

TRADITIONAL WOOD-FIRED BREAD & PIZZA OVENS

Vitcas® manufactures sectional wood-fired outdoor bread / pizza ovens made by hand in the traditional way using high quality refractory materials.
Available in a range of sizes.



**VITCAS®
CASA
PIZZA OVEN**



**VITCAS® WOOD
FIRED INDOOR OR
OUTDOOR PIZZA
OVEN**



**VITCAS®
DOUBLE
CASA
PIZZA OVEN**



www.vitcas.com



FIRE SAFETY INSTRUCTIONS:

This oven should function properly without fail if used following the manufacturer's instructions carefully. Failure to do so may result in property damage, or serious injury.

The installation procedures must be conformed to, conspicuous defects must be ruled out, and the safety instructions must be understood and followed, before commencing use of the oven. Any liability against injury, loss or damage shall not be recognized by VITCAS on instances where the oven has been used in deference to the given instructions.

In accordance with the manufacturer's instructions, lighters should only be used sparingly to light the fire, and under NO circumstances should flammable liquids such as lighter fluid, gasoline, diesel, oil, kerosene, or other derivatives, be used to start or maintain the fire.

Water or any other extinguisher should not be used to control the fire in the oven.

ONLY untreated and dried hardwood must be used as fuel in the oven. **REFRAIN** from burning any refuse like plastics, treated or laminated wood, wood chips, treated lumber, and sappy lumber.

KEEP IN MIND to wear protective clothing at all times, such as fire resistant gloves and other recommended implements during oven operation, and the handling of pots, pans, and other kitchenware used within the oven range.

MAKE SURE that only materials and implements that are fire resistant are used with the oven. VITCAS will never assume any liability for any loss, injury or damage resulting from the use of tools and implements that are not approved.

ALWAYS watch out for wayward sparks and take caution in the extreme temperatures working inside and outside the oven.

REFRAIN from using the oven indoors.

REFRAIN from exposing the hands or arms inside the oven during and after the operation. Burns and scalds must be thoroughly immersed in cold water and must be given immediate medical attention.

REFRAIN from exposing any materials within the range of the oven at all times. This includes combustible materials such as furniture, clothes, electrical appliances, and even nearby trees and shrubs.

MAKE SURE that you follow the required clearances and spacings for the oven installation.

MAKE SURE that the preparation and serving areas have ample clearance away from the oven and all utensils must be properly secured.

AVOID touching any part of the oven, including the block and cover any time during and after the operation.

KEEP children, pets, and other people away at a safe distance from the oven during and after its use.

Throw away the ashes properly, using a metal shovel, when already cold, and storing them in a metal bin with sealed lid. Make sure the ashes are disposed away from combustible materials.

As a protective measure, keep a bucket of sand, a fire extinguisher, or a fire blanket within reach from the oven area. Also maintain a ready first aid kit box nearby.

REFRAIN from making any alteration on the oven that differs from the manufacturer's specifications and configuration.

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A. Having Your Own Oven

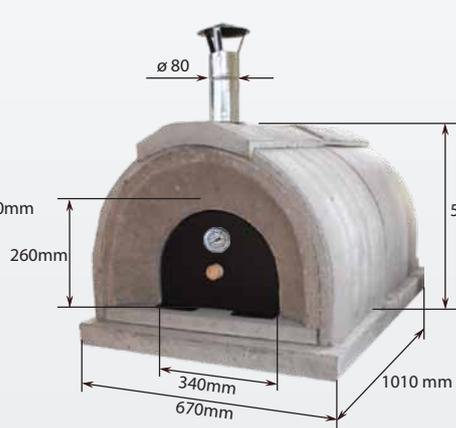
Congratulations on the purchase of your new oven. Only the best quality refractory materials are used by VITCAS in producing your oven which is handmade by Vitcas. In order to maximize the benefits of your oven, it is advised for you to read carefully and to adhere to the operating manual with precautionary and safety instructions.



VITCAS® CASA PIZZA OVEN

Internal: 370mm deep x 600mm wide x 400mm high

Weight: 150 kg (330 lbs)



VITCAS® DOUBLE CASA PIZZA OVEN

Internal: 860 mm deep x 600mm wide x 400mm high

Weight: 300 kg (661 lbs)



VITCAS® POMPEII OVEN

Internal: 800 mm wide x 400mm high

Weight: 350 kg (771 lbs)

A-1. External Protection Of Your Oven

The following instructions are meant to ensure safe and proper operation of your oven and for it to last a long time. The oven is manufactured using materials which are resistant to high temperatures but more importantly resistant to exposure to the weather including water and frost.

However, in extreme weather conditions we recommend the use of the VITCAS oven cover when using your oven, as its special waterproof construction would protect your oven against water or frost intrusion.

Make sure that the oven is cooled down and no heat is retained when you place the cover over the oven. During the autumn and winter periods, you should follow the slow firing periods (as mentioned in C-1. Slow Burning).



A-2. Finishing

There would be some natural variations in the appearance of the ovens brought about by the casting process. It is normal and expected for the ovens to have their individual country characteristic to complement your home. All the ovens are exclusively produced and crafted in England.

A-3. Accumulation Of Soot

Darkening of portions of the oven, specifically those that are exposed to fire, because of the accumulation of soot is a normal expectation after initial use. This happens on any wood fired oven and there is no need to worry about this.

A-4. Hairline Cracks

Hairline cracks would be manifested on the oven during and after the operation because of the natural effect of expansion and contraction when heating and cooling, respectively. These are superficial cracks only and do not affect the structural integrity of the oven, nor will it adversely affect the life and effectiveness of your oven.

A-5. Fibre Reinforcement

There would be instances when the small steel fibres of the oven would protrude from the base or the dome of the oven. These are also normal occurrences and extra care should be taken when moving or using the oven so as not to damage these fibers when in use.

A-6. Maintaining Your Oven

There is minimal effort in maintaining and cleaning your oven, as all residual food could be removed by the pizza peel (as included in C-3. Implements) or could be burned off by the oven's accumulated heat.

The basic requirements are to keep the oven covered when cooled down, to protect it against the elements, and to clean the oven of its residual ashes before the next use (as described in C-2. Proper Ash Disposal.)

CAUTION ON ITS HOT SURFACE!

Strictly observe the minimum clearances required on the oven to prevent any fire incidence.

B. Clearance Requirements

It is important to remember that proper clearances around the oven are necessary before it is used. All materials and items, regardless of its level of combustibility, must be kept at a safe distance from the oven during and after its operation. The recommended minimum clearances for walls and ceilings are 1200 mm on top of the oven and 900 mm on all sides of the oven. It is important to watch out for wayward embers and sparks. When the base assembly of the oven is used as storage for wood, it is advised to cover the storage with fire resistant cover to protect it against such embers and sparks. This is to ensure that there is ample fire protection of the storage and its contents.



Example of required clearances for all ovens illustrated with a Pompeii model by way of example.

B-1. Delivery And Assembly

THE OVEN SHOULD ALWAYS BE MAINTAINED IN AN UPRIGHT POSITION.

The first step is to choose an appropriate space outdoors to contain the oven, seeing to it that the base is level, that you follow all the required clearances (as shown in B. Clearance Requirements), and that the location would not in any way cause interference or disruption with the neighbour's property.

The second step is to make your own base construction, VITCAS advises to make the base with a solid foundation, making sure that the entire oven footprint is fully covered by the base. The base should be able to carry a load of at least 200 kg for Casa model and 300 kg for Double Casa and Pompeii Models. Extra care should be taken when assembling the oven.

Only persons familiar with lifting procedures are recommended to move the oven to its position with two or more persons.

Take caution and utmost care in handling the oven pieces and base which are fragile and should avoid chipping and other damages. On the pre-constructed base or frame, the oven base must be carefully laid down.

Casa Oven Assembly



1. Place the base in its final position



2. Place the back in the slot



3. Place the front and run a bead of silicone over the top of the back and the front



4. Place one of the sides



5. Run silicone along the edge of this first side and then place the other side



6. Run silicone on the top of the oven before placing the top



7. Finally seal underneath the chimney flange with silicone

Double Casa Oven Assembly



1. Place the two bases in their final position



2. Fill the slot in the centre with the Outdoor Oven Cement (provided)



3. Place the front and back and run a bead of silicone over the top of the back and the front



4. Place the rear sides with silicone on the top edges and repeat for the front



5. Run silicone on the top of the oven before placing the tops



6. Finally seal underneath the chimney flange with silicone



Pompeii Oven Assembly



1. Place the two bases in their final position



2. Fill the joint with VITCAS Outdoor Oven Cement (provided)



3. Place the back section 0 mm from the back of the base.



4. Place the front section and put heat resistant silicone on one of the faces to be joined



5. Place the front arch and join in the same way



6. Trowel outdoor oven cement around the opening of the front arch



7. Push the door frame into the arch while the cement is still wet and drop the locking pin into position



8. Thread the nut onto the pin



9. Put Heat Resistant Silicone around the top of the vent before dropping the flue into position



B2 – Insulation

Depending on your cooking methods (see section C) we recommend the installation of insulation. If you have ordered these materials then you should proceed as follows:

After installing the oven as described in B1, the oven should be fired as per C-1 'Slow Burning' at least twice to drive out the moisture from the sections. Then the ceramic fibre should be applied over the sides and onto the back of the oven. It is held in place with the wire mesh. It may be easier to put some thin wire additionally all around the oven and cut this off at the front later. Then the oven can be rendered over onto the wire mesh using Outdoor Oven Cement to seal and weatherproof this insulation layer. Finally the oven can be painted or customised – this is optional.

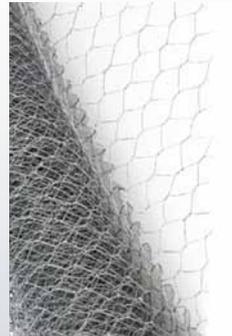


Vitcas® Ceramic Fibre Adhesive

Vitcas® Ceramic Fibre Blanket

Vitcas® Chicken Wire Mesh

Vitcas® Outdoor Oven Cement



C. Pointers In Using The Oven

When you have positioned your oven in its proper place then you are ready to use it for cooking. The following are precautionary measures and principles to follow in its usage.

REFRAIN from using flammable liquids or treated wood to fuel your oven.

REFRAIN from covering the entrance of the oven.

AVOID placing combustible materials within 900 mm from the edges of the oven.

AVOID overfilling the oven with wooden fuel.

REFRAIN from using wire or steel brushes, and charcoal in the oven.

AVOID contact by bare skin with the hot surfaces.

MAKE SURE minimum clearances of the oven are strictly followed.

MAKE SURE to use only untreated wood, organic lighters or newspaper.

ALWAYS wear protective clothing and use only prescribed tools.

ALWAYS dispose of oven ashes properly.

SEE TO IT that children and pets are kept at a safe distance from the oven.

ALWAYS check the oven for conspicuous defects before using it.

CAUTION ON ITS HOT SURFACE

It is important to take extra caution as the oven reaches extreme temperatures of up to 500 degrees Celsius both inside and outside of the oven. Make sure to use only the correct tools and implements for the duration of the operation. Always wear gloves and other protective clothing, including secured footwear. Take caution from wayward embers and sparks.

Starting the Fire.

The recommended fuel is Kiln Dried Hardwood which is available from VITCAS. At the start some newspaper and a supply of kindling (sticks) will also be required. The fire should be laid in the centre of the oven. The first step is to put some crumpled newspaper and a firelighter in the centre. The second step is to build the kindling sticks over this as shown in the pictures.



The next step is to light the newspaper.

The third step is to generate the fire with constant placing of kindling wood, making sure that the oven is not overfilled. You would know that there is overfilling when the flames are going out of the oven opening. When this happens, simply wait for the fire to subside before using the oven. Under no circumstances should you attempt to displace the burning material from the oven. Simply combine crumpled newspaper with the cut kindling wood, light up the newspaper and let the fire develop and grow into size.

The aim is to achieve an established fire with a hot base of glowing embers and then larger size pieces of wood can be added. If the hardwood is supplied as quarter round it will be beneficial to split these sections down into two with an axe.

At this point there are two methods of cooking:

Method 1

This method is most effective for pizzas where the higher the temperature, the shorter the cooking time is. Push the fire to the back and the sides of the oven. At this point there will be a marked increase in temperature from the action of disturbing the fire. Place the food to be cooked in the centre of the oven. Utmost care should be taken when placing and removing the food within the oven. You should move the embers to the side to give way to the cooking surface where the food is to be placed. Remember to always rotate the food while in the oven in order to avoid burning and to ensure even cooking of the food. The integral thermometer is used to decide when the right cooking temperature has been established. The final step is to time the cooking of the food, depending on the dishes to be prepared, and leave the fire to dissipate. Remember to dispose of the ashes properly (C-2. Proper Ash Disposal).

Method 2

This method is most suitable for bread and slow cooked items which will suffer from too high a temperature and in this case will not be properly 'cooked through'. After achieving the established fire with glowing embers – allow the fire to burn almost away and then pull the remains of the fire out of the oven. The initial temperature of the oven must be higher than the cooking temperature because when the food is placed the temperature will drop. Then place the food to be cooked and seal the door and chimney as much as possible to retain the heat for the cooking process. In this case the oven will benefit from the recommended insulation earlier described.

C-1. Slow Burning

During the autumn or winter periods and when the oven is first fired, slow and steady start-up fires are required. A fire log may be purchased from stores and suppliers in this regard. The use of a fire log gives steady and stable fire, and should be done in 30 minutes, before reverting to the regular firing sequence of the oven. When the oven is first fired it will not achieve its maximum temperature because some of the heat will be used to drive out residual water from the manufacturing process.



C-2. Proper Ash Disposal

Remember that ashes from your oven are considered as fire risks up to 24 hours from firing even when your oven appears to have cooled down. Make sure that the oven is cooled down before removing the ashes using the correct tool and placing it in a metal bin with fire resistant cover and keeping it away from combustible materials and items.

C-3. Implements

It is important to use only the correct and appropriate implements to operate your oven safely and appropriately. VITCAS provides all the necessary tools in this regard.

C-4. Caution On The Oven Door

EXTRA CARE SHOULD BE TAKEN with the hot surfaces of the oven and the correct gloves must be used.

With your purchase of the oven comes a metal door, which makes your operation more flexible and makes you conserve heat for cooking for longer durations. This is ideal for cooking roasts, casseroles and other specialty dishes. The air flow can be controlled on the Casa models by the placement of the free standing door and on the Pompeii model by the integral sliding vent.

When operating your oven, make sure NOT TO TOUCH THE METAL SURFACES and make sure to use fire resistant gloves when taking on the wooden handles. The item should be positioned on a fire resistive surface and must be kept away from children and pets.

D. Starting To Cook

With the set-up and firing of your oven ready, you can already begin cooking different delectable dishes and VITCAS has an array of recipes to suit your taste buds. You can look over different menus and cooking suggestions on our website.



D-1. Different Wood-Fired Cooking

Besides preparing pizza selections, which is the top-of-the-line offering of your oven, you would be able to try out different international dishes and food creations which extend with your imagination.

The oven is easy to use and it features a self-clean characteristic which enables you to cut back on food cleaning and washing time and effort.

You can have multitudes of choices from roast dinners of beef, pork, chicken, lamb and duck, and different recipes from fish and other seafood selections. You can cook up your favorite vegetable dishes and casseroles, and bake sweet desserts to satisfy your discerning taste.

An assortment of bread and dried fruit preparations can also be made with your oven. Keep updated with unique and delicious recipes from our website.

E. Fire Protection

It is advised to always keep a water fire extinguisher, with at least 9 liters capacity and a bucket of sand ready nearby the oven area to address any incidence of fire from use of the oven. Although the fire extinguisher may be adequate to stop a fire, the use of sand to choke the fire may be more practical.

In order to meet International Safety Standards, it is recommended that the person designated to put out the fire should be properly trained in fire safety by qualified experts.

F. The 1993 Clean Air Act

Outdoor ovens are exempt from the act as long as they are not part of the building in a smoke restricted area. Obviously if you are not in a smoke restricted area then it is legal to use your oven.

Vitcas® Pizza-Bread Oven Probe Thermometer



Oven Freestanding Thermometer



Pizza-Bread Oven Thermometer



Pizza Oven Tapered Pan



Pizza Oven-Square Pan 10"



Pizza-Bread Oven Peel



Stainless Steel Parts



Metal Chimney Cowl



Wooden Pizza Oven Peel-Vitcas®



Pizza Oven Brush/Scraper-Vitcas®



Vitcas® Heat Resistant Gloves for Pizza Oven, Stoves, Fires, BBQ



Vitcas® Outdoor Oven Protective Cover



Pizza & Bread Oven Door with Heat Resistant Glass & Thermometer 500°C



Pizza & Bread Oven Door with Thermometer 500°C



Chimney/Flue damper for building into traditional pizza & bread oven



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