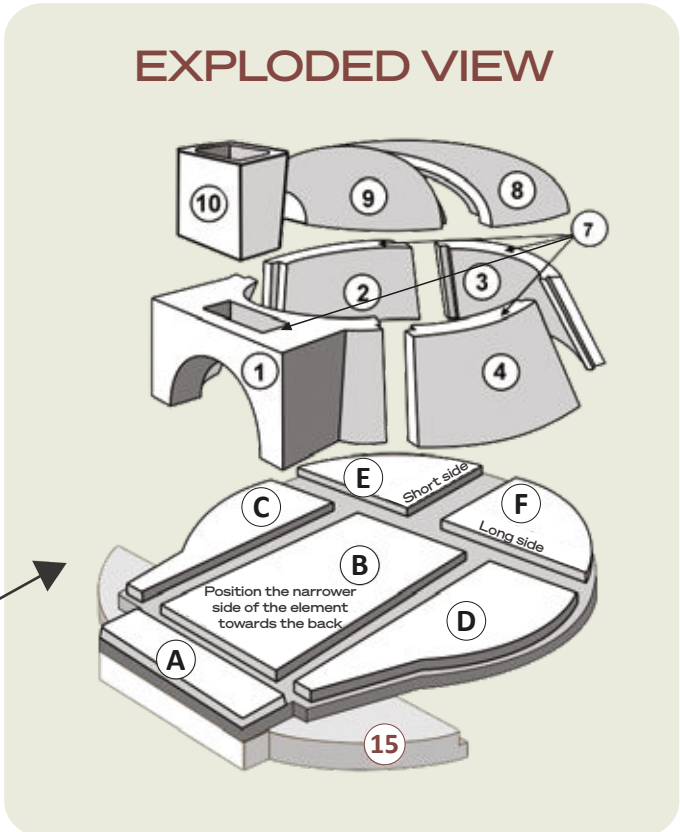
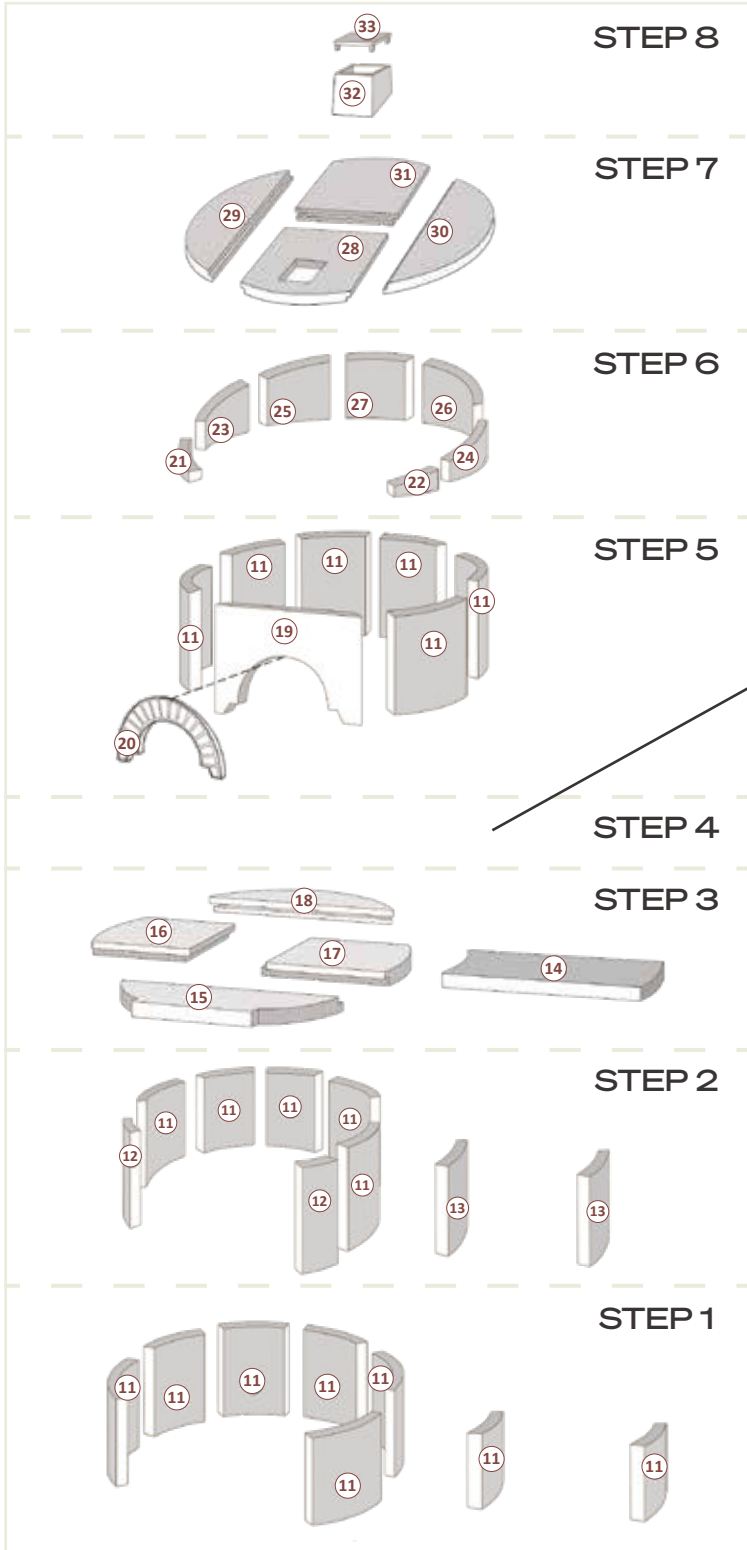


EPHREM

ASSEMBLY INSTRUCTIONS | COMBINÉ L'AUTHENTIQUE PIZZAIOLO



Included accessories : barbecue grid & steel door



For domestic use only



THE STEPS

IMPORTANT

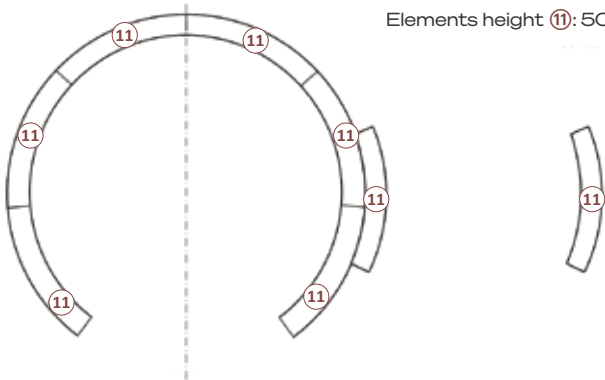
During the initial heating of the oven, ensure that the flame does not reach the roof for a minimum of two days. Start the fire at the bottom of the oven, beginning with a few twigs and gradually adding more. Then, add larger logs to allow the oven to heat up. Keep the flame from rising into the smoke drain. Cracks may occasionally occur, but these are part of the natural expansion process and should not affect the proper functioning of the oven.

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

RECOMMANDATIONS

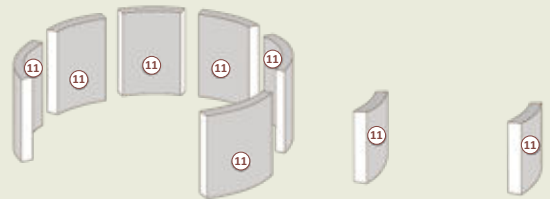
- Do not switch on the oven until the insulation has been installed.
- Prepare a level and sturdy surface where you can pour a concrete slab measuring 250 x 150 x 10 cm. This is necessary to support the weight of the entire Combiné, which weighs approximately 2200 kg.
- Securely attach the different components of the cladding and frame (excluding the oven) using adhesive mortar.
- During the assembly process, it is possible that a gap may appear between the different parts of the handset. In such cases, it is important to distribute this gap evenly among each element to maintain a balanced and uniform structure.

Elements height ⑪: 50 cm

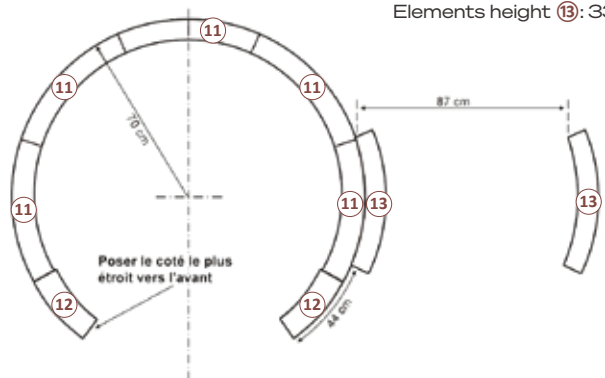


STEP 1

Draw a circle with a radius of 70 cm. Then, position the elements ⑪ within the boundaries of the circle. The distance between the two elements on the right must be 37cm (see diagram step 2).

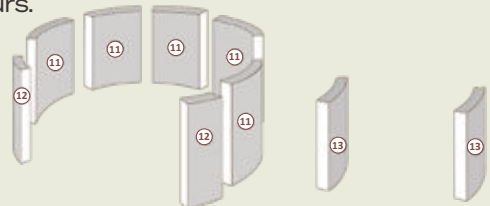


Elements height ⑪ & ⑫: 50 cm
Elements height ⑬: 33cm



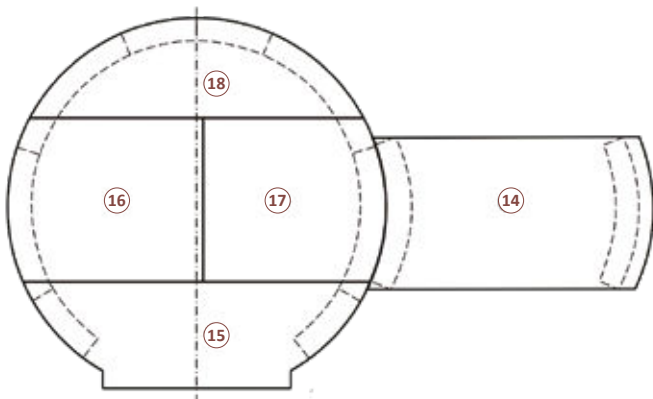
STEP 2

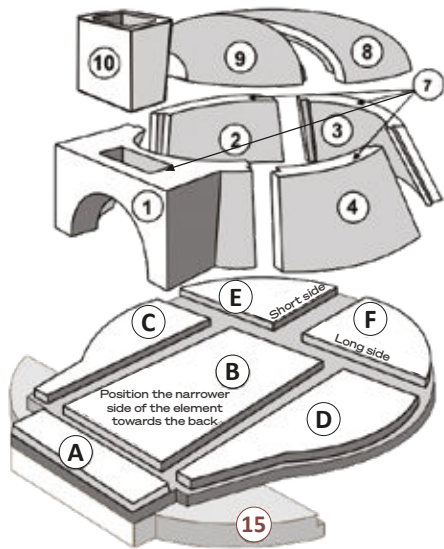
Position the ⑪, ⑫ and ⑬ pieces and ensure that they are aligned on the outer side, disregarding any inner offset. Verify that the top part has an outside diameter of 140 cm. Allow the assembly to dry for a period of 24 to 48 hours.



STEP 3

Position the pieces ⑮, ⑱, ⑰, ⑯ and ⑭ in the given sequence. Use refractory mortar to fill the joints between these pieces and ensure a secure fit.





STEP 4

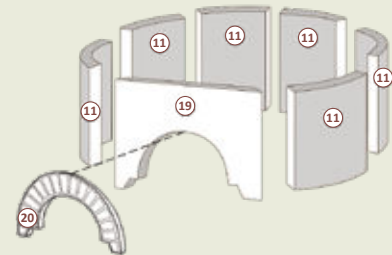
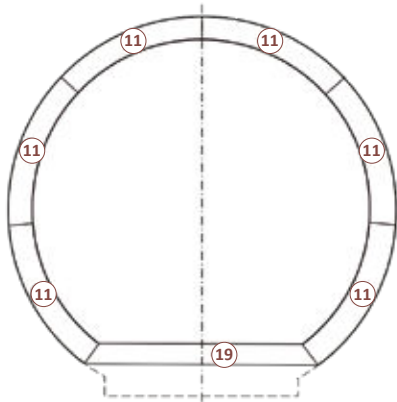
Position the elements **A**, **B**, **C**, **D**, **E** and **F** of the oven floor on a bed of standard cement *lean mortar*, ensuring a maximum thickness of 2 cm. Align the shelf **A** with the element **15** and ensure proper leveling. Allow the mortar to dry for 24 to 48 hours.

Assemble the elements **1**, **2**, **3** and **4** of the oven crown onto the oven floor without using mortar joints between the elements. Once the crown is assembled, apply a layer of *refractory mortar* **7** on the top surface. Position the two half arches **8** and **9** on the layer of *refractory mortar*, ensuring they are properly aligned. Finally, place the element **10** on top of the *refractory mortar* to complete the construction of the oven crown.

STEP 5

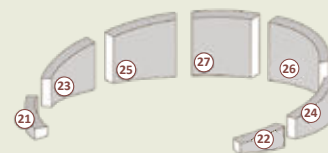
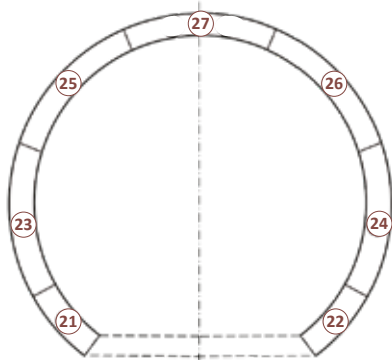
Position the elements **11** and **19** of the cladding onto the slab created by the parts **15**, **16**, **17** and **18**.

Apply the supplied roll of insulating fibre to cover the oven, starting with a single layer and then adding criss-cross layers. Alternatively, you can use vermiculite concrete as a replacement.



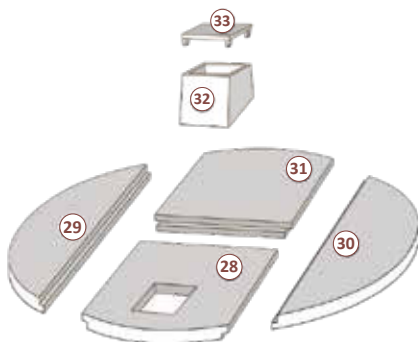
STEP 6

Position elements **21**, **22**, **23**, **24**, **25**, **26** and **27** onto elements **11**.



STEPS 7 & 8

Position elements **29**, **30**, **31** and **28**, filling the joints with mortar if necessary. Then fit elements **32** and **33**. Glue the arch **20** to the facade **19** using *refractory adhesive mortar*.



Apply a water-repellent coating to the entire **Combiné**.

INSTRUCTIONS TO FOLLOW WHEN USING THE OVEN

- 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 24-11 P1 (O2/2006 + A1 : 12/2011) standards.
- Flammable materials and equipment should be kept at least 25 centimeters away from the sides of the oven or shielded from the heat radiation emitted by the oven.

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

INCLUDED ACCESSORIES



Barbecue grid



Steel door



Siena Arch



Insulating fibre roll

ACCESSORIES AVAILABLE FOR PURCHASE AS OPTIONS



Wooden pizza peel



Stainless-steel pizza



Brass bristle brush



Steel scraper



Aluminium plates
Ø30 and 40 cm



Chip tray



T° 0-300 °C
to place on the floor
of the oven



T° 0-500 °C
to install on the
steel door

DIRECTIONS FOR USE

A wood-fired oven provides the opportunity for traditional cooking with wood fire, allowing you to prepare delicious pizzas and bread, as well as a wide range of dishes such as gratins, grilled food, roasts, fish, pies, and more.

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.

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.

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.

PLEASE KEEP THIS DOCUMENT

four-ephrem.com | contact@four-ephrem.com

