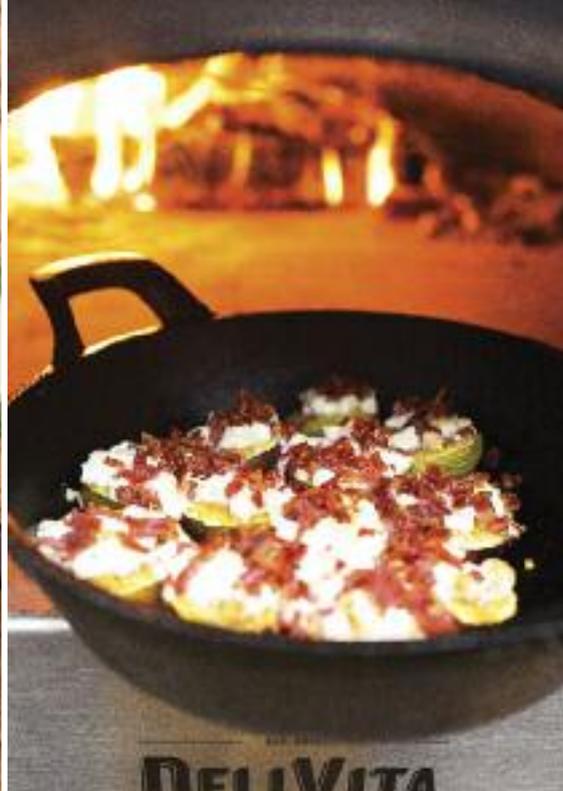


Create Your Finest
Moments With Delivita



OUR HOW TO GUIDE

DELIVITA



WELCOME TO THE WORLD OF DELIVITA INSPIRED BY ITALY AND HANDCRAFTED IN YORKSHIRE

Thank you for choosing our DeliVita wood-fired oven, we hope it brings you years of fun-filled delicious meals that can be enjoyed by you, your family and friends. Please read our guidelines before using your DeliVita.

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1. WHAT'S IN THE BOX?

Please check all the items in the box against this list:

- Your DeliVita oven
- How to Guide
- Recipe Book
- Any accessories you have purchased

Please note: if you have ordered the Fold Away Oven Stand, Dough To Go, and/or a wood bundle, these may be dispatched separately.

2. INTRODUCTION AND SAFETY

Please read **all** the guidelines **before installing** and using your oven.

- **CHECK** there are no obvious defects in the oven, such as cracked floor tiles or damage to the outer shell. Please contact us immediately if a defect is found.
- **ALWAYS** handle the oven with care and **DO NOT DROP** the oven. Move using hand rebairs on the sides. Never lift with the front.
- **ALWAYS** ensure the oven is sited on a level solid base and does not overhang. If you are using the Fold Away Oven Stand, ensure it has been erected correctly and that it is stood on level and stable ground.
- **FOLLOW** the instructions for curing the oven carefully. Failure to cure the oven correctly can cause damage and will void the warranty. You must register warranty.
- **CAUTION** is required when the oven is in use, as the mouth and inside of the oven gets very hot with temperatures possibly reaching over 550°C.
- **ENSURE** all accessories, tools and materials used in the oven are appropriate for high temperatures. All DeliVita accessories have been designed to work with the oven and can be purchased on our website.
- **PLEASE TAKE EXTREME** care when using the oven, use the right accessories, tools, gloves, and gauntlets to avoid any injuries and burns.
- **DISPOSE** of ash when the oven and ash have completely cooled down. You can add it to compost, or spread on the garden as a fertiliser. Avoid inhaling ash or dust.
- **FIRE PRECAUTION.** In case of emergency, we recommend the use of sand to extinguish an out of control fire.
- **ALWAYS** ensure that children and pets are kept at a safe distance from the oven, both during and after operation.
- **ONLY USE** untreated, dry hardwood with a moisture of less than 20%.

DO NOT

- **MODIFY THE OVEN** in any way from the manufacturer's design and specification.
- **BURN PAINTED OR TREATED WOOD** as it can give off toxic fumes.
- **USE THE OVEN INDOORS**, in tents, marquees or any enclosed spaces. It must be used in a well-ventilated area to avoid inhalation of smoke.
- **LEAVE THE OVEN OUT IN THE RAIN** or allow it to become extremely wet. If the oven becomes wet, follow the curing instructions again..
- **BURN RUBBISH** or any other material that has not been specified in these instructions.
- **USE ANY TYPE OF FLAMMABLE LIQUIDS OR FUELS** to light or maintain a fire. These include, but are not limited to firelighter fluid, petrol, diesel, kerosene, oil, or any other flammable chemical compounds.
- **KEEP ANY COMBUSTIBLE MATERIAL** near, on top of, or within range of the oven at any time. This includes furniture, tea towels, clothing, electronics, flammable materials, etc.
- **PLACE HANDS OR ARMS INSIDE THE OVEN** during use or after when the oven is still hot. If any burns or scalds occur, immerse in cold water immediately and seek medical advice.
- **USE THE OVEN FOR EXCESSIVELY LONG PERIODS** over 3 hours at very high temperatures (400°C plus). Allow the oven to rest for 30 minutes.
- **USE WATER** to calm or extinguish a fire in the oven, except in an emergency. This will result in severely damaging the components of the oven.
- **REMOVE BURNING LOGS** or embers from the oven during or after use. Allow the oven to cool completely before removing ashes.
- **LEAVE THE OVEN OUTSIDE WITHOUT ITS ALL WEATHER COVER.** Protect the oven from sun damage, cold and damp as this may cause the oven interior to crack, or the exterior to discolour or crack.
- **USE THE OVEN DOOR** whilst the oven is operating at temperatures of over 200°C for the first 8 times of use, and **NEVER** use the door when the oven is operating at temperatures of over 400°C.
- **COVER** the oven with anything until the interior is completely cooled.

EXCLUSION OF LIABILITY

Correct and safe use of the DeliVita oven is the responsibility of the owner/user. Neither the manufacturer, DeliVita Ltd, nor its distributors can be held liable for any personal injury, damage, or loss incurred caused by the operation of the DeliVita oven and other DeliVita products. The owner/user accepts responsibility for safeguarding others, including third parties. Please keep these instructions to hand and refer to them when using your DeliVita.

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3. THE OVEN – SET UP, MATERIALS AND CURING

Setting up your DeliVita

Remove the packaging and use the side handles to lift the oven out of the box.

Place your oven onto a stable surface; it can be positioned on the Fold Away Oven Stand or a solid hard level surface (such as a wooden table). The Fold Away Oven Stand or table must be situated on a solid and even surface and must be able to hold the oven weight of around 30kg.

WARNING - there is a risk of toppling over if the oven is not placed on level ground or if sited on soft ground. Make sure the oven is at a safe distance from any flammable items or surfaces and that there is enough space around the entrance of the oven for smoke to disperse.

Recommended materials

Eco Firelighters - we recommend using wood wool eco lighters to start the fire. Do not use standard white firelighters as they contain chemicals that may taint the oven floor and affect the flavour of your food.

Kindling (Softwood Pine) - cut pieces approx. 2.5-3cm wide and 10cm long, this is used for curing and lightening your oven (not for cooking).

Logs (Hardwood) - we recommend the use of smaller split pieces of log (approx. 8-10cm wide and 22-26cm long), as these will give optimum cooking conditions. You do not need a large flame or fire to build the heat in your oven, due to its efficiency you will require only one to two small pieces of wood at a time. Prolonged large flames could damage the oven.

Woods such as ash, beech, cherry, apple, pear, hawthorn, olive, or kiln-dried hardwood with a moisture content of less than 20% are recommended. (Oak wood tends to be over dense and therefore smoky whilst burning). Hardwood produces the most heat and less ash. Softwood has an unpleasant smell and is smokey, so will result in poor performance of the oven and will affect the flavour of the food.

Curing the oven

Your wood-fired oven is made from heat-resistant clay, the water used to form the clay must be slowly dried out before your oven can be used. This process is called curing. The first step involves drying the water out of the clay and the second is tempering the clay.

When curing, small hairline cracks can appear on the surface of the stone tile, the oven can smell of plastic, and small amounts of water may leak from the sides when curing and during first uses. This is completely normal and will not affect the oven's performance, however, the water could stain wood and furniture. Please protect your furniture from warm water during the curing process. **DO NOT** use the DeliVita chimney when curing the oven. Ovens should be cured when they are new, become damp, or as a precaution if stored for several months.

Step-by-step curing

1. Form a 'Jenga' like tower towards the front of the oven using a firelighter and a couple of pieces of softwood kindling: position two pieces of kindling lengthways and either side of the firelighter; place the third piece on top, and across the two pieces. Start at a low temperature of 50°C (we recommend that you purchase an Infrared Gun - please see our website for details).
2. Light the firelighter and add a fourth piece of kindling on top of the existing kindling. Increase the temperature by approximately 25°C per half an hour, by gradually adding more softwood kindling.
3. The curing fire should be kept alight for 4-5 hours and not exceed a temperature of 200-250°C.
4. You can cure in one long slow burn, or several shorter burns. Use only softwood kindling for curing. Hardwood gets too hot and could cause cracks in the components and stain the outer shell. For full step-by-step instructions on how to cure your wood-fired oven, watch our video at www.delivita.co.uk/pages/videos



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4. THE OVEN – LIGHTING AND COOKING

How to light your oven

1. Once you have cured the oven, allow 24 hours to settle. Then you'll be ready to start cooking.
2. Place a eco firelighter towards the front/middle of the oven. Create a 'Jenga like' tower around the firelighter: position two pieces of kindling lengthways and either side of the firelighter; place the third piece on top, and across the two pieces.
3. Light the eco firelighter and add a fourth piece of kindling on top of the existing kindling. Then add a small piece of hardwood around 3cm width on top of your tower.
4. After 10 minutes, the flame will have taken to the top log. Add another small hardwood log. Nudge the logs together so they overlap one on top of the other and leave for approx. 20 minutes. **TIP:** Always allow airflow. If the wood is directly on the base with no embers underneath, the flame will go out creating a lot of smoke.
5. The fire should now have taken. At this point, push the fire to the back of the oven slowly using the wire brush or the prod, add further wood to maintain the fire but not exceeding 2 small logs at any one time.
6. Allow a further 7-10 minutes for the oven to reach its optimum temperature of 450°C to 550°C. Clean the cooking area using a metal wire brush and you're ready to go.

TIP: If the flame goes out and/or you have a lot of smoke coming out of the oven; ensure the log has an airflow, then tear some bits from your eco lighter, position onto the prod and light. Place on top of the log in the back of the oven, this will light the log and stop the excess smoke. Our new Prod and Blow accessory can also help you re-ignite the flame by gently blowing down the pipe handle with the base directed at the embers. **NEVER** inhale whilst using the Prod and Blow pipe as this could cause serious injury or burns.

For full step-by-step instructions on how to light your DeliVita, check out the video online at www.delivita.co.uk/pages/videos.

TIP: Monitor the level of fire during cooking: do not allow the wood to be consumed completely before adding further logs. **PLEASE NOTE:** A fire built too close to the front of the oven can cause a permanent separation of the metal frontage.

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Cooking

To cook in your DeliVita simply bring the oven to around its maximum temperature then let it cool down until it reaches your ideal cooking temperature. This is called regulating the oven. The ideal cooking temperature will depend on what you are planning to cook. For tips see our website or YouTube videos.

You can use your DeliVita oven to bake, roast, smoke, slow cook and grill.

Let's start with a couple of basics:

Pizza

Maintain a rolling flame (you will need to add smaller pieces of wood approximately every 15-20 minutes to keep it going). The centre base of the oven floor should read about 300°C+ on your infrared thermometer. There should not be any visible black carbon build-up on the ceiling of the oven and the rolling flames should reach the middle of the oven ceiling. Clean the oven floor in between cooking each pizza with a DeliVita oven brush

Bake your pizza directly on the oven stonebase, near to the fire, ensuring you rotate it regularly. Your pizza should cook within 90 seconds (depending on toppings). For best results follow our dough stretching tips and don't overload the middle.

Roasting

Prep your oven to reach a high temperature for searing meat (certain foods may need covering with foil to avoid burning). Remove meat once seared and allow the temperature to drop to around 150°C - 220°C for slow roasting. You'll want a medium-sized bed of embers and a small flame about 2 to 4 inches high (without any visible black on the inner dome).

If you need more heat, slowly add more wood to the fire. Push the food further into the oven if you want it to benefit from more heat, or bring it forward if you want it to cook more slowly. Rotate regularly for even cooking.

For more inspirational recipe ideas buy 'Fired Wood Oven Cooking' recipe book that uses the DeliVita oven and visit www.delivita.co.uk/recipes

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5. DELIVITA EQUIPMENT AND ACCESSORIES

In order to use your oven safely and efficiently, and for ease of cooking, it is essential to have the correct equipment. You will need to ensure that your equipment and accessories are suitable for high temperatures.

Delivita sell a range of accessories specifically designed for our wood-fired oven, these include:

- Black Iron Dishes x 2
- All Weather Cover
- Delivita Chimney
- Fold Away Oven Stand
- Dough Scraper
- Infrared Gun
- Leather Apron
- Leather Glove
- Oven Brush
- Oven Door (perfect for baking and smoking)
- Pizza Cutter
- Prod and Blow
- Axe
- Pizza Peel
- Chimney

We are constantly adding exciting new products to our range. All of our products, as well as great tips and recipe ideas, are featured on our website www.delivita.co.uk



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6. CARING FOR THE OVEN

Caring for your oven is very easy and requires little effort.

After each use, and when the oven has cooled down, use the oven brush to remove any debris on the stone. Do not use any cleaning products inside the oven as the high temperatures will kill off any bacteria; any trace left over food spillages will be burnt off.

When ash has built up after use, allow the ash to fully cool then sweep it out. Dependent on the wood type used and humidity, you should be left with very little ash. You can use the ash as a fertiliser for the garden.

Whilst the oven is still warm but safe to touch, clean the stainless steel front panel with warm soapy water and a clean cloth. Use an abrasive sponge scourer pad (do not use metal scrubs) on the stainless steel or stainless steel cleaner to remove any blackening. To maintain a shiny finish use a little olive oil.

Once cooled down, to maintain a perfect finish to the outer cover, use a damp cloth and warm soapy water. For deeper scratches, we recommend using T-Cut from your local car accessory store, then give it a quick polish.

Once cooled down, for a perfect finish, cover your Delivita with the All Weather Cover.

WARNING: Do not use water inside the oven as this could permanently damage the interior components.

As our ovens are hand-crafted, your Delivita may fade or discolour slightly over time and very small air pockets/black dots may be visible on coloured surfaces.

HAVE FUN AND ENJOY

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7. FREQUENTLY ASKED QUESTIONS

Q1. CAN I POSITION THE OVEN INDOORS OR INSIDE MY GARAGE?

No, the oven must never be positioned in an enclosed area as the smoke and fumes need to escape properly.

Q2. WHY IS MY PIZZA BASE STICKING TO THE OVEN FLOOR?

First of all, remember to sprinkle flour onto your pizza peel and make sure your preparation area is floured well. Don't wait too long to cook your pizza after adding your topping as it will cause the dough to become sticky. Make sure you don't have any holes or thin spots in your pizza base as these can allow moisture to penetrate and cause sticking. Turn pizza regularly during cooking and use the oven brush to properly clean the oven base between cooking.

Q3. WHY AM I GETTING LOTS OF BLACK SMOKE?

Make sure you are using properly seasoned hardwood, ideally with moisture content of less than 20%. This type of wood burns hotter for longer periods and produces very little smoke and ash (avoid bark on your wood). Oak wood doesn't burn ideally as it is over dense.

Q4. HOW CAN I TELL WHAT TEMPERATURE MY OVEN IS OPERATING AT?

You can use an Infrared Gun. Position it around 30cm outside of the oven, NOT inside. Once you have become accustomed to your oven, you will get a "feel" for the temperature.

Q5. IS THIS OVEN ONLY GOOD FOR COOKING PIZZA?

Whilst it cooks amazing pizzas, it's as versatile as a conventional oven (and more so). Although it can reach high temperatures you can control the heat by adding more or less wood. Use it to BBQ, slow cook, smoke, bake and grill.

Q6. CAN I COOK MEATS AND FISH DIRECTLY ON THE OVEN FLOOR?

We recommend that meat and fish or any dish that will produce fat or liquid from cooking should be placed in a suitable dish (that can withstand very high temperatures such as iron or Le Cruset). See our accessories.

Q7. IS THE OVEN FROSTPROOF?

Yes, if the DeliVita All Weather Cover is being used. The cover has been tested by the manufacturer to be frost proof at -20°C. If it isn't being used for periods of time we recommend that it is stored somewhere sheltered.

Q8. IS THE OVEN WEATHERPROOF?

The oven is shower proof, however persistent wetting will affect the oven and moisture will be absorbed. We recommend that you use your DeliVita All Weather Cover.

Q9. IF I HAVEN'T USED MY OVEN FOR A WHILE OR IT'S WET, WILL IT STILL BE OKAY TO USE?

Absolutely, however you would need to cure it again to ensure the clay is dried properly prior to cooking.

Q10. HOW LONG CAN I USE MY OVEN FOR?

If you are using the oven for more than 3 hours, it can get very hot inside and out; you should allow the oven to rest every 3 hours by not adding any wood for 30 minutes. The oven is durable with proper use and can be used for commercial use cooking up to 40 pizzas per hour.

Q11. WHAT HAPPENS IF I GET CRACKS IN MY OVEN?

As this products interior contains natural materials, hairline cracks will occur. You can simply fill the cracks with fire cement putty. This can be found at most hardware stores. The stone base may develop cracks. This will not affect the cooking performance of the oven. See our accessories.

Q12. HOW DO I STOP MY PIZZA BASE FROM GOING BLACK / BURNING?

There are two common reasons this can happen. The oven is too hot, don't use more than 2 logs of 8-10cm wide and 22-26cm, or there may be surplus flour remains on the oven floor. Scrub the oven floor using the Oven Brush after every pizza to remove any remains or excess flour and turn pizzas regularly.

Q13. HOW DO YOU STOP THE PIZZA FROM BURNING?

To make the perfect pizza, you should always rotate your pizza every 15 seconds (dependent on the toppings and the heat of the oven). Pizzas cook in around 60-90 seconds in the DeliVita oven, so do not leave them unattended.

Q14. CAN I USE THE OVEN ALL YEAR ROUND?

Absolutely. They are perfect for all seasons, warm and snug in the cooler months and great for all those summer parties. **For our full FAQs visit www.delivita.co.uk**

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**CREATE SUMPTUOUS FOOD,
MAKE MEMORABLE OCCASIONS.
NOTHING BRINGS PEOPLE
TOGETHER LIKE DELIVITA.**
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DELIVITA

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