







UNIQUE HAND-FORGED BRITISH MADE FIRE PITS

## CAUTION: The steel of the Dome Oven will get hot - do not touch without heat resistant gloves

Unlike most outdoor ovens, our Dome Oven is fuelled by logs rather than pellets or kindling. If you build a large fire and let the heat build, you can use it to cook pizzas and for roasting as well.

The Dome Oven needs to sit on a robust base that can withstand high temperatures, such as our Dome Oven Stand.

- To light, simply pull the fire tray to the front of the oven and build your fire using kindling and small logs. Once burning nicely, load up with more logs and push the fire tray to the back of the oven and close the door.
- Ensure the oven door remains closed once you have built the fire up. Opening the door will prevent the oven reaching a high enough temperature.
- Once the oven has reached an ideal temperature of 220°C+ you can commence cooking in the oven. The Dome Oven heats up quickly and its fuel bank gives you plenty of time to cook pizzas not just for the family, but the whole party.
- Use the turntable at the base to easily rotate your pizza without losing heat from inside the oven. Place a pizza stone on top of the oven to crisp up the base of your next pizza while cooking.
- Air vents help you control the heat in the oven, reducing the air flow for slower longer bakes or open it up to reach temperatures of over 500°, easily monitored with the inbuilt thermometer.
- 6. When all the hard work is done and the oven has cooled down, simply slide the fire tray out and clean out the ash, close the door and chimney vent to prevent any rain getting in.

The Dome Oven is designed to live outdoors all year round and over time it will develop its own natural patina. If you wish to you can rub over with a wire brush and then oil. However, it is fine to leave outside and allow to take its natural course.

As the Dome Oven will oxidise, the rust can mark stone terraces and paving slabs.