

# CASTMASTER<sup>TM</sup>

## Cast Iron Pizza Oven



 CASTMASTER<sup>TM</sup> Chimineas

Manufactured for Jakana Trading Co Ltd: Haylands, Kimblewick Road, Great Kimble, Bucks HP17 8TD

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## Use of your Pizza Oven

- Read these instructions before assembly and use
- Whilst every effort has been made in the manufacturing of your patio heater to remove any sharp edges, care should be taken in handling to avoid accidental injury

### Important instructions for the use of your Patio Heater

- Due to their excellent heat output, care must be taken to site your Oven on stable ground safely away from any combustible materials: remember the whole unit will heat up
- The oven should not be placed directly onto wooden surfaces and should be kept away from wooden fences or other combustible materials (a distance of 6 inches is normally adequate.
- The Oven should not be positioned underneath overhanging trees, gazebos or anything else that may be set alight. If using on decking, we highly recommend siting the Chiminea on a paving slab first
- Cast Iron Chimineas are outside products and should never be used indoors unless you have sought the advice of a fireplace and chimney specialist.

### Using your Patio Heater

All our Chimineas are hand painted using high temperature paint. To assist in the paints curing process, and to provide an improved rust protection, it is advisable to comply with the following simple instructions immediately you position your Chiminea:

- Fit the BBQ cooking grate as required. This should not normally be fitted while using the Chiminea for heating, but will allow the finish on the grate to cure at the same time as on the rest of the unit.
- Using kindling only, light a small fire that should burn for 15-20 minutes.  
While the Chiminea is still warm, set and light another 15-20 minute kindling fire.
- A full fire should then be burnt for approximately 45-60 minutes, again starting while the Chiminea is still warm, then allowed to cool naturally.
- This will complete your curing process.
- Once cured, keep fires to a sensible size avoiding flames coming out from the top of the chimney.

There are many types of fuels can be burnt inside your chiminea, wood, coal and charcoal, fire briquettes etc however we only recommend BBQ charcoals and BBQ briquettes for cooking.

- **Always start the fire slowly and DO NOT use Kerosene or other flammable liquids to start the fire which may increase temperatures rapidly.**
- **Remember your patio heater is not a furnace – it will give plenty of heat under normal use. Too large a fire may damage your patio heater and could be dangerous.**

### CAUTION

- Let the fire go out naturally – DO NOT extinguish with water
- When not in use do not allow the base of the oven to fill with water (cover with the rain cap provided to stop rain entering and remove before use)

- Do not leave your patio heater unattended whilst it is burning or smouldering
- Never move your patio heater when lit or until fully cooled
- Keep children and pets away from the patio heater at all times
- Beware flames can extend out of the top of the chimney and glowing embers can be ejected from the chimney and door
- Avoid contact with potentially hot surfaces such as vents, lids or charcoal bowls. Wear oven gloves when touching handles etc
- Apart from when fuel is being added, or when food is being inserted or removed, the safety screen door should be fitted at all times whilst the patio heater is lit.
- Cook food thoroughly
- Keep raw and cooked foods separate
- Charcoal takes a long time to cool, leave ash until completely cold. Ash that looks grey may still be hot.
- Please retain these instructions for future reference
- Please note that when moving your patio heater, allow it to cool fully, empty all fuel then carry from the base.

### **Using as a Heater**

Remove all cooking grills. Place your coals in the centre of the base of the oven avoiding touching the sides of the unit and remove all other grills and grates. Ensure that flames are kept within the body of the patio heater.

### **Cooking with your Oven**

Place the middle grates in the unit and build the fire on them. Place the upper grate in the oven for both oven and open barbecue cooking.

- Jacket potatoes, meat and fish can be wrapped in foil and cooked in the oven or the embers.
- Meat or vegetables can be placed directly on the upper oven grate.
- Oven proof dishes or fire proof casseroles can be used in the oven to cook a variety of foods.
- Remember that cooking times will vary considerably depending on the size of the fire and the fuel used.
- Protect the bottom of pizzas and breads by placing them on an oven tray or pizza stone first.
- The oven is ready to use once your coals are glowing, top up your coals as necessary.

### **Maintenance**

- We suggest you carry out assembly on a soft surface to avoid scratching the paint finish
- Please note that because of the nature of cast metal, you may find roughness on the surface and the design. This "one of a kind" look enhances the beauty of the product and is not a defect.
- Although the patio heater is painted with high temperature paint, it will need repainting to maintain its original look. High temperature paint is available from your local DIY store.
- Occasionally, the seams of your pizza oven, may require re sealing, this can be achieved by pressing into the join a small amount of fire cement. Recommended colour, black.
- Due to the nature of cast iron the patio heater surfaces will rust. To reduce rusting, wipe the patio heater with vegetable/sunflower oil after each use.
- If your patio heater becomes scratched, chipped or burnt, repaint with high temperature paint. Slight wear and tear scratches may appear with normal use.