

## Instructions for use

(Read carefully for your safety)

### MAXIMUS and MAXIMUS PRIME Portable Wood Oven

The "MAXIMUS" wood-fired oven has been designed to be used at high temperatures for baking bread, pizzas, casseroles and bakery.

#### MAXIMUS Oven Features:

The advantage of this MAXIMUS oven has characteristics that make it more ecological, it is easy to transport, handle and more economical.

The interior of the MAXIMUS oven consists of a brick construction with high resistance to high temperatures thanks to the natural and ecological insulation solution. Geometrically built in a functional and practical logic, the MAXIMUS oven has a smooth base where the wood is first placed in the center, which burns at the desired temperature, when the MAXIMUS oven is already at this temperature, you place the wood and the coal in one corner of the oven, then put what you want to cook.

The efficiency of the construction allows a reduction in dimensions which makes it a more compact and practical portable oven. The combination of the material used inside and in the coating guarantees unalterable quality.

Easy to transport, weighing only 55 kg! It can be used in summer (outdoors) and winter (indoors).

Another advantage is the consumption of only 3 kilos of wood, per hour or less.

### MAXIMUS

**External dimension :** 70x70cm

**Interior size:** 60x60cm

**Weight:** 55 KG

**Wood consumption:** 2-3 kg/heure



## MAXIMUS PRIME

**External dimension:** 100x100cm

**Interior size:** 90x90cm

**Weight:** 135 KG

**Wood consumption:** 3-4 kg/heure



**FOLLOW THE INSTRUCTIONS FOR MORE SAFE AND EFFICIENT USE OF YOUR MAXIMUS OVEN!**

Precautions to be taken when handling the MAXIMUS oven;

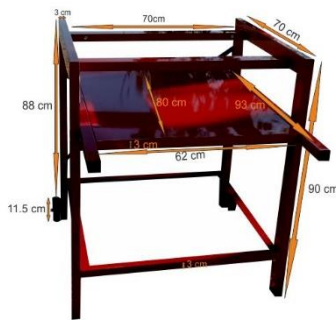
- When you remove the MAXIMUS oven from its packaging, place it in a horizontal position;
- Place the MAXIMUS oven in an open space and can also be placed in a closed space provided that it must meet all the requirements that allow smoke to exit outside;
- The MAXIMUS oven can be placed outside the house on its own or placed on our iron stand (carton included);

\* confirm that the floor has no irregularities, have no slopes greater than 3°.

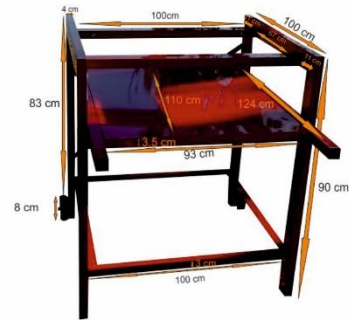
- The MAXIMUS oven must not be removed during use (embers / flame);
- The weight of the MAXIMUS oven is 55 kg and of the MAXIMUS PRIME 135 kg being careful to always be moved by two/three people, either using our support \* (trolley) \*\* or transporting it by hand;
- Before lighting the portable oven, install the thermometer and the chimney.

Our support is more practical for moving your MAXIMUS oven. However, you should always follow the recommendations given here.

Maximus support



Prime support



- Take the maximum care in choosing the place to avoid falls and the direction of the winds;
- Block the wheels using a system that best suits the space.

## USE

The MAXIMUS oven only uses wood. Put small amounts of any type of dry firewood, adjusted to the size of the oven, to heat it. If you want a higher temperature, opt for using oak, white poplar or chestnut wood.

After turning on the oven, it is recommended to keep half of the door open to heat it.

### Important note

Throughout the duration of use of the MAXIMUS oven (heating, entry and exit), the person must have all parts of the body covered (clothing) and wear fireproof gloves. Never leave the oven unattended while it is still hot.

It is suggested that if you want to grill the meat, place in the MAXIMUS oven a baking dish containing water and a grill, fitted to the space, on which the meat is placed.

The fire inside the MAXIMUS oven, leaning against one of the corners, allows the meat to be cooked without blackening it, which happens if the meat is used on the embers, in addition, the water vapor makes the meat more tender.

After using the MAXIMUS oven, allow it to cool completely. If you don't plan to use it for a while, we recommend removing the thermometer and the ashes.

**BEFORE LIGHTING THE MAXIMUS OVEN, CHECK FOR FLAMMABLE OBJECTS INSIDE.**

**Cleaning**

Your oven consumes wood leaving very little ash, however it must be emptied of these ashes once a week. To do this, use an ash collector and a brush.

The use of a wood-fired oven is learned by use. Knowledge comes with the experience not only of cooking with wood, but of the oven with which one works because each wood oven is different.

**Health and Safety**

- You have to be careful when you feed your oven with shavings and sawdust. This type of fuel is likely to cause fumes followed by flashback which is always dangerous.
  - You have to be careful when you feed your oven with shavings and sawdust. This type of fuel is likely to cause fumes followed by flashback which is always dangerous.
  - In a precautionary manner, it is strongly contraindicated to allow smoke to accumulate in the oven, in particular during ignition or during operation, because at the moment of combustion there is a real risk of explosion.
  - You should never bring your face too close to your mouth for any reason because the difference in temperature between the bearable outside and the closest to the hearth where the heat is burning is a few millimeters. Do not try to surreptitiously put your hand in the oven for some reason and always keep calm in front of the beast. For example, do not try to take the pizza off the peel with your hand or try to grab or push anything that is after the mouth, especially in the heat of the moment.
  - You have to get used to working without putting anything on the surface of the oven, glass, frying pan, plate, metal shovel, pastry cutter and even paper because the risk of burns is real.
  - Avoid tools with plastic handles, this use can cause serious burns.
- L'utilisation du four à bois favorise la cuisson des pâtes hydratées à l'extrême

(Foccacia) but does not make them easier to cook. - Firm dough takes longer to cook than soft dough, so it should be cooked at slightly lower temperatures and further away from flames.

- The heavier the dough, the longer the center will take to cook. - The consumer of pizza is less reluctant to bake than for bread (bread burnt after a heatstroke, one of the main causes is leaving the oven too long before putting it in the oven).

**IMPORTANT RECOMMENDATION: Read the instructions carefully**

Keep children away from the MAXIMUS oven.

To clean the interior of the MAXIMUS oven, do not use solvents or chemical reagents. The equipment is intended for household use, i.e. For the kitchen, any other use should be considered "misuse".

If you refuse to clean the MAXIMUS oven as recommended, we suggest that you consult the legislation in force in your country concerning this situation.

When it comes to childcare, make sure you don't use play equipment. Items that make up the equipment should not be exposed to children, as they put their safety at risk.

Please follow these instructions.

**FIRST USE OF YOUR MAXIMUS OVEN**

For the first use of your "MAXIMUS" Oven, we advise you to make a small fire for 2-3 hours (as shown in the video), as this will avoid major cracks due to thermal shock because all Ovens continue on time. manufacturing, there is still a little humidity, especially on the main facade, and this procedure will avoid problems.

(Microcracks may appear on the facade, they are the result of additional natural expansion that the oven may need, and cannot hinder its proper functioning)



This procedure is only done once, after which the oven can be used normally (heats up in 20 minutes).

Some tips and recipes after making the first fires on your MAXIMUS Wood Oven.

<b>SAFE ASH REMOVAL</b>
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Ash can be a fire risk factor for up to 24 hours after extinguishing the fire. Once completely cooled you can safely remove them and dispose of them in the garden, natural wood ash is a great additive for your plants, or you can choose to store them in a metal container keeping it closed and away from flammable materials.

If you choose the first solution, first make sure the garden is clean and free of any organic layers, such as dried leaves and other dry plants, to eliminate the risk of fire. Spray the dissolved ashes in water as an added precaution.