

# **Instructions Manual for Firewood heated Bakery Oven.**

## **Using the oven for the first time**

The oven-box and the baking-inset must be cleaned before initial use using water and a regular washing-up liquid.

In order to protect the iron from corrosion, all parts must be oiled using cooking oil.

When using the oven for the first time, allow half an hour extra in order to let excess oil burn off by thoroughly heating the oven.

## **Maintenance**

The oven is kept corrosion-resistant by oiling it with a small amount of cooking oil. Vigorous cleaning may provoke corrosion.

## **Wood burning and usage**

Use small and slim pieces of wood when kindling the fire. Make sure you have a proper fire before you add regular firewood.

The oven must be heated through stoking the fire for approximately 30 minutes, before any baking can be done. The ideal temperature is approximately 200° Celsius, just like it is when using an indoors oven.

A good old advice checking the temperature is as follows: Place a fresh leaf in the oven. If it crumples within 3-5 minutes, the temperature is adequate. If it carbonizes, the temperature is too high.

Try it out. It's fun although its not 100% reliable.

After having tried it a few times, you will quickly get the hang of estimating the temperature of the oven by placing your hand inside.

When the oven is well heated, you only add 2-3 small pieces of firewood at a time. Use smaller pieces, the size of the cardboard-tube inside a kitchen towel.

Now the temperature must not be increased but kept even. The easiest way to obtain this is by using small pieces of firewood. If you notice the temperature is dropping, add a few more small pieces of firewood. If you notice an increase of temperature, remove a few embers and/or open the door of the oven.

Never add firewood just before you place the baking sheet in the oven. Wait until this is done.

Check the bread after 10 minutes, then every 5 minutes. When you get used to the oven, you will quickly get the hang of it.

As an example – the ideal time for baking regular small buns is 15-20 minutes.

Take the baking sheet all the way out of the oven when checking the bread. Most often the baking sheet must be turned over at least once during the bread-making, while smaller bread such as buns ought to be moved about on the baking sheet in order to give them all the same amount of heat. If the bread turns too dark underneath, you turn it upside down.

- Always use well dried firewood.
- Always have thick work-gloves within reach.
- Be patient although the ideal result may not be obtained the first time. Normally it requires a little experience getting to know all the possibilities of the oven. But once you get to know the possibilities, you will find you have many good adventures ahead of you.
- The oven is not meant for bread –making only. It can be used when preparing all sorts of oven made dishes.

**Have a good time using the oven.**

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