

Assembly and instructions for use

THE CAMPAGNARD

F800B

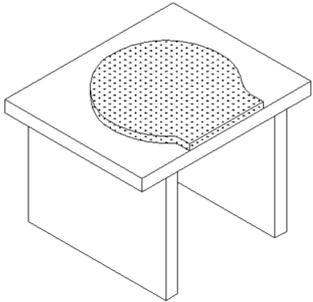


FOUR GRAND-MÈRE

— *Le temps du bon !* —

Step-by-step installation instructions

1-Building a base for the oven :



The structure is a masonry or steel base. The concrete slab must be flat and strong enough to withstand the weight of the oven set (the oven with its equipment, but without a cover, weighs 390 kg). The base must have at least the same dimensions as the oven. An insulating material is added to the base: approximately + 16 cm (6.29 inches) for the width and + 8 cm (3.14 inch) for the depth i.e. width: 112 cm (44.10 inches), depth: 107 cm. (42.12 inches).

Then you must add dimensions of the decorative coating of the oven. The base is generally built with cellular concrete and the concrete slab is armed with 10 cm (3.93 inches) thick or strengthened steel sheet.

Height of the base: The working surface of the oven (floor) is generally at 1.20 m off the ground to make baking easier for the pizza-maker. This height must be adapted to how tall you are. To calculate the right height of the oven's cooking floor, just add 5'' to the top of your base. For example for a cooking floor placed at 52'' off the ground, build a 43'' high cinder block structure, add a 4'' high concrete slab structure for the table and then add another 5'' to set your oven.

Safety measures during the installation: Wires on the various parts are to be used only for tying those parts together. Do not use them to lift the parts. We disclaim all responsibility in the event of an accident which may occur during the installation of the oven.



2. Installing the floor

To make the best of your oven, it is essential to insulate it (insulation is delivered with the equipped oven set). Cover the lower base with a 8 cm (3.15 inches) thick insulation plate. (1) Cut metal wires under the floor (only there) with a plier. (2).

Place the front concrete part of the floor on the insulation plate (3) and only after the back part (4). Do not use any joint mortar in order to allow the floor to expand and retract freely (5). Make sure that the floor of the oven lays on a completely flat and smooth surface. The insulation must be even without lumps or gaps.

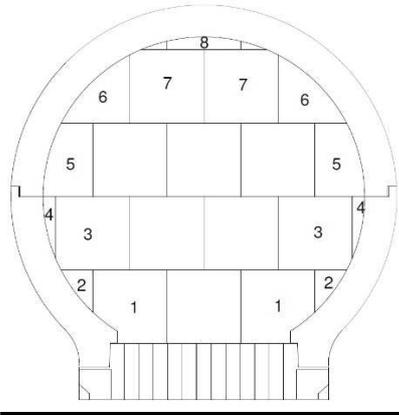


Put pre-cut refractory bricks.(drawing p 3) Start in the first row with a whole tile centred at the entrance of the floor, then place the numbered tiles No. 1 and No. 2 on the right and left, then in the second row, in a staggered pattern, two whole tiles and Nos. 3 and 4 on each side, etc.



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An extra spare rectangular brick is provided, if necessary. Do not put joint compound or mortar between the bricks. If one brick was to be lower than the others, you may put some joint compound with sand to level it.



Around the floor, it is advised to use mortar (cement mixed with sand) to block bricks(11).

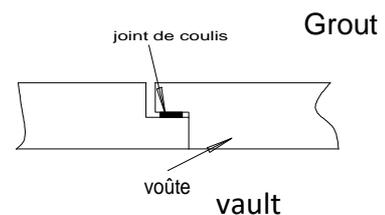
(1 portion of cement for 3 portions of sand)



3. Installing the vault

Do not use sand with the mortar for the joints.

Put cement all around the perimeter of the floor (12). It should be 8 cm wide and max 5 mm (0.196 inches) thick. Put the vault on the floor. Begin with the rear part and set the front part afterwards (13). Tie down ligature wires and tighten them together (15. 16). Remove the surplus mortar with a wet sponge. The vault is placed at 7.5 cm (2.9 inches) minimum of the entry of the floor (14)



4. Installing the cast iron door

It can be set on the arch before the installation of the oven. In that way, the installation of the arch will be easier. It can be set as well at the end of the installation.

The supplied screws maintain the door stuck thanks to the metallic inserts on the round arch.

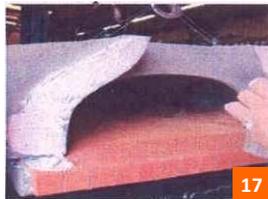
5. Installing the arch

The mortar seal will make the gap between the vault (17) and the arch watertight. The arch holds with wires fastened (18) to those of the vault.

The arch must be aligned with the front of the floor and be centered on this one.

The arch is less wide than the entrance of the vault, it is thus necessary to balance this gap on both sides (19). Tie down the metal wires between the 2 dome parts of the vault and the bricked arch to securely hold the 3 parts together.

If you do additional masonry work outside of the oven, you will have to leave a 5 mm gap between the decorative masonry and the circumference of the arch because it is necessary to make an expansion joint that you can then fill with a silicone sealant.



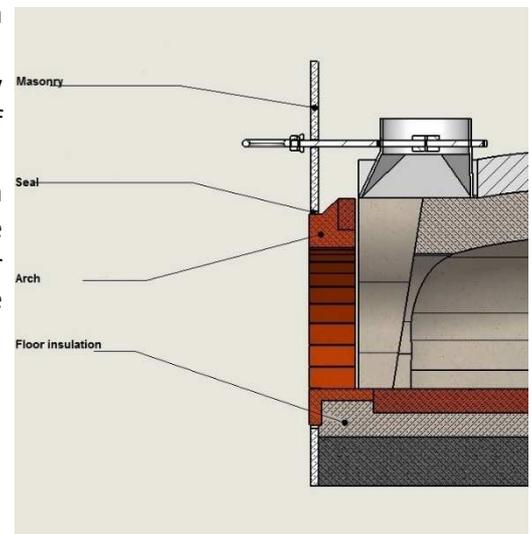
6. Installing the exhaust pipe

To build the exhaust pipe, please refer to current standards (DTU 24.1 and 24.2 or those applicable in your country). We recommend you consult a specialist (stove setter or heating engineer or other).

We can supply you with a flue connector with a \varnothing 155 mm damper (5). The cast iron damper chimney piece coupling is fitted with screws to the pre-installed insert nuts and sealed around (20). The flue connector is delivered with the set "oven with equipment".

The installation must be designed in a way to allow a regular cleaning or sweeping of the chimney.

The oven must not bear a chimney which weighs more than 150 kg. The load is borne by the vault and not by the arch. The damper may be removed to decorate the oven (take off the pin of the key).



7. Installing the ashbin (accessories):

If the oven is equipped with an ashbin, it can be easily placed with 2 ashbin support screws fixed into the threaded inserts which are already set in the concrete under the baking room.

8. The vault thermometer installation



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The hole in the vault (circled with paint) on the right side of the vault is used to fix the shank of the thermometer. Insert the shank into the hole without bending or cutting it (21). The gauge is placed on the outside decorative coating.

9. The vault insulation

► Insulating the vault is important to ensure proper operation of the oven and to maintain the temperature in the oven.

To insulate the vault, we recommend you choose a 63 mm high temperature mineral fibre with aluminum foil (do not use combustible material like paper). The insulation is supplied with the set "oven with equipment". It is also possible to buy it separately. The insulation comprises two types of coating: high temperature mineral fiber which is 96Kg/m³ dense 38 cm thick and a high temperature mineral fiber which is 64 kg/m³ dense 25 mm thick with an aluminum sheet.

Put first the white fiber coating (22) by cutting it. The oven vault must be covered entirely (23 and 24). Keep the offcuts to put them on the vault (25 and 26) over the first coat.



Then put the second insulation coating (27) with aluminum by intersecting it with the first coat. And as with the first coating, use the offcuts to cover the vault (28 and 29) (30 and 31). Finally, fix the coating with aluminum adhesive foil.



Do not use insulation that does not meet mentioned requirements.

10. Decorating the oven

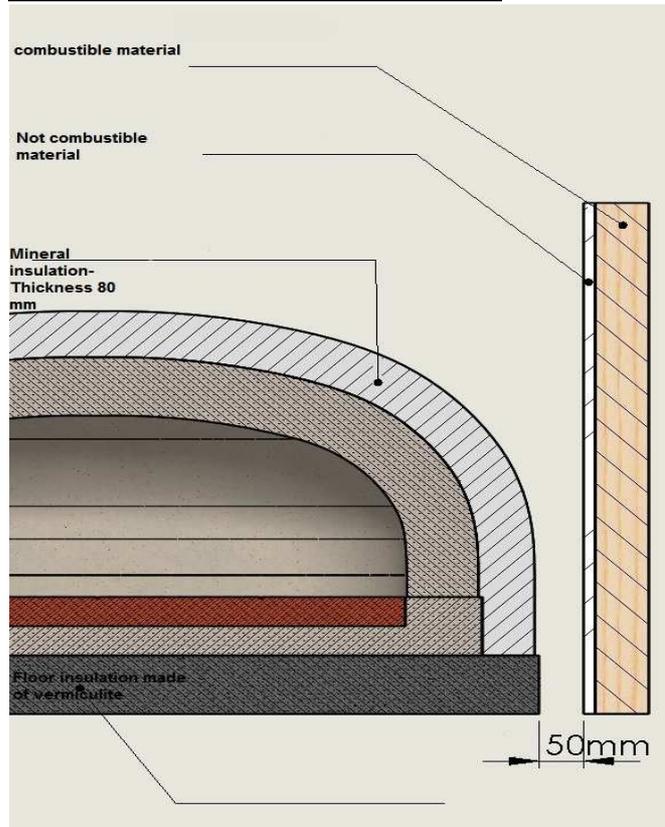
The temperature of the outside decorative coating must not exceed 50°C.

A non-flammable material must be placed and a gap of 50 mm must be made between the insulation of the oven and the decorative coating. We recommend that you install a ventilation trap door to allow you to check the exhaust pipe and its conducts and facilitate access to it. For outdoor installations, we recommend a waterproof decorative coating to protect the oven from bad weather (rain).



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Distance between combustible materials:



*The reminder says "heat safety gap" must be at least 16 cm wide between the inner wall of the chimney and all other parts in wood or carpentry work.
Reminder DTU24.2.1 subsection 3.1: All the combustible or degradable materials which are likely to be damaged by heat or catch fire under the effect of the temperature must be removed.*

IMPORTANT USER INFORMATION INSTRUCTIONS FOR USE (DOCUMENT TO BE KEPT WITH THE OVEN)

• **First lighting of the oven (curing)**

In order to dry your oven, do leave the door open and follow the steps below:

- On the first day, when the fire is lit for the first time, keep it low for 7 to 8 hours in the center of the oven's floor and make sure that the flame does not brush against the vault. Then close the insulating door to maintain the temperature in the oven.
- On the second day, repeat the same procedure for 7 to 8 hours.
- On the third day, light a smooth fire. After 2 hours of heating, you can use bigger logs. The flame can brush against the vault up to 20 to 30 cm at the most and for 5 to 6 hours maximum. Afterwards, move the fire on the floor so that it dries each and every part of the oven. During those three days of heating, the vault remains black.
- On the fourth day, it is possible to heat the oven a bit more and reach 100°C (212°F) after 2 hours of heating. Flames can then be longer to make the vault white on almost all of its surface (three-fourths). Afterwards, continue adding logs of wood to dry the entire vault and make it become white all over.
- The temperature should not exceed 60°C (140°F) on the first day and 90°C (194°F) on the second and third day.

If you don't use the oven for a longer period of time (6 months in a warm climate area and 3 months in a cold climate area) it is necessary to dry the oven again. The day before using the oven, set fire slowly at the center of the floor. (The maximum temperature will be 80°C (176°F) with short flames that will not brush against the vault). Keep the fire up for 2 to 3 hours and once the fire stops, close the door of the oven.

Some micro cracks may appear 12-13 cm (4.7-5.1 inches) above the floor but they neither alter the quality nor the longevity of the oven. If the cracks reach the top of the vault, it means that you did not respect the curing procedure.

• **Instructions for heating the oven**

Open oven (door open, embers and flames inside the oven) :

Temperatures in the baking chamber can reach (but not exceed) 450°C.

We consider that the oven reaches 300°C (572°F) when the inner wall turns from black to whitish grey.

This temperature is widely sufficient for all types of cooking.

It is thus not recommended to exceed this temperature as overheating damages the oven.

Closed oven (door closed, no embers, and no flame inside the oven) :

The vault thermometer indicates 300°C (depending on oven model), and the heat accumulated in the thickness of the vault is sufficient for all long cooking operations.



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This thermometer must not display more than 400°C, as this would cause unnecessary and damaging overheating.

Every time you light a fire, make sure it covers the entire surface of the floor. Do not throw logs of wood into the oven as it could damage it. You must spread the fire evenly on the floor of the baking room.

Never wet the floor or spray water into the oven when it is hot. It could be damaged seriously.

To remove all remainders of ash from the floor before putting bread into the oven, use a brass brush. Then place on the brush a wet and wrung cotton rag. (The wringing is essential to avoid a thermal shock to the floor.)

Chimney sweeping is essential and compulsory once a year.

► **In order to respect the recommendations of the D.G.C.C.R.F (The French Directorate General for Competition Policy, Consumer Affairs and Fraud Control):**

The user is expected neither to eat nor to sell pastry, dough, batter or pizza from the first two cookings.

The manufacturer is not responsible for any nuisance to the environment involving wood fires which give off smokes or particles of carbon. These problems result most of the time from too wet wood, unsuitable flue, insufficient or lack of fresh air flow in the hearth or chimney-sweeping not being frequent enough compared to the use.

We will not be responsible or liable for appearance of micro cracks due to proved overheating or the non-compliance with the above mentioned instructions.

Now you're all set to savor the « Temps du bon ».

Let us wish you great cooking with flames while sharing great moments and enjoying delicious flavors with FOUR GRAND MERE.

Share your comments, recipes and photos on our FACEBOOK page facebook.com/FourGrandMere and our website fourgrandmere.com