

CLEMENTI PULCINELLA INSTRUCTION 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.

WELCOME TO CLEMENTI

Congratulations on choosing the Clementi Pulcinella pizza oven. Our Clementi ovens are **built with care, precision** and are **made from high quality materials**.

Please make sure you **read all of the instructions** before using your Clementi Pulcinella.

The Clementi Pulcinella comes in a range of sizes:

6x60 Clementi Pulcinella - cooks **2 pizza's** or 2 roasting tins at once.

8x60 Clementi Pulcinella - cooks **4 pizza's** or 4 roasting tins at once.

100x80 Clementi Pulcinella - cooks **5 pizza's** or 5 roasting tins at once.

All Clementi pizza ovens are **fuelled by wood as standard** (you can purchase gas versions of our ovens). **Kiln dried hardwood logs** are the **best fuel** to use (we **reccomened kiln dried silver birch** for the best cooking experience). Every Clementi oven will **cook pizza** in an astounding **90-120 seconds** and gets up to **cooking temperature in 15-20 minutes**.

HOW TO HEAT YOUR OVEN

In order to safely light your Clementi **please follow these instructions**:

- 1) Create a tower of **kindling in the centre of the oven**. Use a **natural firelighter** to start the fire.
- 2) Add **pieces of kindling** for a **total of 15-20 minutes** (roughly **add 4-5 pieces every 2-3 minutes**).
- 3) Once the temperature gauge **reaches 400°C** you can **move the fire to the left side** of the oven. Please **use a rake or fireproof brush** to move this safely.
- 4) You can now **place the fireguard (brazier)** to the **left of the oven**, so that it **forms a barrier** between the fire and cooking area. Please **use the metal bar provided** to move the fireguard (brazier) safely.
- 5) It is now time to **add 2-3 kiln dried hardwood logs** into the fire. Use a pizza peel to place the log into the fire.
- 6) In order to **keep the oven cooking** at a high temperature, **add 2-3 logs every 20-30 minutes**. The ideal **pizza cooking temperature is 350-400°C**. (Please note the thermometer tends to read slightly lower than the temperature of the centre of the oven).
- 7) No more than 3 logs should be inside the oven at any one time. Do not over feed the oven - make sure no flames are coming out of the front of the oven. This can be avoided by building the fire in the middle to back of the cooking area.

COOKING TEMPERATURES

Pizza - 350/400°C

Meat & Fish - 300°C

Potatoes & Vegetables - 200°C

Bread & Cakes - 200°C

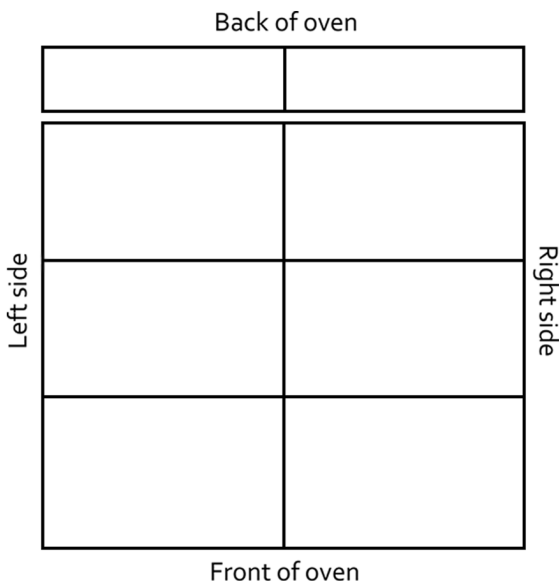
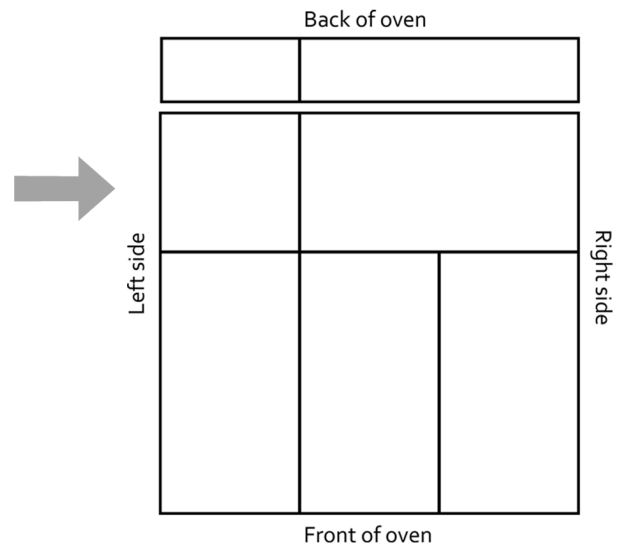


Please note: All food that is **NOT** pizza will need to be **cooked in a dish, pan or** **tine** to prevent any liquid from leaking onto the firebricks.

6oX6o BRICK LAYOUT

The image to the right is how you should lay the bricks for the 6oX6o Clementi Pulcinella pizza oven.

The 2 smaller bricks are to be place at the back of the oven against the wall. The small square brick is to be placed in the back left corner. The remaining 4 long bricks fill the rest of the floor of the oven.



8oX6o BRICK LAYOUT

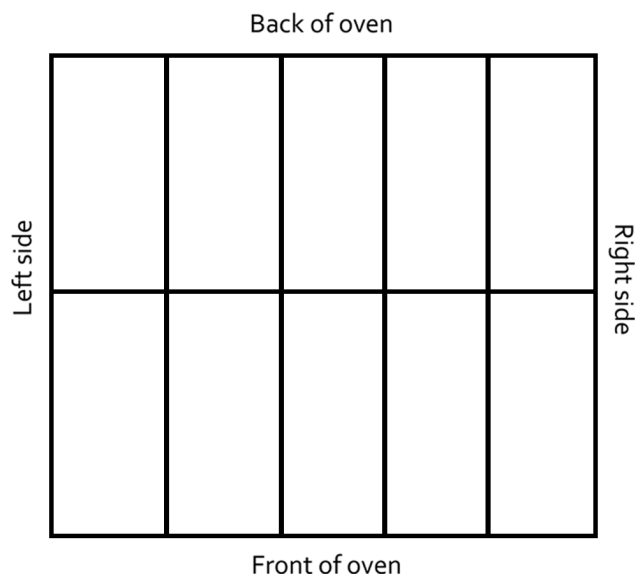
The image to the left is how you should lay the bricks for the 8oX6o Clementi Pulcinella pizza oven.

The 2 smaller bricks are to be place at the back of the oven against the wall. You will then have 6 larger bricks that are to be layed out to fill the oven floor as seen on the image to the left.

10oX8o BRICK LAYOUT

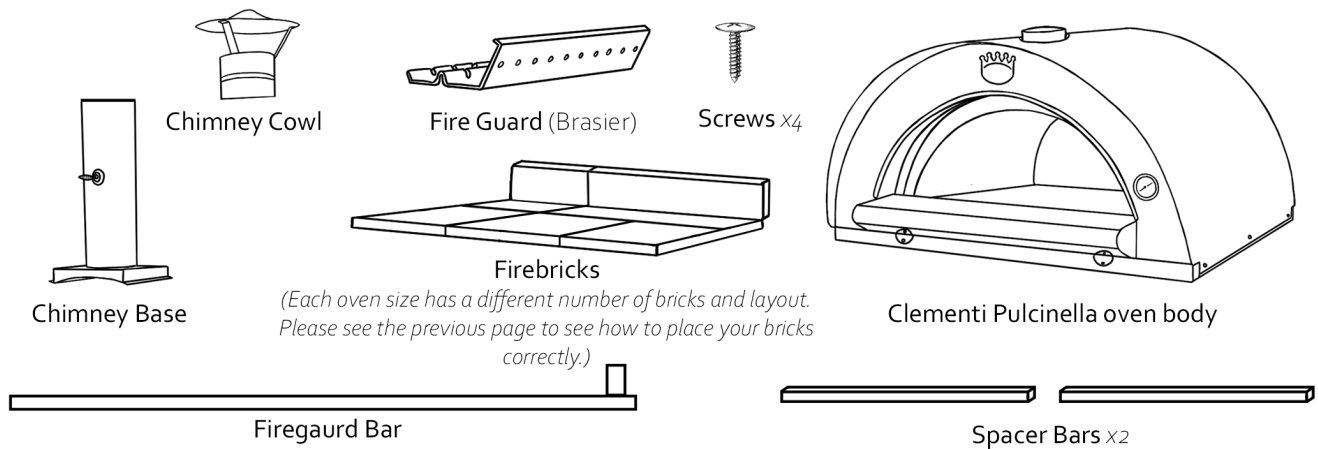
The image to the left is how you should lay the bricks for the 10oX8o Clementi Pulcinella pizza oven.

There are 10 bricks all the same size. You need to place them as seen on the image to your right.



COMPONENTS:

Inside the crate you will find the oven body with all of it's components, as seen below...

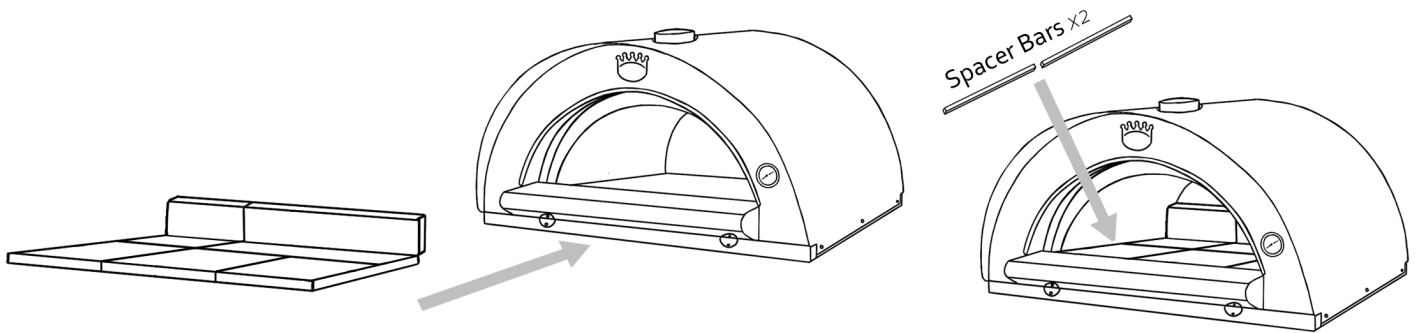


ASSEMBLY:

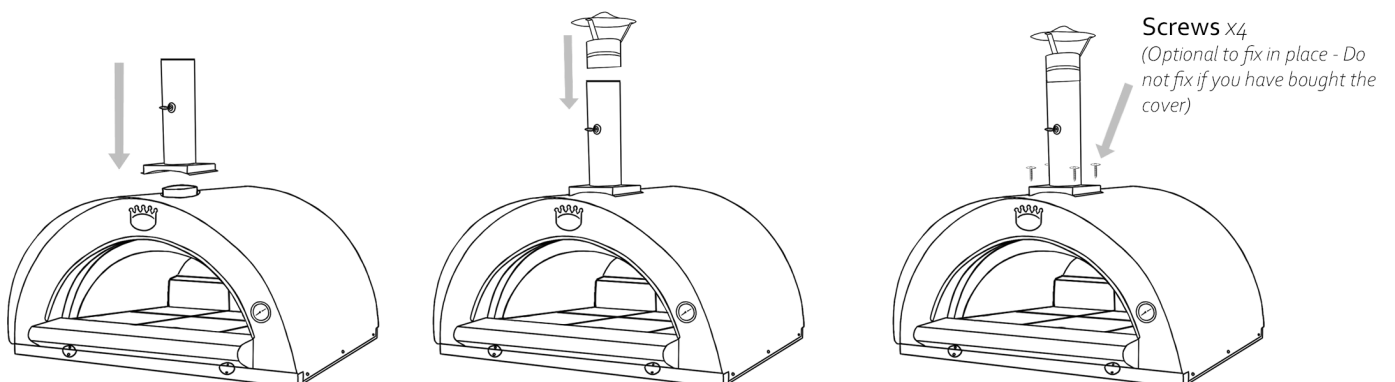
The first you will need to put the oven base in place. We **DO NOT** recommend placing the oven directly onto a glass, granite, marble or plastic surface. Before lifting the oven in place - remove all of the firebricks from the oven. (You will need 2 strong people to lift the oven safely)

Once the oven has been positioned, you can then place the firebricks inside the oven. Each oven size has a different number of firebricks and a different brick layout. *Please see the previous page which shows the brick layouts for each oven size.*

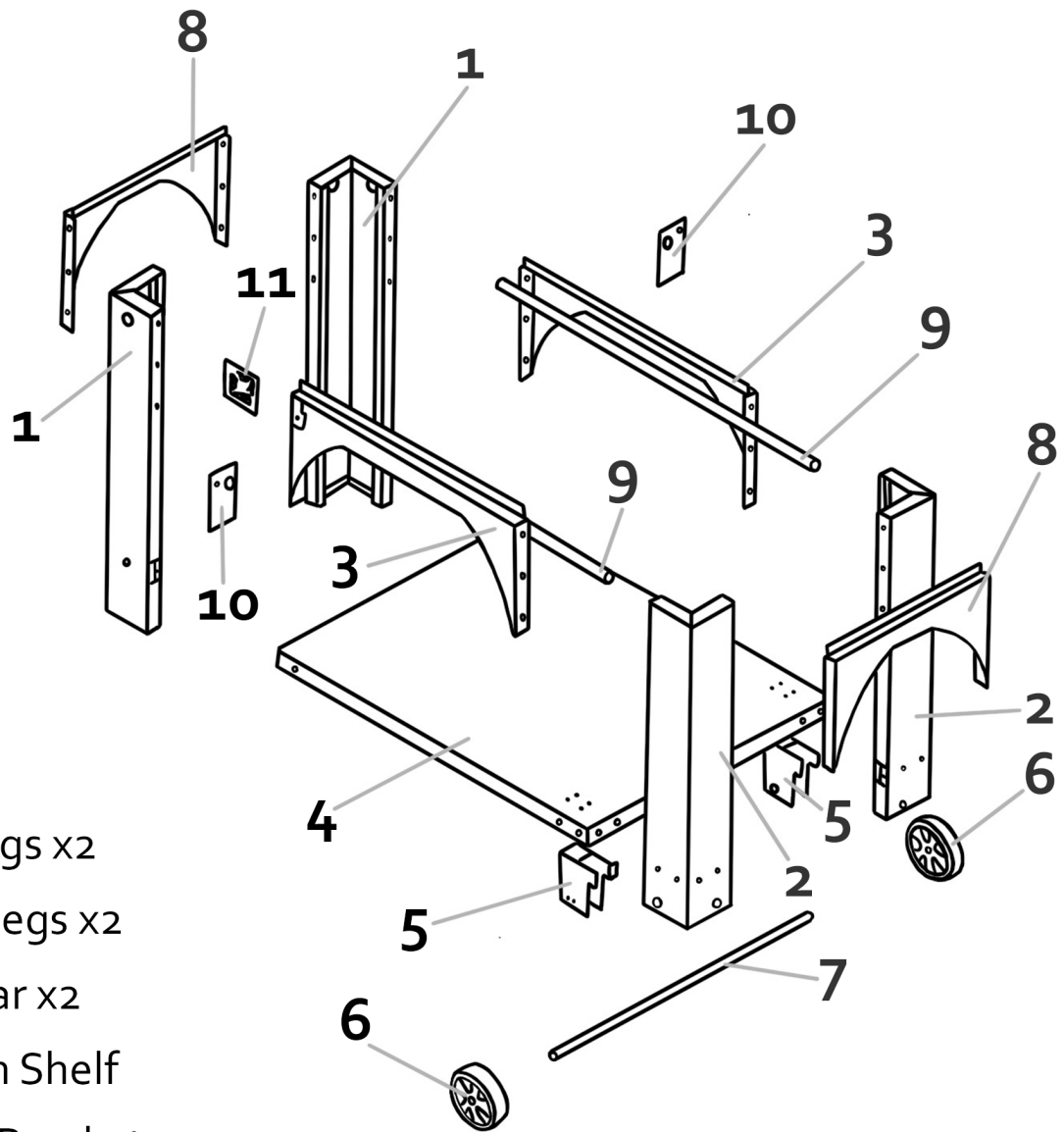
When the bricks are in, you will then place the 2 spacer bars to the left side of the oven floor, as seen below.



The next step is to add the chimney. The chimney base slots over the hole on the top of the oven. When placing the chimney base make sure the damper handle is facing the front. There are 4 screws included which allow you to fix the chimney to the oven body. The oven can be used without fixing the chimney. If you have bought the cover we recommend not screwing the chimney in place as you will be removing it when putting the cover on. The chimney cowl simply slots onto the top of the Chimney base, as seen below.

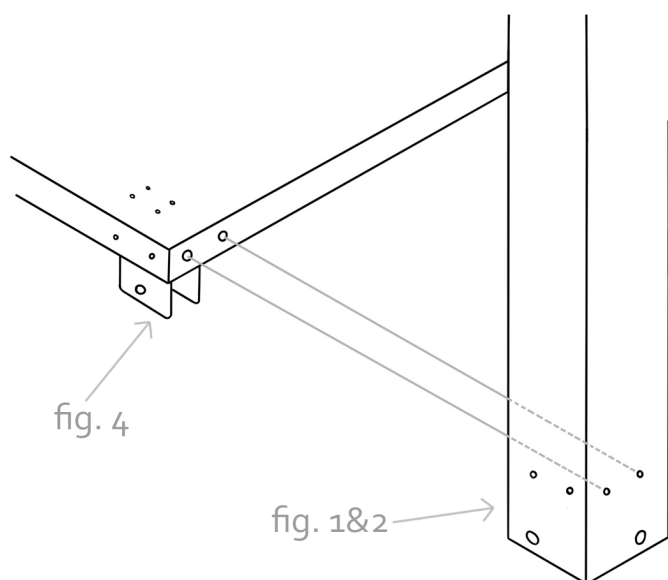
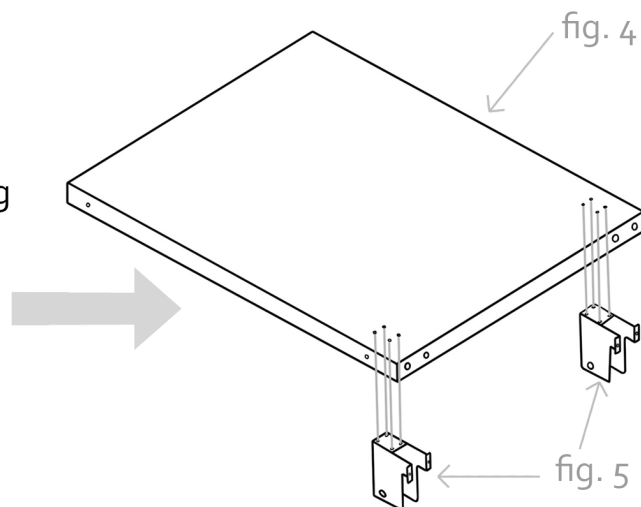


BUILDING THE PULCINELLA STAND



- 1.** Left Legs x2
- 2.** Right Legs x2
- 3.** Crossbar x2
- 4.** Bottom Shelf
- 5.** Wheel Bracket x2
- 6.** Wheels x2
- 7.** Wheel axle
- 8.** Lateral Crossbar x2
- 9.** Handles x2
- 10.** Metal piece (to hold handle) x2
- 11.** Clementi Logo

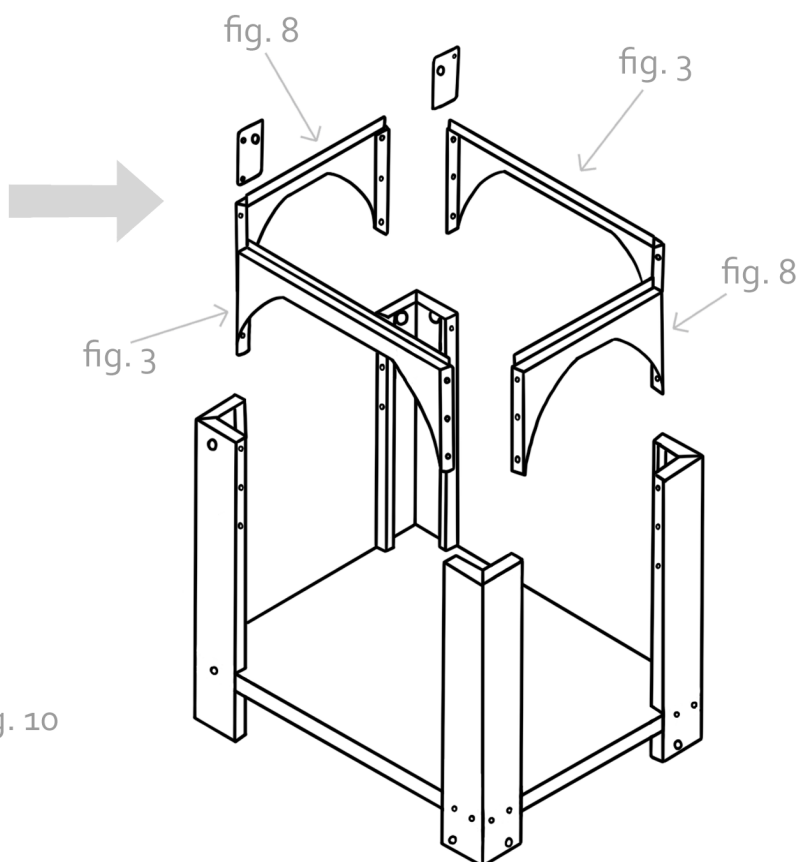
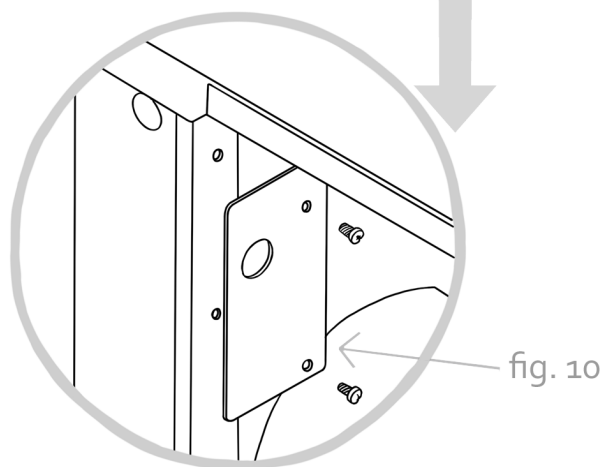
Step 1) You will be fixing fig 5(x2) to fig 4 using the screws provided. Make sure you align the holes when screwing. Please see the image on the right for reference.



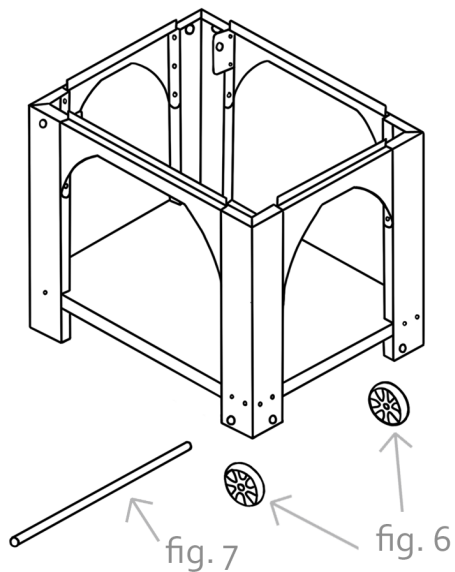
Step 2) Now you will be attaching the legs (fig. 1&2) to the corners of fig. 4. Again make sure you match the holes correctly and uses the screws provided. The image to the left shows you what to do.

Step 3) As the legs are now attached you can now fix figs. 3 & 8 to the legs. As seen on the the image to on the right.

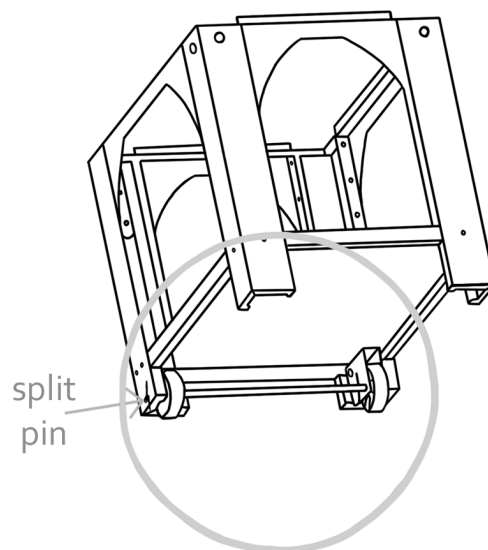
When doing this you will also attach fig. 11(x2) as seen below.



Step 4) Slide fig. 7 through the legs holes and whilst attaching figs. 6(x2).

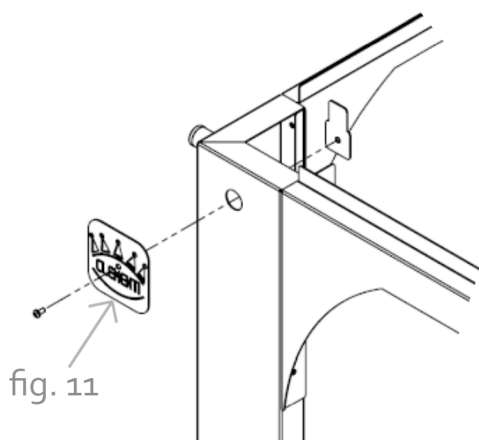
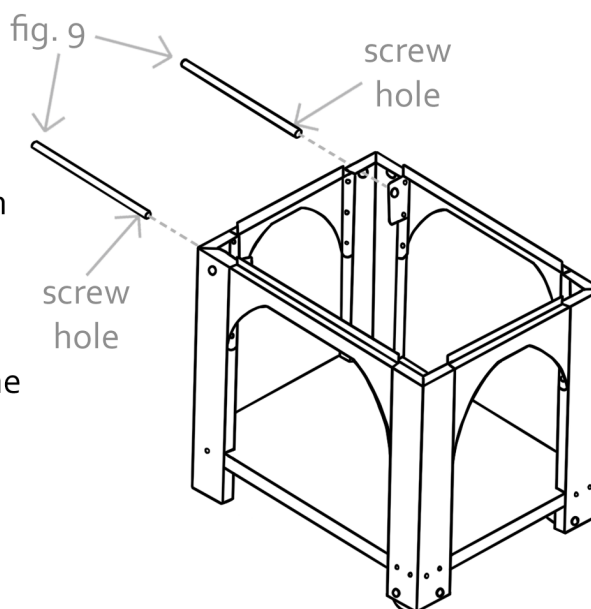


Step 5) There is a metal split pin that will go on the end of fig. 7 to prevent it from coming loose.



Step 6) Slide fig. 9(x2) into the holes on the left side of the stand as seen in the image to the right.

Once fig. 9 is inserted place a screw into the hole on fig. 9



Step 7) The final step is to screw fig. 11 to the front left of the stand.

Once this is done, your stand is ready to be used. Your oven will now slot on top of the stand. We advise removing the bricks from the oven before lifting.

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 Clementi 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 brush, 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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