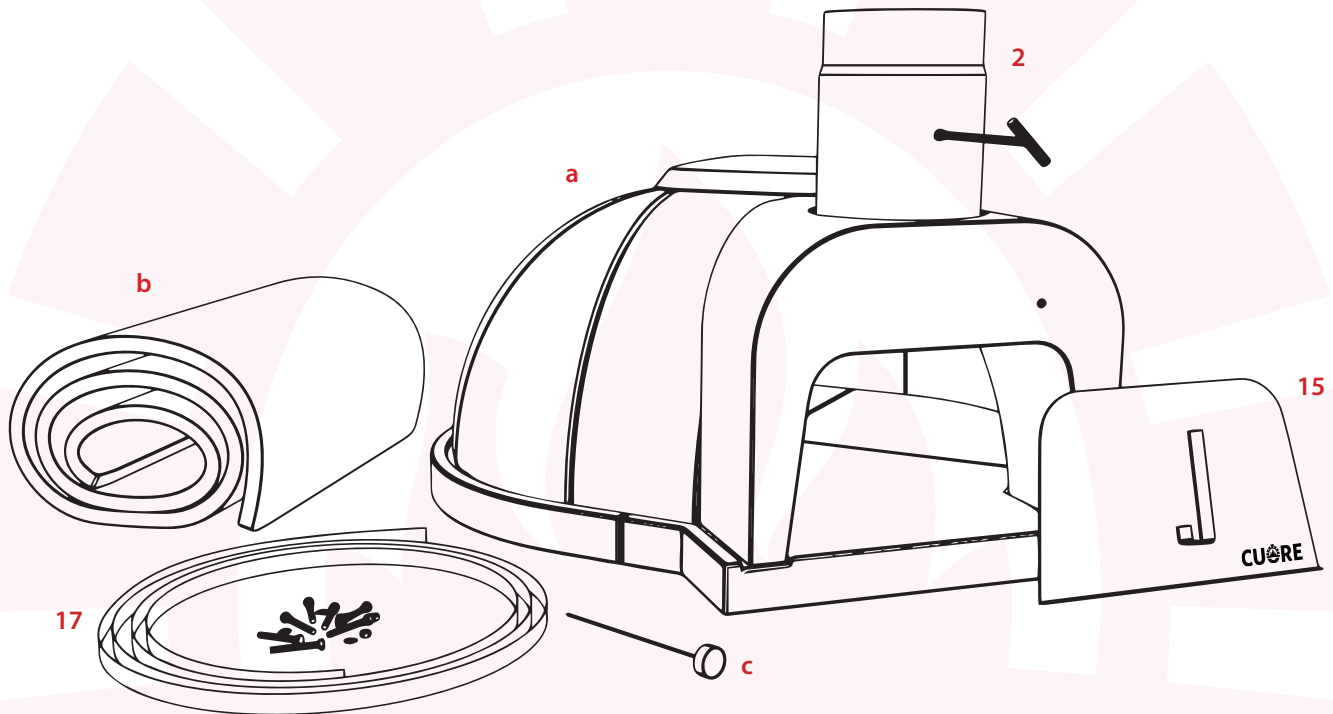


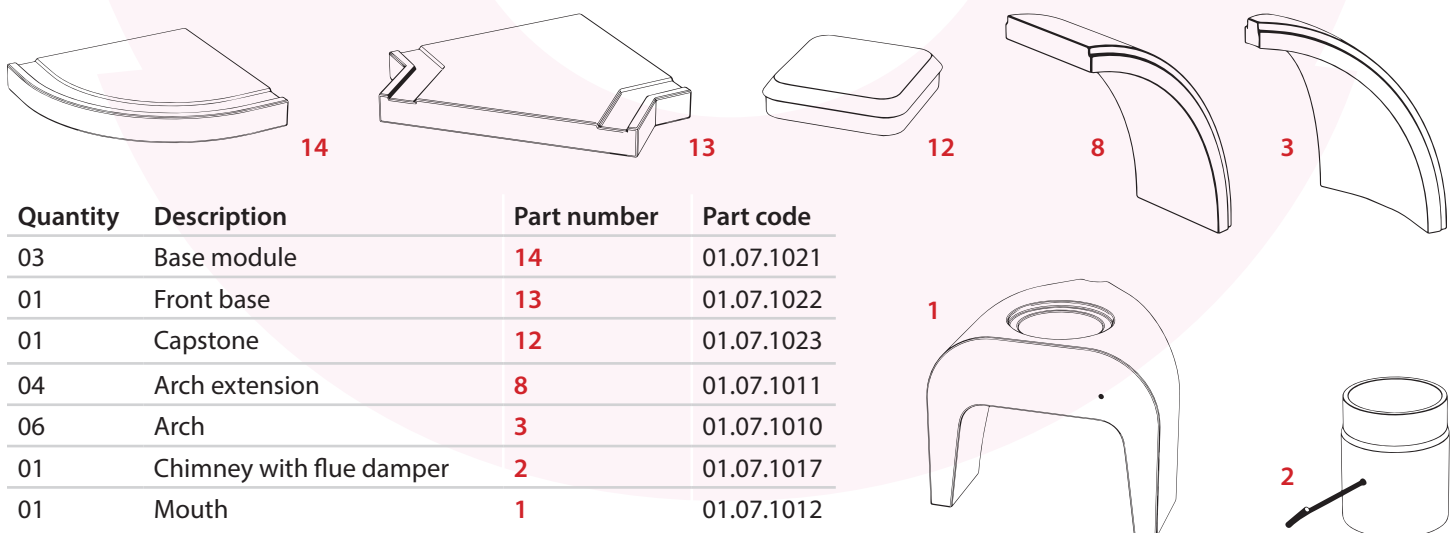
Congratulations!

Your **Cuore 1000+ Wood-Fired Oven Kit** is the heart and core around which to build your home gourmet wood-fired oven. It can be finished in practically any imaginable way, always blending perfectly with your home style and decor. Designed for easy assembly indoors or outdoors and excellent performance throughout a very long service life, it will provide endless hours of fun and great food to share with your family and friends.



The **Cuore 1000+ Wood-Fired Oven Kit** consists of the refractory numbered oven parts (a), including the chimney tube with incorporated flue damper (2), the three steel belts and related hardware (7 bolts measuring 1/4" x 2.1/2", 7 washers, 3 nuts) (17), the oven door (15), a rock wool thermal blanket (b), a thermometer (c) and this Assembly Manual, which is available online on www.cuoreovens.com so you can always have the most up-to-date revision.

The refractory numbered ovens parts are:



Quantity	Description	Part number	Part code
03	Base module	14	01.07.1021
01	Front base	13	01.07.1022
01	Capstone	12	01.07.1023
04	Arch extension	8	01.07.1011
06	Arch	3	01.07.1010
01	Chimney with flue damper	2	01.07.1017
01	Mouth	1	01.07.1012

Before unpacking the kit, please take notice:

- First of all, check the kit visually for integrity. In the unfortunate event that one or more parts arrive chipped, cracked or broken, please refuse delivery! If possible, take photos of the damage and overall oven condition and send them to support@cuoreovens.com. We will take it back and arrange for a new unit to be sent to you in no time.
- Read this manual thoroughly and keep it for future reference.
- This is a very heavy product, with a total weight of **300 kg /660 lbs!** Always exert good judgment and correct posture before attempting to lift or move the parts. If a part falls on you or someone else it may cause serious injury, and mishandling may cause back injury. Do not handle the parts all by yourself, always use a strong helping hand.
- Be careful when handling the rock wool thermal blanket. Rock wool can irritate the eyes, the skin and the respiratory tract. Use of protection goggles, a respirator and gloves is mandatory. The thermal blanket should be stored inside a sealed bag and kept away from children and pets until it is ready to use.
- Be careful when unpacking the steel belts, because it's possible they may have developed tension during packing and transportation and they might unspring suddenly.
- Last but not least, do not allow children and pets near the oven during assembly and finishing, as well as during operation.

Assembling the refractory parts

Before starting the assembly, be sure to comply with the building codes in your area!

You will need a bag of good quality refractory cement to grout the spaces between the oven parts. We don't include it in the kit because it's important to use the freshest cement for best results.

The first step is building or preparing a base for the kit to rest upon. The base should be able to support at least a recommended 50% or more safety factor over the oven weight of **300 kg/660 lbs**, ideally **1000 kg/2200 lbs**. The base must be perfectly flat and level. When planning the base, don't forget to leave enough clearance around the oven kit for erecting the future oven walls or any other enclosing and finishing method of your preference, including the mandatory air spaces for insulation. In our website (www.cuoreovens.com) you will find instructions and tips for building a suitable base, if needed, as well as suggestions for suitable enclosures.

For the best thermal performance, the base should receive a layer of insulating material at least **5 cm/2"** thick, such as concrete mixed with vermiculite, vermiculite boards, refractory tiles or any other available material.

After the base is ready, if necessary, lay a thin bed of dry, fine sand over the base to help level the bottom plates. Position the bottom plates. The flat, projected area on the front base part (13) corresponds to the front of the oven. The base modules (14) are identical but there is **one** with no bolt as you can see on the illustration below.

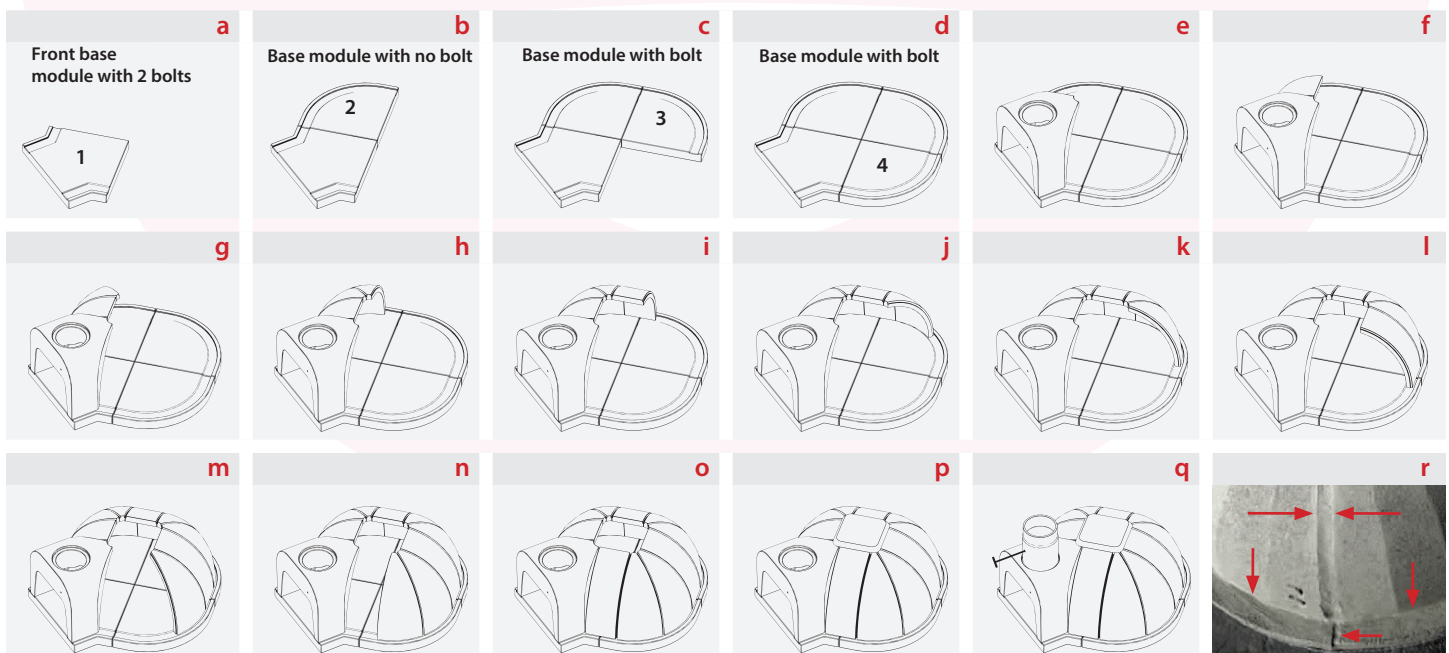
Check the leveling carefully and adjust if needed. Then grout between the bottom plates with the refractory cement (figures a to d below). **Important! Never use a mallet or hammer to nudge the parts in position**

Now begin to place the dome parts, starting with the mouth and proceeding sequentially with the dome parts (**8-3-3-8-3-3-8-3-3-8**). The dome parts fit inside the groove that runs around the bottom assembly. After positioning the mouth part, apply grout between it and the bottom plate. You will have to support the curved parts with wood pieces cut to appropriate size until finally placing the cap (**12**) that acts as a keystone or capstone for locking the dome parts in place (figures **e** to **p** below). Don't forget to grout the cap as well. You can now remove any temporary support for the oven parts.

As you position each part, use a thin layer of refractory mortar (3 mm/1/8" thick) on the sides that touch other parts, including the bottom plates. This will help ensure a good seal between the parts. Then grout each seam as you place each part, but only from the outside. **Important! Don't grout on the inside of the dome!**

Fit the chimney tube with the included flue damper and grout the joints (figure **q** below). Be careful with the flue damper handle alignment.

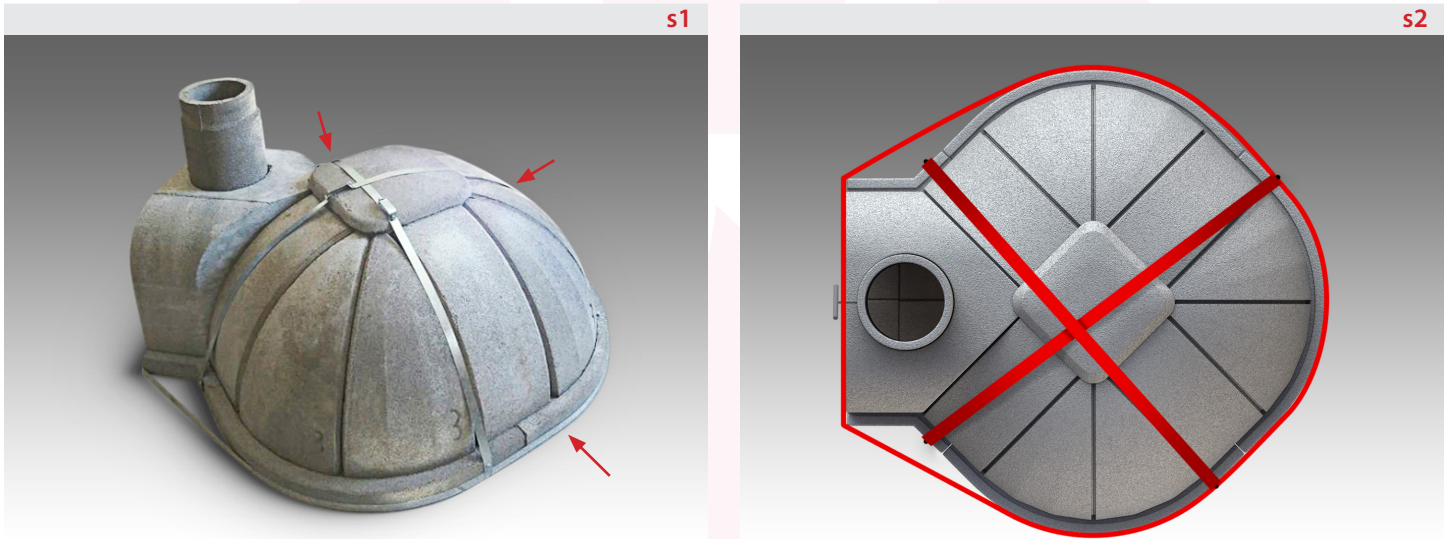
You should now have grouted joints just like shown in figure **r** below.



Installing the steel belts

Attention! The steel belts are packed in a roll and may develop tension, unrolling suddenly when freed! Also, belt edges can be sharp. To avoid injury, please be careful when unpacking. Use of protective gear such as safety glasses and safety gloves is highly recommended! Don't allow pets or children near the belts.

There are three steel belts with associated bolts, nuts and washers. The first to be installed is the longest one and is used around the perimeter of the oven to hold the bottom parts firmly together. The remaining two are used to lock the capstone along with the dome parts that are held by it, as shown on figure **s1** below. Refer to figure **s2** for the bolts and belts placement.

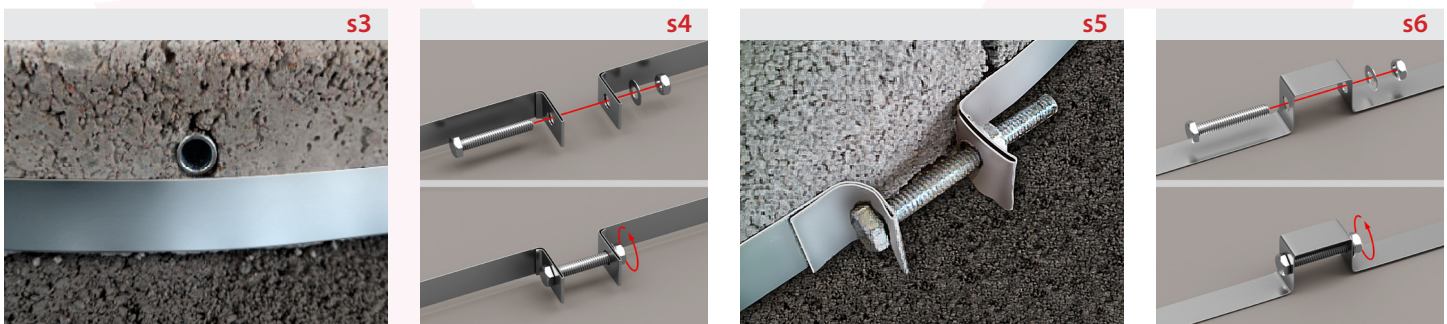


On each bottom part (**13 & 14**) there are embedded nuts to receive the bolts that hold the dome belts. The perimeter belt should be fitted below these embedded nuts as shown in figure **s3** below.

After positioning the perimeter belt, it should be properly tensioned. To do that, bend the ends of the belt at a 90 degree angle and insert a bolt through one end, then through the other end, then place a washer and a nut on the bolt as shown in figure **s4** below. Using two $\frac{1}{4}$ " wrenches, hold the bolt with one wrench and tighten the belt by turning the nut with the other one. The location of the tensioning bolt along the oven perimeter is not important. The result should be similar to figure **s5**.

Now fit the two dome belts according to figure **s2**. The tensioning method is the same, but the belt is not split, as in figure **s6**.

Attention! Be careful and exert good judgment when tensioning the belts. Avoid overtightening the bolts or the bottom parts might be damaged.

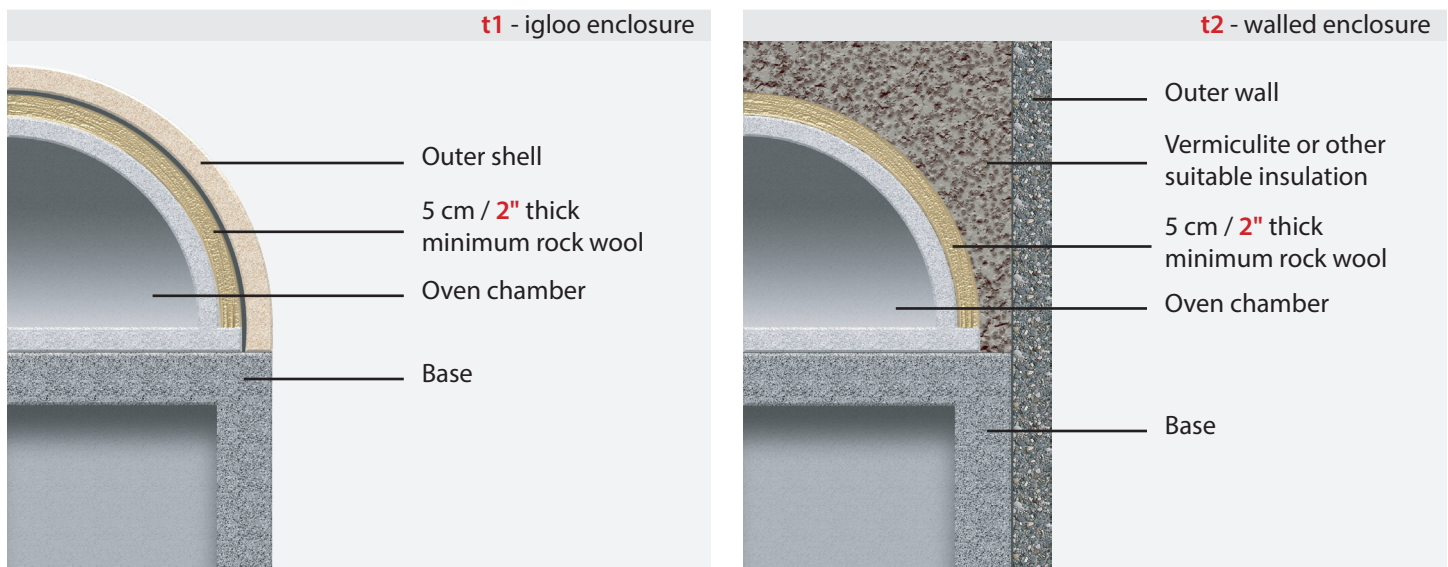


Insulating the oven

After all is set, it is time to unpack the rock wool blanket and fully cover the oven shell (except for the mouth, naturally) on the outside with it, especially if you are opting for a dome ("igloo") enclosure. This blanket serves to conserve heat and to allow for expansion and contraction of the oven refractory parts independently of the outer walls, thus minimizing the chances of cracks and fissures. You may cut the blanket as needed, but be sure to use all of it and allow some overlap between the pieces where possible so as to leave no part of the shell uncovered. You may find it easier to keep in place by tying it with some thin wire. Again, always use adequate protection for handling the rock wool. **If the oven will be under the weather with NO roofing protection, the outer shell should have at least 4 to 5 inches thickness of refractory cement.**

If you are going to use a walled enclosure (as in figure **t2** below), the space between the rock wool and the outer walls must be filled with vermiculite or a suitable refractory material, so as to minimize heat transfer to the outer walls of the enclosure.

It's very important to keep the minimum recommended gaps between the oven shell and the enclosure walls. Please refer to cutaway figures **t1** and **t2** below.



The chimney

The chimney is not included in this kit. If you decided to buy our Chimney Kit, that is sold separately, you have to glue the adapter over the concrete flue damper, using high temperature silicon - it will depend on your particular project - long or short, straight or bent. It can be made of many different materials, from steel tubes to ceramic pipes or masonry. If you use steel tubes, place a conical flange around the tube at the point where it exits the oven, so as to avoid debris falling inside the oven through the gap. You should always install a flue damper to help regulate airflow and temperature. The chimney should be exclusive to the oven (avoid sharing the outlet with other appliances) and as straight as possible for better ventilation. A chimney cap is also mandatory, for water should never get inside the oven. There are also excellent modular chimney solutions on the market, ask your dealer or contractor for information and suggestions. It's also a good idea to install a thermometer near the chimney's inlet for better temperature control - between **300°F and 750°F** (150 °C and 400 °C) - during operation, but you may prefer an infrared thermometer instead. Before installing the chimney, be sure it will comply with your local codes.

Now enclose and finish it!

After all is done, it's time to enclose the oven kit and finish it. There are basically two ways to do the enclosing and finishing: by building walls around the oven kit or by covering the thermal blanket itself with cement or mortar, following the shell shape (the wire mesh will hold the cement or mortar in place) and then finishing it as you prefer - the "igloo" style. Whichever style you choose, be sure to make the oven completely sealed from the elements, especially water.

Remember, always comply with the building codes in your area!

Walled enclosures.

A walled enclosure is a classic and very beautiful way to finish your oven. Whatever style you choose, be sure to observe the following safety rules:

- 1** - Never use any combustible material in the enclosure. Wooden studs, plywood, drywall or any other combustible materials are expressly forbidden, for they are a sure way to cause a fire. The safest method is to build masonry walls with completely non-combustible materials such as cement or ceramic blocks, bricks or stone.
- 2** - Only completely non-combustible materials should be allowed to touch the oven kit. Metal studs and concrete boards are also perfectly suitable, but then spaces between the oven kit (or any completely non-combustible material that touches it) and the enclosure walls are mandatory. The minimum spacings should be 10 cm / **4"** from all sides, except the oven mouth and 35.5 cm / **14"** from the top. Around the oven mouth, only completely non-combustible materials should be used, keeping a distance of 0.5 cm / **0.2"** from it. That space may then be filled with weatherproof stucco. As to the hearth extension around the oven mouth, keep a minimum of 76 cm / **30"** to the sides of the mouth and 91 cm / **36"** to the front of the mouth free from any combustible material.
- 3** - If you keep the wood in a space below the oven, be sure to leave at least 21.5 cm / **8½"** between the bottom of the oven and the top of the wood storage space. A covered container for the wood is better for avoiding any contact with ember or stray sparks.

Igloo enclosures.

If you opt for a smaller igloo-style enclosure, there are basically two ways of doing it:

- 1** - You can cover the oven with a layer or two of insulating cement, spreading it directly on top of the insulation (the wire mesh will hold the cement in place) or on top of a stucco lath layer. Proceed with a finishing layer of weatherproof stucco.
- 2** - You can build a rebar frame around the oven kit and cover it with tied stucco lath, then cover the whole structure in a layer of stucco 1.3 cm / **½"** to 1.8 cm / **¾"** thick. Follow with another layer of weatherproof stucco or paint.

Remember, these are general rules of thumb. Always comply first to your local building codes!

The thermometer

Your **Cuore 1000+ Wood-Fired Oven** comes with a bimetallic analog thermometer. It should be placed in the appropriate hole above the oven mouth. For proper operation, the thermometer stem should not protrude inside the fire chamber, because direct exposure of the stem to the flames will quickly ruin the thermometer. The stem end should be tucked inside the hole as close as possible to the inner chamber surface, but never protrude inside. This is not a critical distance and may vary by up to one inch. You may have to provide an appropriate recess on the oven finishing so as to keep this recommended distance. Your thermometer may come with a metal clip. This clip is only used to keep it upright if you opt to use it directly on the oven floor.

The thermometer needle will lock in place if the oven is heated above the maximum temperature. This will void the warranty.

IMPORTANT! Never try to bend the thermometer stem. Never expose the thermometer stem directly to the flames. This will ruin the thermometer.

If you prefer not to use this thermometer, simply fill the thermometer hole with refractory cement.

IMPORTANT! This oven should never, under any circumstances, be operated unfinished and/or without a chimney. Remember, water (by way of thermal shock) is a mortal enemy of wood-fired ovens. So, if your oven is installed outdoors, it should be very well encased and protected from rain and seeping water. For the same reason, never wash the inside of the oven. It is largely self-cleaning.

Attention! Very important information! After the oven is finished, there must be a minimum 21-day curing time before starting any fire in the oven. Failure to do so may damage the oven and will result in loss of the warranty.

For additional tips and information on base and enclosure building, visit www.cuoreovens.com.

Cuore 1000+ Wood-Fired Oven Kit - Limited Product Warranty

Cuore Ovens Co. warrants this product (the **Cuore 1000+ Wood-Fired Oven Kit**) to be free from materials or craftsmanship defects for a period of 12 (twelve) months from the shipping date.

The Product Warranty stated above will be considered void and not valid if one or more of these circumstances have occurred:

- 1 - The installation of this product did not follow the instructions specified in this manual and the local building codes.
- 2 - This product has been used in any way other than for home cooking, or used with any burning fuels other than the ones specified in this manual, or used with fuels expressly forbidden by this manual, and thus subjected to temperatures above the recommended ones, causing damage to the product.
- 3 - This product has been damaged due to thermal shock by water or any other liquid, or by neglecting the warm-up period before each operation.
- 4 - This product has been damaged by over-firing or lack of a proper heat-conditioning sequence as specified in this manual.
- 5 - Normal wear and tear of parts that would be normally worn or replaced under normal operating conditions. Normal wear and tear includes small fissures and cracks resulting from the expansion and contraction of the oven parts, either from the shell or the refractory bricks. These are not defects and will not affect the oven operation and performance in any way.

On limitation of liability.

It is understood and expressly agreed that the sole obligation of Cuore Ovens and the purchaser's only and exclusive compensation under this Product Warranty or any other implied or expressed warranty will be limited to replacement, repair or refund as specified above. Such liability shall not include, and the purchaser renounces specifically to any rights to recover, consequential, incidental, special or any other damages of any kind whatsoever, including, but not limited to, damage to property, injuries to persons, loss of profits or anticipated profits, or loss of use of the product. Cuore Ovens shall not be responsible, in no event, for any incidental or consequential damages caused by defects in its products, whether such damage occurs or is discovered before or after replacement or repair, and whether or not such damage is caused by Cuore Oven's negligence. As some states do not allow the exclusion or limitation of incidental or consequential damages, the above limitations or exclusions may not apply to you. The duration of any implied warranty with respect to this Product is limited to the duration of the foregoing warranty. As some states do not allow limitations on how long an implied warranty lasts, the above may not apply to you.

On investigation of claims against this Product Warranty.

Cuore Ovens Co. reserves the right to investigate all claims against this Product Warranty and to deliberate and decide upon the method of settlement.

Our employees and dealers do not have the authority to modify or supplement this Product Warranty in any way, nor authorize any remedies in addition to, or inconsistent with the terms of this Product Warranty.

On registering a claim against this Product Warranty.

For any claim against this Product Warranty to be valid, it must be notified to Cuore Ovens in written form (support@cuoreovens.com) or by phone (954-805-0050). Written claims should include a description of the defect and the installation date.