

# Clayworks Wood Fired Oven (Firing Instructions)

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The 1500 Series Wood Fired Oven is shown in the Firing Instructions.  
The same techniques are used for the 800 Series.

## **Warnings:**

Do not operate oven in periods of Total Fire ban.  
Do not use treated, painted, varnished or oiled timber as a fuel source.  
Do not use wet timber.  
Do not soak timber in fuel.  
Do not use cleaning agents or fluids (other than water) to clean the cooking surface.



## **First Firing**

It is important to ensure that the Basic Unit and Outer Skin are properly dried before using the oven to cook food. We suggest that a small fire is lit in the fire box and maintained until the Outer Skin becomes warm to the touch and there is no sign of steam. It may take hours to properly dry the oven.

## **A little bit of knowledge:**

To effectively preheat the oven and to create a bed of embers the fire will need to be started at least 1 to 2 hours before cooking starts.

For best cooking results ensure the fire bed is coals and embers. Flame is only required for crisping the top of pizzas. Add small twigs and leaves to the embers to do this.



The firing technique is important to the efficient heating of the oven. The choice of timber size is critical to the fire efficiency. Nothing bigger than 100 mm in diameter and 300mm long. Too small a fire will take considerable time to heat the oven; too large a fire will lose heat up the chimney.



The temperatures for baking and cooking in wood ovens are the same as in conventional gas/electric ovens. Depending on how hot you get the fire Pizzas normally require 2 – 10 minutes and bread in 15 – 20 minutes.

Adding steam to an oven by the placing of a wet hand towel in the choke of the oven can increase the crisping of crusts. Too much steam will reduce the cooking temperature.

Addition of smoking boxes with hickory, mesquite, apple wood, tea tree cherry, peach or banksias will enhance the flavour. Soak wood chips in cold water so that they will smoulder slowly over the fire rather than burning. Additional flavours can be introduced by soaking the chips in a variety of herbs and spices.

Placement of the door is very important in controlling the fire. If a vigorous fire is required the door should be located towards the front of the choke to allow plenty of air in and the smoke to exhaust through the chimney. During cooking the door should be moved towards the back of the choke restricting the fire. PLEASE NOTE, moving the door to the very back of the choke can extinguish the fire.



## **Step 1:**

Start a small fire in the middle of the oven. As the wood catches add more wood to build the fire. The door should be placed at the front of the entry arch to allow the smoke to exhaust through the chimney.

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## **Step 2:**

As the timber burns down, move the embers down both sidewalls of the oven.



## **Step 3:**

Continue to burn timber until you have a coal bed approx 150mm wide, down each side of the oven, excluding the choke and the front arch. For efficient cooking leave the coals and embers around the outside of the oven.

## **Step 4:**

### **Cooking...**

If desired, add a smoking box and/or wood chips just prior to placing in the food.

While cooking the door should be used to control the fire by limiting the amount of air available and the exhausting of the smoke through the chimney. To control the fire move the door back into the choke allowing some air movement.

If a long cooking time is required it maybe necessary to add more fuel.

Enjoy!