

# Instructions Manual

## For Gottlieb-oven

The Gottlieb-oven is a container formed as a pot with 2 large handles near the closed part. However, you use it bottom up, opposite a pot. It covers the items you want to bake. It's placed on a baking-sheet over an open fire and is ideal, when you require more top-heat when baking bread.

**Before initial use**, the oven is cleaned using regular washing-up liquid/water. Then oil it with a small amount of cooking oil.

The dough for the bread/buns (or whatever you wish to bake) is then placed on the oiled and hot baking-sheet. Cover it with the Gottlieb-oven. Now you create top-heat by pouring a shovelful of embers on top of the oven. This requires an appropriate ember-shovel. Alternatively, you may build a small blazing fire made of small pieces of firewood on top of the oven.

The heat of the oven will reach 200° Celsius very rapidly, and you need to take care not to burn the buns. Therefore, as a rule, you need to go softly on the bottom-heat. Make sure you maintain modest fire/embers UNDER the baking-sheet, while the fire on top of the oven may be blazing. You need to lift the oven now and then (with the embers/fire still on top of it) in order to check the process. Turn the bread upside down, if it has had too much bottom-heat. The heat is adjusted as necessary by adding larger or lesser quantities of firewood both on top of and under the oven. A big white bread is done in approximately 25 minutes, if the heat has been ideal.

This is a very user-friendly oven, and it takes only a few minutes getting it started.

Using this oven is surprisingly economical. The amount of firewood required is very little. Use only small and slim pieces of firewood. This enables heat-adjustment – and gives less smoke in your eyes.

**Maintenance** is done by oiling the oven using cooking oil in order to prevent corrosion. The oven is made of regular iron with no nickel or other heavy metals.

**If you have further questions, please contact your distributor.**