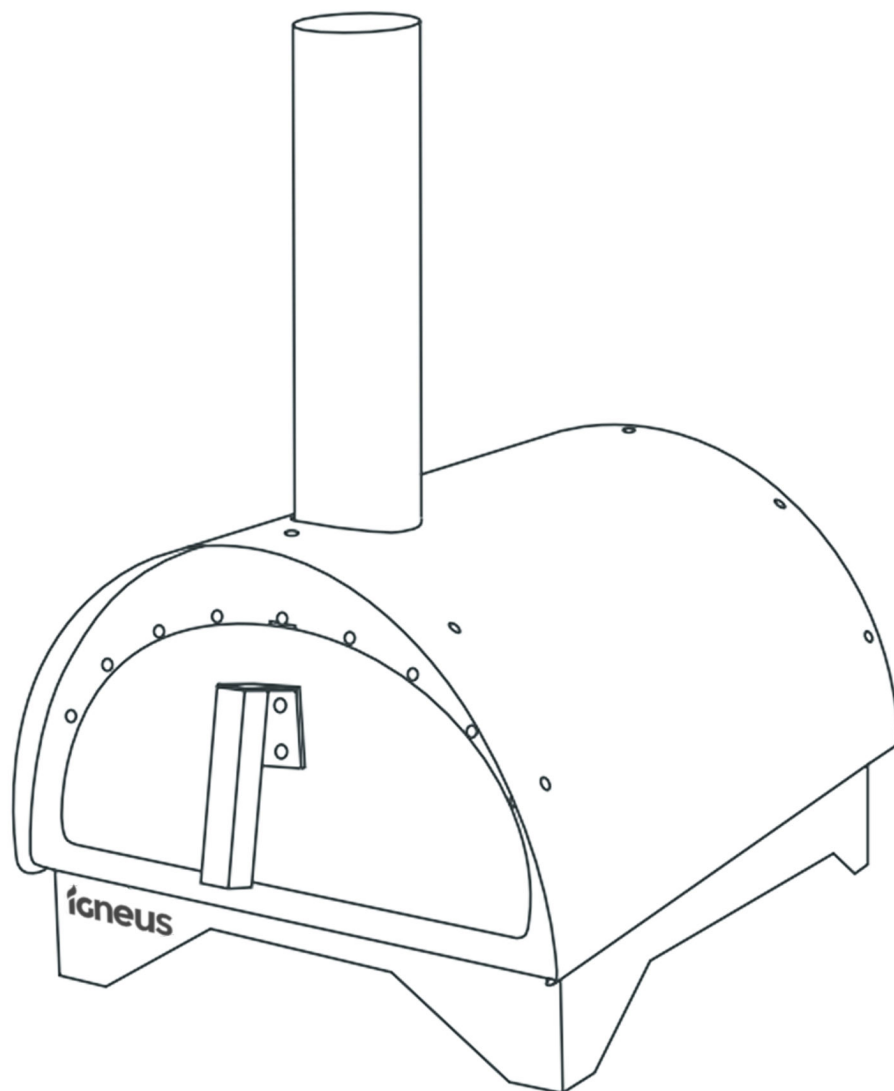


 **igneus**<sup>TM</sup>

## Minimo 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](http://www.igneuswoodfiredovens.com)

# Welcome

## Congratulations on purchasing your Igneus Minimo!

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 to cook meats, vegetables, lasagnes, flatbreads and much more.

Its flexibility doesn't end there, as it measures 57cm wide, 52.5cm long and weighs 15kg 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 an authentic crispy based, wood fired pizza, you need to use a good wood fired oven such as the Igneus Minimo. The Igneus Minimo 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 Minimo 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 brick by using a brush to dust it down and remove any embers residue.

Doing this will keep the brick 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 STONE AS IT WILL ABSORB MOISTURE CAUSING IT TO CRACK.**

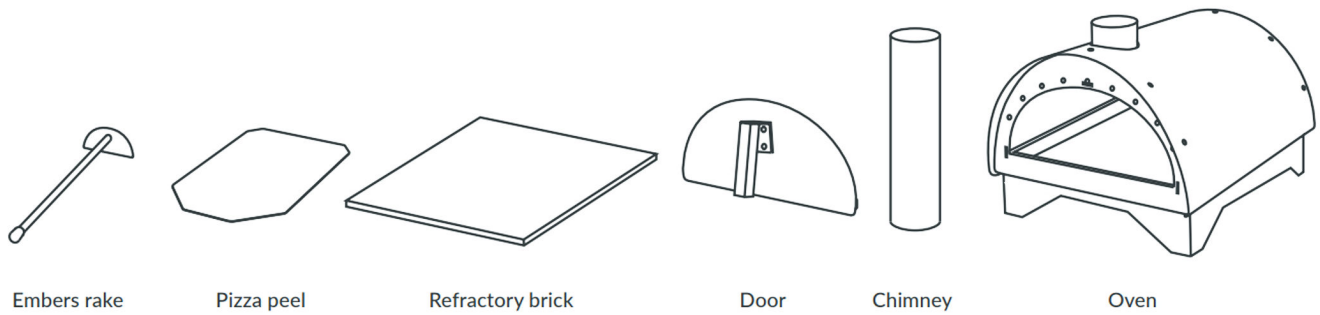
**WARRANTY - 1 year from date of delivery.**



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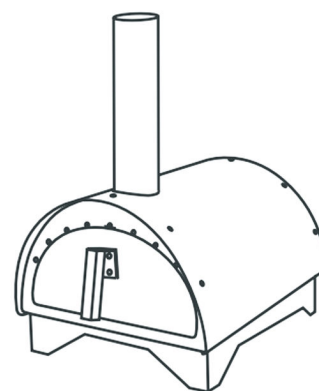
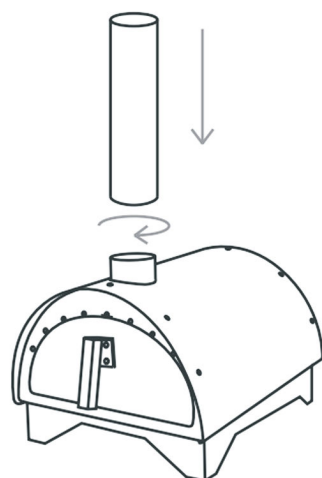
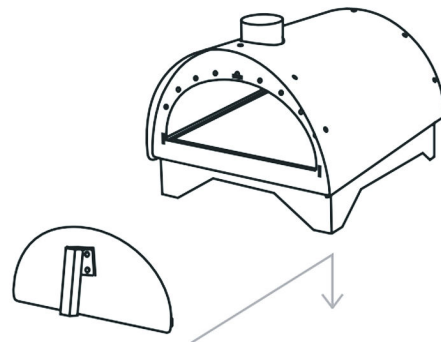
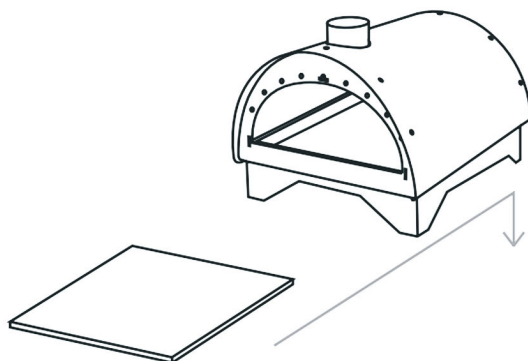
# Components:

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



## Assembly:

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



**NOTE: THERE IS A PROTECTIVE FILM OVER THE BODY OF THE OVEN. PLEASE REMOVE THIS FILM BEFORE LIGHTING THE OVEN.**

# 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** use the oven door when cooking pizza. Using the door 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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