



Owner's Manual & User's Guide

COUNTERTOP AND STAND MODELS



Welcome to Ciao Bella Pizza Ovens!

Old Knowledge with Modern Technology

Cooking in a wood-fired oven has, for centuries, been the exclusive privilege of chefs, pizza chefs, bakers, and gourmets. Leone Forni by Ciao Bella Pizza Ovens has combined years of tradition with modern technology to experience the pleasure of cooking healthy meals at home in an authentic wood-fired oven. Only a wood-fired oven can deliver that unique rustic flavor and texture that cannot be reproduced in a normal oven.



Features & Benefits

Why is everything cooked in a wood-fired oven so tasty? The answer is that this kind of cooking process adds flavor, and that is a matter of complex physics, mainly to do with the patented design and the thick outer shell trapping three kinds of heat (thermal, convection, and radiant).

When cooking a pizza at high temperatures, the radiant heat from the fire and the heat bouncing off the inside wall crisps the outside quickly and seals the moisture in the dough, while it cooks the topping to perfection. The same goes for bread.

The features and benefits of Leone Forni by Ciao Bella Pizza Ovens:

- Years of research and development went into securing North American approval.
- Uses very little wood as the flue is set on the outside of the chamber, preventing heat loss.
- Light our oven to 400 degrees Fahrenheit in less than 40 minutes, with heat retained for up to 12 hours. It will be cool to touch on the outside, like an igloo.
- More than a pizza oven – cook anything, from pizzas (in less than two minutes) to loaves of bread to meats to seafood to vegetables and desserts.
- Residual heat allows you to slow-cook and bake fresh bread.
- Aesthetically pleasing, making it a focal point in any area: perfect for backyards, courtyards, balconies, apartments, holiday homes, etc.
- 'Kid and pet safe' – remains cool to touch on the outside.
- Fully weatherproof and can stay outside without any covering.
- A full range of accessories and options are available to enhance your wood-fired cooking experience.
- Complete with professional support and training on getting the best out of your oven.



Important!

Read Me First

FIRST FIRING & OVEN-CURING PROCESS

Now that your oven has arrived, we know that you are eager to fire it up and start cooking.

But before you blaze away, please read the curing instructions carefully.

Note: This process is to be followed when the oven is lit for the first time or if the oven has not been used for a long period (e.g., during the colder months).

- The first couple of fires should be small and intended to introduce a low gentle heat to the oven to complete the curing process.
- Your training starts here, with your first ongoing lesson being that of controlling the fire.
- Referring to the lighting instructions, keep a small fire burning for three to four hours over two days. Use only enough wood to keep a constant flame.
- The flame should be lapping away at the back of the chamber.
- Initially, you will see the internal chamber turn completely black with carbon and start to notice hairline cracks appear. This is normal and will start to clear as the oven heats up. As the carbon clears on consequent days, larger pieces of wood should be added to increase the heat and the size of the flame.
- On the third day, the oven chamber will start to clear carbon faster and look whiter faster. You are now ready to cook.

WARNING:

- **The flue is designed to remove hot air from the oven and should not be touched during the running of the oven and the cooling-down process.**



Igniting Your Oven

The most effective way of lighting the oven is with the use of firelighters. Visit our website to order your pack of organic firestarters.

Just as important is the use of dry wood. If the wood you use is not sufficiently dry, this will produce smoke, and the oven will struggle to light.

Step 1

- Place 1 firestarter in the center.
- Initially use wood about 40 mm to 50 mm across to start the fire. Place a piece of wood on either side of the firelighters.
- Then stack three or four pieces of wood in the other direction.

Step 2

- Carefully light the firelighters. At this time, wood can be moved to maximize the flame being produced by the firelighters. Now let the fire burn for 5–10 minutes.
- Additional wood can be added to the stack once it is past the mouth and inside the chamber where there is more room.

Step 3

- Now that the wood is burning and some hot coals have been produced, it is time to add some larger pieces of wood. About four to five good-sized pieces will bring the oven up to a hot temperature ready to cook pizzas, which are cooked directly on the floor of the oven. The placement of the wood to the back chamber wall is the difference between a clear, clean running oven and one that smokes and struggles to fully ignite.

- To feed more wood into the oven, it is just a matter of gently throwing it in the area where you want it to go and then adjusting its placement. After a short time, everyone develops their technique for doing this. Once you have added more wood, let the fire burn for 20 minutes.

Step 4

- After 20 minutes, the fire should be well and truly lit, and it will have produced a good bed of coals. Depending on the type of food you now wish to cook and the volume of food, you can either add more wood to heat the oven right up, add smaller pieces for a medium oven, or you can spread out the coals for a cooler oven. Keep in mind that a hot wood-fired oven can get up to 800 degrees F and a cooler one about 200 degrees F.

Care For Your Oven

CLEANING

Clean your oven floor regularly by raking the remainder of the fire to the front across the floor tiles once you have finished cooking. Place the door on and, in the morning, push back to the coals, and your floor should be clean of any food substances, etc.

OVENS NOT UNDERCOVER

If your oven is not under a cover, it is advisable to place a tarp over it during the very wet months. Keeping the door off will allow any moisture build-up to evaporate.

OVERLOADING WITH WOOD

Do not abuse the oven by overloading it with wood and trying to use it as a main heat source during cooler months. Remember, it is an oven and not a heater. You can damage the interior and cause cracking.

CRACKS

The type of hairline cracking that you see in your oven is common and quite normal. With the extremely high temperatures that can be reached and the intensity of a



natural heat source, such as fire, your oven goes through a “setting-in stage” where some expansion will take place. During this “settling-in stage,” it is not uncommon for these expansion cracks to appear. These cracks are under no circumstance structural defects and will not affect the performance or durability of the oven. If the crack is quite significant, i.e., 3 mm thickness or more, please contact us and we can provide you with our restoring paste.

WARRANTY

There is a warranty of TWO YEARS on your Leone Forni by Ciao Bella Pizza Ovens from the date of installation.

Handy *Hints*

LIGHTING THE FIRE

Start by stacking wood, two pieces by three by two by three. Make a stack of four pieces high, and then build the fire up by putting on extra wood for 10 minutes so that you have a good, large fire in the oven. This will provide many coals and burn off the black carbon in no time.

POSITION OF THE FIRE

If you are trying to cook something long and thin, like a whole fish, try putting the fire on either the left or right side of the oven instead of the rear so that you can fit long trays in the oven without turning them sideways. For cooking pizza, put the fire at the back and use the front for cooking.

OVEN TEMPERATURES: RADIATION, THERMAL AND CONVECTION

Radiation, thermal, and convection all work together when cooking in your oven. A white oven roof with no carbon will be at about 800 degrees F; this should be achieved in about 30-40 minutes. If your oven is still black, you can cook dishes in it, but they will take a little longer to cook properly. *Bread*: Cooked at 180°C, just when you think the coals are out, but they're not. They will look grey and black, you may see a slight red color, but there should not be any flame. It would be more of a retained heat. *Roast and vegetables*: Cook at 250° - 300°, using about four pieces of wood, left to burn to red coals. *Pizza*: 500°C +, add wood periodically if cooking over a long time. *Cakes*: The temperature should be 150°C, and cookies cook well in our Leone Forni by Ciao Bella Pizza Oven.



SLOW FIRE IGNITION

Damp ash will affect the fire and will not light properly; this can be caused by heavy rain entering the oven or even damp night air (ash attracts moisture). If the oven does not heat up within approximately 30 minutes and all the black carbon has not burnt off the roof of the oven, you need to use more wood in the light-up process. Ash does not need to be removed every time used. It helps when lighting up, as the coals get hot faster.

WOOD

Wet wood can cause the oven chamber to heat up slowly. It can also cause heavy smoke to come out from the oven. Try to always have dry wood available. Contrary to what some may think, wet wood is not wet from rain; it is a term used for young wood that still has sap within. Time is the best cure for this. Wet wood indicates that you will notice while burning that it glows on one side but is black on the other. It may seem to take a long time to burn. This is the process of the wood trying to release all the retained sap. In each state, you will know what your natural hardwood is. Never use wood found on construction sites, treated pine, or any wood treated with chemicals.

USE OF THE DOOR

Use for slow roasting and for cooking loaves of bread from residual heat (stored up to 12 hours). If the door is put on when the oven is running, the fire will go out and start smoking.

Fit the door firmly when there is no fire and keep ajar when roasting.

If you notice that it is difficult to keep the fire burning, you may have moisture in the oven. To test for this, put the door on tightly, leave it for three minutes and, once it is removed if there are water droplets on the door, this indicates a moisture build-up. What is needed now is the same method used when you first cured your oven.

COOKING IN THE OVEN

During cooking, you can stack trays on top of each other, say, a tray of roast vegetables on the bottom with the roast meat on top, and just make sure that the trays are rectangular not square, and stacked perpendicular to each other. Add extra stock to prevent drying out. Use tin foil to protect in a hot oven. Slit the foil to allow the moisture to escape. Use the various parts of the oven to cook in, near the front for slower cooking time, and, for keeping food warm and to melt chocolate or toast nuts for salads and cakes, etc.



The middle is for a quick cooking time.

Don't forget to let the meat dishes rest before serving. Remember that direct heat will burn quicker than indirect heat; the closer to the fire, the hotter and quicker the food will cook.

USE OF THE DOOR

When you have finished cooking in your oven, bring the coals forward onto the cooking area. This will ensure a clean oven by burning away any spilled food pieces left behind or any oils, etc. Charcoal should be left in the oven; it will ignite once the oven gets hot again. This enables you to extract maximum energy from each piece of wood.

MORE HANDY HINTS:

Below are more ideas that you may want to try, whether it be a new ingredient or a new decorating idea, as time goes on, and new updates are available, you will notice the headings and will know where to file them.

Moisture: If your oven is not under a covered area, and the countertop is tiled, you might want to add a sealer around the edge of the oven and where the tiles meet, as the grout is porous. This will help stop the moisture build-up that may occur during the colder months.

Curing: Remember that it is crucial to CURE the oven as you did when you first received it if it has not been used for long periods during the colder months.

Temperature: As most recipes use an oven temperature of 200°F – 230°F, this represents your wood-fired oven having glowing coals with a slight flame burning.



Breads and Pizza's

After purchasing a Leone Forni by Ciao Bella Pizza Ovens, one of the main foods you will try and love are all the “fresh bread” categories made from your pizza dough – from Indian Naan, Focaccia, Calzone, Moroccan & Turkish flatbreads, and, of course, those wonderful Italian breads, like Ciabatta, all of which were originally cooked in a wood-fired oven.

Having your oven enables you to bake the most authentic bread possible. All the breads are simple to prepare, and once you've tried them, you will never look back. There is nothing nicer than warm, fresh bread served as a simple starter or with a main meal.

Every time you light your oven, you will be tempted to have a pizza, so an idea is to have some dough always handy. Your family and friends will always hope that is the case!

Pizza nights are very popular. You can make small individual pizzas so that each guest has their own that they have made, or it allows you to make them with different toppings, adding more variety to your mealtime.

For an interesting ‘interactive’ party, have everyone make and cook their pizzas, so, as the host, you are not doing all the work!

DOUGH

When you have made the dough, and you leave it to rise in the mixing bowl, etc., if you rub the plastic wrap with olive oil, you can avoid the dough sticking to the wrap. If you let any type of dough stand uncovered, a crust will form on the top.

Knead, cut, and form into tennis ball-sized balls and keep them apart in a covered tub or tray. Using a large tub helps keep the moisture in and dust out. Also, if all the dough is not used, then it can go back into the fridge to use tomorrow.

Once you touch the dough, it needs time to rise again (second rising) from 10 to 30 minutes.



If you find that your pizza dough will not roll out and it just springs back, this is the characteristic of gluten. Knead it again and allow it to relax for approximately 15 minutes. It should also be kept at room temperature as if it is too cold, this can occur, too.

Naan bread is made from a runny soft dough, not the same as the pizza dough, so don't be tempted to keep adding flour to firm it up – the difference is the yogurt and ghee.

Naan bread is traditionally not rolled; it is stretched into a teardrop shape.

Dough Hints

Why does my dough stick to the bowl or plastic wrap? What can I do to stop this?

Rub the bowl with olive oil, this helps to make it easier to remove the dough without leaving any behind.

When I freeze my dough, why does it take so long to thaw?

This is usually the case if you have left the dough in one big ball. We suggest you freeze the dough in portion sizes, e.g., tennis-ball size for an average pizza or golf-ball size to speed up the thawing time.

What do you freeze the dough in?

SnapLock lunch containers are great. They are a good size and can be reused if you require them. You can freeze the dough in anything if it is airtight.

When I make my dough, do I freeze it right away or allow it to rise and then freeze it?

You can do either. The latter means that when it is rising for the second time, it's called the second rise.

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What difference does it make in how long I leave the dough to rise?

It is called flavor! The longer it takes to rise, the more flavor it will have. If you imagine how beer is made, the smells and flavors change with time, too.

Can you over-knead your dough?

You will notice the correct feel is soft, smooth springy dough. If it has reached this, there is no need to keep kneading it.

Do you have to sift the flour?

Sifting the flour will get better results.

What if I have forgotten to make my dough hours before? Is it a no-bake day?

This has happened to many of us it seems. It's OK, especially if it is a nice warm day. Put the wrap-covered bowl in the sun. An alternative is to place the bowl in a sink of warm water.

Or you can leave it near the oven door while heating the oven for approximately ½ hour to rise; you will notice it rising in front of your eyes!

COOKING PIZZAS

- Roll the dough out thin, then place it onto the lightly floured pizza board. Jiggle the pizza from side to side to test if it will slip off easily.
- Another option is to use semolina or polenta on the board. Some say this makes the base crisp, and others say it gives it a nutty flavor.
- When adding your toppings, don't take too long, as the moisture will make the base stick to the board.
- If you find you are burning the edges of your pizza, try brushing the edges with olive oil to help protect and prevent burning them.



BREAD

- First, you need to get the oven to the right temperature — ensure that the coals in the fire have died down so that there are only gray and black embers in the rear of the oven.
- It is suggested that you moisten the floor of the oven a bit before placing the dough on it. This creates humidity, which assists in the rising process.
- Place a wet rag on the end of your metal poker and wipe the oven floor down.
- Place the dough onto the floor and put the door on. Cook the bread for 30-40 minutes.
- Rotate the loaf about halfway through cooking time.
- Trial and error is needed with bread to get the timing right.
- To achieve good bread, how the dough is prepared is important. Read the instructions well first.

Hint: Throw a small amount of flour onto the floor of the oven. If it smokes, it is still too hot.

GARLIC BREAD AND BRUSCHETTA

Flatbreads and Naan Bread can be used as dipping bread for starters or as wraps with marinated meats for mains. Make extra for the morning and eat for breakfast or take to lunch. This would replace what you would have normally bought, perhaps Lebanese or pita bread, in the days before your oven. Now you, too, can make your own to delight one and all. Imagine a freshly baked focaccia with moist tomatoes, olives, rosemary, sea salt, cheese, and even roasted (capsicum) bell peppers.

Breads and Pizza's

HINT: Less is best! Don't be tempted to 'pile on' the toppings, as you will lose the authentic flavor of the pizza. Try a few with different toppings, as one will most definitely not be enough.

The tomato sauce: The topping should be of a nice thick texture. It is the tomato topping that can make the pizza. Use fresh tomatoes and allow to cook slowly while adding dry or fresh herbs: oregano, parsley, basil, rosemary, dill, sage, thyme, mint, coriander, garlic, and/ or finely chopped onions. Add bacon, a pinch of sugar, ground pepper, and olive oil to change the basic recipe yet again. You can blend it or keep it slightly lumpy to add that gourmet touch. A pinch of chili may not even get noticed, so if you prefer, add a lot!

ASSEMBLING YOUR PIZZA

- Try to work the dough with your hands or roll the dough on a floured surface and place it onto your floured pizza board.
- Using a wooden spoon, spread sauce all over the pizza allowing a 2-3cm gap between the sauce and the edges of the pizza. If sauce gets on the board, it will hinder the ability to slide the dough easily off the board.
- Brush the edges with olive oil to save burning and give a nice color. Add your favorite cheese first and place your toppings on last.

CHEESE

- Try 70% Mozzarella cheese and 30% tasty cheese to add a tasty difference.
- Bocconcini cheese will give a gourmet look but has very little flavor and may need a little help from a stronger cheese.
- Pecorino cheese is very nice and needs no help at all.
- Italian Gorgonzola is a blue cheese with a bite.
- Feta
- Parmesan
- Fresh, creamy goat cheese

OTHER TOPPINGS

Bacon or prosciutto is a lovely alternative to pizza ham and adds that gourmet touch. Try using a Pesto sauce instead of tomato topping; you can make it or buy pre-made pesto.

- Mashed pumpkin, sun-dried tomato, olives, salami.
- Anchovies, artichokes, BBQ anything, bell peppers (roast your own), capers.
- Seafood of any kind, cooked chicken meat, fresh or sliced tomatoes.
- Eggplant, mushrooms, olives – black or green, any vegetable you can think of.

Pizza Toppings

VARIETIES:

Bianca: Brush the pizza base with olive oil and sprinkle with rosemary and sea salt. Use fresh or dried rosemary.

Margherita: Tomato, mozzarella, and fresh basil.

Hawaiian: Ham, pineapple, and tomato sauce, all topped with mozzarella.

Marinara: Seafood (sauté in a little garlic), mozzarella cheese, and a hint of chili.

Supreme: Green capsicum (bell peppers), sliced pepperoni or salami, ham or prosciutto, mushrooms, pineapple pieces, pitted olives, mozzarella, and tasty cheddar.

Chili Prawn: Prawns sautéed in cumin, chili, garlic, and lemon juice. Add colored bell peppers, coriander, and parmesan cheese.

Prawn Pizza: Tomato base, chopped crushed garlic, peeled prawns, parmesan cheese, black olives and torn basil leaves.

Salmon & Avocado Pizza: Smoked salmon, half an avocado, cherry tomatoes, a few capers, a little dill, and a little thyme. Add light sour cream just before serving.

Salmon & Camembert Pizza: Smoked salmon, slices of camembert cheese, onion rings, capers and fresh asparagus pieces.

Prosciutto & Cheese: Prosciutto, Pecorino cheese, and a drizzle of olive oil!

Three Cheeses: Fontana, Mozzarella, and Gruyere cheese.

Mexican: Tomato, cheese, green bell pepper, hot salami, hot chili.

Vegetarian: With wood-fired pizzas a combination of soft roasted vegetables seasoned with spices or sautéed in garlic, well-drained, and topped with your favorite cheese.

Pumpkin & Feta: Mashed pumpkin with a hint of garlic, feta cheese, and fresh Basil.

Blue Vein & Pear: Light layer of oil, blue vein cheese, thin slices of fresh pear.

Pumpkin & Goat Cheese: Butternut pumpkin (steamed), crumbled goat cheese, fresh thyme leaves, dried oregano.

Yeast is a living organism held in suspension. Once it is in warm water (not hot, as this will kill it) and flour, it will awaken and begin to feed on sugars present in the flour.

- You can buy it fresh or dry, and you will usually find that the bread-making shops in your state will have good yeast, as their turnover would be higher than most supermarkets, so you know you will be getting fresh products.
- For the person who plans to bake often, it is suggested you buy active dry yeast in bulk. It is made without preservatives and costs so much less.
- Dry yeast keeps for months in the fridge or freezer. Fresh cake yeast is much more perishable with a life of one week and must be kept well wrapped in the fridge.
- Active dry yeast is dissolved in warm water. The rule is two parts cold or room temperature yeast to one part boiling water.
- To find out if your yeast is still fresh enough to cook with, look at the expiry date on the pack or do a test with small amounts as you would normally for preparing your dough. It should rise and foam up within 10 minutes. If it doesn't, the yeast is no good.
- Yeasts don't die at cool temperatures, they simply work more slowly. So, it is fine to make it at night and place it in the fridge where it will still rise, but slowly. When required, take it out of the fridge at least two hours before and let it return to room temperature.

MIXING THE YEAST (There are three ways to add yeast to the dough.)

- The simplest and most direct way is to put warm water in a jug or bowl, sprinkle the yeast over the top, and whisk it in until it dissolves. You will notice, in our basic dough recipes, that you need to add sugar at this stage as well. Sugar



can be substituted with flour, which makes the yeast take longer to rise, developing the flavor more. Active dry yeast works vigorously at the correct temperature (warm, not hot, and not too cold). Allow the mixture to stand for at least 10-15 minutes, then stir it to mix it well before using it in your dough

- Some recipes call for a 'sponge,' which is a portion of the total, made in a short time before combining all the ingredients to give the final dough a preliminary boost. Dissolve the yeast in warm water, then a bit of flour is beaten in to make a smooth batter. Cover the bowl with plastic wrap and allow it to stand until it becomes frothy and full of bubbles it can take anywhere from 20 minutes to 1 hour.
- The last is called a 'starter,' which, again, is essentially a mixture of water and flour combined with a tiny bit of yeast to make a very wet dough that's allowed to ferment for 6 to 24 hours before adding more yeast, flour, and water, and then the baking can begin. You may have noticed this in Turkish bread recipes.

Pizza Toppings

When roasting meat or chicken, it is a good idea to place it in a roasting pan with a wire grid. One recommendation is the heavy stainless steel roasting tray, made by Scanpan.

Make sure the meat is at room temperature, and pat dry with a paper towel. Preheat your pan and, when hot, seal the meat as per a large steak, season, and cover with vented foil for most of the duration of cooking time and then crisp off near the finish.

Capsicum (bell pepper): You can try cooking a whole capsicum by throwing it onto the oven floor and turning it over until it turns black. Take it out of the oven and leave it to cool down. Then, just peel away its black skin to reveal a lovely roasted soft capsicum to cut into strips and use as a pizza topping or as desired.

Roasted onion: Use the same method as the capsicum. You will need to cut off the 'root' side once cooked and then press to pop the onion out, revealing a soft roasted onion.

Sweet potato: Wrap sweet potato in foil and throw it onto the oven floor, turn over now and again – cook until it's soft. Peel off the foil, slice it up, and serve.

Roast medley of vegetables: Half bag of gourmet potatoes, 1 white onion cut into wedges, 2 parsnips cut into ¼ lengthwise, 6 cloves of unpeeled garlic, 1 red capsicum (seeded and cut into squares), one-quarter jap pumpkin cut into large squares. Toss all the vegetables into a bowl and season with olive oil and sea salt. Place evenly onto a large roasting tray so they don't touch. Makes a beautiful topping for a vegetarian pizza.

Roasting nuts for salads: Place in a small terracotta dish, spray with a dash of olive oil, and cook until you smell the nuts roasting or until they reach a slightly darker color. Ideal to use in salads or as a garnish for any dessert.

Caramelized onion rings: Cut a red onion into slices. Place onto a pre-heated cast iron plate. Pour balsamic vinegar, sugar, and pepper over each slice. Cook for approximately two to three minutes. A quick and easy way to speed things up is to put the sliced onions into the microwave until soft, so when added to the food and cooked in the oven, they will be brown in no time.

Corn on the cob: You will need to cook it in a terracotta dish with water to cover one-quarter of the dish (seasoning can be added). Cover with foil for 5-8 minutes, then remove the foil to brown the corn, and now you have another BBQ food!

Cooking Equipment

Terracotta rectangular dish: Approximately 300 mm long by 200 mm wide and 40 mm deep is a great multipurpose dish. Every time before you use it, soak the dish (submerge it completely) for at least one hour in warm water.

Terracotta round dish: Approximately 200 mm with a lid is ideal for cooking dishes that need to be in the oven for longer or curries, rice, stews, or soups. The lid is great as it saves using foil, but you will need oven gloves, as it will be extremely hot! Each time before you use it, soak the dish (submerge it completely) for at least one hour in warm water.

A heavy stainless steel roasting tray: With a wire insert is wonderful when it comes to roasting. Ordinary roasting trays from a conventional oven can do a good job or use disposable trays for less cleaning.



Cast iron cooking plate: This is your 'new' BBQ replacement. You can purchase round or rectangular plates with handles or a loop so that you can easily remove them from the oven with your tools. You must wash them thoroughly with soapy water before your first use. You will need to season them, by using olive oil all over it, and heat in the oven until you see smoke/haze coming from the plate. Keep plate well-oiled and never wash again in soapy water, only hot water.

A good pair of oven gloves: Gloves are essential to have nearby for transferring hot dishes from the oven to the table, lifting the lid on the round terracotta dish, or when trying to place the foil over the food. Some have been known to use welder's gloves!

Cork mats/trivets: These are good for placing the hot serving dishes on to serve.

Old rags or Chux Disposable Underpads/tea towels: Keep these handy near the oven. You need to get them wet to use the '7 iron' to wipe the oven floor clean before cooking your pizzas. It is also a way of cooling down the oven floor when you need to drop the internal temperature quickly.

Jiffy firelighters: [These are the only ones to use.] Use the slab type that you need to break into pieces, not the individual blocks that push out of their section. Others may work, but you will notice unpleasant smells when lit. They will also spread chemicals to the floor of the oven and give off thick black smoke, which does not make for a nice taste.

Rolling pin: As you use your oven more, you will notice the advantage of having good-quality items. A rolling pin that has 'ball bearing' handles, the Tupperware kind with plastic handles, or a marble rolling pin that lets the pin roll are both great. You should not need to use your body weight when rolling, and it is best to work from the center out as this helps to keep the dough in shape.

Boards: You can buy so many different types, but big is the best. We recommend the plastic or silicone varieties because they are lightweight and easy to clean and pack up.

Chopping boards: Clean your chopping boards every so often. It is a good idea to clean a plastic board with bleach, making sure to rinse it well after. Wooden boards should be oiled

to help keep them from splitting. A brush down with salt and lemon will keep them nice and clean. Flexible cutting sheets (packets of two) are good; keep one for meat and the other for vegetables. As they are clear, use a permanent marker on the back to identify M(eat) or V(egetables).

Coco bristle brush: You can buy these at most chain stores, or a better one is the extralong-handle type found at hardware shops. These are great for sweeping out any dust left inside the oven once you have removed the coals.

Long handle tongs: A sturdy pair of tongs helps when you need to work fast and you cannot reach inside the oven because it's too hot. You will appreciate having quality tongs to do the job.

Handy table: Keeping a fold-up table handy to use near the oven is a good idea if space is hard to come by. That way, you can use it to roll out dough or assemble pizza toppings.

Pizza wheel or Mezzaluna: These are both great to use. If you use a pizza wheel, use the largest wheel you can find. A great one is the one made by Rubbermaid. The Mezzaluna recommended is the single blade type and the bigger the better (25" is great). Use it to cut pizzas, herbs, etc.

Peel or Paddles: This is the tool you will learn to handle better every time you use it. Mainly used for moving the pizza or bread around the oven floor and out of the oven.

Coal Rake, 7 Iron, or Bakers Rooker: This tool goes by many names but is the same tool. It is handy for pulling dishes out from the oven or rotating them, to drag the coals forward, and to use an old rag to clean the oven floor. Another handy use is to support the larger logs when placed in the oven in the right position.

Poker: This is used to maneuver the wood or cover it with a rag to clean the oven floor. Some people like this over the 7 Iron; others prefer the 7 Iron. They both have a place, and you too will know which one you prefer as you go.

Pusher or Hoe: This looks like a semi-circle disc attached to a rod. It is used to push the fire back or pull coals forward for cleaning.

Wooden boards for pizza and bread: It is usually great to have at least four on hand! You may wish to rub olive oil into the surface when you first receive your boards to help protect them from the stains of tomato sauce, etc.



Measurement Conversions

Approximate Metric/Imperial Equivalentts

WEIGHT		VOLUME		LENGTH	
METRIC	IMPERIAL	METRIC	IMPERIAL	METRIC	IMPERIAL
15 grams	½ oz	1.25 ml	¼ tsp	3 mm	⅛ in
25 grams	1 oz	2.5 ml	½ tsp	5 mm	¼ in
50 grams	1 ¾ oz	5 ml	1 tsp	1 cm	½ in
75 grams	2 ¾ oz	10 ml	2 tsp	2 cm	¾ in
100 grams	3 ½ oz	15 ml	1 tbsp/3 tsp	2.5 cm	1 in
125 grams	4 ½ oz	30 ml	2 tbsp 1fl oz	3 cm	1 ¼ in
150 grams	5 ½ oz	45 ml	3 tbsp	4 cm	1 ½ in
175 grams	6 oz	50 ml	2 fl oz	5 cm	2 in
200 grams	7 oz	100 ml	3 ½ fl oz	6 cm	2 ½ in
225 grams	8 oz	125 ml	4 fl oz	7 cm	2 ¾ in
300 grams	10 ½ oz	200 ml	7 fl oz ½ pint	8 cm	3 ¼ in
325 grams	11 ½ oz	250 ml	9 fl oz	9 cm	3 ½ in
350 grams	12 oz	300 ml	10 fl oz ½ pint	10 cm	4 in
400 grams	14 oz	400 ml	14 fl oz	12 cm	4 ½ in
425 grams	15 oz	450 ml	16 fl oz	13 cm	5 in
450 grams	1 lb	500 ml	18 fl oz	14 cm	5 ½ in
500 grams	1lb 2 oz	600 ml	1 pint 20 fl oz	15 cm	6 in
750 grams	1 lb 10 oz	700 ml	1 ¼ pints	16 cm	6 ¼ in
1 kilo	2 lb 4 oz	1 litre	1 ¾ pints	17 cm	6 ½ in
1.25 kilo	2 lb 12oz	1.2 litres	2 pints	18 cm	7 in
1.5 kilo	3 lb 5 oz	1.5 litres	2 ¾ pints	19 cm	7 ½ in
2 kilo	4 lb 8 oz	2 litres	3 ½ pints	20 cm	8 in
2.25 kilo	5 lb	2.5 litres	4 ½ pints	22 cm	8 ½ in
2.5 kilo	5 lb 8 oz	3 litres	5 ¼ pints	23 cm	9 in
2.7 kilo	6 lb	3.5 litres	6 pints	25 cm	10 in
3.0 kilo	6 lb 8 oz	4 litres	7 pints	30 cm	12 in

Temperature Guide

High

A very hot oven with large fire-producing flames that are visibly coming over the inner chamber and just extending up toward the flue. Use 10 to 12 pieces of wood to start the fire. A fire such as this should be lit every time the oven is used, regardless of what is on the menu. It is important to heat the floor and chambers with such intense heat to allow you to cook for extended periods at lower temperatures. Your oven should be ready to use in 30 minutes with an initial fire showing the characteristics mentioned above.

Medium/High

The oven will have a good bed or coals glowing bright red, and pieces of wood will also be glowing red and holding their shape and producing flames that will travel about halfway to three-quarters of the way up over the top of the chamber. The oven should be like this for about an hour after the start-up time. To maintain this temperature, add another piece of wood to the fire as required.

Medium

Very similar to the medium/high oven, but the flames travel about halfway or less over the chamber, and the wood will begin to break down. The oven will be like this for about an hour and a half after lighting up.

Medium/Low

The oven has a good bed of coals glowing red and is still producing flames. The wood itself has lost its shape, broken down, and collapsed, forming the bed of coals. The flames will just be only lapping at the back of the chamber and certainly would not travel more than halfway. The door can be placed in front of the opening to slow the airflow into the oven, which reduces the rate heat is removed. Do not fit the door tightly when there is a flame in the oven as it will starve the fire of oxygen, put it out, and start to smoke.

Low

Cooking at this temperature is purely utilizing the retained heat in the oven and locking it in, using the door to fit tightly. There will be no flames, and the bed of coals will be dark and have stopped glowing red.



Cooking Times

DISH		COOKWARE	TIME	TEMPERAURE
Chicken	Breast Fillets	Terracotta	12 Minutes	High
	Thighs		15 minutes	High
Sausages	Thin	Cast Iron	6 minutes	High - Med/high
	Thick	Cast Iron	9 minutes	High - Med/high
Leg of Lamb	Butter flied 1 kg	Terracotta	45 minutes	Med - Med/low
	Butter flied 2 kg	Terracotta	80 minutes	Med - Med/low
Lamb Cutlets	Lay single	Terracotta	6 minutes	Med - High
Steak	Pre heat cast	Iron dish	6 minutes	High
Garlic Prawns	Pre heat cast	Iron dish	1 minute	High
Vegetables	Not piled up	Terracotta	Halved 30 mins	High
	Spread out	Terracotta	Smaller 20 mins	High
Pizza/flat bread		Oven floor	2 minutes	High
Whole Fish	2 kg	Terracotta	30 minutes	Medium
Lamb Shanks	Single layer	Terracotta	2 ½ hours	Low
Bread Loaves		Oven floor	30 – 40 mins	Low



24 Months Warranty for Leone Forni

TERMS AND CONDITIONS:

All our ovens are quality checked before they leave our factory. If the oven is used in the manner in which it is intended there should not be any reason for warranty except in the instance that it may have been damaged in transit to the store. Each case will be looked into to verify any warranty issues.

GENERAL WARE AND TARE:

Your woodfired oven when first installed like anything new it is in pristine condition and visually free from blemishes. It must be remembered that when fire is introduced to the chamber and you start cooking, your oven will start to show signs of 'general ware and tare. This is quite normal and to be expected with this product. These types of things include:

- Carbons build up from the fire blackening the internal chamber and some areas of the front render and the top of the flue
- Scratches and marks on the stainless steel floor from trays etc sliding across it
- Minor flaking of the paint on the chamber
- Slight discoloration of the floor tiles due to food spills etc
- Very minor colour change of stainless steel flue and floor due to exposure to heat
- Chipping of the internal arches of the oven from trays or tools frequently knocking in to it and exposing the white cast refractory underneath
- Minor 'cracking' of the external render notably where the render and the front arch meet
- Minor 'cracking' of the internal chambers

The points mentioned above do not constitute faulty workmanship.

CRACKING RELATED ISSUES:

Ciao Bella Pizza Ovens has spent the last 10 years researching and developing the materials used in our wood fired ovens. As this product will expand and contract with heat it is impossible to avoid some kind of cracking. We have reduced this issue dramatically. The appearance of internal cracks/external cracks does not constitute faulty



workmanship as it is a normal occurrence with this type of specialized refractory material. It will not in any way affect the running or efficiency of the oven. However, as part of our ongoing commitment to service, these types of internal cracks can easily be filled and removed from view should they become large. Should any concern arise about cracking please contact us and we can arrange for a nominal fee 'a repair kit' to be mailed directly to you.

MOISTURE RELATED ISSUES:

As much as the ovens are weather proof, it should be noted that it is the customer's responsibility to modify any existing reticulation to ensure that the oven is not over exposed to excessive amounts of water on a continual basis. If the oven is very wet internally, it reduces the ability of the oven to heat up quickly and with minimal smoke and in extreme situations can cause the materials to break down. Ciao Bella Pizza Ovens cannot be liable for excessive water damage caused by failure to prevent constant exposure to water sources other than that generated by the weather.

It is advisable to purchase a concrete water sealer available at your nearest hardware store and seal the entire oven area.

The area where the final render and the slab intersect must be sealed with a silicone product to prevent any water penetrating through this area.

GENERAL MAINTENANCE:

Black high temperature engine paint can be used for touching up of the black front arch of required

MISUSE:

Ciao Bella Pizza Ovens will accept no responsibility for misuse of the oven due to over loading of wood during use or placement of inappropriate materials, fuel or objects in to a hot oven. The oven is primarily designed for cooking and is only intended for that purpose. Damage caused by other uses will void all warranty.



COOK EVERYTHING WITH YOUR CIAO BELLA.

**Because "Just a Pizza Oven"
is an understatement.**

#cookeverything

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