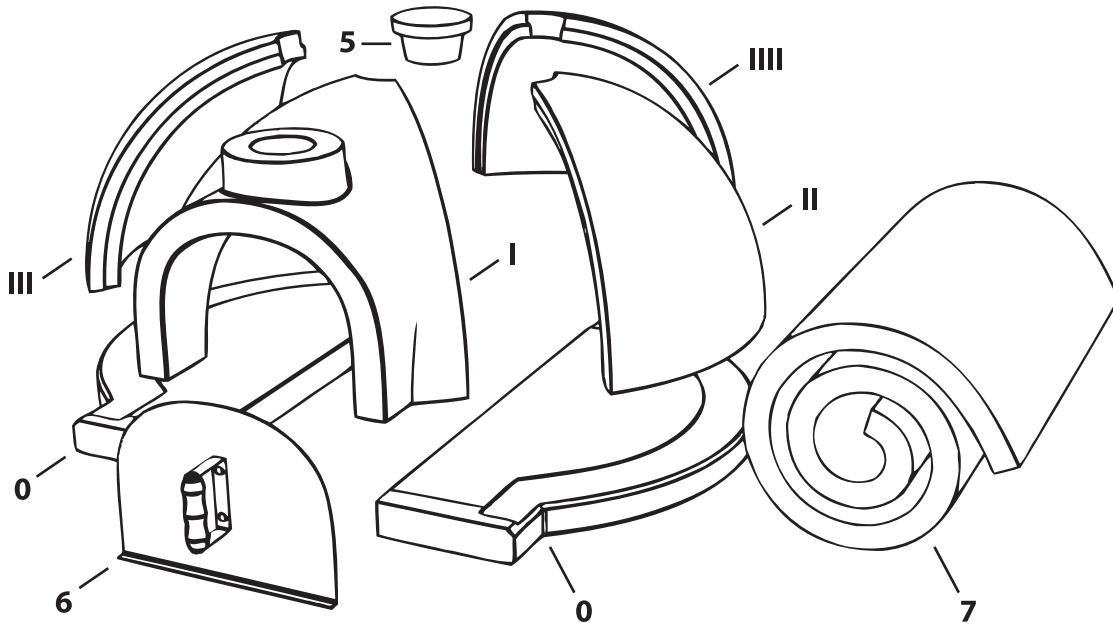


Cuore 1000 Wood-Fired Oven Kit

Assembly and Operation Manual

Congratulations!

Your **Cuore 1000 Wood-Fired Oven Kit** is the heart and core around which to build your home gourmet wood-fired oven. It can be finished in practically any imaginable way, always blending perfectly with your home style and decor. Designed for easy assembly indoors or outdoors and excellent performance throughout a very long service life, it will provide endless hours of fun and great food to share with your family and friends.



The **Cuore 1000 Wood-Fired Oven Kit** consists of the oven parts, numbered in order of assembly (left bottom plate - **0**, right bottom plate - **0**, mouth - **1**, left shell - **2**, right shell - **3**, back shell - **4**, and top plug - **5**), the oven mouth cover - **6**, a rock wool & wire mesh thermal blanket - **7**, and this Assembly and Operation Manual.

IMPORTANT! Safety always comes first!

Before unpacking the kit, please take notice:

- ✓ Read this manual thoroughly and keep it for future reference.
- ✓ This is a very heavy product, with a total weight of **730 lbs / 331 kg!** Always exert good judgment and correct posture before attempting to lift or move the parts. If a part falls on you or someone else it may cause serious injury, and mishandling may cause back injury. Do not handle the parts all by yourself, always use a strong helping hand.
- ✓ Be careful when handling the rock wool thermal blanket. Rock wool can irritate the eyes, the skin and the respiratory tract. Use of protection goggles, a respirator and gloves is mandatory. While the thermal blanket is not used it should be stored inside a sealed bag and kept away from children and pets.
- ✓ Last but not least, do not allow children and pets near the oven during assembly and finishing, as well as during operation.

Cuore 1000 Wood-Fired Oven Kit - Limited Product Warranty

Cuore Ovens warrants this product (the Cuore 1000 Wood-Fired Oven Kit) to be free from materials or craftsmanship defects for a period of 12 (twelve) months from the shipping date.

The Product Warranty stated above will be considered void and not valid if one or more of these circumstances have occurred:

1 - The installation of this product did not follow the instructions specified in this manual and the local building codes.

2 - This product has been used in any way other than for home cooking, or used with any burning fuels other than the ones specified in this manual, or used with fuels expressly forbidden by this manual, and thus subjected to temperatures above the recommended ones, causing damage to the product.

3 - This product has been damaged due to thermal shock by water or any other liquid, or by neglecting the warm-up period before each operation.

4 - This product has been damaged by over-firing or lack of a proper heat-conditioning sequence as specified in this manual.

5 - Normal wear and tear of parts that would be normally worn or replaced under normal operating conditions. Normal wear and tear includes small fissures and cracks resulting from the expansion and contraction of the oven parts, either from the shell or the refractory bricks. These are not defects and will not affect the oven operation and performance in any way.

On limitation of liability.

It is understood and expressly agreed that the sole obligation of Cuore Ovens and the purchaser's only and exclusive compensation under this Product Warranty or any other implied or expressed warranty will be limited to replacement, repair or refund as specified above. Such liability shall not include, and the purchaser renounces specifically to any rights to recover, consequential, incidental, special or any other damages of any kind whatsoever, including, but not limited to, damage to property, injuries to persons, loss of profits or anticipated profits, or loss of use of the product. Cuore Ovens shall not be responsible, in no event, for any incidental or consequential damages caused by defects in its products, whether such damage occurs or is discovered before or after replacement or repair, and whether or not such damage is caused by Cuore Oven's negligence. As some states do not allow the exclusion or limitation of incidental or consequential damages, the above limitations or exclusions may not apply to you. The duration of any implied warranty with respect to this Product is limited to the duration of the foregoing warranty. As some states do not allow limitations on how long an implied warranty lasts, the above may not apply to you.

On investigation of claims against this Product Warranty.

Cuore Ovens reserves the right to investigate all claims against this Product Warranty and to deliberate and decide upon the method of settlement.

Our employees and dealers do not have the authority to modify or supplement this Product Warranty in any way, nor authorize any remedies in addition to, or inconsistent with the terms of this Product Warranty.

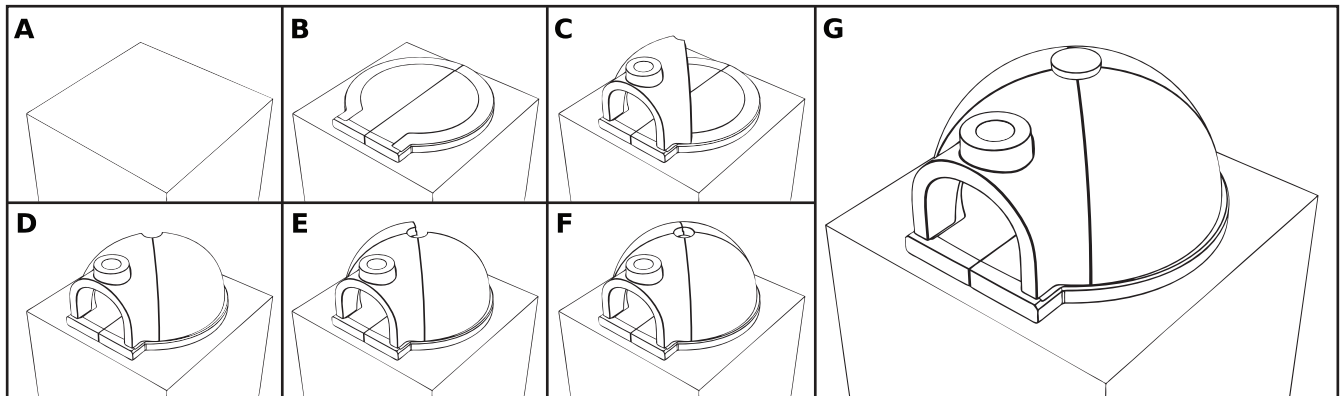
On registering a claim against this Product Warranty.

For any claim against this Product Warranty to be valid, it must be notified to Cuore Ovens in written form (support@cuoreovens.com) or by phone (954-805-0050). Written claims should include a description of the defect and the installation date.

On to the assembly!

Before starting the assembly, please be sure to comply with the building codes in your area!

The first step is building or preparing a base for the kit to rest upon. The base should be able to support at least **1100 lbs / 660 kg**, a recommended **50%** or more safety factor over the oven weight of **730 lbs / 331 kg**. The base must be perfectly flat and level. When planning the base, don't forget to leave enough clearance around the oven kit for erecting the future oven walls or any other enclosing and finishing method of your preference, including the mandatory air spaces for insulation. In our website (www.cuoreovens.com) you will find instructions and tips for building a suitable base, if needed, as well as suitable enclosures.



After the base is ready (**A**), lay a thin sand bed over the base to help leveling the bottom plates. Position the left and right (**137 lbs / 62 kg** each) bottom plates (**B**). The flat area corresponds to the front of the oven. The shell pieces are numbered in order of assembly, so place the oven mouth (**113 lbs / 51 kg**, marked as “**I**”) first over the groove at the bottom plates. Align the mouth front **1 9/16” / 4 cm** behind the front of the bottom plates. Proceed sequentially with the remaining shell parts (**113 lbs / 51 kg** each) marked “**II**” (side), “**III**” (side) and “**IIII**” (back), taking care to fit the edges properly (**C**, **D**, **E**, **F**). You may need to adjust the parts slightly so the completed shell is centered over the base plates and resting on its grooves. Finally, place the top plug in the hole on top of the shell (**G**). You may also use the plug in the front hole if you prefer the chimney to exit from the top hole, but using the front hole for the chimney is strongly advised for much better thermal performance.

In our website (www.cuoreovens.com) and our FB page (www.facebook.com/cuoreovens) you will find an animation showing the assembly sequence.

Do not use mortar to glue the parts together, as they should be able to expand and contract freely during use. However, it is important to seal all the gaps between the parts (on the outside only) with a 2” wide by 1/2” high strip of high temperature mortar so as to avoid any heat escaping or debris falling inside the oven during cooking. Do not get mortar between the parts.

After all is set, it is time to unpack the rock wool blanket and fully cover the oven shell (except for the mouth, naturally) on the outside with it. This blanket serves to conserve heat and to allow for expansion and contraction of the oven parts independently of the outer walls, thus minimizing the chances of cracks and fissures. You may cut the blanket as needed, but be sure to use all of it and allow a good overlap between the pieces, so no part of the shell is left uncovered. You may find it easier to keep in place by tying it with some thin wire. Again, always use adequate protection for handling the rock wool.

The chimney.

The chimney is not included in this kit because it will depend on your particular project - long or short, straight or bent. It can be made of many different materials, from steel tubes to ceramic pipes or masonry. If you use steel tubes, place a conical flange around the tube at the point where

it exits the oven, so as to avoid debris falling inside the oven through the gap. You should always install a flue damper to help regulate airflow and temperature. The chimney should be exclusive to the oven (avoid sharing the outlet with other appliances) and as straight as possible for better ventilation. A chimney cap is also mandatory, for water should never get inside the oven. There are also excellent modular chimney solutions on the market, ask your dealer or contractor for information and suggestions. It's also a good idea to install a thermometer near the chimney's inlet for better temperature control - between **300 °F** and **750 °F (150 °C and 400 °C)** - during operation, but you may prefer an infrared thermometer instead. Before installing the chimney, be sure it will comply with your local codes.

Now enclose and finish it!

After all is done, it's time to enclose the oven kit and finish it. There are basically two ways to do the enclosing and finishing: by building walls around the oven kit or by covering the thermal blanket itself with cement or mortar, following the shell shape (the wire mesh will hold the cement or mortar in place) and then finishing it as you prefer - the "igloo" style. Whichever style you choose, be sure to make the oven completely sealed from the elements, especially water.

Remember, always comply with the building codes in your area!

Walled enclosures.

A walled enclosure is a classic and very beautiful way to finish your oven. Whatever style you choose, be sure to observe the following safety rules:

1 - Never use any combustible material in the enclosure. Wooden studs, plywood, drywall or any other combustible materials are expressly forbidden, for they are a sure way to cause a fire. The safest method is to build masonry walls with completely non-combustible materials such as cement or ceramic blocks, bricks or stone.

2 - Only completely non-combustible materials should be allowed to touch the oven kit. Metal studs and concrete boards are also perfectly suitable, but then air spaces between the oven kit (or any completely non-combustible material that touches it) and the enclosure walls are mandatory. The minimum spacings should be **1" / 2.5 cm** from all sides and **14" / 35.5 cm** from the top. Around the oven mouth, only completely non-combustible materials should be used, covering a minimum distance of **6" / 15 cm** from it. As to the hearth extension around the oven mouth, keep a minimum of **30" / 76 cm** to the sides of the mouth and **36" / 91 cm** to the front of the mouth free from any combustible material. Do not fill the air spaces with any material.

3 - If you keep the wood in a space below the oven, be sure to leave at least **8½" / 21.5 cm** between the bottom of the oven and the top of the wood storage space. A covered container for the wood is better for avoiding any contact with ember or stray sparks.

Igloo enclosures.

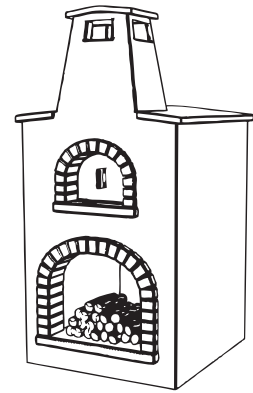
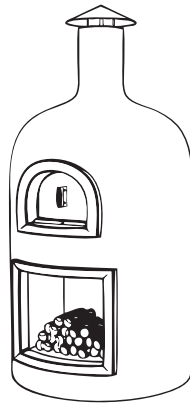
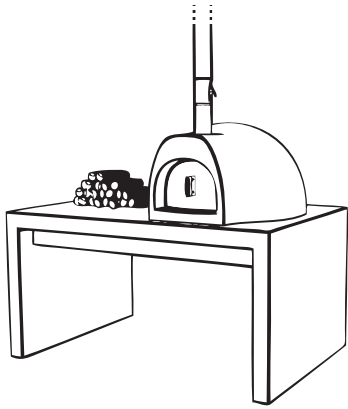
If you opt for a smaller igloo-style enclosure, there are basically two ways of doing it:

1 - You can cover the oven with a layer or two of insulating cement, spreading it directly on top of the insulation (the wire mesh will hold the cement in place) or on top of a stucco lath layer. Proceed with a finishing layer of weatherproof stucco.

2 - You can build a rebar frame around the oven kit and cover it with tied stucco lath, then cover the whole structure in a layer of stucco **½" / 1.3 cm** to **¾" / 1.8 cm** thick. Follow with another layer of weatherproof stucco or paint.

Remember to obey the recommended clearances from all combustible materials as stated above, as well as your local building codes.

IMPORTANT! This oven should never, under any circumstances, be operated unfinished and/or without a chimney. Remember, water (by way of thermal shock) is a mortal enemy of wood-fired ovens. So if your oven is installed outdoors, it should be very well encased and protected from rain and seeping water. For the same reason, never wash the inside of the oven.



Indoors or outdoors, you can finish your Cuore 1000 Wood-Fired Oven Kit any way you like.

For additional tips and information on enclosure building, visit www.cuoreovens.com.

OK, ready to cook?

Almost. Before using your oven for the first time, it must be heat-conditioned.

IMPORTANT! You should wait ten days before lighting the oven for the first time. Although the oven itself is ready to use from the factory, this period will allow the masonry structure around it to cure completely. Failure to do so will void the Product Warranty.

Heat conditioning.

The first fire should be slow and gentle. Put around 2 lbs. (1 kg) of common barbecue coal (never anthracite!) in the center of the oven and ignite it with some gel alcohol or other safe method. Do not use flammable liquids! Avoid any tall flames touching the oven walls during this process. Let it burn completely. Wait four hours and repeat this procedure four more times, always keeping a four-hour interval between the burns. Failure to do so will void the Product Warranty.

IMPORTANT! Read carefully!

- ✓ The oven interior and the mouth cover will get very hot during operation. Never allow children or pets near it while it's hot, and never put your unprotected hands and arms or any other body part inside during operation. Always use long oven gloves and mitts to manipulate anything inside the oven and the mouth cover during operation. Failure to do so may result in serious skin burns.
- ✓ Never elevate the fire, place the wood always directly on top of the refractory tiles.
- ✓ Burn only dry firewood for cooking in this oven (except for common barbecue charcoal, and exclusively during the heat conditioning process). Never use sappy woods (pine or pine nodes), compressed or chipped wood products, laminated wood or any other combustible materials.
- ✓ Do not use this oven for any function other than cooking, like burning garbage.
- ✓ This oven is for home use ONLY!
- ✓ Never use any flammable liquids (alcohol, gasoline, lighter fluid, kerosene or similar fluids) to start or maintain the fire.
- ✓ Sparks and embers may be ejected from the oven mouth during operation, so take care and be sure to keep any combustible materials away during operation.

- ✓ Although this oven's door is not the sealing type to allow for some air circulation during operation, avoid closing the door completely while the fire is on. When you open the door, there will be a surge in available oxygen inside the oven and the flames may quickly erupt.
- ✓ Again, never use water or any other liquid to extinguish or control the fire! The oven will crack due to thermal shock and void the Product Warranty.
- ✓ When disposing of the ashes after the oven has cooled down, use a small metal shovel. Place them in a metal container with a tightly fitting lid. After the ashes are completely cool, dispose of them according to your area regulations.
- ✓ When not in use, keep the oven door closed to avoid moisture, foreign objects or animals from getting inside.

Your oven is now ready for cooking!

Cooking with your Cuore oven.

For normal operation, always start the fire gently using 4 or 5 pieces of dry wood (2"x 5" or similar size is fine) in the center of the oven. Slowly build up the fire and the heat for two hours, adding wood as necessary, and then spread the embers to one side, allowing room for the food. Brush the oven floor (always and only with a copper brush, never steel or any fiber or cloth) where the food will seat. Again, always avoid tall flames against the oven walls before fully heated. The recommended temperature range for cooking is between **300 °F - 750 °F (150 °C - 400 °C)**.

Avoid building the fire near the oven mouth and never let the flames escape through it.

The only foods to have direct contact with the oven surface should be doughs, like pizza and bread. All other foods, like poultry, cakes, meat, etc. should only be cooked in an appropriate container.

Check our website (www.cuoreovens.com) for delicious recipes and cooking tips and techniques!

When you are done cooking, let the fire die naturally. Never use water or any liquid to extinguish the fire, and - **safety first** - allow for the oven to cool completely before sweeping the ashes out.

Remember, excessive fire or extreme temperature swings may damage the oven even after heat conditioning. However, even during normal operation small fissures may develop over time. This is absolutely normal. It's not an indication of malfunction and will have no effect on the structure and operation of the oven.

IMPORTANT! Safety always comes first!

- ✓ Never use flammable liquids to light the oven! The mixture of air and flammable liquid vapors inside the oven may cause an explosion.
- ✓ Keep children away from the oven during operation. The mouth cover will get very hot and may cause serious burns if touched! Always use the handle!
- ✓ Do not use the pallet wood as oven fuel. Due to international commerce regulations, it has been treated with chemicals to avoid pest contamination.

Enjoy your Cuore 1000 Wood-Fired Oven Kit!

Now bring your family and friends together for endless hours of fun around some great food!

Cuore 1000 Oven Kit specifications

IMPORTANT! For residential use only!

Materials

Oven: refractory concrete and tiles.

Door: stainless steel and wood.

Thermal blanket: rock wool and wire mesh.

Recommended operation temperature

300 °F - 750 °F (150 °C - 400 °C)

Avoid temperatures higher than 900 °F (480°C)

Weights

Left bottom plate: **137 lbs / 62 kg**

Right bottom plate: **137 lbs / 62 kg**

Mouth: **113 lbs / 51 kg**

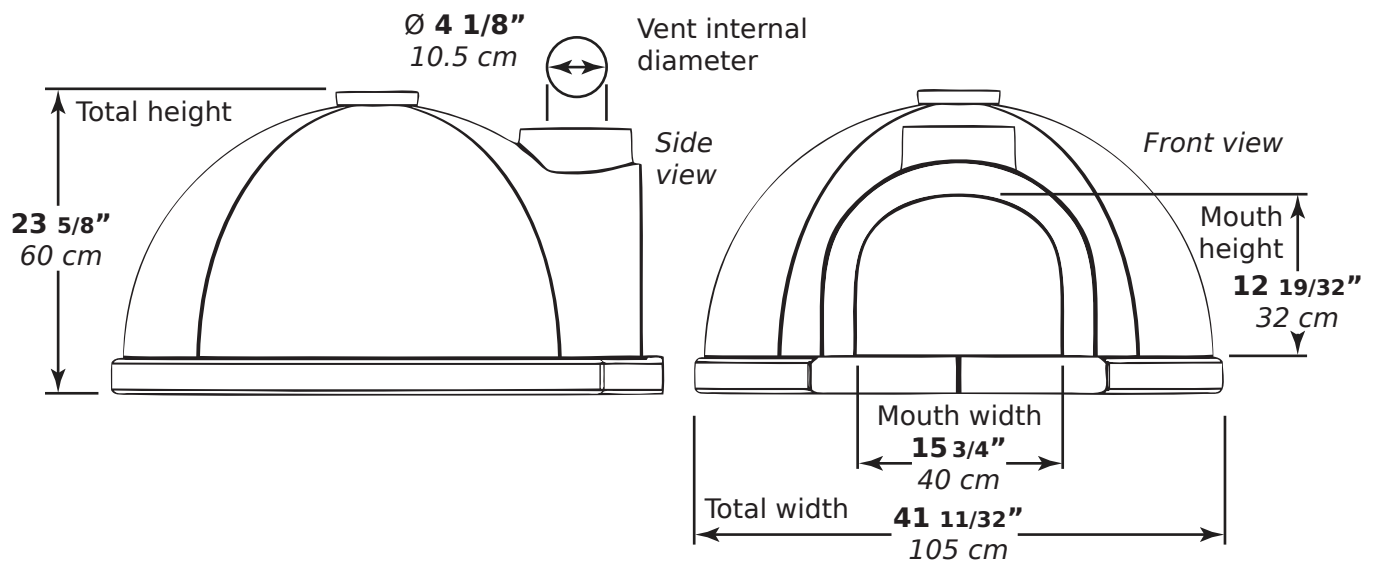
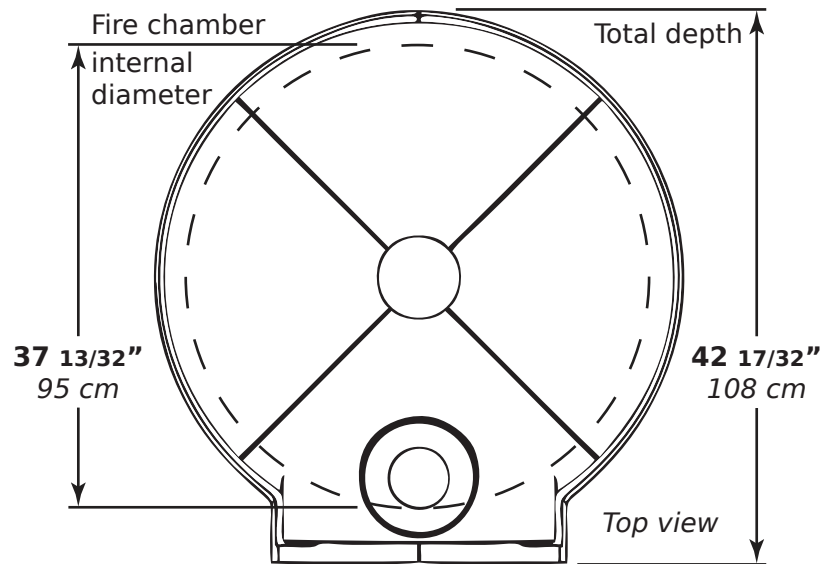
Left shell: **113 lbs / 51 kg**

Back shell: **113 lbs / 51 kg**

Right shell: **113 lbs / 51 kg**

Plug: **6.6 lbs / 3 kg**

Total: **730 lbs / 331 kg**



You can download a true size Autocad file of this oven from our website (www.cuoreovens.com).

Need help? More info? Suggestions? Drop us a line: support@cuoreovens.com.

Annotations