Instructions **for assembly and use**

Fire Igloo

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1 NOTE

The Fire Igloo must be burnt out thoroughly before it will be used for the first time to prepare food.

Start first with a small heating load to remove residual humidity from the fire clay oven parts. After this initial drying, the burnout must be continued at least for the next three hours under full load.

The Fire Igloo is now ready for food preparation.

During use it is possible, that small cracks will show up on bottom plate and dome. This is normal - the Fire Igloo can be used as usual.

This Fire Igloo baking oven is intended for private, non-commercial use only.

This Fire Igloo baking oven is not suitable for commercial use and operation (e.g. gastronomy)!!

SAFETY


Do not leave unattended.


Surface in front of Fire Igloo must be covered with non-flammable material.


Risk of burning!
Parts of the oven, e.g. the door is getting hot during operation. In particular, point this out to children.


Risk of deflagration!
Door can be closed only when baking bread and only when there is no longer a fire in the oven.

2 MATERIAL PROPERTIES AND DIMENSIONAL TOLERANCES



Cracks and minor flaking **do not** constitute a defect and are not worthy of complaint!



Cracks have no negative influence on the functionality of the pizza oven.

Material properties

Small cracks and flaking in the area of the fireclay base and the dome are not an indication of poor material quality, but are part of the natural material properties.

It is therefore possible that cracks may appear in the material as soon as the fire igloo is delivered or during the first few weeks of use.

This is completely normal and cannot be completely avoided. This does not affect the functionality of the pizza oven and it can continue to be used without any problems.

The formation of cracks over time is also harmless and does not constitute a defect or impairment.

Why do cracks and flaking occur?

Fireclay is a special, heat-resistant material that is particularly suitable for pizza ovens. It stores heat excellently and releases it evenly - which is exactly what ensures perfect baking results.

However, the high temperatures and regular heating and cooling processes cause natural stresses in the material. These stresses can lead to small cracks or superficial flaking.

How can cracks be avoided?

The pizza oven must be completely dry before firing up for the first time.

When firing up for the first time, the oven should be brought up to temperature slowly to allow the material to get used to high temperatures.

Insulation of the material

Even though our BRUNNER fireclay has excellent thermal shock resistance, insulating the material promotes the longevity of the fire igloo.

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Insulating the pizza oven from the outside leads to better heat storage and temperature stability. This means that the oven can be used even more efficiently.

This also reduces cracking in the long term, as the temperature difference between the areas outside and inside the oven is not unnecessarily increased.

Dimensional tolerances

Straightness	+ / - 1%
length	+ / - 1%
width	+ / - 1%
Thickness	+ / - 1%
Squareness	+ / - 1%
Flatness	+ / - 1%

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3 ACCESSORIES

The following accessories are available for the Fire Igloo 950:

Designation:	Article number:
Cast door 2-leaf with connecting block (Attention: Cast door is only suitable for indoor use!)	Q010047
Dial thermometer 50 °C - 500 °C, capillary length 1 m	900118
Shut-off damper Ø 180 mm with recessed operating handle	900121

To ensure that the oven is used as intended, we also recommend purchasing a pizza peel and a cleaning brush.

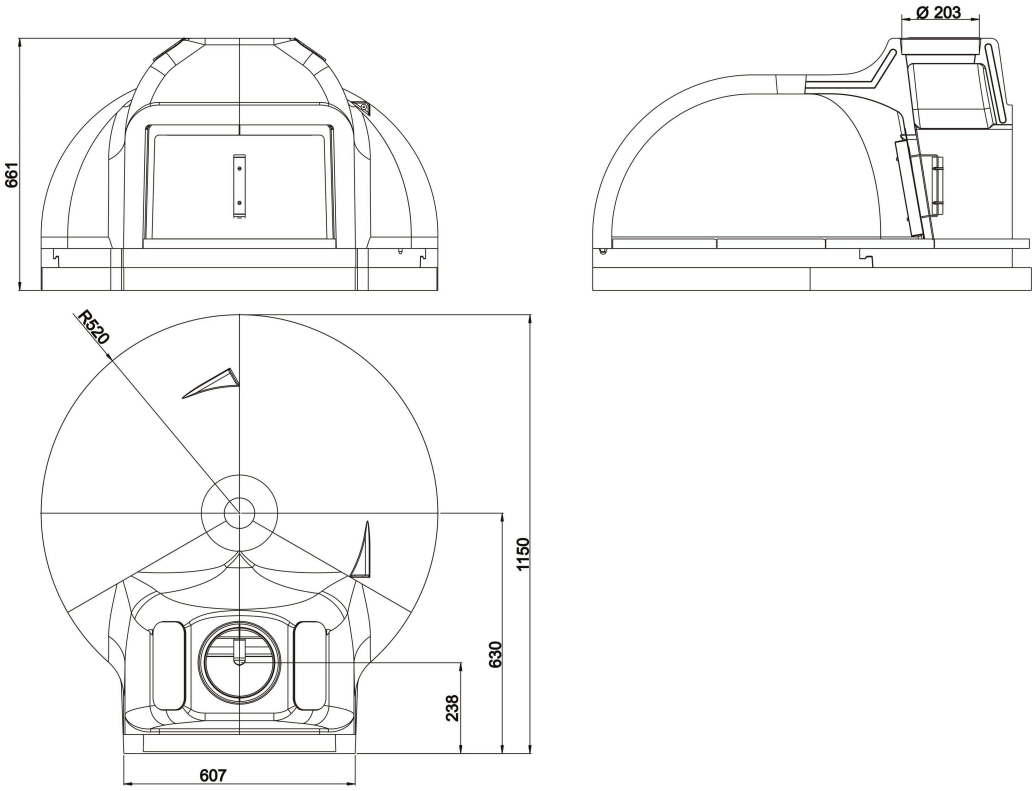
These accessories can be obtained from one of the relevant Internet suppliers or retailers for catering supplies (e.g. **www.gastro-hero.de**). This is not an explicit recommendation from us, but merely a possible option.

In any case, make sure that the accessories are made of a suitable material (such as wood or aluminum).

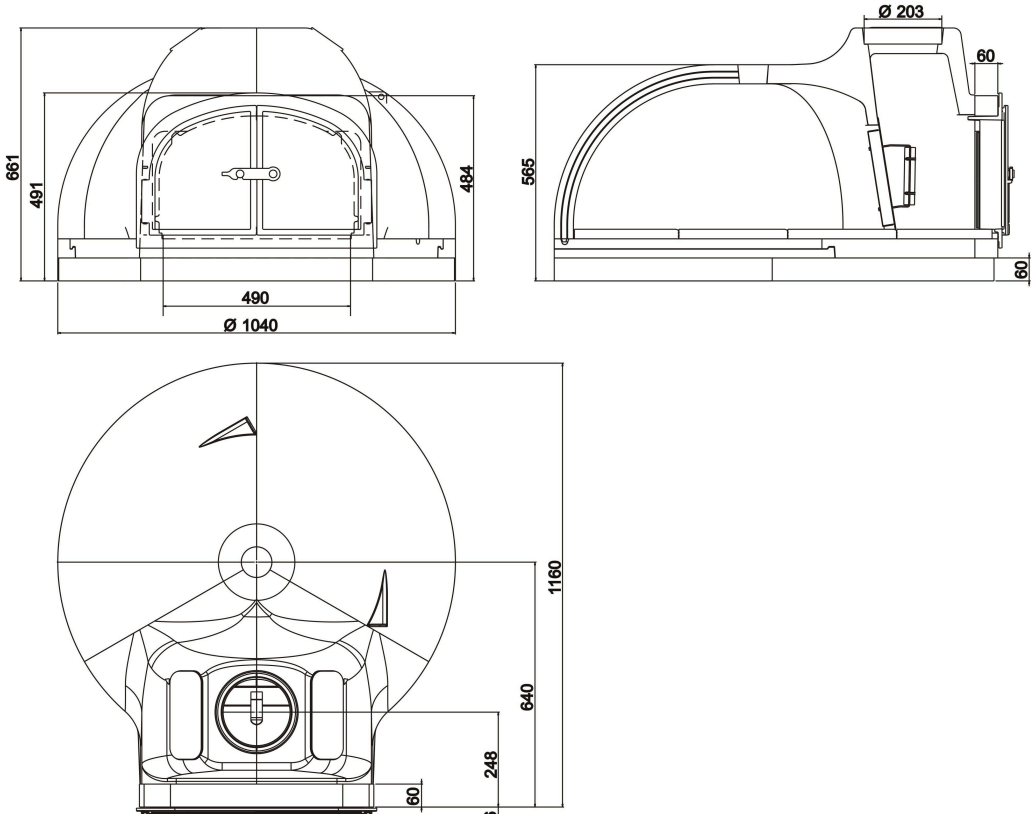


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4 DIMENSION SHEET

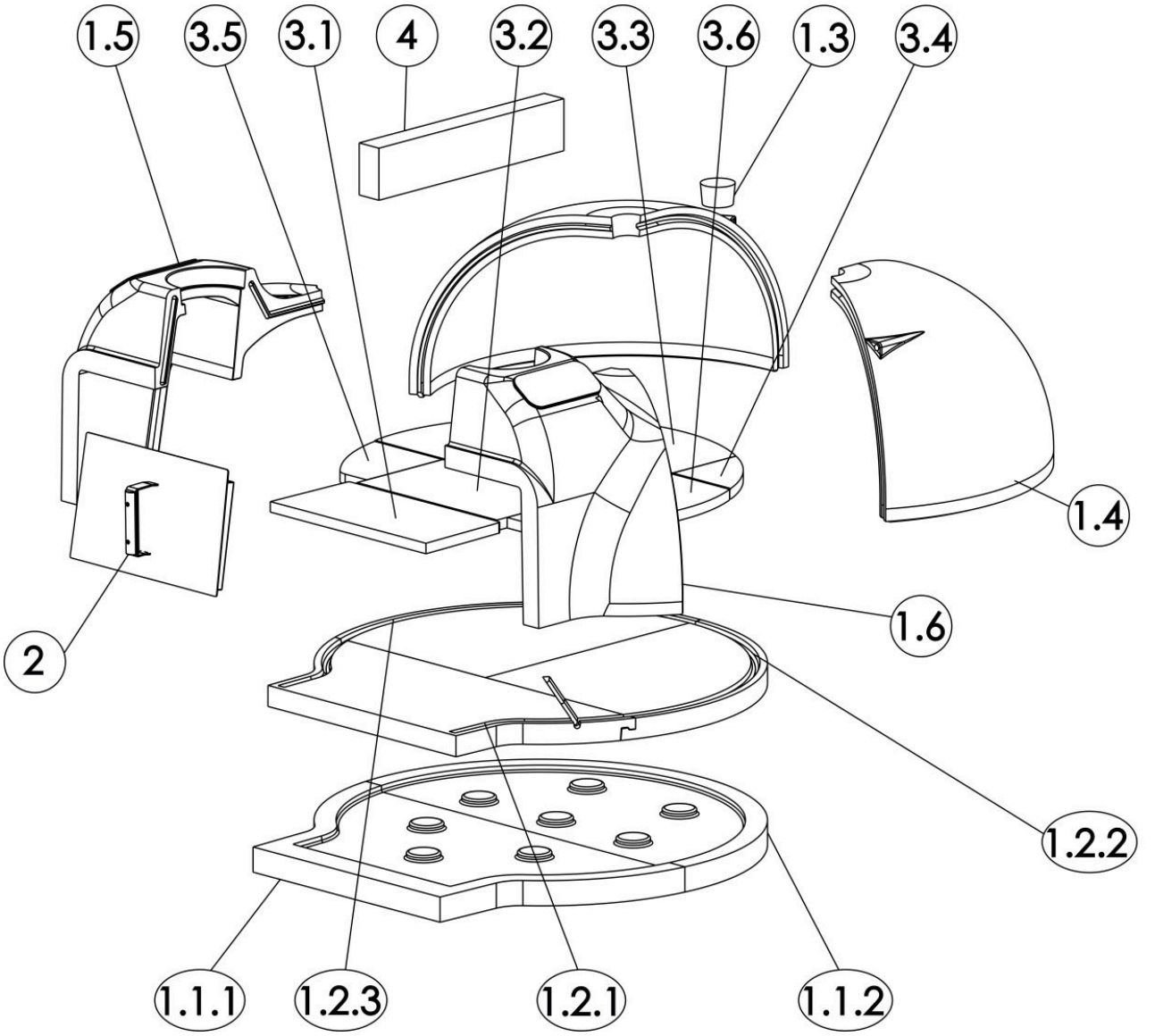


Im. 1: Fire Igloo 950



Im. 2: Fire Igloo 950 with cast iron doors

5 DESCRIPTION OF PARTS



Item	Part no.	Designation	Item	Part no.	Designation
1.1.1	Q010003	Bottom plate, front	1.1.2	Q010004	Bottom plate, rear
1.2.1	Q010017	Accumulation stone, bottom front	1.2.2	Q010018	Accumulation stone, bottom right
1.2.3	Q010019	Accumulation stone, bottom left	1.3	Q010005	Dome centre stone
1.4	Q010006	Dome shaped stone (2x)	1.5	Q010057	Dome door stone, left
1.6	Q010058	Dome door stone, right	2	Q010030	Shutter lid

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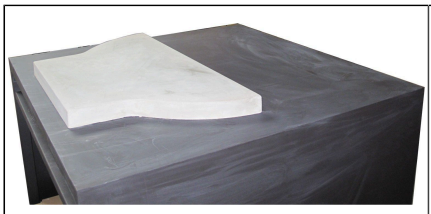
3.1	Q010041	Fire clay stone, front	3.2	Q010042	Fire clay stone, middle (2x)
3.3	Q010043	Fire clay stone, rear	3.4	Q010044	Fire clay stone, right/left side (2x)
3.5	Q010045	Fire clay stone, right/left front (2x)	3.6	Q010046	Fire clay stone, right/left centre (2x)
4	Q010023	Chamotte layer			

6 ASSEMBLY SEQUENCE

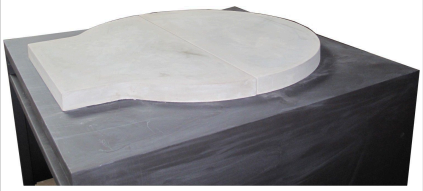
The parts of Fire Igloo are assembled without any binding materials. Do not use adhesives!

The surface for Fire Igloo assembly must be prepared carefully. Both bottom plates must rest evenly. Risk of breakage!

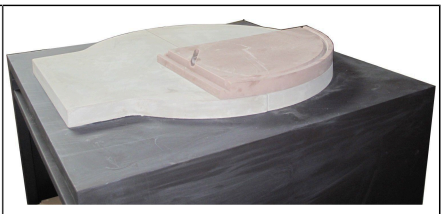
The weight of supplied Fire Igloo parts is about 450 kg (992.08 lbs.). On-site cladding must be added to the above value. Check the carrying capacity of assembly surface and provide for necessary load distribution.



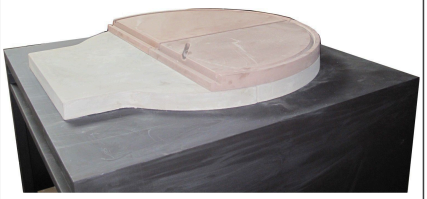
Im. 3: Laying of bottom plate front



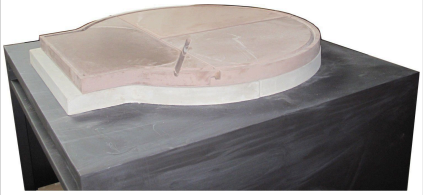
Im. 4: Laying of bottom plate rear



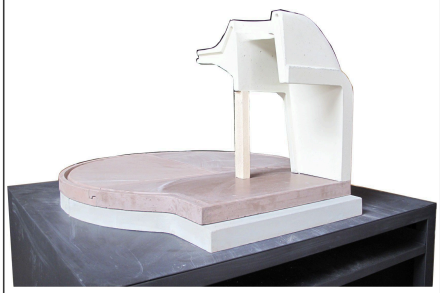
Im. 5: Laying of first accum. stone



Im. 6: Laying of second accum. stone



Im. 7: Laying of third accum. stone



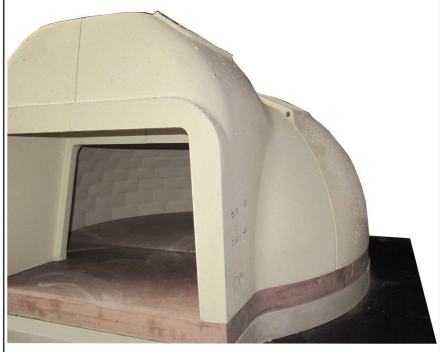
*Im. 8: Setting of first door stone**



Im. 9: Setting of second door stone



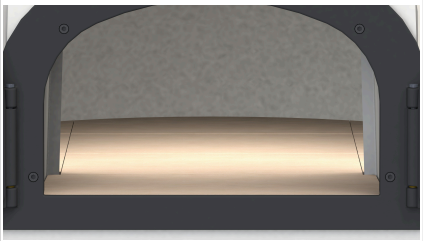
Im. 10: Setting of first dome stone



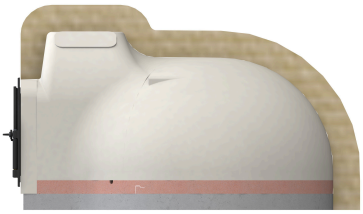
Im. 11: Setting of second dome stone



Im. 12: Inserting of dome stone middle



Im. 13: Laying of fire clay bottom



Im. 14: 10 cm insulation

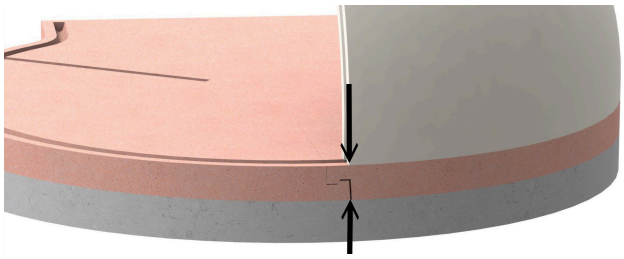
* The wooden support for the first door stone is attached.

The complete Fire Igloo must be covered with insulation of at least 10 cm thickness; mineral wool or similar can be used (refer to AGI-Q 132 guidelines). The joints between the insulation should be covered with aluminium adhesive tape. Without this insulation, the Fire Igloo will not hold the heat sufficiently long to ensure successful baking.

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The assembly sequence shows the insulated Fire Igloo with the optional cast iron door.

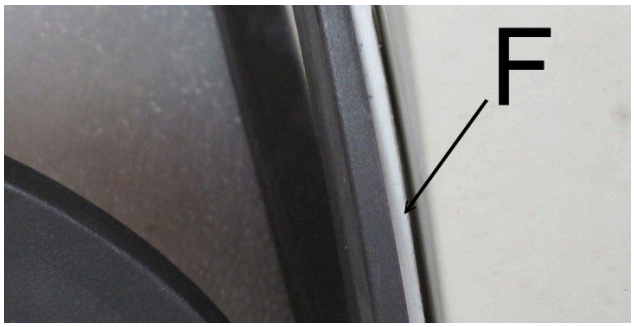
If you do not want to or cannot start with the door stones during assembly of dome, pay attention while setting the first dome stone, that the dome and accumulation stones are set flush (see picture).



Cast iron doors (option)

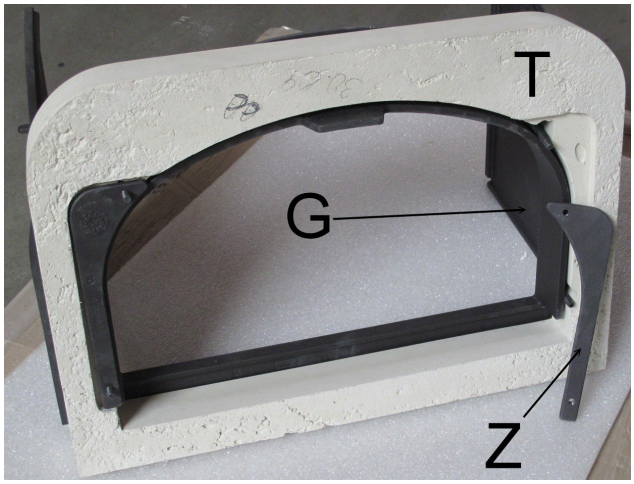
The optional cast iron doors can be attached with the door assembly stone (T) in front of Fire Igloo.

To avoid door assembly stone damage, put the attached fibrous felt mat (F) between the door frame and door assembly stone.



Im. 15: Fibrous felt

Attach the cast iron doors (G) to the door assembly stone (T) and the frame (Z) from the rear with bolts.



Im. 16: Cast iron doors

Now, the complete door assembly can be set in front of Fire Igloo using Haftmörtel adhesive mortar.



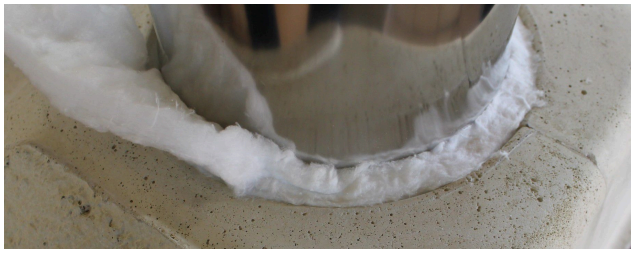
Im. 17: View without insulation

Smoke pipe connection

Wrap the attached sealing around the end of smoke pipe and install the smoke pipe using aluminium adhesive tape, as shown in picture.



Put the smoke pipe with sealing into the smoke pipe connection and use fibrous felt as additional sealing.



Dial thermometer (option)

The parts of Fire Igloo 950 are provided with slots for insertion of a dial thermometer (art. no.: 900118).

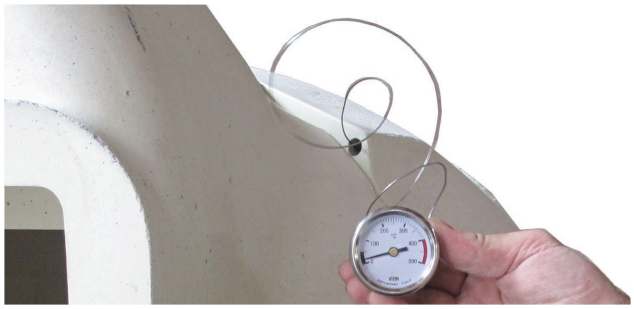
These slots are available on dome and bottom plate.

The sensor must inserted completely and secured against movement.

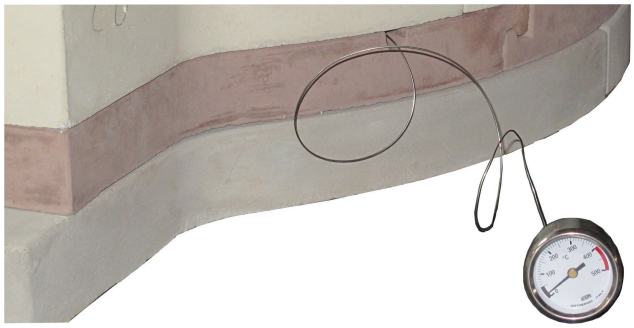
The sensor cable is 1m long.

The sensor cable cannot be made shorter or longer.

Bending or cutting of sensor cable will destroy the dial thermometer.



Im. 18: Dial thermometer in dome



Im. 19: Dial thermometer in bottom plate

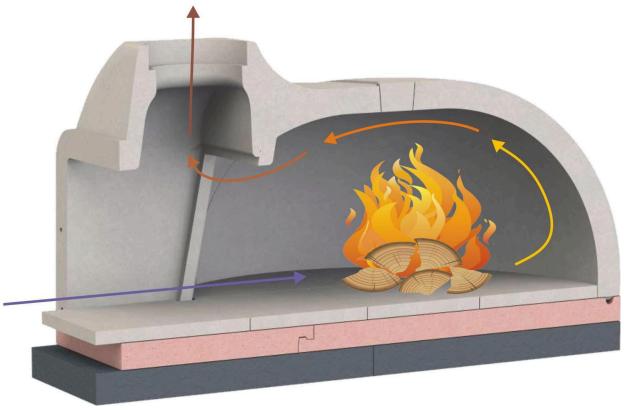
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7 INSTRUCTIONS FOR USE

The Fire Igloo is designed to receive max. 7 kg (15.43 lbs.) of dry firewood for preheating. For longer baking periods, a second load of wood is possible.

During heating, the shutter lid is not used and the cast iron doors must be partially open, if available. The Fire Igloo is supplied with combustion air through the open doors.

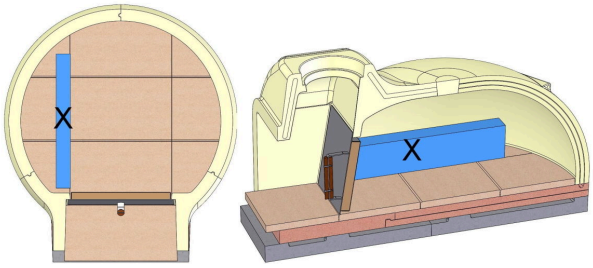
If a longer baking period is desired, put the burning ash aside after the first heating and then stoke some small pieces of wood on top of this burning ash from time to time.



Im. 20: Fire Igloo principles

After combustion ends, remove the ash completely or move it aside. Swipe the fire clay bottom. The baking products can be placed now on fire clay bottom and baked with closed shutter lid or cast iron doors, if available.

To separate embers and baking product from each other the fireclay insert (X) can be used. This way a further heating is possible by placing sideward the firewood on the embers.



Im. 21: Fireclay insert

Baking and roasting

with Fire Igloo requires experience. Pizza, meat or vegetables are baked first because the heat should not be waste. Then the bread can be pushed in. To do this, the remaining embers or ashes are removed from the oven.

Do not use plastic brooms or shovels, just use the appropriate accessories!

Only after the oven temperature has cooled to approx. 220 ° C, the loaves of bread can be pushed into the oven. The correct temperature can easily be determined without a thermometer. Sprinkle a little flour on the oven floor at appropriate intervals. If the flour turns black and charred, it is still too hot to bake bread. Only when the flour is only browning the loaves of bread can be placed into the oven and baked for about 50 minutes with the door closed.

This procedure takes some time of experience.

Here a few hints for the first steps:

Pizza:

Heating-up time: approx. 2 - 3 hours. During this time, 2 - 3 burnings with 7 kg of beech wood for each burning must take place in the oven. Don't close the shutter lids during the heating process until the heat reaches aprox. 500°C. Now put the pizza into the Fire Igloo directly on preheated fire clay bottom or in a steel pan. After approx. 1 minutes turn the pizza by 180° if necessary to achieve a more uniform baking result. After 2 minutes it should be ready,

Roast dishes:

Heat-up time approx. 1.5 - 2 hours. Bring the baking chamber to a temperature of 250 - 270 and keep it constantly above 200 ° C. It is heated without a sliding door. In the closed, cast iron roaster a roast should be ready after approx. 2 hours. The baking chamber should now have a temperature of approx. 200 ° C - 220 ° C.

Bread:

The Fire Igloo must be preheated for 1-2 hours. Wait until the oven temperature falls to approx. 220°C, then you can put the dough inside and leave it for approx. 2 hours.

Baking time approx. 2 - 3 hours, depending on the type of dough. When the burn is complete, remove the embers completely or move them to one side. Sweep the open fireclay floor.

The baked goods can now be placed on the free fireclay bottom and baked with the shutter lids closed.

Note: Closing of shutter lid will avoid air drafts inside the oven!

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8 TECHNICAL DATA

Weight: 443 kg (976.65 lbs.)

Smoke pipe diameter: 180 mm (7.09 inches)

Single load of wood: 7 kg (15.43 lbs.)

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