

# **Igneus Ceramiko 600 wood fired oven**

Assembly and operation manual



**igneus**  
Ceramiko

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## **1. About your Igneus Ceramiko 600 oven**

Congratulations, you are now the owner of an Igneus Ceramiko 600 wood fired pizza oven which has Micro-Mesh reinforcement and is hand cast in the UK by a factory which specialises in producing some of the best professional pizza ovens in the country.

Before using the oven, follow the Manual installation steps, check that there are no obvious defects in the oven and that the safety information has been read and understood by anyone using the oven. Failure to do so may void the oven warranty.

### **1a. Igneus Ceramiko 600 oven finish**

The Igneus Ceramiko is a refractory based oven, which means that due to the nature of the materials used to make your oven and the hand casting process, natural variations between ovens is expected. From variations in colour, minor pitting in the oven surface to minor surface chipping. This means that each oven we produce is unique, adding to its rustic and individual charm.

### **1b. Soot**

After the first use, your oven may become blackened in parts, usually (but not exclusively) on the inside roof of the oven. This is due to soot accumulation and is a normal expectation of any refractory based wood fired oven.

### **1c. If your oven chips or cracks**

Take care when manoeuvring your Igneus Ceramiko oven into position, as some parts are heavy, (the dome for example) and therefore slight chipping may occur. If chipping does occur and you are using your oven in its raw state, simply ask our team for a patch kit if needed. If you are rendering or tiling your oven, you will find that the build process you use conceals the chipping, so a kit will not be needed.

Please note that due to the expansion and contraction of your oven during operation, the appearance of hairline cracks, visible during and after operation inside or outside your oven is to be expected, however please be assured that because the Igneus Ceramiko range has steel fibre woven into the canopy to reinforce it, so it is very unlikely that the integrity of the oven will be affected if small cracks occur. This is a normal expectation of any refractory built wood fired oven, but be assured this will not affect the longevity and effectiveness of your oven.

### **1d. Oven reinforcement fibres**

On very rare occasions, there is potential for the fine steel fibres to protrude from the oven base or dome usually on the edges. Please take care by wearing gloves when manoeuvring and handling the oven. If needed, these fibres can simply be removed or trimmed away.

## **1e. Oven maintenance**

At last, a self-cleaning oven! The Igneus Ceramiko 600 needs very little cleaning and maintenance. Any spilled or food which drops onto the cooking floor will be burnt off by the heat achieved within the oven in a matter of minutes. When your oven has totally cooled down, (which can take up to 24+ hours if your oven has been insulated) simply dust out the ash before the next firing in a safe way (see section 3f).

Ensure you regularly clean your oven flue to prevent a build-up of soot within the chimney (in the same way that you would get a chimney sweep to regularly clear the chimney of a log burner). This will prevent the possibility of a flue fire.

## **2. Oven Assembly**

### **2a. Oven and Flue clearances**

The oven clearances quoted in this document are recommended for your safety and the safety of your property. It is essential that these clearances are maintained from any combustible materials, failure to do so may result in fire.

When rendering your oven, please allow at least 80-100mm on the exterior dimension of your oven to allow for the insulation blanket and render. Please note that the Igneus Ceramiko 600 cannot be insulated if it is built on the Ceramiko stand.

When your Igneus Ceramiko 600 is installed, we recommend that you ensure that the external wall of the oven has a clearance of 100mm from any fence panels or walls, and a clearance of at least 900mm from the flue length to any fence panels or walls are observed. Ensure nothing obstructs the flue from directly above. If building into a structure or kitchen, please consult a professional chimney installer who will ensure that your oven is vented and flued out correctly and safely.

### **2b. Oven Delivery**

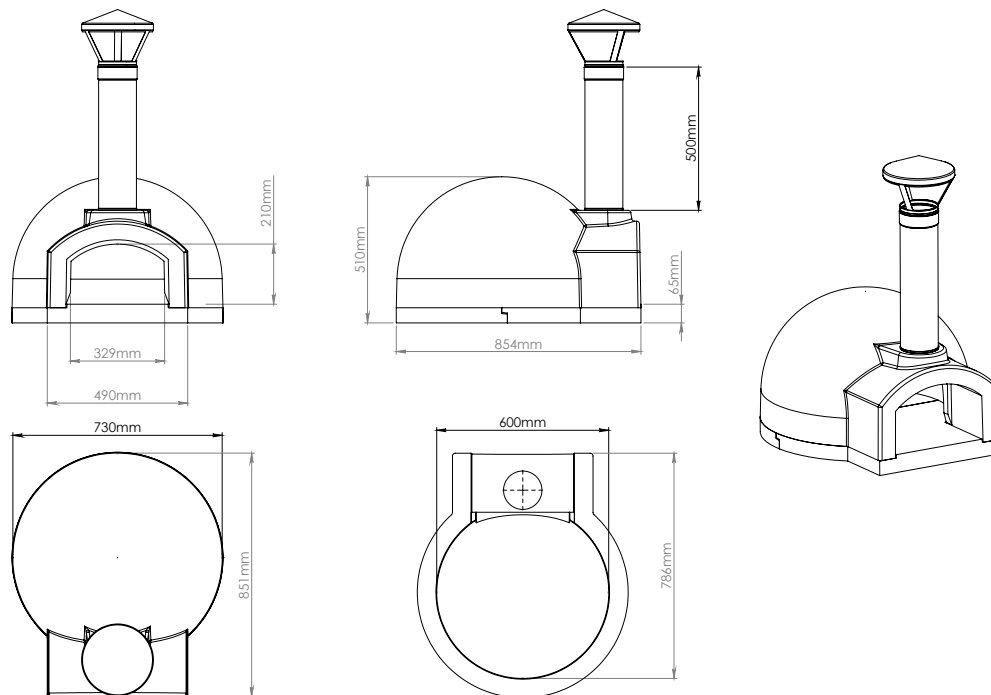
When your oven is delivered, it will be delivered kerbside to the front of your property by a pallet delivery company.

We recommend that you move the oven into position by lifting the individual pieces, rather than trying to move the pallet in its entirety. Note, your oven weighs 180kg in total, split between the 2 x base pieces and the 1 x dome piece. Each oven piece is designed to be manageable to lift with 2-3 strong adults who are trained in lifting techniques. Please take care when lifting, manoeuvring and assembling the pieces.

Included in the Igneus Ceramiko 600 package: The Igneus Ceramiko 600, oven door, single skinned flue length, flue rain cap.

Accessories available include the insulation kit (high heat refractory insulating blanket, calcium silicate insulating board, high heat fire cement and a decorative archway) and the rendering kit.

## 2c. Oven dimensions



## 2d. Oven Location:

Ensure that your oven is being installed in a sheltered location, taking common wind direction and drafts into consideration – make sure that the oven is sheltered from wind blowing directly into the mouth of the oven as this will dramatically affect the performance of the oven. If you are installing your oven under a cover such as a pergola, then appropriate measures to meet local government fire regulations, local restrictions/laws and health and safety measures must be undertaken. Igneus Wood Fired Ovens do not accept any liability where these or similar measures have not been met when the oven is installed.

## 2e. Oven Installation

If being installed onto a pre-constructed stand or outdoor kitchen area, the structure it is to be built onto must be able to bear a total weight of 250kg. The structure must have a solid, non-combustible surface, with the total being spread evenly across the structure. For the oven dimensions, please refer to section 2c above, and remember to allow at least 80-100mm extra all the way round the circumference of the oven for the insulation and render.

The Igneus Ceramiko 600 oven can be finished in a range of different designs using differing non-combustible materials such as render, brick, stone or mosaic tiles. For inspiration, why not visit our website gallery for design ideas to suit your home or garden.

## 2f. Oven Assembly

### Important Notes

- Wear protective mask and goggles when cutting and handling the insulation board and when insulating the external canopy of the oven.
- DO NOT place fire cement between the oven base joints, this will affect its ability to fit together.
- Heavy: The oven dome and base parts are heavy and fragile, handle with extreme care when moving to prevent oven chipping.
- We recommend anyone lifting the oven is adequately trained in lifting techniques. Lift the heavy oven pieces with two or more people.
- To ensure the oven floor is installed level, you can bed under the base pieces using sand or fire cement for a level finish.
- Keep fingers and clothing clear from oven base and joints during set down and assembly.

After building your oven base to the Igneus Ceramiko 600 the above specification, lay your insulation board onto your oven base to cover the total shape and footprint of the oven floor including allowing the extra 80-100mm all the way round for the insulation and render layers. Trim the board into shape using a saw and use 'cut offs' to fill in any gaps. When laying the insulation board into position, check that it is flat and totally level using a spirit level.

With the base of the oven complete and your insulation boards in position, follow these steps to assemble your oven;

### Laying the oven floor:

Step 1: Set down the front floor segment into position first. Notice the front floor segment is the mouth of the oven and has a squared end. Check the front segment is in the desired location and check that it is level and centralised.

Step 2: Set down the rear floor segment and lock it into position by sliding the overlaps together. Once these are in position, check they are level. If the floor is not level, then please use a fire cement or sand bed beneath the oven floor segments to level. The oven floor is now laid. Important – do not use fire cement between the oven floor pieces.

### Setting the oven dome in place:

Step 3: The 600 dome is a single piece and is heavy, so you will need at least 3 strong men in order to position it. To position the dome, place 3x rounded broom handles

(wide enough for the oven dome to fully sit onto them) onto the top of the oven floor. Once in position, lift the dome onto them and roll the dome into position. Once correctly positioned, lift the front of the dome archway up, so that the wooden brooms can be removed. Lower the oven dome into position, so that it locks into the base below.

Step 6: Once the oven is assembled, use the included fire cement to 'seal' the external joints between the four dome segments. See below: *Sealing the Oven*.

### **Sealing the Oven:**

1. Using a damp sponge, generously dab water on the joint lines on the external surface of the oven dome.
2. Generously apply fire cement to entirely fill the external joint lines on the oven dome surface. **Do not use fire cement inside the oven.**
3. Once the oven has been assembled and the fire cement has been applied and has set, check the seal of the oven by lighting a small fire with two pieces of newspaper to check for smoke leaks. If any leaks are found, use more fire cement on the external dome to fully close the seal.

The oven is now ready for insulating and for the archway to be installed. Refer to section 2h.

### **Installing the Flue Manifold:**

The Igneus Ceramiko 600 oven is supplied with a 6 inch/150mm single skinned flue as standard. Place your flue into the flue hole in the Igneus Ceramiko 600 oven, this should be a snug fit, but not tight, as chimney expansion occurs when the oven is in use.

If you are extending the chimney or installing the oven into a structure, then additional chimney parts will be required. Different shapes and finishes can be achieved with a flue system extension, ask the Igneus Wood Fired Oven team for recommended flue suppliers.

### **Warning**

Please be aware that some flue lengths, flue caps and angle bends may have sharp edges, so be careful when handling chimney sections and wear protective gloves if necessary.

Single Walled Flue Systems are for outdoor installation ONLY. The Igneus Ceramiko 600 is an outdoor oven and must not be installed inside a walled structure. It can be installed into a Pergola, but it must be vented out using twin walled flue. For more information on Pergola installation, contact the Igneus Wood Fired Oven team.

It is your responsibility to ensure your flue meets local council and government guidelines and is regularly cleaned to reduce the risk of flue fires.



## **Insulating the oven:**

Note – the Igneus Ceramiko 600 cannot be insulated if it is built onto the metal stand. If built onto a pre-built structure, it can be insulated and rendered. Once your oven dome is built and fully sealed and tested, lay the insulation wool over the oven, ensuring you overlap all joints. DO NOT leave any part of the oven's dome on show. Insulation thickness is dependent on your requirements, with a minimum of one to two layers thick, but bear in mind the external space you have available – the more you insulate, the bigger your oven becomes. You may want to add additional insulation wool to your oven dome such as rock wool or loft insulation on top of the provided insulation wool layer – this is at your discretion. For more details, refer to section 2h.

### **Top tips**

For an igloo style finish, follow this step by wrapping the entire oven with chicken wire and pinch together to create the finished shape, Repeat using plasterers Lath. Finish with our approved render.

For brick enclosed ovens, install the oven as above, including your chimney as required. Brick around the oven, then layer the oven with insulation wool and fill the void with extra fireproof insulation from above. Finish the structure by building the roof, allowing for the chimney to be safely installed.

Always wear a protective mask and goggles when cutting and handling insulation wool and board.

## **Finishing Your Oven:**

There are many different types of enclosures you can create with an Igneus Ceramiko 600 oven using different building materials from wood to brick, tiles, render and stone, the options are almost endless.

To finish your oven, ensure that you follow the installation instructions above, then apply the final layer of finish such as render or brick using normal building methods. For more inspiration on build styles for the Igneus Ceramiko 600 oven, see [www.igneuswoodfiredovens.com](http://www.igneuswoodfiredovens.com)

## **2g. Metal stand assembly**

If you have purchased the Igneus Ceramiko 600 stand, you will need to assemble this before placing your oven into position. The stand can be built by bolting the legs onto the bottom shelf and top. To do this you will need two adjustable wrenches, which will be used to tighten up the nuts and bolts. This is a simple job which should take you two people no more than 15-20 minutes.

### **Important note**

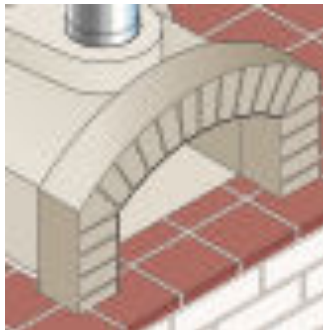
If you are placing your oven onto an Igneus Ceramiko 600 stand, please note that you cannot add insulation or render to the oven, so your oven must be kept in its raw state. We advise applying the approved sealant by painting it onto the exterior of the oven at least every 6 months to protect your oven from excessive damp ingress. If you need more information on this, please contact one of the team at Igneus Wood Fired Ovens.

## 2h. Rendering your oven

**NOTE – Do not try to render your oven if you have built it onto the Igneus Ceramiko metal stand as it will not work**

### Step 1

Using the fireproof cement, set the arch into position and allow to set.



### Step 2

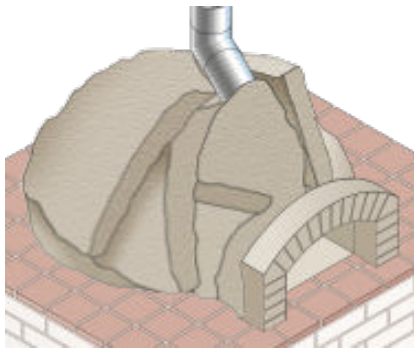
Next drill holes into the base structure all the way round your oven 50-60mm from the outer edge of the oven wall, at a frequency of every 150mm, then screw in eye screws or hooks to attach the mesh to in the next step.



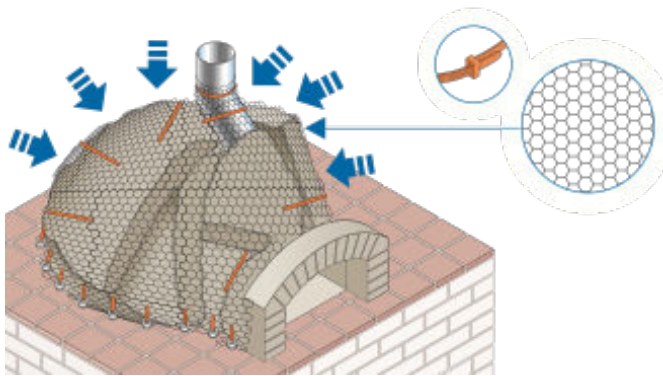
### Step 3

Loosely place your insulation material around the oven, you are using the insulation not only for insulation purposes but also to generate an aesthetic shape. The Igneus Ceramiko insulation kit includes a large amount of ceramic wool blanket, however you may need to still add additional fireproof insulation to generate your preferred oven shape. Note, your chimney can be set to go

straight up (as supplied), or it can be profiled using additional chimney parts to be centred at the top of the oven as shown in the image below.



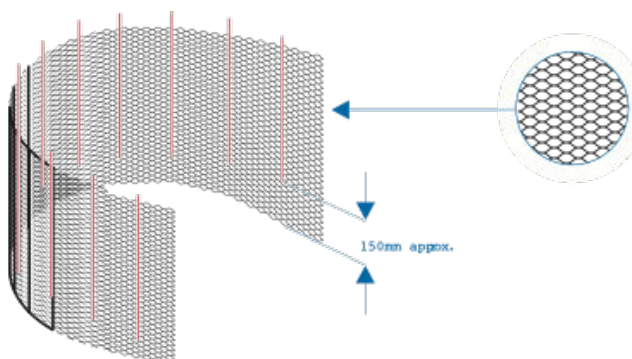
Once you have loosely laid the insulation around the oven, it is time to attach chicken wire to the hooks that you earlier drilled into the base structure. Pull the chicken wire around the oven encasing the insulation layer and form your shape. You can pack additional fireproof insulation in if your shape is not even. Once a satisfactory shape and finish is achieved, tie your chicken wire to the hooks using metal wire or cable ties to secure it in place.

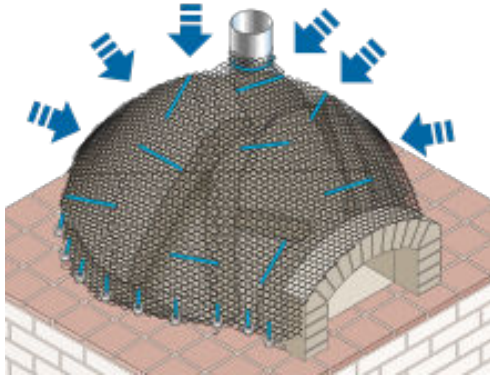


### Step 3.

Once your chicken wire is safely in place and your desired shape has been achieved, attach the bottom of a piece of metal plasterers lath round the oven onto the hooks earlier inserted, Using an angle grinder make incisions in the lath to make it more pliable, stopping around 150mm from the bottom of the lath, this will allow you to fold the lath in on itself and mould to your chosen shape.

Fold all the lath in onto your chicken wire and secure with metal wire or cable ties to hold in place. Do this until all the lath is fully supported. Apply the lath to the top of the arch, so the render can be applied to the front face of the arch.

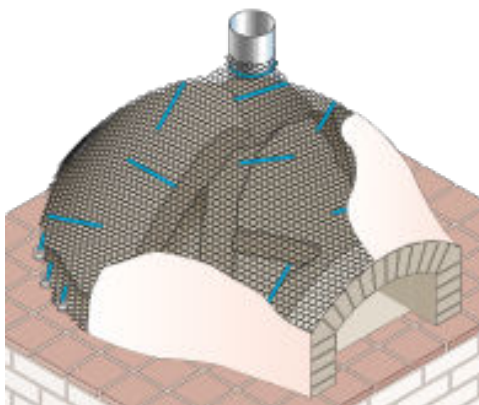




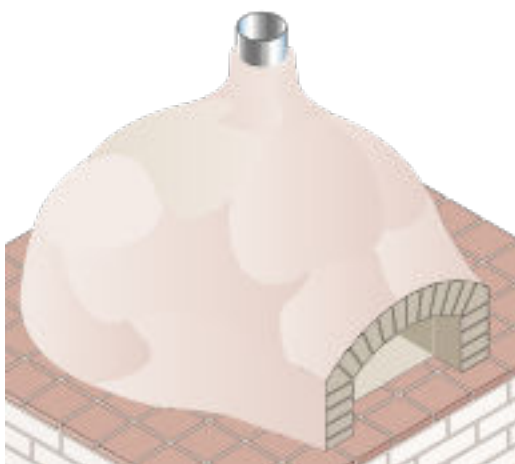
You are now ready to render your oven.

Step 4.

Apply your render to the mesh. We recommend the use of the Igneus Ceramiko Render Kit for this job, however if making your own render use sand and cement, 4 parts plastering sand, 1 part cement, and a glug of PVA.



With a trowel apply this to the mesh ensuring an even coat of render is applied to the entire external surface of the oven, until the entire oven is covered. Wait for the render to be 90% set and then wipe it over with a damp sponge, to work out any trowel lines and to create a smooth surface.



Once the render has dried this can be painted with a standard masonry paint in your chosen colour to protect it from the elements.

### 3. Using your Igneus Ceramiko 600 Oven

#### 3a. The don'ts when using your Igneus Ceramiko 600 oven

DO NOT use flammable liquids or sappy wood  
DO NOT use treated wood or non-organic firelighters  
DO NOT cover the entrance of the oven with anything other than the door (supplied)  
DO NOT place combustible materials within oven clearances  
DO NOT overfill the oven with wood  
DO NOT use coal or charcoal in the oven  
DO NOT touch hot surfaces with naked skin  
DO NOT leave the oven unattended whilst in operation

#### 3b. What wood to use in your oven

Igneus Wood Fired Ovens strongly recommend using kiln dried hardwood such as Alder, or compressed Beech briquettes in your oven. Note – seasoned wood, green wood or any wood with moisture content above 20% will cause your oven to generate excessive smoke and it will struggle to reach high temperatures.

#### Top tip

To 'kiln dry' your own wood, simply place a stack of wood into the oven (as far away as possible from where the fire was set) after cooking one evening, but make sure the oven temperature has dropped significantly. The lower retained heat in the oven will dry out your logs for future use, but make sure they don't ignite whilst inside the oven. Ensure you have removed all embers before you place the logs in the oven. Do not leave the oven unattended. Please note, this tip only applies to natural hardwood.

#### 3c. How to make a fire

Follow these instructions when lighting your oven;

##### Step 1

Using your kiln dried hardwood, chop a few logs down using a small axe or wood cutter into chunky kindling lengths of around 10 inches and about 2-3 inches thick.

**Note - Shop bought, ready cut kindling can often be too small for this oven and will therefore not reach the desired temperature**

Using a natural fire lighter such as Twizzlers, place it in centre of the oven floor, build a cross sectioned structure around it using your cut kindling to a height of approximately 20cm. Ignite the natural fire lighter with a match. See images;

Place Fire Lighter



Form kindling stack



Ignite the Fire Lighter



### Step 2

Leave the fire stack to burn in the centre of the oven for around 3-4 minutes, then add more kindling pieces to the stack in a pyramid shape, to encourage the fire to increase in size and temperature. This process ensures the oven dome and base is saturated with heat evenly. Continue to add larger kindling pieces or small logs to the burning kindling stack as the oven heat increases. You will start to approach optimum cooking temperatures 450+ degrees Celsius and you can read the oven floor heat using an infrared thermometer or a floor standing thermometer. If you don't have a thermometer then keep your eye on the inner roof of the oven for when the sooty deposits on the oven ceiling diminish. The lighting process typically takes around 25 minutes in the Igneus Ceramiko 600 oven.

### Step 3

Once you have reached optimum cooking temperatures, (450+ degrees Celsius) you are ready to start the cooking process. Move the embers of the fire to the back or side of the oven using an ash rake. This will expose the red-hot cooking area which is where you will place your pizza or food trays or pans. Use a brush to clear any debris or ash from the oven floor, then using your pizza peel, place 1-2 kiln dried logs onto the fire inside the oven.

### Top tips

Always bring your oven up to optimum cooking temperature whatever you are going to cook first, this ensures the oven is saturated with heat, and will make sure it stays hotter for longer.

Remember to rotate your food whilst in the oven to ensure even cooking.

Alternate embers on each side of the oven when cooking over long periods to ensure an even distribution of heat whilst cooking.

### 3d. Lighting your oven for the first time (or lighting during Autumn and Winter)

Your oven may take a little longer to reach optimum temperatures on your first firing. This is normal and is due to residual moisture in the oven from the manufacturing process.

When lighting for the first time, make sure that you light the oven slow and steady, at a stable rising temperature for around 30 minutes. Then allow the oven to cool off naturally.

This process will ensure that the moisture trapped within the floor and walls of the oven is slowly drawn out.

In Autumn and Winter during wet weather or low temperatures, ensure you light the oven slow and steady, at a stable rising temperature for around 30 minutes before using the oven. Once done, you can resume your normal lighting regime.

**Failure to light the oven slowly in these instances may affect your oven warranty.**

### **3e. How to cook in your Igneus Ceramiko 600 oven:**

The Igneus Ceramiko 600 oven has the same cooking abilities as all of our wood fired oven range. You can cook virtually anything in a wood fired oven and achieve a range of different cooking techniques. Cook pizza, roast, grill, bake and more using the different phases of heat in the oven. For excellent foodie inspiration, there's a myriad of wood fired cooking content online from many top chefs. A great start is searching 'The Wood Fired Oven Chef' on YouTube.

#### **Top tip**

**The door provided with your oven can be used for a range of different cooking techniques including roasting and baking. Take care whilst using the oven door as it will get hot, so always wear heatproof gloves when handling it.**

### **3f. How to dispose of ashes safely**

Even if it has been over 24 hours since use, the ashes from your oven can still be a fire risk. Ensure you wait until the oven is cold before attempting to remove the ash. Remove the ash with appropriate tools e.g., ash rake or oven brush and place them safely into a metal bucket with a sealable lid away from combustible materials. If required, douse the embers out in the bucket using plenty of cold water.

### **3g. Oven Tools**

To run your oven safely and effectively, it is essential that you use the correct tools. A range of tools are available to purchase on our website from our online store. Ensure all pans used are appropriate for use in ovens capable of very high temperatures. We recommend cast iron pans for cooking in your wood fired oven, all accessories available from [www.igneuswoodfiredovens.com](http://www.igneuswoodfiredovens.com)

## **4. The Clean Air Act 1993 and Smoke Control Areas**

Under the Clean Air Act local authorities may declare the whole or part of the district of the authority to be a smoke control area. It is an offence to emit smoke from a chimney of a building, from a furnace or from any fixed boiler if located in a designated smoke control area. It is also an offence to acquire an "unauthorised fuel" for use within a smoke control area unless it is used in an "exempt" appliance ("exempted" from the controls which generally apply in the smoke control area).

The Secretary of State for Environment, Food and Rural Affairs has powers under the Act to authorise smokeless fuels or exempt appliances for use in smoke control areas in England. In Scotland and Wales this power rests with Ministers in the devolved administrations for those countries. Separate legislation, the Clean Air (Northern Ireland) Order 1981, applies in Northern Ireland. Therefore it is a requirement that fuels burnt or obtained for use in smoke control areas have been “authorised” in Regulations and that appliances used to burn solid fuel in those areas (other than “authorised” fuels) have been exempted by an Order made and signed by the Secretary of State or Minister in the devolved administrations.

Further information on the requirements of the Clean Air Act can be found here :  
<https://www.gov.uk/smoke-control-area-rules>

Your local authority is responsible for implementing the Clean Air Act 1993 including designation and supervision of smoke control areas and you can contact them for details of Clean Air Act requirements.

#### **4a. Use in Smoke Control Areas**

The Igneus Ceramiko 600 oven is manufactured on our behalf by a UK based factory. The master design of this oven held by the factory has not been approved by Defra as suitable for use in smoke control areas when burning wood and in accordance with the instructions in this manual. This means that the Igneus Ceramiko must be used in an outdoor setting.

#### **4b. Refuelling**

When refuelling, smoke emissions can occur if fuel is added to a dying fire/glowing embers. If the fire has been allowed to die down this far, smaller kindling size fuel will need to be added to re-ignite the oven.

#### **4c. Overloading**

Overloading can cause excess smoke as this will restrict the available oxygen to fully combust the fuel inside the oven. Do not use more than three kiln dried logs within the oven at any time.

### **5. Igneus Ceramiko 600 oven warranty**

Igneus Wood Fired Ovens, warrants the Igneus Ceramiko 600 oven to be free from defects in workmanship and materials for the period of 1 year from the date of delivery.

#### **5a. Investigation of claims against warranty**

Igneus Wood Fired Ovens reserves the right to investigate any/all claims against this warranty, then subsequently decide upon an appropriate method of resolution.

#### **5b. Warranty Qualifications**

The warranty outlined above is subject to accordance with the following qualifications:



- 1) The warranty does not apply to normal wear and tear of the oven or small/ fine cracks which may appear due to the natural expansion and contraction under heat of the oven dome and base.
- 2) The Igneus Ceramiko 600 oven must be installed in accordance to the Installation Instructions, as outlined in this manual and it must comply with local building regulations.
- 3) The Igneus Ceramiko 600 oven is subject to normal use, as defined by the operational manual. The parent company of Igneus Wood Fired Ovens does not warrant the Igneus Ceramiko 600 oven when any other fuels apart from dry untreated kiln dried hardwood logs or briquettes are burnt.
- 4) This warranty does not apply to cracking after overfilling the oven, or failing to use recommended fuels and/or failing to follow the guidelines of slow firing in autumn and winter.

### **5c. Limitation Liability**

Under this warranty and any other warranty expressed or implied by Igneus Wood Fired Ovens to the purchaser/s, shall be limited to repair, replacement or refund, subject to warranty qualifications being met as defined above. In no event shall Igneus Wood Fired Ovens or its parent company be responsible or liable for any incidental and consequential damages to property, losses, bodily injuries and the like, caused by defects in its products. Whether or not such damage is caused by Igneus Wood Fired Ovens' negligence or such damage is discovered before or after replacement or repair. Igneus Wood Fired Ovens reserves the right to send you a replacement product that is the same or of a similar style or a substitute equivalent that may not be of like kind (depending on availability). Replacement products will be furnished only on an exchange basis. Replacement products are warranted as above for the remainder of the original applicable product warranty period. Any replacement provided will cover the goods only. The cost of installation of the replacement goods will be the responsibility of the customer.

Dealers and Igneus Wood Fired Ovens employees have no authority to make any warranties or authorise any remedies which are not in accordance, or which are in addition, to those stated above.

### **5d. How to register a claim against the warranty**

To claim against this warranty and for it to be valid, Igneus Wood Fired Ovens must be notified by telephone 01423 575885, or in writing to; Igneus Wood Fired Ovens, c/o Quality Shops Online Ltd, Old Penny Gate, Off Halfpenny Lane, Knaresborough, HG5 0SL.

Claims should include the description of defect, supporting images and original date of delivery with copy of original delivery/advice note. Claims are to be made within 1 year of the advice note and delivery date.

## 6. Important fire and safety notice

The Igneus Ceramiko 600 is a wood fired oven which will reach extremely high temperatures, so please ensure that you follow the installation instructions carefully. Failure to follow this Manual and Health and Safety instructions may result in oven damage, cause damage to property, cause bodily injuries or in some cases even cause death.

If you choose to use the oven, it is done so at your own risk. No liability is accepted by Igneus Wood Fired Ovens for any injury, damage or loss incurred.

DO NOT burn flammable liquids or similar at any time in the oven, including but not limited to; firelighter fluid, petrol, diesel, lantern oil or kerosene.

DO NOT artificially attempt to induce airflow through the oven, e.g. using a fan to blow air into the cooking chamber.

ONLY USE untreated kiln dried hardwood as a fuel and DO NOT burn any refuse, plastics, treated wood; including laminates, charcoal, chipped wood, pressure treated wood, sappy wood (for example, pine) or fossil fuels.

ALWAYS WEAR PROTECTIVE CLOTHING: We strongly recommend gloves for use during oven operation. ALWAYS keep children, groups of people and pets a safe distance from the oven whilst in operation and whilst cooling.

ENSURE all tools and materials used in the oven are appropriate for high temperatures and take care whilst handling tools. No liability is accepted for any injury, damage or loss that occurs because non-approved tools have been used.

BEWARE of high temperatures achieved on the outside and inside of the oven and be cautious of flying sparks. Ensure wood storage is covered by a non-combustible material. Do not leave the oven unattended.

ENSURE if you install your oven and flue indoors/under cover that the appropriate building regulations and safety restrictions are met. Check with your local authority.

DO NOT keep any combustible materials, near or within range of the oven at any time. This includes clothing, furniture, electrics, nearby shrubs or trees, flammable materials, liquids or the like.

DO NOT touch the oven or flue, or artificially block or cover the oven entrance at any time during and after operation.

ALWAYS DISPOSE of ashes in a safe way once they are cold. Ensure you regularly clean your flue parts, failure to do so may result in flue fires.

DO NOT modify the oven in any way from the manufacturer's design and specification. "Building in" as detailed by Igneus Ceramiko Build Manual does not count as a modification.

**FIRE PRECAUTION:**

Ensure a water fire extinguisher of at least 9 litres capacity (to deal with the oven and surrounding area) and a bucket of sand are positioned within easy reach. Although we have tested the use of fire extinguishers on the oven with no adverse effect, in case of an emergency, we recommend only sand is used to knock down a fire within the oven. In order to satisfy UK Fire Safety Legislation we strongly suggest that anyone who may tackle a fire should be adequately trained by a fire safety professional.



For further information, printable manuals and more, visit us at

[www.igneuswoodfiredovens.com](http://www.igneuswoodfiredovens.com)