

PHOENIX OVENS

OVEN COMMISSIONING, PREHEAT & DAILY OPERATION



COMMISSIONING & PREHEAT FIRING

COMMISSIONING

With the gas, electricity and exhaust system connected as outlined in the Installation Guide the gas system can be started simply by pressing the “Control” button (#1) on the panel.

The **set value** temperature can then be adjusted to control the oven temperature.

FIRST FIRING: If this is the first time that the oven has been fired it is very important to **warm the oven slowly for several days**. If the oven is operated at full power at this time, damage will occur to the refractory lining. The refractory must dry out slowly during the initial warm up.

To control the power of the initial warm up fire, use the isolation tap below the oven to set the flame height to a maximum of 70mm. This setting can be left for the first two days of firing.

SCHEDULE: **Day ONE:** SV setting at 80°C (175°F).
 Day TWO: SV setting at 180°C (350°F).
 Day THREE: SV setting at 250°C (480°F).

After day three recommended operating temperature is approx 275–315°C (525-600°F)

NOTE: the oven swing door is designed to be left open during operation. The door can be closed during morning pre-heat however it is not necessary to fold down until the end of service.

PREHEAT FIRING

This is best done with the gas system as outlined above. If gas is not available:

USING WOOD

The oven must be preheated to thoroughly warm the oven **without** the purpose of cooking. This is best done by making a fire just as you would build any fire for a bbq. *NOTE: Take care not over fire.* If flame spills out of the oven opening, you are over firing. **A small fire is ideal for slow preheating.** Normally 2 or 3 logs of timber are sufficient.

The best wood to use is a **HARD, DRY AND DENSE TYPE OF WOOD. DO NOT USE ANY WOOD THAT HAS BEEN PAINTED OR CHEMICALLY TREATED.**

To start the fire, find a flattened cardboard box. Place your larger pieces of hardwood on the outer extremities of the box and place kindling and softwood on the inside with newspaper under the kindling. Light the kindling.

Once the kindling is satisfactorily alight, push the whole lot to the position in the oven (either the side or the back) where you normally locate the fire.

This fire of approximately 16” (400mm) diameter should be kept going for 3 DAYS to thoroughly pre-heat the oven prior to use.

OPERATION OF OVEN & COOKING

The **PHOENIX OVEN** only requires wood for satisfactory operation. Some models have the extra facility of a gas burner for those clients that are looking for a more automated cooking system.

The oven cavity is basically self-cleaning. A brush and scraper can be used to sweep debris and food waste from the floor of the oven. A damp mop can be used to wipe the oven floor area to clear ash debris. **Do Not use a very wet mop** as this will wear and/or damage the mantle surface.

The roof and wall area of the oven is self-cleaning by the oven temperature which should exceed 420°C (790°F) from time to time during warm-up periods. If discoloration or contamination should appear, firing the oven to a **high** temperature for a couple of hours should restore these areas to a clean finish.

FIRING UP TO COOK USING WOOD

As per the preheat guide:

1. Start a small fire in the mouth of the oven with kindling (placed on folded cardboard) and proceed making the fire with larger timbers.
2. Once you have the large timber eg. 100-125mm (4-5") diameters, burning, push the fire to the back or side of the oven.
3. From cold, allow the oven approximately 3 hours to heat up initially. Thereafter, warm up should take about 60 minutes. Using gas can reduce this time.

NOTE: Once the oven has been operated daily, the oven will be hot on arrival in the morning and may take as little as one hour to reheat. The fold down door is designed to be left open (up position) during all times of service.

The oven temperature is basically controlled by the size of the fire or the 'set point' of the gas system and the draft up into the flue system.

In all circumstances it is recommended that cooking is not attempted until the oven has reached a temperature of 175°C (350°F).

Optimum temperature for pizzas is approx. 350°C (660°F). If there is no temp gauge installed, once the oven has been preheated and has been heated to cooking temperature the oven will reheat in about one hour. If pizzas do not cook in around five minutes, either the oven is too cool (a larger fire required) or you need to adjust the damper in the flue.

The pizzas should be rotated to suit their cooked condition. The chef soon becomes familiar with the radiated and reflected heat conditions in the oven and moves his pizzas around to suit this. Most restaurants place the dough directly on the brick although they can be placed on trays for time enough to toast the base a little before placing directly onto the brick. Some chefs choose to leave the pizzas on trays for the whole process. This is a decision for the Executive Chef.

As the timber embers reduce, more timber should be placed on the fire. When there appears to be too much ash, simply drag this out and place in your ash receptacle.

Removing ash should always be done with great care as hot embers may be hidden in the ash.

There is, however, a surprisingly little amount of ash compared to the timber entered and most restaurants only clean out once a day, before start-up.

The gas flame will modulate automatically all day. Note the quantity of ash reduces with the better quality of hard wood used.

GAS OVENS

The gas flame modulates between 'low flame' and 'hi flame' keeping the oven at the desired SV temperature 250-340°C (500-650°F).

Once the oven reaches cooking temperature the pizzas can be placed in the oven with or without trays within 300mm (12") of the fire.

If the gas backup jet does not appear to be firing, it may indicate there is sufficient heat from the fire to satisfy the thermostat not to fire the burner.

FINISHING FOR THE DAY

When you have finished for the day, simply turn off the gas at the switch and if you wish, spread the coals. This is not always necessary.

Fold down the glass door, the door will not fit tightly as it is designed to allow a gap for air to circulate.

Any size fire can be left burning safely. Some owners put another log on to keep the oven hot. It is safe to leave the fire burning and the gas switched on or off.

The exhaust should be left running for sometime after the oven is switched off to remove excess heat and any exhaust gases still being produced.

The oven required very limited maintenance and comes with a four (4) year structural warranty on the body of the oven. The gas equipment, where installed, comes with a one (1) year warranty.

Contact Phoenix Ovens should you require the services of an experienced wood fired oven chef for training purposes. Training sessions and all other professional services are charged at standard industry rates.