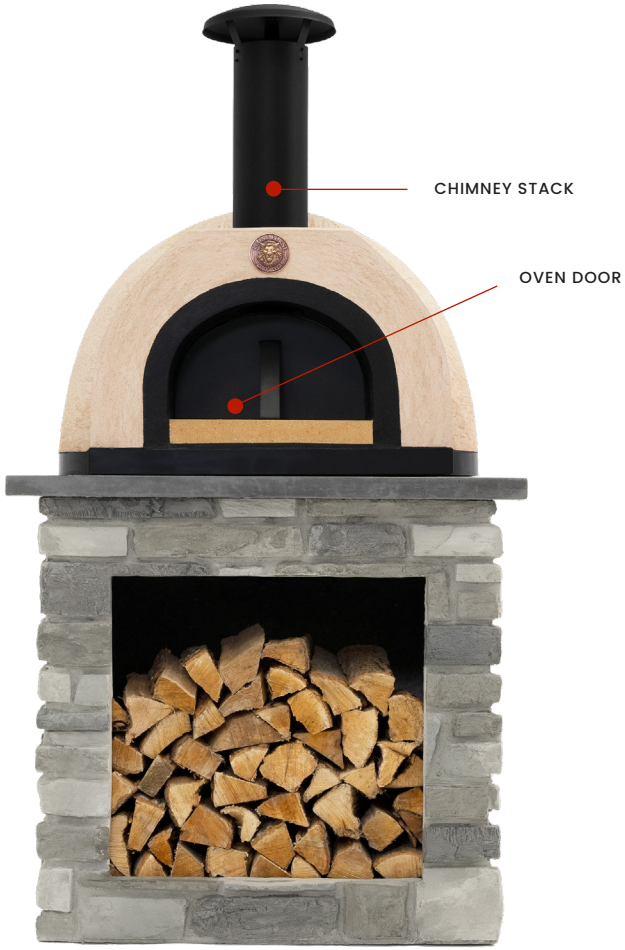
CIAO BELLA
PIZZA OVENS



*STONE BASE NOT INCLUDED

SIX-DAY REFRACTORY PIZZA OVEN CURING PROCESS

BEFORE BEGINNING

Always follow the oven manufacturer's instructions when they differ from this general schedule. Have your split firewood, dry kindling and an infrared temperature gun ready before beginning.

DAY 1
200°F / 93°C

Build a very small fire using dry kindling and thin pieces of seasoned hardwood. Slowly bring the interior dome temperature to approximately 200°F / 93°C and maintain it for about four to five hours. Avoid large flames or rapid temperature increases, as moisture must escape gradually.

DAY 2
350°F / 177°C

Light another small, controlled fire and slowly raise the oven temperature to 350°F / 177°C. Maintain this temperature for approximately four to five hours. Continue using small pieces of wood and monitor the dome regularly to ensure the oven does not become too hot.

DAY 3
450°F / 232°C

Gradually increase the size of the fire until the oven reaches approximately 450°F / 232°C. Hold this temperature for about four to five hours, adding small amounts of wood as required. Allow the fire to burn out naturally and let the oven cool slowly overnight.

DAY 4
500°F / 260°C

Bring the oven temperature up to 500°F / 260°C using a moderate but controlled fire. Maintain the target temperature for approximately four to five hours. Some remaining moisture may still be released, so avoid sudden increases in flame size or temperature.

DAY 5
550°F / 288°C

Slowly heat the oven to approximately 550°F / 288°C and maintain this temperature for about four to five hours. The fire can now be moderately larger, but the oven should still be heated gradually and monitored carefully throughout the curing period.

DAY 6
600°F / 316°C

For the final curing fire, gradually bring the oven to approximately 600°F / 316°C and maintain it for about four to five hours. Allow the fire to burn out and let the oven cool naturally. Once completely cooled, the oven is ready for normal operation, although the first cooking fire should still be increased gradually.

⚠ **IMPORTANT**

Never use gasoline, lighter fluid or other accelerants, and never cool the oven with water. If visible moisture, condensation or steam remains after Day 6, repeat the final curing day before operating the oven at full pizza-cooking temperatures. Progressive low-temperature heating helps prevent trapped moisture from turning into steam and damaging the refractory material. When not in use - always leave the oven door off/open to have any moisture escape. After an extended period of inactivity—six months or longer—it is recommended that the oven undergo a pre-curing process before use. Follow Steps 2, 4, and Day 6 of the curing instructions to help safely remove any moisture that may have accumulated within the oven. During use, fine veining or hairline pressure marks may appear on the oven's exterior shell. This is a normal result of heating and cooling and does not affect the oven's performance or structural integrity.

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