



## Manufacturers Warranty – PLEASE READ THIS ENTIRE MANUAL BEFORE STARTING!

- Our pizza ovens are made of clay and are very durable if cared for and handled properly. Due to this, Tierra Firme only warrants this product to be free from defects in material or workmanship for a period of 30 days after original purchase if used per the instructions herein.
- **This warranty does not cover:**
  - 1) Damages incurred from mishandling the unit in transportation by the consumer from the retail location purchased to home.
  - 2) Damages incurred from transportation by small parcel service mis-handling if purchased from an e-commerce store. If your product arrives in the box damaged, you must contact the retailer or e-commerce shop you purchased it from to obtain the proper recourse.
  - 3) Minor cosmetic blemishes, many of which may be the result of the glaze and firing of the product. Some ovens have a distressed design, and this is the natural look of the product.
  - 4) Damage due to misuse, improper maintenance, or not following the cooking instructions properly.
  - 5) Damage due to leaving the product exposed over time in inclement weather.
  - 6) Normal wear and tear during the life of the product.
  - 7) The use of any flammables outside of the ones which have been listed for proper use in this manual.
  - 8) Damage due to commercial use of the product – this is not a commercial product! This is for at home use.
  - 9) We recommend you keep your receipt as proof of purchase.



## PIZZA OVEN BASIC USAGE MANUAL

• **Using and mastering the technique of cooking pizzas in an authentic WOOD FIRED clay pizza oven takes time and patience.**

**This oven is designed to cook pizzas made from scratch (not frozen – although you can try it!). It is an art form of cooking! If you follow the rules and recommendations given in this manual you will enjoy years of cooking in your oven.**

- **Direct any consumer questions to the retailer you purchased the product from.**

### Materials included with your new Pizza Oven

- Clay Pizza Oven
- Metal Stand
- 4 Clay Pizza Tiles
- Metal Ember Rake

### Material Requirements and Recommendations - Not Included


- Small Bag of Sand
- Small Sized Kindling OR Fire starter squares.
- Medium sized Kindling
- Long stem Matches or Lighter
- Medium size pieces of wood
- Pizza Peel –METAL STYLE
- Metal Tongs
- Heatproof oven gloves



## PIZZA OVEN BASIC USAGE MANUAL 2020

Dear Customer,

We sincerely thank you for buying our authentic, Made in Mexico, hand crafted wood fired clay pizza oven. Now you can make great wood fired pizzas at home to enjoy with family or friends the old-fashioned way!

- **It is very important that you fully read this manual before cooking!** Using a wood fired pizza oven is much different than using a gas or charcoal grill. By following the advice and warnings in this basic manual, you will enjoy years of cooking with this oven and impress your friends and family.
- **FIRST STEP** – you will need to buy a small bag of white sand (usually can be found at your local hardware store). The sand acts as an insulation barrier and is placed in a 1” level along the bottom of the pizza oven first. You then will place the four clay pizza tiles (or volcanic rock tiles if you have purchased our larger oven) on top of the sand centered in the bottom of the oven with equal space around the sides of them. **(See pages 11-12 of this manual).**
- **TYPES OF WOOD TO USE:**
  - Several types of wood can be used such as seasoned hardwoods: maple, ash, oak, beech or birch. Oak is usually considered the safest and is easiest to find or buy locally. Oak always burns much hotter than most other woods. Fruitwoods are also good to use including apple, almond, cherry, hickory, and pecan. They also have a nice fragrance. Softwoods are not recommended as they usually contain sap and some bark. Basically you want to **avoid** resinous woods of any type.
-  **NEVER** use finished woods such as plywood, particle boards, two by fours, treated wood, or any wood which has been painted or has any substance on it.
- **CHARCOAL SHOULD NEVER BE USED WITH YOUR PIZZA OVEN!** Wood is used because the flame from wood produces less carbon monoxide and also heats the entire oven better, for a great flavor and cooking experience.



## PIZZA OVEN BASIC USAGE MANUAL 2020 (PG2)



- **SAFETY WARNINGS:**

- Take care when removing this product from the box that you do not drop the product! We cannot be held responsible for damage caused by mishandling the product. Our ovens are heavy, and we suggest having two people to lift out of the box.






- Place the pizza oven on the provided metal stand and ensure that the stand is placed on a stable, flat surface or floor that is non-combustible. **NEVER** place this oven on top of any plastic folding table, glass or wood table, or unstable portable table! Ideal placement is on an outdoor concrete floor, brick floor, or hard patio surface which is non-combustible. Wood porches and decks are not ideal places to use this product on. If you use on a wooden deck, we recommend placing four square concrete steppingstones underneath the oven metal stand.

- **DO'S AND DON'TS**




- **DO NOT USE THIS PIZZA OVEN INDOORS!** This product is intended for **OUTDOOR** use by adults only, **IN A WELL-VENTILATED AREA – AT LEAST 6 – 10 FEET FROM YOUR HOUSE OR ENTRANCE TO YOUR HOME.** **NEVER USE THIS PRODUCT INSIDE ANY GARAGE, SHED, HOME, TRAILER, TENT, CANOPY OR ANY ENCLOSED AREA! KEEP IT AWAY FROM AREAS WITH DRY LEAVES OR BRUSH, AND HIGH FOOT TRAFFIC AREAS. Leave plenty of clearance around the oven.**

## PIZZA OVEN BASIC USAGE MANUAL 2020 (PG3)

-  **DO NOT** HAVE CHILDREN PLAY NEAR THE PIZZA OVEN WHEN IT IS IN USE AND FOR AT LEAST 48 HOURS AFTER USE. The clay gets very hot and should not be touched till it is completely cooled down. KEEP ALL CHILDREN AWAY FROM THE IMMEDIATE COOKING AREA!
-  **DO NOT** leave the pizza oven unattended after you start your fire!
-  **DO NOT** cover the chimney ventilation flume with anything! The small chimney provides ventilation which works with the air flow and circulation within the oven to provide a more consistent heat.






It is very important to remember that pizza ovens get very hot and should be treated with the utmost respect and care.

 It is important to remember that once you have finished using your pizza oven, it will remain very hot for some time after. **Do not try and move it for at least 48 hours after use and do not cover it with anything until it is fully cooled down.**

**DO USE** the correct tools for your safety & comfort, including oven mitts, pizza peel (we recommend one which is metal – stainless steel), ember rake, and long tongs or spatula. We recommend using long handled utensils.

The size of pizza peel to use is determined by the size of pizza and the width of the mouth (opening) of the pizza oven. The peel should easily fit through the oven opening. Using a round or rectangular shape is up your decision.

## PIZZA OVEN BASIC USAGE MANUAL (PG 4)

-  **DO NOT** stick your head, bare arms, or hands within the oven OR WITH IN the “chimney” opening!
-  **DO NOT TOUCH** the clay oven when it is heating or hot! **DO NOT ATTEMPT TO MOVE THE OVEN WHEN IT IS STILL HOT OR IN USE!**
-  **DO NOT USE ANY FORM OF ACCELERANTS** SUCH AS KEROSENE, LIGHTER FLUID, CHARCOAL LIGHTER FLUID OR PARRAFIN! This is a wood burning oven. Fire starter squares or wood kindling should be used to start the fire – these can usually be bought at retail or on-line and burn cleanly without chemical smells that would taint the flavor of your food. Do not be tempted to use fire lighters as these will infuse a flavor to the food.
-  **BEFORE EACH USE MAKE SURE YOU CLEAN OUT AND PROPERLY DISPOSE OF ALL PRIOR ASHES AND UNBURNED WOOD WITHIN THE OVEN. NEVER CLEAN OUT THE OVEN RIGHT AFTER COOKING – ALLOW AT LEAST 48 – 72 HOURS TO PASS BEFORE CLEANING OUT THE OVEN.**
-  **KEEP A FIRE EXTSINGUISHER HANDY IN CASE YOU NEED IT.**

## PIZZA OVEN OPENINGS

- Tierra Firme makes several sizes of pizza ovens. We have shown a representation of these openings below with the mouth of the oven shown in measurements. **Please measure your specific oven** to ensure you use the correct pizza peel to place and remove the pizza from the oven.







- Here are some simple care instructions so that you can get the most use of your new clay pizza oven.
1. Once the oven is completely cooled down (allow 48 hours), you should cover the product with any simple grill cover that will keep the product covered from inclement weather elements.
  2. The sand base should be changed out every other use of the product (i.e. every other time you start the wood fire inside of it).
  3. There should be little need to clean the interior of the product other than removing old ashes and wood (after the oven has fully cooled down). We do not recommend washing the inside with a hose and water as the more you use the oven the better it will cook and the more flavorful the food will be. If you wish to clean the interior, remove all old sand and ashes, then replace with a new layer of sand.
  4. The pizza stones should be removed after the oven is fully cooled down (allow 48 hours) and stored.
  5. There should be little need to clean the exterior of the pizza oven.
  6. There is no need to pre-season the pizza stones.
  7. We do not recommend using any other stones inside to rest the pizza on – use only the stones that come with your oven.





# TIERRA FIRME WOOD FIRED CLAY PIZZA OVEN MANUAL

## STEP 1

Place the sand inside the pizza oven and finely spread (1-inch-thick) using the Ember Rake. Then on top of the sand place the 4 small clay plates (included) or the volcanic rock plates if you purchased one of our larger ovens, to make a complete circle shape. Make sure the clay plates are level. (See page 11-12).

## STEP 2

Using two pieces of medium sized kindle lay vertically them (5 inches apart), then lay horizontally the smaller kindle on top leaving a little space underneath to add small pieces of cardboard, dry leaves or tree bark to help start the fire. (See page 11-12).

## STEP 3

Once the fire has started, use metal utility tongs to place the wood in the oven, continue to burn small pieces of dry wood in the center of the oven and then add larger pieces on top. Give around 20-30 minutes to get the pizza oven to a hot temperature.



## STEP 4

Once you feel strong heat radiating through the walls of the pizza oven, the temperature is high enough to start baking. 350°C or 375-425°F is a great temperature to bake them fast and crispy. The pizza will need between 5-10 minutes to cook at this temperature. (TIP: Use a basic metal cooking thermometer by inserting it in the "chimney" opening with the understanding the thermometer will heat up! Use oven mitt or cooking glove when touching it). **WATCH THE PIZZA CAREFULLY SO YOU DO NOT OVERCOOK OR BURN IT!**

## STEP 5

Using a coal rake, GENTLY AND SLOWLY push the embers/fire to the very back and sides of the oven, so that the center and front areas of the oven are completely cleared. (See page 11-12).

## STEP 6

Your pizza oven is now ready to use. (Enter the pizza straight away while the base is hot) using a pizza peel, introduce your pizza into the oven. Using metal utility tongs keep adding small bits of wood to the hot embers to help keep temperature high while cooking your pizza.

## STEP 7

You will need to keep an eye on your pizza while it's cooking so it does not burn.

Using a pizza peel or metal tongs keep rotating the pizza every few minutes so the pizza cooks evenly.



### TOP TIP:

Using the metal ember rake, as you cook one pizza and remove it, use the ember rake to rake the fire back into the center of the oven and add more wood, allow to burn for a few minutes. Then rake the fire once again to the side and back of the oven. This will help to keep the base of the pizza oven very hot. Repeat as often as required. We find after cooking 2-3 pizzas it's time to add more wood and increase the heat in your oven to continue to bake your perfect pizza.

## HANDY TIPS & SAFETY FOR YOUR PIZZA OVEN

- Suitable for thin crust pizzas up to 9-10in size.

-There is a technique to lighting a wood fired pizza oven which, once you have mastered it will only take about 30 minutes to get the oven up to a reasonable cooking temperature. Start with the kindling and strip some of the loose fibers off to ignite easier (see page 12). **You DO NOT need to build a giant roaring flame** – just a gentle burn throughout is all that is needed. Two full size wood logs fully engulfed in flame will provide the best cooking. Start with one, and as the kindling burns into the log, and it is burning, add the second log during this stoking period.

-Prepare your pizzas in advance while waiting for the pizza oven to reach the correct cooking temperature. **The thinner you roll the dough the better as you want an even bake throughout.**

-Use patience! Your learning an art form of cooking! **Use an appropriate size cooking tray to set the pizza on, turn it frequently at least 3 to 4 times during the baking process. Cooling times will vary – pizzas will take between 4 – 10 minutes on average.**

-Try cooking meat, fish or bread in your pizza oven (Using a metal tray is recommended).



It's time to enjoy  
your favorite pizza at  
home.



# Placement of Sand Base and the Pizza Stones

**Sand Layer in Oven (example). On larger ovens one 50 lb. bag of white sand is enough for the base layer. Our smaller size ovens take less sand.**

**Pizza Stones in Oven (example using the 4 clay stones – your product may vary and include volcanic stones if a larger style oven)**



Sand base layer



Pizza stones in place on top of sand base.

Example of Preparing the Oven to Cook.  
The wood kindling used can be any brand easily found at outdoor retailers and home hardware chains. The amount of wood needed would be approximately half a cubic foot bag.

**1) KINDLING (example of placing the kindling in the oven – note the loose wood fibers which are easy to light)**



**2) PROPER LIGHTING OF THE KINDLING (example)**



**3) As kindling burns it will spread to the larger pcs of wood.**



**4) A nice fire is now established in the oven and the wood and kindling is pushed back around the walls allowing room to now place pizza in the oven.**

