

Create Your Finest  
Moments With Delivita



EST. 2016  
**DELIVITA**  
LIFE IS SO ENDLESSLY DELICIOUS

THE 16.5" BANG BROS. OVEN  
**DELIVITA**  
CAL. 2016

**DELIVITA PRO**  
INSTALLATION AND INSTRUCTIONS

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**DELIVITA**

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

Thank you for choosing the DeliVita Pro – the world of outdoor cooking just got a whole lot bigger and tastier.

No matter what culinary journey you're embarking on we're pretty sure it's going to be full of sensational flavours, perfectly cooked feasts and fun-filled delicious moments that can be enjoyed by you, your family and friends.

We know you can't wait to get going but please read the installation and instruction manual before commencing on the food journey of your life.

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1. What's in the box?
2. Introduction and safety
3. The oven – set-up, materials and curing
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5. DeliVita equipment and accessories
6. Care of the oven
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## 1. WHAT'S IN THE BOX?

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

- Your DeliVita Pro
- Installation and Instruction manual
- Recipe Book
- Any accessories you have purchased
- Gas Burner Cover



Please note: if you have ordered the Pro Table, Dough To Go (Great Britain only) or other accessories, these may be dispatched separately.

Retain this manual for future reference.

## 2. INTRODUCTION AND SAFETY

This guidebook is designed to help you through each step of owning your DeliVita Pro, from installation to use. Please read it carefully before you start using your product, as we have endeavored to answer as many questions as possible and provide you with as much support as possible.

If, however, you should find something missing or not covered, please get in touch with our Customer Care team (details on the back of this book)

**GAS LEAKS MAY RESULT IN FIRE OR EXPLOSION AND CAUSE SERIOUS PERSONAL INJURY OR DEATH OR PROPERTY DAMAGE.**

### **CARBON MONOXIDE**

A highly poisonous gas, Carbon Monoxide is produced when not enough ventilation is provided. This may be due to ash build-up on our food deposits on burner. We advised that all wood and gas burning appliances are used in well ventilated areas and cleaned regularly and the mouth of the oven should never be fully covered. Carbon Monoxide detectors are available on our website. It is hard to tell when this gas is being emitted as it odourless and colourless. However, some of the symptoms you may feel are:

- Tension on the forehead
- Headache



- Dizziness
- Nausea
- Feeling Sick / Vomiting
- Coma and Intermittent convulsions
- Depressed heart action

*Severe exposure and not heeding the warning signs can lead to death.*

**IF YOU SMELL GAS:**

1. Turn the gas off and isolate the appliance.
2. Put out any live fire or flames.
3. Open the door to the oven.
4. Consult a qualified gas engineer.

**DO NOT OPERATE THIS APPLIANCE IN HIGH WINDS**

Wind directly affects the burn of the flame, this in turn will result in irregular air pressure and could cause the flame to blow out of the front of the appliance. Watch for the wind direction. Avoid cooking while head on winds towards the front of the oven. Winds to the side or the back of the oven, will not affect the oven performance.

**WHAT IS CLASSED AS HIGH WINDS?**

- 4 to 12mph wind is Force 2-3 and the appliance can be used safely.
- 13 to 18 mph Wind is Force 4, and the appliance can be used safely.
- 18 mph and greater is over Force 4. It is not recommended the appliance is used in these conditions.

**FLAME DISCOLOURATION WHEN USING GAS**

The flame should under normal conditions burn yellow / orange in colour on LPG (Propane or Butane), this colour normally on the upper part of the flames that will cook your Pizza / Food to a perfect standard. On Natural Gas, expect all flames to be blue and sometimes with yellow tips.

If the burner connected is LPG and exhibiting a complete blue flame, it is not burning correctly. You should avoid cooking in this situation and turn off your appliance. As previously said, complete blue flames are permissible for NG burners, as the oven is designed for that purpose. Reducing the air into the appliance generates a flame lick across the roof, still blue in colour but with yellow tips. This will heat up the appliance much more evenly and allow the Pizza / Food to cook evenly also.

It is a balance between the best cooking experience and watching for soot build up. Wood is worse for this than gas and LPG is worse than natural gas.

**FIRE**

Fire is generally caused by a few issues and can be easily prevented. Build-up of grease and fat, improper gas connection, high winds and full ash deposits from kiln dried wood are all considerations. Along with cleaning, maintenance of the appliance should always be a consideration for regular attention.

If a fire does occur, turn off the gas at the bottle and or the on / off valve as required. Use a fire extinguisher on any flame or heat source that continues to burn, the extinguisher you select should depend on you application and situation. If the residual grease and fat deposits are alight, avoid direct water jet to this area as it could disperse the fire to other areas, however using a water supply to dampen down the immediate area around the fire could be a consideration.

- **NEVER** attempt to service any parts of this appliance while it is in use.
- **WARNING** improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.
- **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.
- **ALWAYS** ensure the oven is sited on a level solid base and does not overhang. If you are using the Pro 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.
- **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.
- **ALWAYS** ensure that children and pets are kept at a safe distance from the oven, both during and after operation.
- **WARNING** if this appliance is not being used turn off the gas at the Gas Bottle or isolation tap.
- **KEEP** the appliance at least 20" away from any combustible surface.

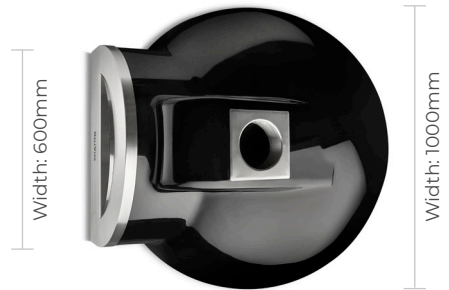
**DO NOT**

- **MODIFY THE OVEN** in any way from the manufacturer's design and specification.
- **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 and fumes.
- **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** in this appliance.
- **USE ANY TYPE OF FLAMMABLE LIQUIDS OR FUELS** in this appliance. 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 cool the oven, except in an emergency. This will result in severely damaging the components of the oven.
- **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.
- **STORE** unused or empty gas cylinders near the appliance.
- **USE DISHES OR CONTAINERS MADE OF PLASTIC MATERIAL.** The high temperatures inside the oven will melt or burn the plastic, damaging the appliance.

**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.

## PRODUCT DIMENSIONS





## TECHNICAL DETAILS

Country of use:

Country	Natural
AT Austria	I2H, G20 at 20 mbar
BE Belgium	I2E+, G20/G25 at 20/25 mbar
BG Bulgaria	I2H, G20 at 20 mbar
CH Switzerland	I2H, G20 at 20 mbar
CY Cyprus	I2H, G20 at 20 mbar
CZ Czech Republic	I2H, G20 at 20 mbar
DE Germany	I2ELL, G25 at 20 mbar I2E, G20 at 20 mbar
DK Denmark	I2H, G20 at 20 mbar
EE Estonia	I2H, G20 at 20 mbar
ES Spain	I2H, G20 at 20 mbar
FI Finland	I2H, G20 at 20 mbar
FR France	I2E+, G20/G25 at 20/25 mbar
GB United Kingdom	I2H, G20 at 20 mbar
GR Greece	I2H, G20 at 20 mbar
HU Hungary	
HR Croatia	I2H, G20 at 20 mbar
IE Ireland	I2H, G20 at 20 mbar
IS Iceland	
IT Italy	I2H, G20 at 20 mbar
LT Lithuania	I2H, G20 at 20 mbar
LU Luxembourg	I2E, G20 at 20 mbar
LV Latvia	I2H, G20 at 20 mbar
MT Malta	
NL The Netherlands	I2L, G25 at 25 mbar I2EK, G25.3 at 25 mbar I2(43.46 -45.3 MJ/m <sup>3</sup> (0°C)), G25.3 at 25 mbar
NO Norway	I2H, G20 at 20 mbar
PL Poland	I2E, G20 at 20 mbar
PT Portugal	I2H, G20 at 20 mbar
RO Romania	I2E, G20 at 20 mbar
SE Sweden	I2H, G20 at 20 mbar
SL Slovenia	I2H, G20 at 20 mbar
SK Slovakia	I2H, G20 at 20 mbar
TR Turkey	I2H, G20 at 20 mbar

<b>Country</b>		<b>LPG</b>
AT	Austria	I3P(50),G31 at 50 mbar; I3B/P(50),G30/G31 at 50 mbar
BE	Belgium	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar
BG	Bulgaria	I3B/P(30),G30/G31 at 30 mbar
CH	Switzerland	I3P(50),G31 at 50 mbar; I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(50),G30/G31 at 50 mbar
CY	Cyprus	I3+,G31/G31 at 28/37 mbar; I3B/P(30),G30/G31 at 30 mbar
CZ	Czech Republic	I3P(50),G31 at 50 mbar; I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(50),G30/G31 at 50 mbar
DE	Germany	I3P(50),G31 at 50 mbar; I3B/P(50),G30/G31 at 50
DK	Denmark	I3B/P(30),G30/G31 at 30 mbar
EE	Estonia	I3B/P(30),G30/G31 at 30 mbar
ES	Spain	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar
FI	Finland	I3P(30),G31 at 30 mbar; I3B/P(30),G30/G31 at 30 mbar
FR	France	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar; I3B/P(50),G30/G31 at 50 mbar
GB	United Kingdom	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar
GR	Greece	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar
HU	Hungary	I3B/P(30),G30/G31 at 30 mbar
HR	Croatia	I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30
IE	Ireland	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar
IS	Iceland	
IT	Italy	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar
LT	Lithuania	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar
LU	Luxembourg	
LV	Latvia	

## TECHNICAL DETAILS (CONTINUED...)

Country of use:

Country		LPG
MT	Malta	I3B/P(30),G30/G31 at 30 mbar
NL	The Netherlands	I3P(50),G31 at 50 mbar; I3P(30),G31 at 30 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar
NO	Norway	I3B/P(30),G30/G31 at 30 mbar
PL	Poland	I3P(37),G31 at 37 mbar
PT	Portugal	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar
RO	Romania	I3P(30),G31 at 30 mbar; I3B/P(30),G30/G31 at 30 mbar
SE	Sweden	I3B/P(30),G30/G31 at 30 mbar
SL	Slovenia	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar
SK	Slovakia	I3P(50),G31 at 50 mbar; I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar; I3B/P(50),G30/G31 at 50 mbar
TR	Turkey	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar

**Product Identification Number: 2575DN31370**

GAS TYPE		G20 I2H,I2E	G20/G25 I2E+	G25/G25.3 I2L/ I2EK I2(43.46 -45.3 MJ/M3 (0°C))	G20/G25 I2ELL
Supply Pressure	mbar	20	20 / 25	25	20
Nominal Heat Input Gross (Hs)	kW	18	18 / 16.3	16.3	15
Nominal Heat Input Nett (Hi)	kW	16.2	16.2 / 14.7	14.7	13.5
Consumption	m <sup>3</sup> /hr	1.69	1.69 / 1.78	1.78	1.7
Burner Pressure (hot)	mbar	17	17 / 22	22	17
Injector Marking		1200			
PILOT		SIT OXYPILOT NG 9043			

GAS TYPE		G30/G31 I3B/P (30)	G30/G31 I3B/P (50)	G30/G31 I3+	G31 I3P(50)	G31 I3P(37)	G31 I3P(30)
Supply Pressure	mbar	30	50	30 / 37	50	37	30
Nominal Heat Input Gross (Hs)	kW	16.5	16.5	16.5	16.5	16.5	14
Nominal Heat Input Nett (Hi)	kW	15.2	15.2	15.2	15.2	15.2	12.9
Consumption	m <sup>3</sup> /hr	0.45	0.53	0.53	0.45	0.53	0.455
Burner Pressure (hot)	mbar	28.5	35.5	35.5	28.5	35.5	28
Injector Marking		480					
PILOT		SIT OXYPILOT LPG 9228					

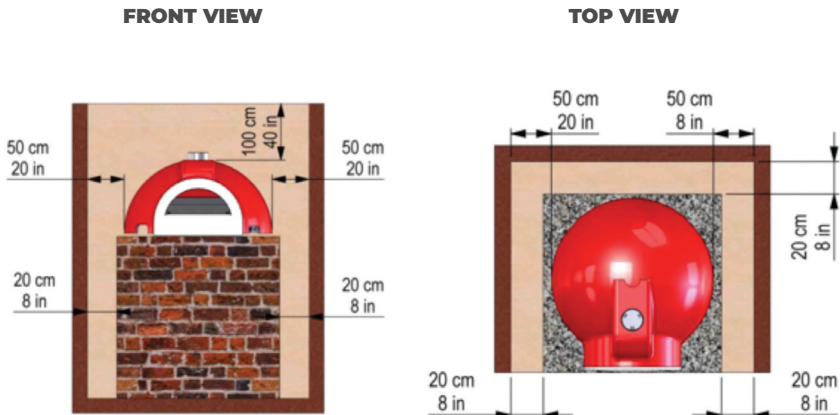
### 3. INSTALLATION (EU)

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 Pro Stand or a solid hard level surface. The Pro Stand or table must be situated on a solid and even surface and must be able to hold the oven weight of around 130kg.

**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 and fumes to disperse.

**WARNING** – the outer surfaces of this appliance can reach temperatures above 50°C (120°F). No flammable materials must be used within 1 meter of this appliance.

### FITTING CLEARANCE



### CONNECTION FOR LPG

Parts required (not included):

- Gas Bottle 13 – 47 kg recommended
- Pressure regulator - Gas G 30 28-30 mbar
- Gas G 31 30 – 37 mbar
- Flexible Hose  $\text{\O}1/2"$ , 1.5m (maximum). Use only hoses that are certified to BS:3212, BS:EN:1763-1 or BS:EN:16436-1 or stainless steel convoluted hoses certified to EN:10380 as LPG attacks and erodes natural rubber.



Propane cylinders have a “female” valve connection. Check the connection is clean and undamaged. This is a “face to face” seal and requires the correct size spanner and is to be fully tightened. (Left hand thread).

1. Check that the valve hand-wheel is OFF by turning clockwise.
2. Remove the protective plug and leave hanging to replace later.
3. Inspect the bull-nose connection of the regulator for damage before connecting.
4. Fit the connecting nut (left hand thread) to the cylinder, using the correct spanner.  
Note that Propane cylinder connections must be tight.

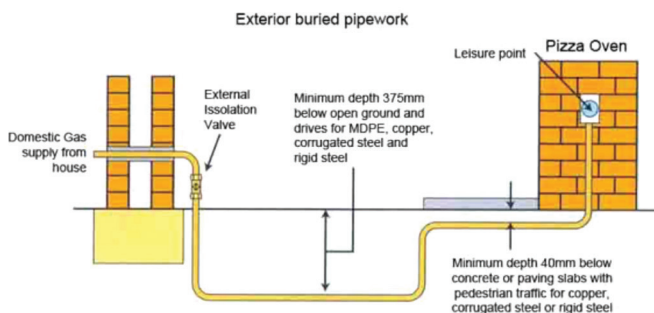


Ensure the appliance is turned off.  
Connect the Flexible pipe to the Input of the Gas Valve (on the under-side of the appliance).  
Connect the second end of the flexible pipe to the output of the regulator.  
Turn the hand-wheel to ON by turning anti-clockwise.  
Check all connections for leaks using a leak detection fluid. (Bubbles in the Leak detection Fluid will indicate a leak, and its location).



## CONNECTION FOR NATURAL GAS

Before Proceeding with the installation, ensure that the appliance is setup for Natural Gas. Connecting to an improper gas type will result in poor performance.



An External Isolation valve must be installed on the outside of the building, as the gas supply exits. The natural gas supply must be made with  $\text{Ø}1/2''$  (minimum) galvanized pipe, copper pipe or MDPE pipe. It is recommended that a Leisure Point is installed close to the site of the DeliVita, this Leisure Point should ideally have a quick release bayonet fitting.

Your local approved Gas Engineer will know how to install underground gas pipes, we recommend that the feed should be as close to the meter as possible.

**Warning - Failure to adhere to the local standards in place may invalidate your insurance and will be illegal.**

Connect the DeliVita supply stud ( $\text{Ø}8\text{mm}$ ) to the Leisure point using a flexible pipe,  $\text{Ø}1/2''$  (minimum), with the Bayonet quick release.

## CURING THE OVEN

Your DeliVita 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 clay, 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. Ovens should be cured when they are new, become damp, or as a precaution if stored for several months.

### SET GAS TO MINIMUM FOR AT LEAST EIGHT HOURS BEFORE INITIAL USE

**Curing with Gas:** To cure the oven using the gas functionality, please follow the below instructions. Light your oven (see page 17), set dial to minimum and run for 8 hours.

**Curing with Wood:** Before curing the oven with wood, please ensure the gas burner is covered by the gas cover (supplied with the oven - see page 4) to avoid the gas burner from getting damaged.

To cure your oven, you are required to use soft kindling wood.

With your kindling, build a Jenga-style stack, using 6 - 8 pieces of kindling, and place 1 natural organic firelighter within the centre of the Jenga pieces (see below images) and light\*\*

Continue adding the soft kindling wood for a duration of 3 hours, ensuring a flame is maintained throughout this process.

Once this has been completed, start to add kiln dried hardwood and move the fire to the rear left hand side of the oven. Maintain the flame for a duration of 4 hours, adding one piece of wood at a time as required.

Your curing process has now finished.

\*\*When curing your oven with wood, ensure the gas is turned off at the mains and the burner cover is in place.



To view 'How to cure your oven' scan this code



## 4. USER INSTRUCTIONS - GAS OPERATION

Before use, ensure that the oven and burner are free from blockages (e.g. food residue and insect nests – Ants, Bees, Wasps etc.). If an insect is found, they can be dangerous and must be cleaned out thoroughly. Please refer to Care of the oven for guidance.

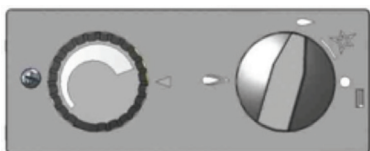
Should the appliance go out for any reason, no re-ignition should be attempted within 5 minutes.

### Lighting the Pilot

From the OFF position, Depress the Right-Hand control knob and hold in for 10 seconds, this will allow gas to flow to the Pilot, turn the right hand control knob Anti-Clockwise through the "Spark" decal to the small flame logo.

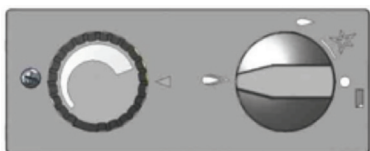


The Pilot should now light, if not repeat the process. Continue to hold the control knob in for a further 10 seconds and release. Keep the left-hand control no more than 3 at the setting.



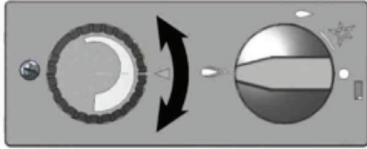
### Turn on Main Burner

From the pilot position, turn the right-hand control knob to the large flame decal. The Main burner should not light.



### **Adjusting Heat Setting**

Leave the right-hand control knob set to the large flame decal.



Turn the Left-Hand control knob Anti-clockwise to increase the flame height and thus temperature setting. Turn the left-hand control knob Clockwise to decrease the flame height and thus the temperature setting.

### **Turn OFF the burner**

From any heat setting, turn the right-hand control knob fully clockwise to the “OFF” mark.



If the appliance is to be left unused for a prolonged period, turn off at the Gas Cylinder or turn the Isolation Valve off for natural gas.

Video - How to  
use the Pro



### **Cooking**

To cook in your DeliVita Pro simply bring the oven to around its maximum temperature (500°C). The ideal cooking temperature will depend on what you are wanting to cook.

For tips see our website or YouTube videos. You can use your DeliVita to bake, roast, smoke, slow cook, and grill.

### **Pizza**

Maintain a stable cooking temperature. The center 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 the oven brush.

Place your pizza near to the fire, ensuring you rotate it regularly. Your pizza should cook within 60 seconds (depending on toppings). For best results follow our dough stretching tips and don't overload the centre of the pizza base.

### **Roasting**

Prep your oven to reach a high temperature for searing meat (certain foods may need covering with foil to avoid burning). Allow the temperature to drop to around 150°C - 220°C for slow roasting.

If you require a higher temperature, simply adjust the left-hand control knob accordingly. The rear of the oven retains most of the heat.

However, if you require a slower cooker, ensure your food is positioned to the front of the oven.

**For many inspirational recipes or ideas, please visit our website to purchase one of our Wood Fired Cookbooks. Visit [www.delivita.com/accessories](http://www.delivita.com/accessories)**

## 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:

- Professional Pizza Peel
- Professional Pizza Turner
- Professional Oven Brush
- The DeliVita Pro Deluxe Oven Stand

**We are constantly adding exciting new products to our range. You can find these, as well as great tips and recipe ideas, featured on our website: [www.delivita.com](http://www.delivita.com)**





## 6. CARING OF YOUR 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 base. 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.

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. When using an abrasive sponge, follow the stainless steel grain. To maintain a shiny finish, with a clean cloth, apply a little olive oil and gently wipe the stainless-steel finish.

Once cooled down, to maintain a perfect finish to the outer shell, 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.

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

As your oven is a gas appliance, the gas burner will require servicing every 12 months for domestic use or every 6 months for commercial use. To service your burner, we recommend you contact your local registered gas-certified engineer or service agent.

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

## HAVE FUN AND ENJOY

## 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. Unless used in commercial premises with correct ventilation.

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

First of all, remember to sprinkle flour on to 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 your pizza regularly during cooking and use the Oven Brush to properly clean the oven base between cooking.

### **Q3. HOW CAN I TELL WHAT TEMPERATURE MY OVEN IS OPERATING AT?**

You can use an infrared gun. To get the best results, stand at least 30cm away from the front of the oven, point the infrared gun towards the centre of the oven base to receive an accurate temperature reading. Once you have become accustomed to your oven, you will get a "feel" for the cooking temperature.

### **Q4. 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 or gas. Use it to BBQ, slow cook, smoke, bake, grill and tandoori.

### **Q5. CAN I COOK MEATS AND FISH DIRECTLY ON THE OVEN FLOOR?**

We recommend that meat and fish, or any food that will produce fat or liquid from cooking, should be placed in a suitable dish, that can withstand high temperatures, such as iron or Le Creuset. See all of our accessories at [www.delivita.com/accessories](http://www.delivita.com/accessories).

### **Q6. IS THE OVEN FROSTPROOF?**

No, we recommend the oven be stored under cover when not in use.

### **Q7. IS THE OVEN WEATHERPROOF?**

The oven is shower-proof; however, persistent wetting will affect the oven and moisture will be absorbed. We recommend that the rain cap is fitted, and the oven door is fixed in place.

### **Q8. 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.

**Q9. HOW LONG CAN I USE MY OVEN FOR?**

If you are using the Pro oven for more than 5 hours, it can get very hot inside and out. You should allow the oven to rest every 5 hours by not adding any more wood or turning off the gas for 30 minutes to allow cooling.

**Q10. WHAT HAPPENS IF I GET CRACKS IN MY OVEN?**

As this product contains natural materials, extreme heat or cold could cause hairline cracks on the inner dome interior. These can simply be filled with fire cement putty if required, however, the hairline cracks will not affect the performance of the oven. Fire cement putty can be found at most hardware stores and can be applied by hand when the oven is cold. To do this lightly, sweep the area with a soft brush and dampen it with a wet cloth or water spray, DO NOT SOAK.

The stone base may also develop cracks. This will not affect the cooking or performance of the oven. Cracks in the stone base SHOULD NOT BE FILLED.

**Q11. HOW DO I STOP MY PIZZA BASE FROM GOING BLACK / BURNING?**

There are two main reasons this can happen:

- The oven is too hot, do not add any more wood, or turn down the dial on the gas to minimum, to reduce the heat.
- There may be surplus flour on the oven base, clean the oven stone using an oven brush after every pizza to remove any remains and turn the pizza regularly.

**Q12. 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.com](http://www.delivita.com)**

**Q13 WHAT HAPPENS IF THE OVEN KEEPS GOING OUT?**

The majority of reasons for it going out is wind; turn the oven away from the wind if using Gas or Wood. The other reason could be the quality of your wood which may be damp. The ideal dryness of your wood should be around 15-20%, and to avoid wood with Bark.

**Join our DeliVita Family on Facebook for hints and tips.**

**Please share your incredible recipes and food on social media and our website!**

## THE DELIVITA PRO CHIMNEY.

### F.A.Q's on the DeliVita Pro Chimney.

#### 1. The Chimney Aperture on the top of the Pro.

- The chimney aperture on the top of the pro allows necessary ventilation to the oven and allows gasses and smoke to escape.
- When the oven is completely cool, the oven can be covered to prevent weather from affecting it whilst not in use.
- The oven and the Chimney aperture should not be covered at all whilst the oven is in use.



Aperture to be open whilst oven is in use



Do **not** cover the aperture when oven is in use.

## 2. The DeliVita Pro Chimney

- The DeliVita Pro Chimney is provided as standard with Pro Oven. Not only can the chimney take any smoke and fumes away above head height, the built in adjustable damper plate allows you to vary air flow which is necessary to control the cooking process.
- The Chimney fits neatly into the aperture on the top of the Pro Oven (See images in point one)
- There are three sections to the insulated chimney. The main Chimney Adapter, the Damper Pipe and the Rain Cap.
- We advise that the Chimney Damper must always be kept open a minimum of 10%.



Chimney Adapter



Main Chimney with Damper



Rain Cap



DeliVita Pro Complete Chimney Assembly

## 3. Damper Position

The Damper on the chimney must be kept open at the very least by 10% when the oven is in use to allow the gas and smoke to escape and to control the incoming wind.

- The lever that controls the Damper can be loosened by turning the central black knob. The Damper can then be adjusted by the lever, and the central knob tightened again to maintain the position of the lever and the Damper inside - examples here show the Damper open at 10%.



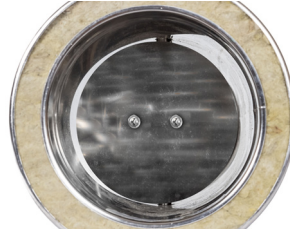
Damper lever in Closed Position



Damper Lever in 10% open Position



Damper Flap in Closed Position



Damper Flap at 10% open position

Whilst the DeliVita Pro is designed to be used outside, due care should be given to wind and its direction when in operation.



Control Lever Securing Knob, loosen to adjust, tighten to hold in position

#### **4. Why Should I use a chimney?**

- 1.** It ensures the speed to temperature due to the semi-closed valve and allows the oven to reach temperatures at a quicker rate.
- 2.** It assists with the wind flow and draw when cooking outside, allowing it to be controlled.
- 3.** It regulates the temperature when cooking on gas or when using wood.
- 4.** It helps prevent moisture getting into the oven when the rain cap is not in use.



**To learn more about your DeliVita Pro Oven, Recipes, Accessories and more, please scan the helpful QR Code below.**



We hope you enjoy your starter recipe book that we have left for you in your welcome pack. If you would like to experience even more wonderful dishes, please use the link below to join our DeliVita family Facebook page, where like-minded foodies get together to share their topics and all things DeliVita.







DeliVitaFamily

**For Multi-Lingual Instructions, please scan the QR Code.**



**Keep updated and share your DeliVita journey**

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**DELI VITA**

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