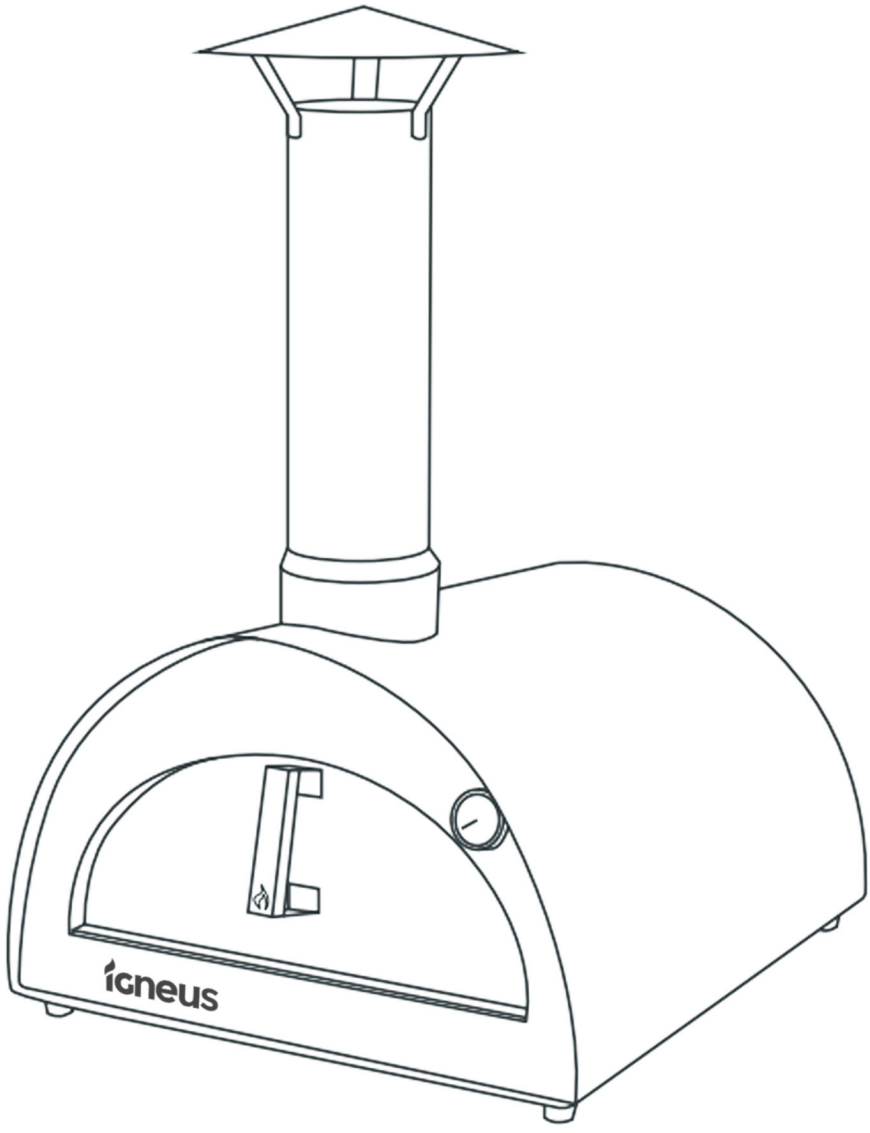
igneus™

Bambino Manual



Please ensure that you have read all instructions fully before installing and using the oven as failure to follow these instructions will invalidate your warranty.

www.igneuswoodfiredovens.com

Welcome

Congratulations on purchasing your Igneus Bambino!

This amazing oven is extremely flexible, it allows you to not only cook amazing stone baked pizzas in around 90 seconds but you can also use it took cook meats, vegetables lasagnes, flatbreads and much more.

Its flexibility doesn't end there, as it measures 44cm wide, 59.7cm long and weighs 35kg in total. This makes it fully portable and is easily moved around the garden. Carry it in a caravan, motorhome or the boot of your car so that you can cook great food outdoors, wherever you are!

Benefits of pizza cooked in a wood fired oven:

When cooking your own pizzas, there is no better way than to recreate authentic pizzas the way the Italians make them. To cook and authentic crispy based, wood fired pizza, you need to use a good wood fired oven such as the Igneus Bambino. The Igneus Bambino is very easy to light and reaches a very high temperature very quickly (usually within around 15 minutes).

A high temperature is the first essential element for cooking a great pizza. The heat generated by the Igneus enables you to cook the pizza quickly whilst achieving that elusive crispy pizza base. Once lit, the brick floor of the oven becomes a radiator for the heat, enabling the pizza to cook from underneath as well as from above. This stone baking process means that a pizza will cook extremely quickly (usually in around 60-90 seconds), which means you can cater for a lot of people very quickly and at the fraction of the cost of a barbeque.

The second element you'll need for cooking the perfect pizza is fire. Because The Igneus is a wood fired oven, the fire and smoke are drawn through the oven and across the pizza as it cooks, adding an incredible flavour to your pizza, which a gas fired oven simply cannot achieve.

Cleaning your Igneus Bambino pizza oven:

Over time, (as is the case with any wood fired oven), the top of the opening and the door on your Igneus oven can become black as the soot from the fire builds up. This is very easy to reduce by simply cleaning the oven opening with soap and water and a soft sponge.

The external skin of your oven can also be cleaned using soap and water and a soft sponge when needed. A soft cloth with baby oil also helps improve the aesthetic look of your oven. The floor of the oven should be cleared of ashes and embers when fully cold. Once you have removed the embers, please clean the bricks by using a brush to dust them down and remove any embers residue.

Doing this will keep the bricks of your oven in the best condition and will ensure that your oven will be ready for use when you come to use it next time.

DO NOT WET THE BRICKS AS THEY WILL ABSORB MOISTURE CAUSING THEM TO CRACK.

WARRANTY - 1 year from date of delivery.

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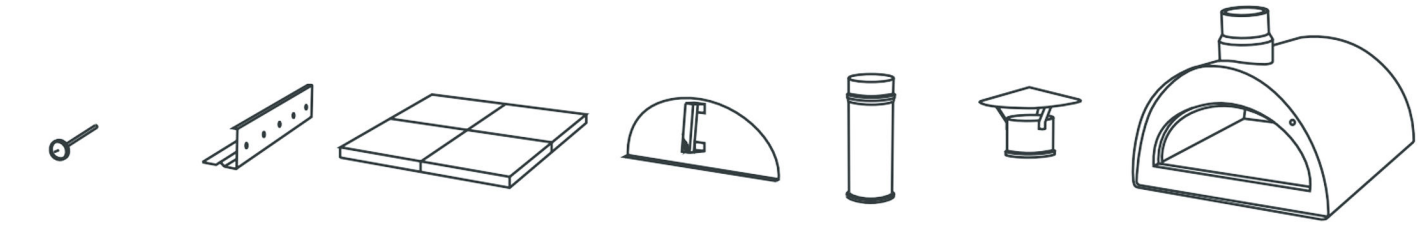
Components:

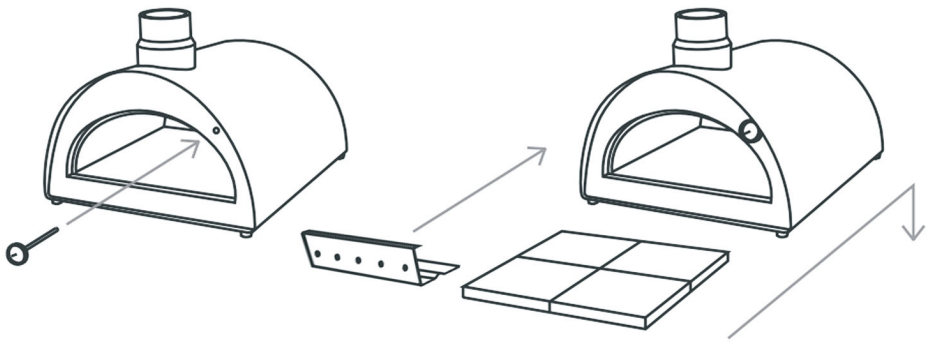
Inside the box you should find the oven body with all its components.



Thermometer | Burning wood rack | Refractory bricks | Door | Chimney tube | Chimney top | Oven

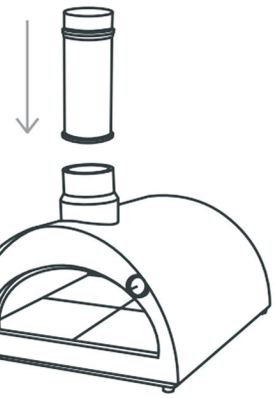
Assembly:

In order to have your new oven ready to cook you just need to get the components together:

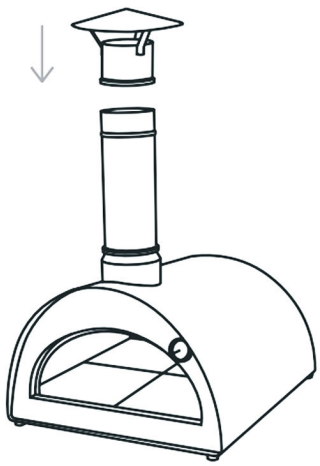


1 - Insert thermometer

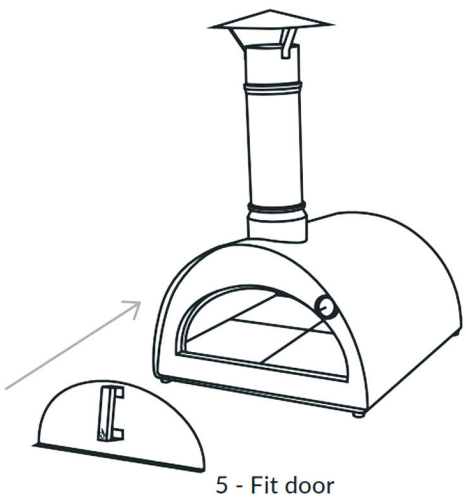
2 - Insert refractory bricks and burning wood rack



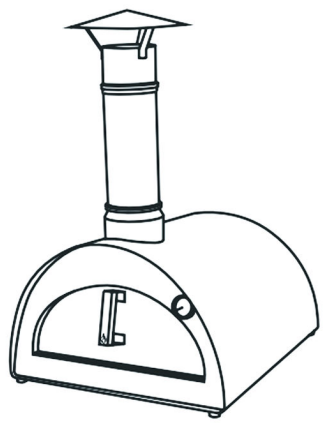
3 - Fit chimney's tube and then screw



4 - Fit and screw chimney's top



5 - Fit door

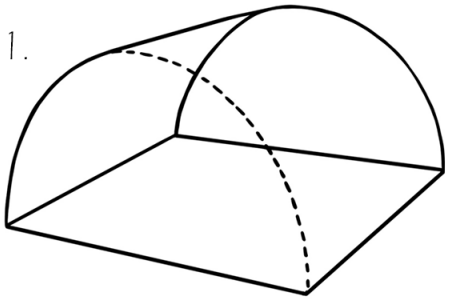


6 - Your oven is ready!

igneus™ Blind Firing Instructions:

Your oven will need to be blind-fired twice before cooking in order to season the firebricks and prevent the bricks from cracking . The first blind-fire should roughly last 10 minutes before spreading the fire/ embers across the fire bricks, then letting the oven cool down naturally. The second blind fire should be as per the first blind fire, but should last for slightly longer – 20-30 minutes.

1.



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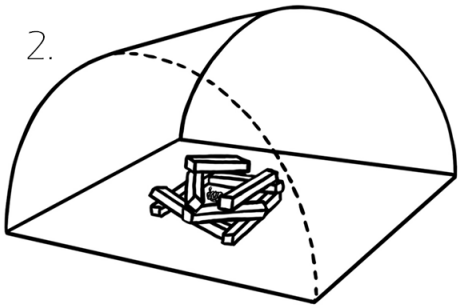

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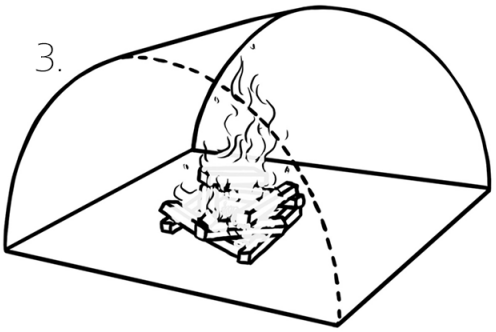
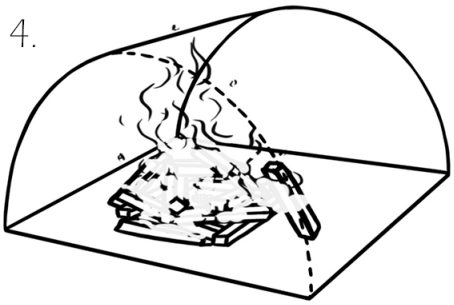


Begin in the front half of the oven with a kindling tower and an organic firelighter (see fig. 2). Once you have formed the kindling tower you can then ignite the fire (see fig, 3)

4.



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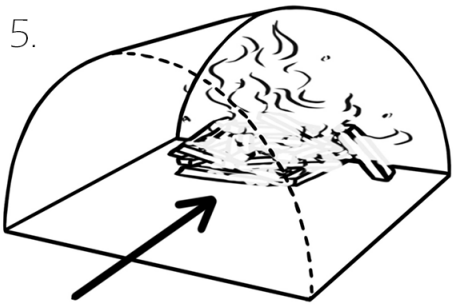

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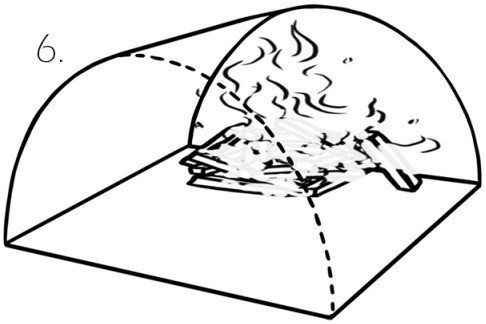
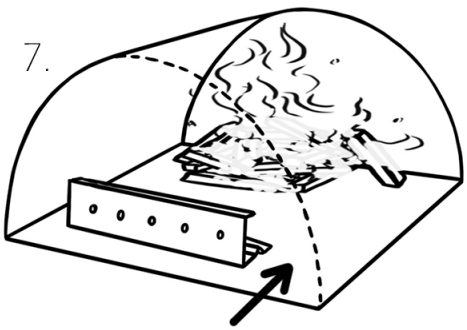


Once lit, feed the fire with only kindling, adding around 6 pieces per minute for around 10 minutes. As you feed the fire, lean the kindling wood to each side and the back onto the fire, so that the fire spreads (see Fig. 4).

Your oven should reach 500°C+ in around 12 minutes. Let the fire stay at this heat for a further 4 minutes. You can then move the fire to the back of the oven (see Fig. 5/6). Use a rake or brush to move the fire safely. Then add two hardwood logs (Kiln dried Silver Birch is best).

7.



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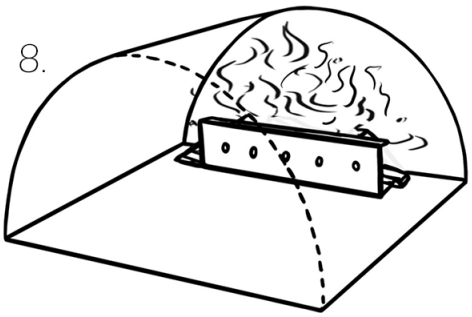

Once your oven is up to 500c, you can push the fire guard inside the oven with your rake or brush. Which will sit in between the fire and your food (see Fig. 7/8). Note: the oven can be used without the fireguard.

WATCH OUR BLIND FIRING VIDEO HERE: www.igneuswoodfiredovens.com/videos

Safety Information

Always use natural untreated firewood (never use pressure treated wood such as old fence posts), we always advise that you try to use kiln dried silver birch, for burning and NEVER use any types of accelerants such as petrol, paraffin, or similar liquids in the oven as these are extremely dangerous and can lead to explosions within your oven.

DO NOT use Charcoal, chipped wood products or sappy wood such as pine within your oven.

BEWARE of flying sparks from the mouth of oven. Ensure that no combustible materials are within range of your oven at any time.

Your Igneus pizza oven will reach very high temperatures so always use long heat resistant oven gloves and mitts to handle pots and tools. Never put your hand or arm into the oven when lit unless you are wearing adequate heat resistant gloves.

DO NOT close the oven door fully while a fire with flames is in the oven. Closing the door fully will cut off oxygen to the fire, causing the fire to erupt suddenly when the door is removed.

BEWARE when disposing of ashes from the oven before they have fully cooled down (natural cooling can take up to 24 hours). If you need to remove the ashes from the oven in order to speed up the cooling process, please ensure that you follow these instructions:

1) Put on some protective gauntlet gloves to protect your hands and arms.

2) get a square edged metal tray (a roasting tin works well)., and hold it against the front mouth of the oven.

3) Using your other hand and the embers rake, pull the embers to the front of the oven and scrape them into the metal tray, so that they have been removed from the oven.

4) Once all the embers have been removed, place the tray with the embers in it onto the floor (not on a combustible surface) and pour cold water onto the embers so that all the heat is doused out. Your oven is now able to cool down quicker as the heat source has been removed.

DO NOT pack any air spaces in the oven with insulation or other materials – these are essential air spaces that are integral to the design and safety of the oven.

Safety Warning!

Your oven will be extremely hot while in operation - Keep children and pets at a safe distance and do not allow them to touch it.

DO NOT burn rubbish or flammable fluids in your oven.

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