

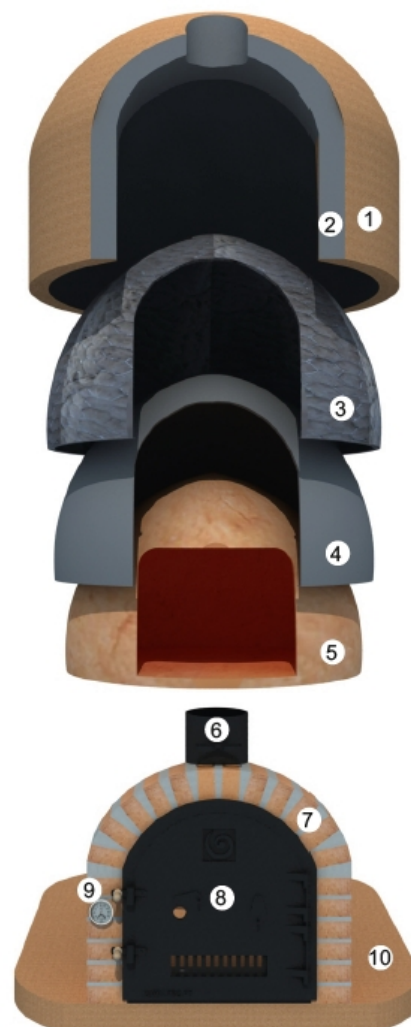
Mediterrânico Royal

Description

Oven on a 100 cm base, with 75 cm (inside). Ready to work. Interior in refractory clay coated with rockwool and expanded clay. Finished in projected cork. Equipped with a cast iron door, chimney and thermometer.

Composition

- 1 Projected cork
- 2 Expanded clay
- 3 Rockwool
- 4 Expanded clay
- 5 Refractory clay
- 6 Chimney
- 7 Brick arc
- 8 Cast iron door
- 9 Thermometer
- 10 Base in expanded clay reinforced

**Safety precautions**

- Do not allow children to operate the oven.
- Use only firewood to heat the oven. Do not use charcoal or chemicals.
- Use gloves and other protective clothing when the oven is at high temperatures.
- Ensure that no combustible materials are near the oven when in use.
- Keep the door and the dampers always open during the heating process.
- Do not use water to extinguish or to calm the fire. Do not use water to clean the oven.
- The cure is not performed in the manufacturing process. Follow these instructions carefully to avoid damage.
- Keep this manual for further reference.

Instalation

Your oven is ready to work, no additional work is needed. However, pay attention to the weight that the base support should hold:

Ref.	Oven	Weight
C13RC	Mediterrânico Royal 135	700 kg
C12RC	Mediterrânico Royal 120	600 kg
C11RC	Mediterrânico Royal 110	500 kg
C10RC	Mediterrânico Royal 100	450 kg

Table 01: Weight capacity required.

Contact your local building or fire inspectors over restrictions on placing this oven.

Also, check your local regulations on minimum clearances between the oven and buildings or structures.

Cure

Even though the *Mediterrânico Royal* is ready to work and apparently dry, it is necessary to carry out a cure to remove moisture accumulated during the manufacturing of the oven. The curing consists in running small fires gradually increasing in intensity to allow a slow removal of moisture and to prevent damages.

The cure should take 3 steps; please allow 1 day for each step. At each step you should run a fire for 2 hours without exceeding the temperature indicated in *table 03*. The cast iron door and dampers should always be kept wide open.

Step	°C max	Time
1	150	2h00m
2	200	2h00m
3	250	2h00m

Table 03: Cure process.

After 2 hours, let the fire die down and remove the ashes. Close the cast iron door.

Smart tip:

In order to control easily the temperature, use smaller pieces of firewood.

Important:

Never use water to lower the temperature of the oven or to extinguish the fire. This may cause irreparable damages to the oven structure. If you find that the temperature rose too much, remove some firewood.

Firing

The firing process lasts between 1h00m and 1h30m, depending on the oven size, firewood type, and weather conditions. The heating must be done slowly and gradually respecting the temperature curve of *chart 01*.

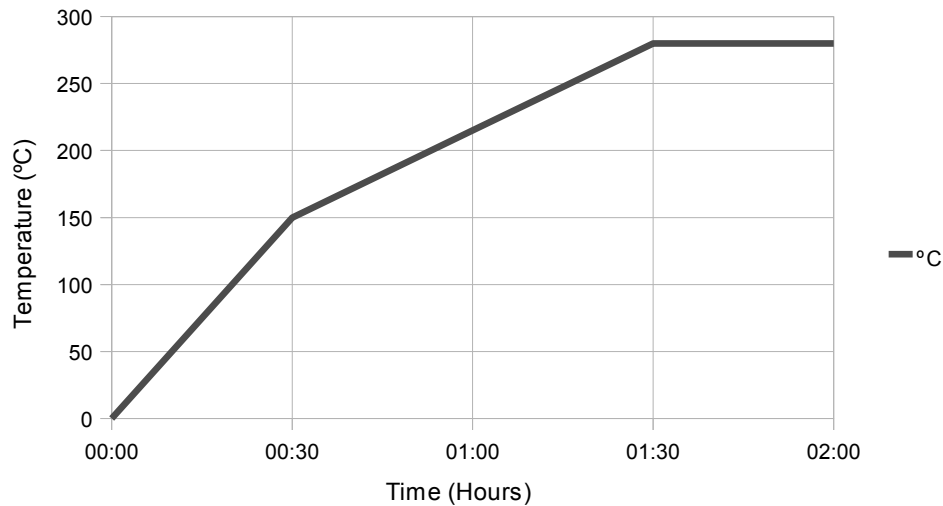


Chart 01: Temperature curve.

You must start a small fire in the middle of the oven surface, and as the intensity increases, extend it to the sides and back of the oven, always respecting the temperature curve of *chart 01*.

To know when the oven is ready to cook, these three conditions must simultaneously take place:

- The elapsed time should be at least 1 hour.
- The temperature should be at least 275 °C.
- The interior of the oven must be clean, without the soot that is formed on the walls at the start of the fire.

When all these occur, the oven is ready to cook.

Learn with your oven:

The drives referred (*chart 01*) may vary depending on the oven dimensions, the wood type or weather conditions. With practice you will learn the optimal functioning of your oven.

Important:

This oven is fully insulated; therefore, less wood is needed to reach higher temperatures.

Running large fires and leading it quickly to very high temperatures can cause irreparable damages to the *Mediterrânico Royal*.

Until you get familiar operating the oven, put less firewood rather than in excess.

How to cook

Your oven allows three different cooking methods: live fire, coals, and heat retention. All of them are easy to achieve, but practice is essential in order to obtain a perfect result.

Live fire

In this method the cast iron door and damper must be fully open; the fire must remain leaning against one side of the oven.

The live fire is ideal for making fast dishes, which require very high temperatures, such as pizzas.

Coals

This method is similar to the live fire, but instead of running the fire, you will let only the hot coals inside. The cast iron door and damper should always remain open.

It is suitable for baking, roasting or grilling (using a grid), and fast cooking that does not require high temperatures.

Heat retention

It is perfect for roasts and breads.

After heating the oven, remove the fire wood and embers; then, place the food inside and close the cast iron door and the damper.

As the initial temperature is very high on some foods, such as fish or meats with skin, apply an aluminum paper foil on top of the roasts during the first 15-20 minutes.

Important:

Never use chemicals to heat or rekindle your oven as they may transmit improper flavour to food.

Firewood consumption

Ref.	Oven	kg/hour
C13RC	Mediterrânico Royal 135	13,00
C12RC	Mediterrânico Royal 120	11,50
C11RC	Mediterrânico Royal 110	11,00
C10RC	Mediterrânico Royal 100	10,00

Table 04: Firewood consumption.

Warranty

We offer one year warranty from the date of purchase from substandard materials or substandard workmanship.

- The *Mediterrânico Royal* oven is for residential use only.
- Normal wear and tear suffered through normal use, damage caused by impacts or accidents and improper use, including excessive temperatures, alteration of the original structure or negligence are not covered under this warranty.
- Hairlines in the refractory clay are normal due to its natural contraction and expansion process.

Limitation of liability:

PRC CERÂMICA's responsibility is limited to the repair, replacement, or refund of the purchased oven only.

This liability excludes damages to persons or to property.

Final note

We take pride in our product and following these instructions will ensure that your oven will last a lifetime.

Enjoy hosting parties with this spectacular entertaining centre in the background.