

**KEITH HAMILTON BLUESTONE FIRES
INSTALLATION AND OPERATING INSTRUCTIONS FOR
BLUESTONE PIZZA OVENS:
COMMERCIAL RANGE
PREMIUM RANGE
CONTEMPORARY CEMENT RANGE
FIRE CLAY RANGE**

NOTE:

Failure to follow the installation and operating instructions may damage the pizza oven and void your warranty.

1. When we assemble and install the pizza oven on your property:

COMMERCIAL PIZZA OVEN
PREMIUM RANGE PIZZA OVEN: TILED

- The KHP installation team will complete their task by wrapping the dome in plastic.
- Leave the plastic on and do not use the oven for 10 days.
- After 10 days you may remove the plastic and you are ready to **RUN IN** your pizza oven.

PREMIUM RANGE PIZZA OVEN: CEMENT

- Do not use the oven for 10 days.
- Water the exterior of the pizza oven on alternate days (during the 10 day period).
- After 10 days you are ready to **RUN IN** your pizza oven.

CONTEMPORARY CEMENT RANGE PIZZA OVEN

- Do not use the oven for 10 days
- After 10 days you are ready to **RUN IN** your pizza oven.

FIRE CLAY RANGE PIZZA OVEN

- This pizza oven is ready to **RUN IN**

2. **How to RUN IN your pizza oven**

- Start with a small to medium fire in the middle of the oven and allow to burn for six hours.

3. **When you choose to install your pizza oven yourself please take note that it has already been cured. Ignore point 1 and:**

- Place our metal band on to your existing surface once you have made sure the surface is smooth.
- Lay the bricks long ways on the surface inside the frame i.e. from the front to the back
- It is not necessary to grout between the cooking surface bricks or to cement them down.
- Caulk the lower edge of the dome to the cooking surface bricks outside with normal cement.
- Allow the cement to cure by keeping it wet for about 5 days.
- For the last step to **RUN IN** your pizza oven see point 2.

4. **How to make a fire in your oven**

- There are many ways to make a fire and this is how we make ours.
- Once your oven is cured and **RUN IN** and ready for use, make a fire in the middle of the oven using kindling (small sticks).
- As the fire ignites add some bigger sticks. Then grow the fire by adding one small log at a time and, when burning well, add the bigger logs.
- Use DRY, easy to burn lightweight wood when getting your fire started.
- If dense wood is used at this stage, it will tend to smoke and overwhelm your exhaust system
- Once it has well and truly caught fire the smoking virtually stops.
- Then push the burning logs to the back and continue to add wood.
- When the oven is hot enough you can begin to cook.
- Keep adding 1 or 2 logs to maintain a good heat.
- Enjoy the learning curve in getting to know your pizza oven. Each time you work with it you will learn a bit more.
- Remember to also experiment by cooking many other kinds of dishes!

5. **Minor cracks**

- Although your pizza oven is designed to handle severe heat, some small cracks will form during its lifespan due to tension being released and the normal heating and cooling process. There is no need for alarm. The performance or longevity of your oven will not be compromised.

6. **Repairs and Maintenance**

- Limited Warranty and post-warranty repairs are available within Gauteng.
- Limited Warranty and post-warranty repair guidelines and materials are available to customers outside Gauteng.
- Contact sales@keithhamilton.co.za or our showroom on 082 781 4708 for further details.

7. **Warranty** applies within the Gauteng province. Outside the Gauteng province materials will be supplied and guidelines given in the event of repairs being required. Assistance may be made available for costs incurred.

- a. Warranty does not extend outside of Republic of South Africa.
- b. Where the warranty does not apply assistance will be provided.

- A two year warranty covers defects in materials and workmanship, or damage caused during the proper use of the pizza ovens.

- The warranty is voided if the product has been modified or altered or that in Keith Hamilton's sole judgement has been subjected to misuse, negligence, accident or improper installation.
- Bluestone pizza ovens are individually handmade and there will always be minor variations in dimension and shades of colour. These differences do not constitute defects in materials, workmanship or the finished product.

8. The platform build and/or installation of the pizza oven has been completed to my satisfaction.

Signature _____

Date _____

Customer name _____
(please print)

Tax Invoice # _____