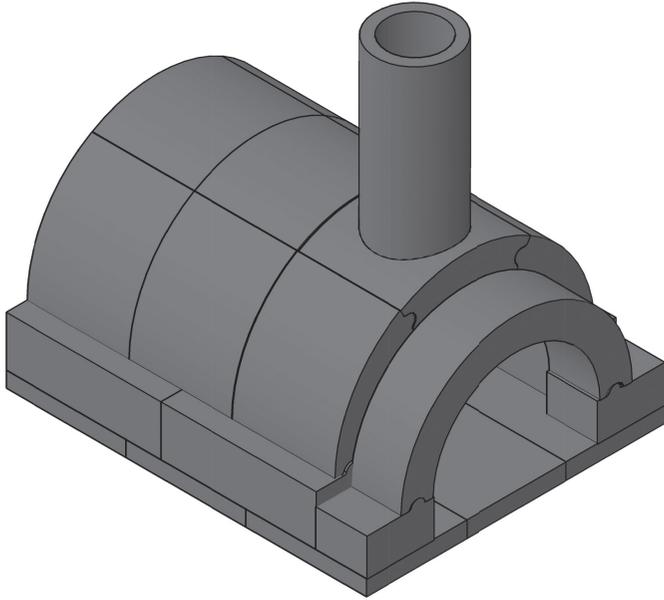




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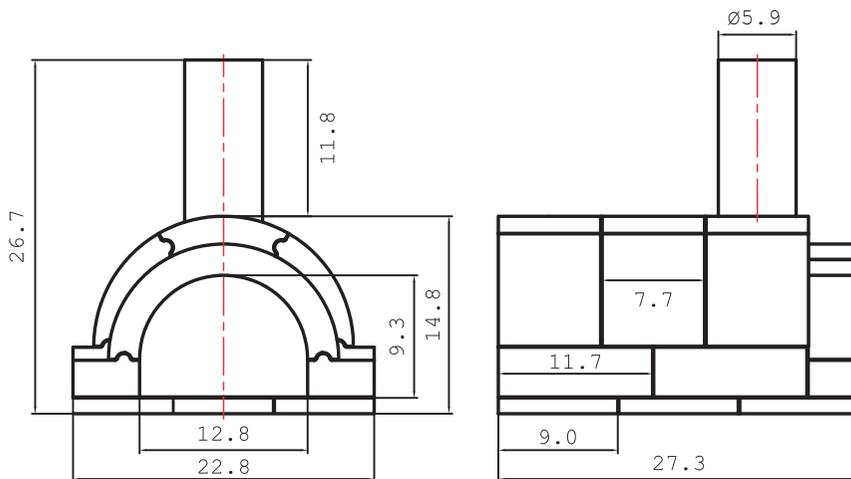
BRAVO

WOOD BURNING PIZZA OVEN

PASSPORT

GIRtech BRAVO is designed for simple and convenient use. To obtain the maximum benefits of using our device and guaranteeing safety, it is very important to read this passport, which includes the operation and maintenance manual.

TECHNICAL FEATURES AND DIMENSIONS



* dimensions pointed in inches

Materials	Fireclay
Weight, lb.	265
Length, in.	27.3
Width, in.	22.8
Arch height, in.	14.8
Total height (with stovepipe) in.	26.7
Stovepipe diameter, in.	5.9
Bottom area, sq. in.	620
Baking area, in. x in.	21.6 x 11.8
Heating time, m	40 - 50
Maximum operating temperature, °F	750
Maximum fire resistance temperature, °F	>3070

KIT COMPOSITION

- Firebrick set (9 hearthstones, 17 shaped blocks, 1 stovepipe);
- 11 lb STOVEFLEX 1600 refractory glue;
- empty plastic container with a lid for preparing the solution;
- 1 building set (trowel, gloves);
- 1 assembly instruction;
- 1 waterproof cover;
- 1 steel gate;
- Packing materials.

ASSIGNMENT AND USE

GIRtech BRAVO is a unique and multifunctional oven that allows you to easily and quickly cook a wide variety of dishes on fire: pizza, meat, fish, vegetables, pastries

The oven is intended to use it most effective and simply way during family rest and barbeque parties outdoors

BRAVO is designed for cooking solely using firewood or charcoal.

PLEASE, DO NOT USE ANY OTHER FUELS, DIFFERENT FROM FIREWOOD AND CHARCOAL, ESPECIALLY MATERIALS OF UNKNOWN ORIGIN!

For oven ignition use thin chips of wood or other ecofriendly solid flammable materials. Do not use flammable liquids such as gasoline or alcohol.

ASSEMBLY

Installation of the oven kit does not require specific knowledge nor skills, so it could be assembled by yourself within 1-3 hours. All elements are prepared for assembly without need of additional instruments, trim or machining.

1. Oven is delivered in disassembled form. For its installation, it is necessary to choose an even place with a solid surface taking into account that the oven to be installed on a base (either metal or brick) at a convenient height for the use of the oven, but not less than 3,2 - 3,7ft above the floor.

2. The following rules should be observed while choosing the location for the oven:

- GIRtech BRAVO oven is designed for installation in an open area (garden, backyard, household plots);

- The installation of the oven in buildings is allowed only in case of the availability of the chimney and oven hood installed by a qualified stove-maker;
- the installation of the oven in a pavilion is allowed subject to the observance of all fire safety rules and the distances indicated below;
- the oven should be installed on a base of non-combustible materials at a distance of at least 19.7 in. from the combustible structures;
- the floor of flammable and fire-retardant materials under the whole structure of the oven must be protected with steel plate with dimensions of 27.5 x 19.7 in., not less than 0.015 in. in thickness;
- the distance from the back wall of the oven to a wall must be not less than 49.2 in.;
- the distance from the front wall of the oven to the opposite wall must be not less than 49.2 in.;
- the distance to other technological equipment on the left and/or right side must be not less than 3.9 in.;
- the minimum distance between the top of the arch oven and the unprotected ceiling should be 47.2 in., and it should be 31.5 in. for the oven with the thermally insulated ceiling and the protected ceiling;
- in case of surrounding trees and bushes, the safe distance from the oven should be at least 5.0 - 6.5 ft from each side.

3. The assembly is performed according to the assembly instructions provided with the kit.

4. For the successful assembly of the oven and its correct operation, please follow the instructions carefully and do not use masonry mortars and materials other than included in the kit of the product.

The thermal insulation layer is not provided for the oven. The precisely calculated thickness of walls provides the sufficient temperature for the cooking of pizza, pastry and grilled foods.

If desired, the oven may be covered with any appropriate non-combustible heat-insulating material and coated with plaster or tiles.

FIRST IGNITION

Within 48 hours after the oven installation, the heating should be increased gradually to avoid the rapid change of temperatures.

The prompt-burst heating can cause a very rapid expansion of the material resulting in occurrence of cracks in the joints of the oven. And yet, the formed cracks do not affect the operation of the oven and the stability of its structure.

It is necessary to place a small amount of firewood in the center of the oven, ignite them and leave to burn slowly. This must be done within one hour a day during a three-day period with the burning of firewood each time in different parts of the oven. After that, the temperature should be increased gradually within the next two days. The place of your choice for the fire does not affect the operation of the oven: fire can be in any part of the oven hearth. It is recommended to start up a fire closer to the back wall of the oven for minimizing the possible escape of fire through the pipe and the front door of the oven in case of intensive ignition.

OPERATION OF THE OVEN

Place firewood inside the oven closer to the back wall. Startup the fire. Do not use a large amount of fuel at a time. Add the fuel to the fire in the course of combustion. After one-hour period (the time sufficient for the heating of the oven to the desired temperature), move unburnt coals to the back wall of the oven or evenly distribute them along all walls of the oven. The oven is ready for cooking. The time for pizza cooking in the heated oven makes 2 to 4 minutes depending on cooking degree preferences. Upon the completion of cooking, take a meal out of the oven using a special tool (spatula) and personal protective equipment for hands.

Use special steel gate from the kit to preserve a temperature in the oven during heating and cooking/

IT IS STRONGLY RECOMMENDED NOT TO TAKE COOKED MEALS OUT OF THE OVEN WITH BARE HANDS AS THERMAL BURNS ARE POSSIBLE!

You can use any type of heat resistant cookware (clay, ceramic or metal), as well as auxiliary devices (meat skewers, wire racks, and trivets), for the cooking of meal in the oven.

Do not use for cooking the utensils made of plastic and ceramic/glass, which is not heat resistant.

RECOMMENDED FUEL

It is possible to change the taste of the cooked meal by the use of various species of wood. For the cooking of pizza and other dishes, it is recommended to use dry wood of fruit trees such as apple, cherry, orange and peach as fuel.

In the absence of fruit trees, the use of hardwoods or charcoal is possible.

It is recommended not to use the wood of resinous species of trees (pine, fir) for starting the fire in the oven as this causes excessive soot formation and gives a specific flavor to cooking.

Also, in case of one-time use of resinous wood and/or the excessive amount of fuel, the internal surfaces of the oven can be covered with an indelible black coat that does not affect the further performance of the oven and the taste of meal.

IMPORTANT! SAFETY OF OPERATION

- **Never leave children unattended near the operating oven. Do not allow children to come up close to the oven unsupervised.**

- Any person (including a child) who, according to his/her physical, touch-sensitive or intellectual abilities, or who has no experience, or with the lack of knowledge is not able to operate the oven safely, is not allowed to use the oven unsupervised or without the supervision of a responsible person.

WARNING: BURN HAZARD! THE INNER AND OUTER SURFACES OF THE OVEN GET TOO HOT DURING THE OPERATION.

- While cooking, wear kitchen gloves made of non-inflammable material: you need the gloves to operate the oven and move meal during cooking without any risk of burns. Do not use for cooking the construction gloves included in the oven kit.

- Be sure to use special oven accessories to operate the oven: poker, spatula and other tools;

- This wood-burning oven must be used only for the cooking of food products.

- In case of intensive ignition and one-time use of excessive amounts of fuel, the escape of flame through the mouth of the furnace and the pipe is possible. The area around the oven must be free of any flammable items, vegetation and combustible liquids.

- Do not let any fluid get on the hot hearth of the oven. This may lead to cracks formation.
- Please, do not use any other fuels, different from firewood and charcoal, especially materials of unknown origin!
- Do not dry and place the articles made of fabric and other flammable materials on the heated surfaces of the oven.
- Do not use this oven for the disposal of wastes.
- Keep your pets away from the heated oven since they may suffer thermal burns and injuries.
- For coal ignition, do not use flammable liquids such as alcohol, benzene, etc. Keep flammable liquids or other combustible materials away from the oven.
- Do not place flammable items in the oven since it can cause fire during the ignition of the oven.

WARNING: ALWAYS OBSERVE THE SAFETY RULES AND KEEP FIRE EXTINGUISHING APPLIANCES CLOSE AT HAND DURING THE USE OF ANY THERMAL UNITS INSIDE YOUR PREMISES.

MAINTENANCE AND STORAGE OF THE OVEN

The cleaning of the oven is allowed only when the fire in the oven is put out and the oven is cooled completely.

The approximate time of the oven cooling to the safe temperature depends on the ambient temperatures and makes approximately from 2 to 8 hours.

Do not put the fire in the oven out with water and do not use water to speed up the cooling of the oven.

Clean the oven as long as necessary with common cleaning agents for ovens and/or masonry surfaces.

It is recommended to use the minimum amount of water (do not fill the oven with water and do not keep it wet for a long time).

In case of joints wear as the result of long and intensive operation or improper maintenance, the re-building of the oven with any refractory mixture for the construction of fireclay brick ovens and the further intended use of the oven is possible.

The oven kit includes the waterproof cover to protect the oven from precipitations.

After the complete cooling of the oven, it is necessary to cover the oven with the cover and fix under the base with ties that are on both sides of the cover.

Important! Do not place the cover on the heated and/or not completely cooled oven.



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