

GOZNEY°

US DOC-1456-02

Technical Manual

Dome & Dome XL

Live-Fire cooking made easy.

Introduction



DANGER

If you smell gas:

Shut gas off to the appliance.

—

Extinguish any open flame.

—

If odour continues, keep away from the appliance and immediately call your fire department.



WARNING

Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance. Keep this manual for future reference.

Do not leave the appliance unattended.

Never operate this appliance within 5cm of non-combustible structure and 30cm/1ft of any combustible materials or other gas cylinder.

Never operate this appliance within 7.5m/24ft of any flammable liquid.

Do not fill the cooking vessel beyond the limitation of the door dimensions. Heated liquids remain at scalding temperatures long after cooking process. Never touch cooking appliance until liquids have cooled to 45°C/113°F or less.

If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.

This appliance must be kept away from flammable materials during use.

Do not modify the appliance.

Always replace the quick-connect cover when the gas hose is disconnected.

This appliance is not intended for commercial use.

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GENERAL ADVICE

Dome/Dome XL gets extremely hot and should not be used by children. Do not allow children near the device during or after operation. Dome/Dome XL can stay hot for a few hours after use.

Do not use under any apartment or balcony or deck.

Always keep the Dome/Dome XL covered and protected from rain when not in use.

This appliance is for cooking purposes only. It must not be used for other purposes, for example heating a room.

Dome/Dome XL shall not be used on a boat or within a recreational vehicle or any other form of confined area.

Assembly and operation of the oven should be carried out by a competent person.

The use of alcohol, prescription or non-prescription drugs may impair the consumers ability to assemble or operate the device safely.

Do not use any plastic or glass utensils within Dome/Dome XL.

Use heat-resistant gloves when operating the oven.

Do not insert items into Dome/Dome XL that are bigger than the dimensions of the oven mouth.

Do not over fill Dome/Dome XL or cover the burner.

Do not move Dome/Dome XL whilst in operation. Allow Dome/Dome XL to cool to 45°C/115°F before moving or storing.

The Dome/Dome XL thermometer uses an under floor probe to detect the temperature of the oven's cooking surface. Programmed for accuracy at cooking temperature, some lag during heat up and cool down is to be expected as heat saturates through the stone.

Do not operate Dome/Dome XL in strong winds. Winds can extinguish the flame and also cause irregular air pressure resulting in the flame and heat coming out the back of Dome/Dome XL. Use a wind break in open areas but keeping over 45cm/1ft 5" away from the device.

Do not pour water on to the cooking stone as it can crack the stone and soak the oven insulation, reducing temperatures and slowing heat up.

Do not wear loose flammable clothing or sleeves near Dome/Dome XL.

Do not use a door when the gas burner is on.

Parts sealed by the manufacturer or the agent shall not be manipulated by the user.

Never use gas and wood simultaneously as this can cause serious damage to the oven.

Never use the gas burner to light wood.

Never convert the fuel type. Do not change gas connections.

Leave oven to cool for at least 3 hours before attempting to move or touch the oven.

For replacement parts, contact us at enquiries@gozney.com/
inquiries@gozney.com.

For spare parts, contact warranty@gozney.com

WARRANTY

Your Dome/Dome XL comes with a 1 year warranty as standard, extended to a 5 year limited warranty if you register your product within 60 days of your purchase. See www.gozney.com/pages/warranty for full terms and conditions.

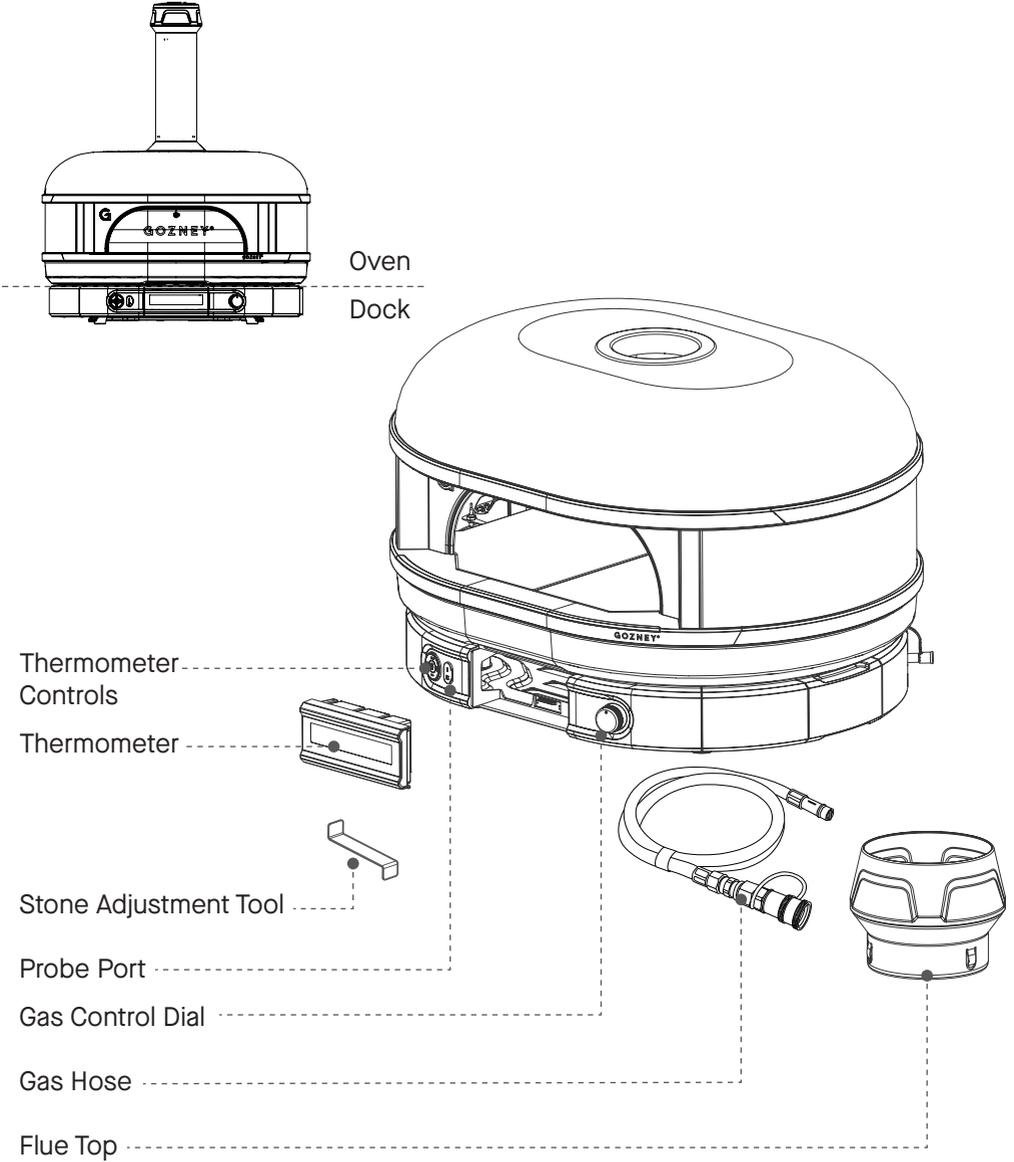
Head to www.gozney.com/pages/register-product to register now, or scan the below QR code on your phone.

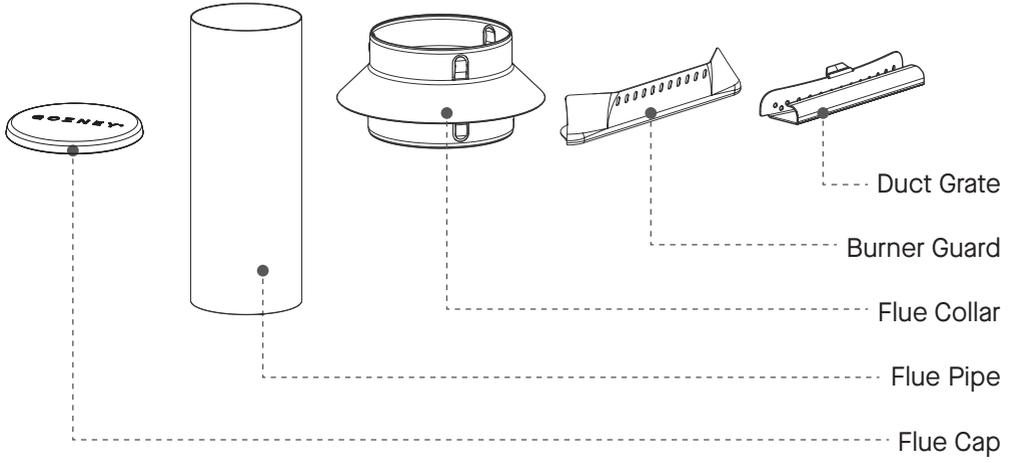
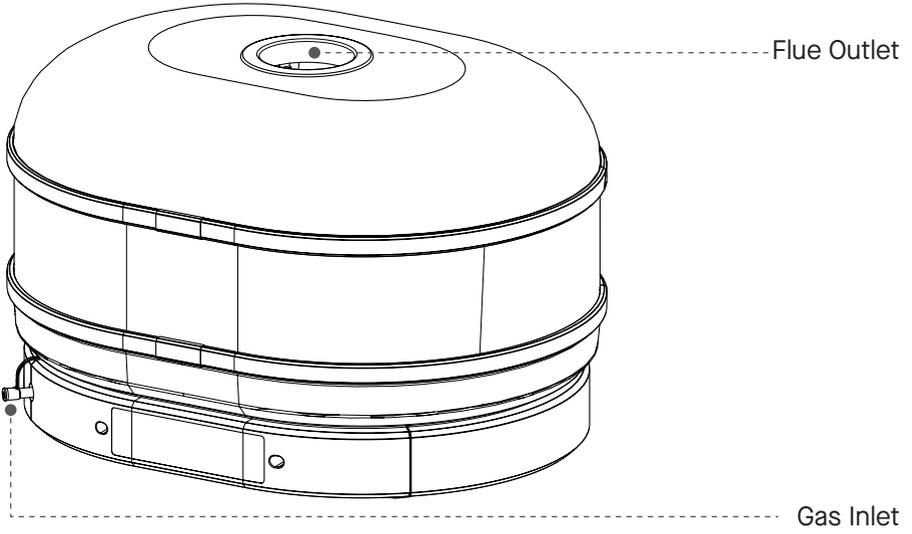


END OF LIFE

At product's end of life, please dispose responsibly.

Product Overview – What's in the Box





Gas Specification

Gozney Group Ltd, Bobbys, Third floor, The Square, 2-12 Commercial Rd, Bournemouth BH2 5LP	
Appliance name:	Gozney Dome Gozney Dome XL
Model/Type No.:	Dome: GOZ-2676 Dome XL: GOZ-2509
Trade name:	Gozney

NG Configuration

Injector size (mm):	Dome: 2.78 mm Dome XL: 3.12 mm
BTU / Hour:	Dome: 31,730 BTU/h Dome XL: 35,800 BTU/h
Gas type:	Natural Gas
Gas pressure:	7" W.C.



Intertek

Control Number:
 Conforms to ANSI Std. Z21.58
 Certified to CSA Std. No. 1.6
 Conforms to CSA/ANSI Std. Z21.1

Read the instructions before using the appliance.

For a Natural Gas version of Dome/Dome XL the installation must be performed by a licensed gas fitter, and all connections must be leak tested before operating the grill.

WARNING: Accessible parts may be very hot. Keep young children away.

WARNING! Do not use spirit or petrol for lighting or re-lighting!

This section details the correct operation and install of a Gozney Dome.



Operation & Installation

SAFETY CONSIDERATIONS

This appliance must be installed on a secure level base prior to use.

WARNING: This appliance will become very hot, do not move it during operation. Allow to cool to 45°C/115°F before moving or storing.

WARNING: Keep away from children and pets.

The Dome/Dome XL unit and the burner must always be well ventilated.

Do not move or leave Dome/Dome XL unattended whilst in use.

Do not operate Dome/Dome XL in strong winds. Wind can extinguish flame.

Do not wear flammable loose garments or sleeves.

Do not cover oven mouth when there is an active flame, this will cause damage to the oven.

This oven is not intended to be installed in or on recreational vehicles.

Product may contain sharp edges! Please use caution.

NEVER cover slots, holes, or passages in the oven bottom or cover an entire dock with material such as aluminium foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminium foil linings may trap heat causing a fire hazard.

In the event of rain, snow, hail, sleet, or other forms of precipitation while cooking with oil or grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel. Do not place empty cooking vessel on the appliance while in operation.

WARNING: Contact your local municipality for any building codes applicable to the use, installation and operation of outdoor barbecue appliances.

FIRE

Most fires are caused by a build up of grease, or (if using gas) an improper gas connection. In the event of a fire ensure all people and pets are kept as far away as possible.

Use a fire extinguisher if possible, but if water is the only fire retardant available, thoroughly soak the area around the appliance. When spraying water on Dome/Dome XL itself, do not use a strong jet of water, as this may cause splashing of burning grease, resulting in a further spreading of the fire.

When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available. In the event of an oil or grease fire, do not attempt to extinguish with water. Immediately call the fire department. A Type BC or ABC fire extinguisher can, in some circumstances, contain the fire.

The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2.

CARBON MONOXIDE

Carbon Monoxide is a highly poisonous gas which can be produced when the device isn't receiving enough ventilation.

We therefore recommend using gas fuels in a well ventilated area away from direct wind and to never cover the oven mouth when there is an open flame present.

It is difficult to know if your device is producing Carbon Monoxide as it is an odourless and colourless gas.

It can, however cause these symptoms when you are exposed to it:

- Tightness across the forehead
- Headache
- Weakness
- Dizziness
- Nausea
- Vomiting
- Coma, intermittent convulsions
- Depressed heart action, slowed respiration

If the exposure has been severe it may cause death.

Please follow local regulations and install a CO alarm if necessary.

This section details the set up of the oven and the accessories included with your Dome/Dome XL.

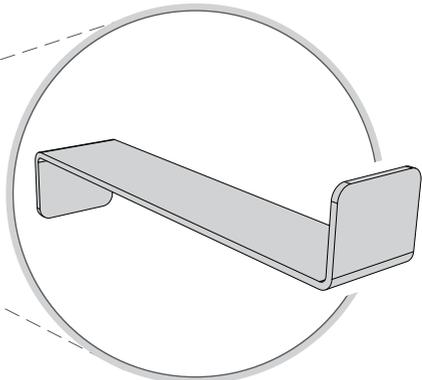
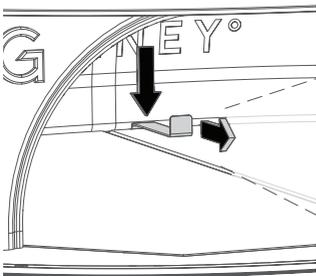
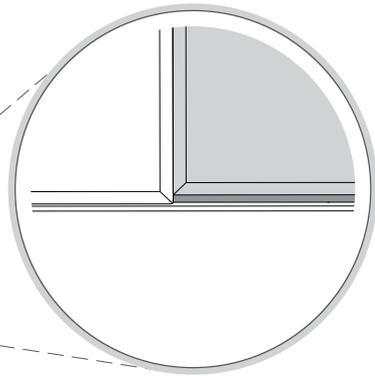
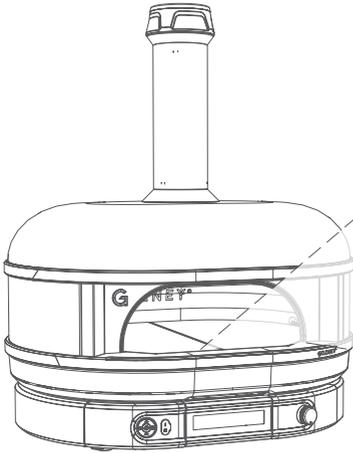
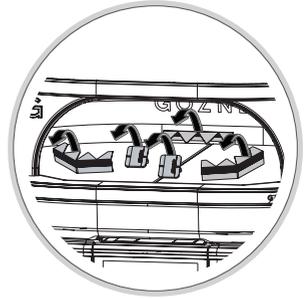
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Set Up & Accessories

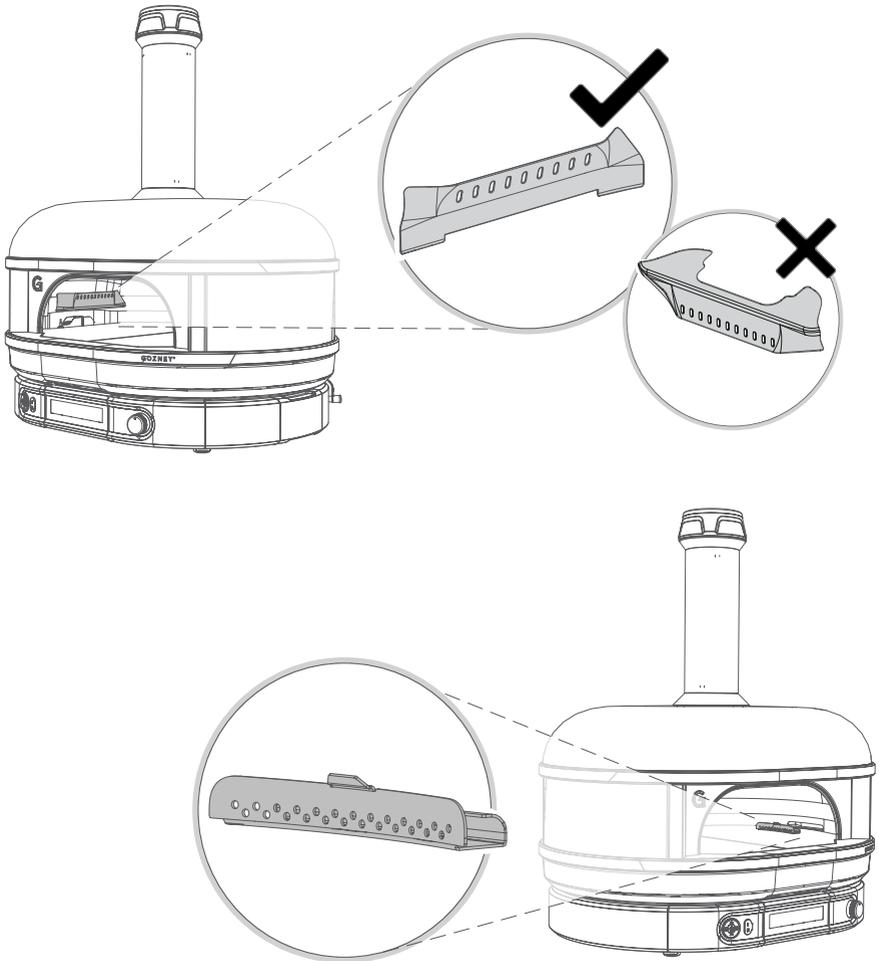
Adjusting the Stone

Before using Dome/Dome XL it is important that the blue stone retention wedges and other packaging inside of the oven are removed.

The removable stone design of the Dome/Dome XL means that they are not fixed inside the oven and as such can shift backwards during transport. If there is a large visible gap at the front of the stones, you can use the included stone adjustment tool to hook the back of the stone and pull it forward.



Installing the Burner Guard and Duct Grate



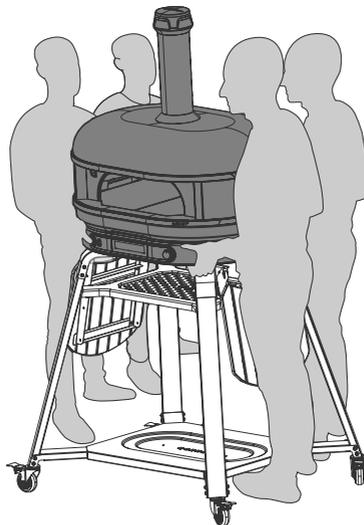
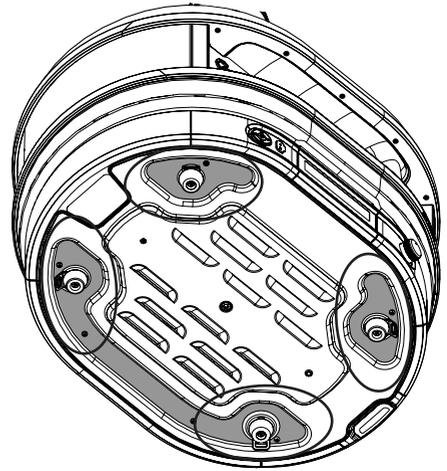
When fitting the burner guard and duct grate ensure the stones are centred. This may need adjusting accordingly.

Moving the Oven

The lifting straps located on the bottom of the oven are only suitable for single use. Please remove them once the oven is located to its final location and use the hand holds on the base of the oven.

Do not move Dome/Dome XL whilst in operation or when it is still hot.

Never attempt to move the oven on your own. Four people should pick up the oven. Only lift from the hand holds on the base of the oven.



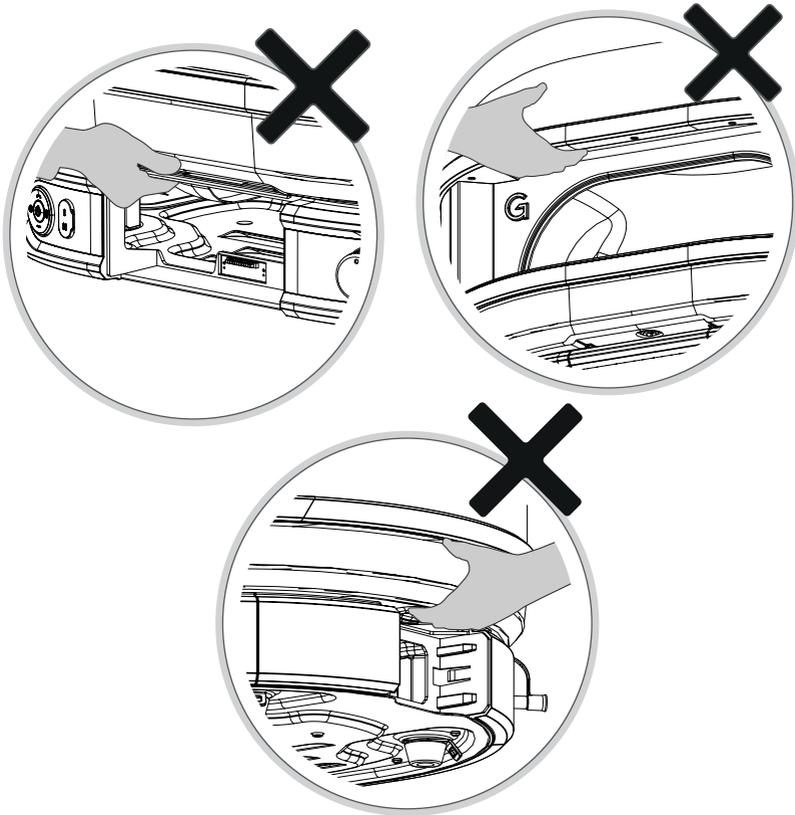
Dome/Dome XL

Do not use the mouth of the oven as a lifting point. Do not use any dock access points as a lifting point.

Remove anything loose on the oven before moving.

Always plan the route you are going to take, remove any obstacles on your path and ensure the oven will fit through the intended route.

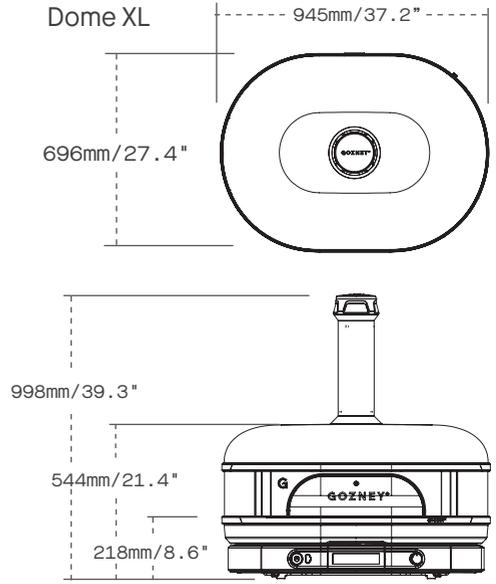
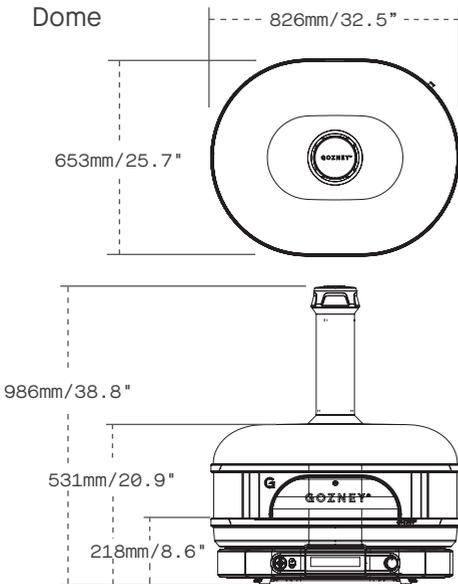
Ensure the area you are moving the oven to fits with the guidelines on the following page.



OVEN PLACEMENT

When deciding where to place Dome/Dome XL ensure the area is large enough to accommodate the oven with 5cm/2" around the base of the dock for airflow.

It is important nothing is blocking the dock as this will affect the performance of Dome/Dome XL.



WARNING

When placing your oven it is important to maintain proper clearances from combustible construction. Ensure Dome/Dome XL has 30cm/1ft clearance (back and sides) and 1m/3ft 4" clearance (front) from any combustible construction.

Under no circumstances is the oven to be placed under or on top of any combustible structure.

Always keep the area around the oven clear of any combustible materials, gasoline and other flammable vapors and liquids.

We recommend the height of the floor to be around the level of the bottom of the users elbow (usually around 1.12-1.22m from the ground).

Ensure the surface the oven is being placed on is completely level, stable and capable of easily holding the weight of the oven:

Dome — 62kg/137lb

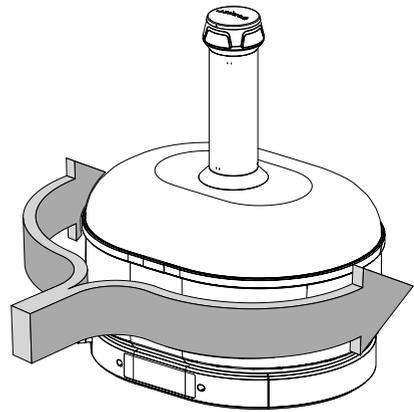
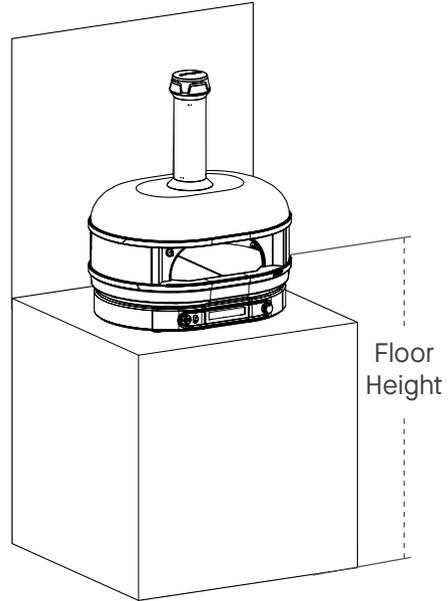
Dome XL — 73kg/161lbs

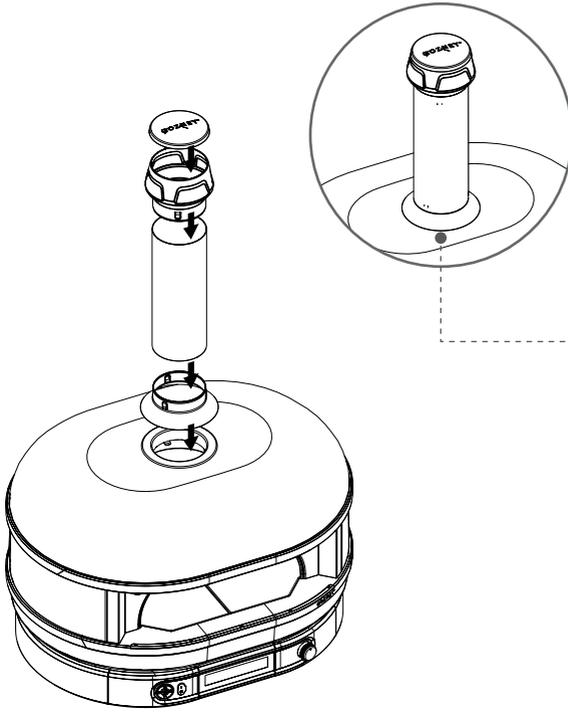


WARNING

Never operate the oven in high winds or if the wind is blowing into the oven mouth.

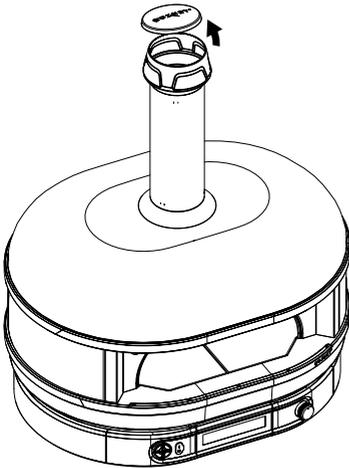
Wind should be taken into consideration when choosing a location. The oven should be orientated so that the mouth is facing away from the wind. Avoid using the oven in windy conditions, it is important to have wind breaks situated around the oven to stop the wind from blowing the flame down into the dock. If you see fire coming from the dock, turn the oven off from either the gas bottle, control dial or stop adding to a wood fire. Never operate the oven in high winds.





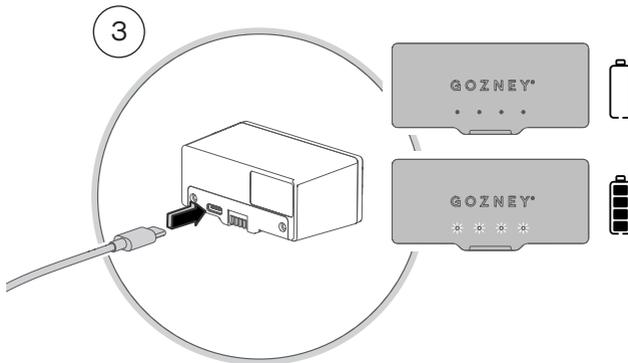
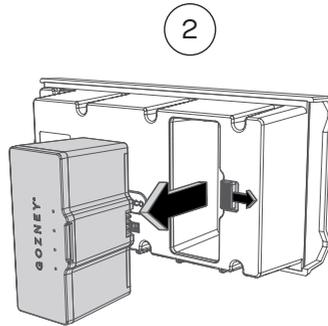
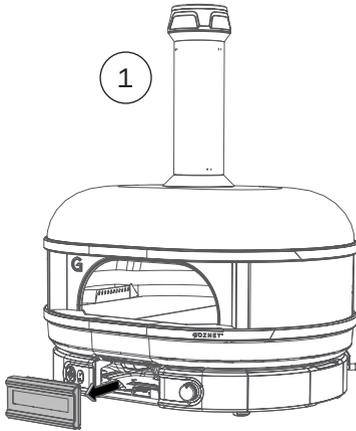
The flue rain guard is designed to have a 3mm/1/10" gap from the top of the oven.

FLUE ASSEMBLY

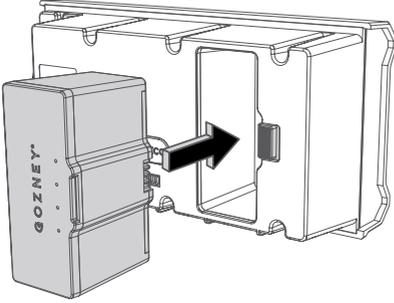


The rain cap prevents moisture from getting into the oven and should only be used when the oven is cooled and not in use.

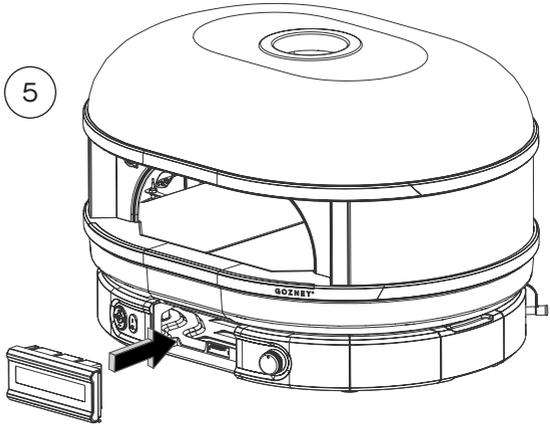
Digital Thermometer Display



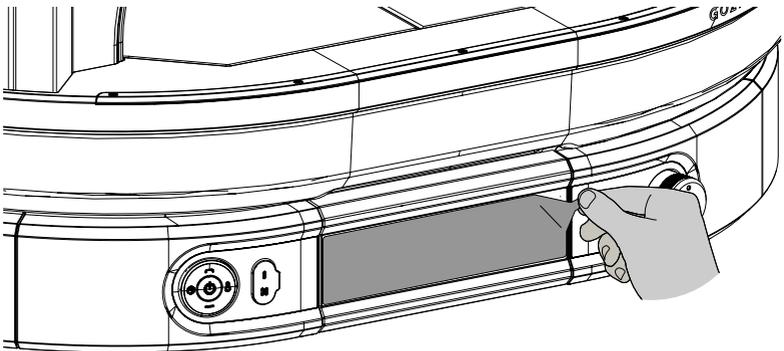
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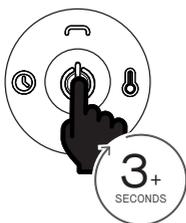


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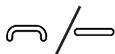
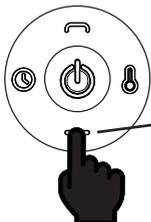




SETUP

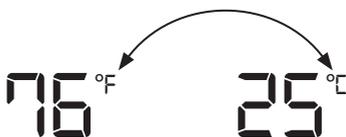
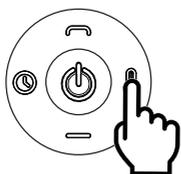
Fully insert the thermometer into the dock. Hold the power button down until the display turns on. ON will appear in the display.

To turn the thermometer off, hold the power button. OFF will appear on the display.



AIR/FLOOR TEMPERATURE

Alternate between air temperature or floor temperature using the corresponding air/floor buttons.



CHANGING UNITS

Cycle between °C and °F by pressing the unit symbol.



TIMER

Single press the clock button to begin timer, the display timer will begin, starting at 0:00:00.

Single press the clock button to pause the timer.

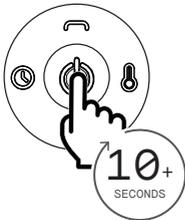
Long press the clock button to reset to 0:00:00.

Connecting Accessories

Connect the Gozney woodfire control module (sold separately) and other accessories to enhance your experience.

To connect a device, follow these steps:

1. Hold the front power until CON flashes on the display.
2. Set the accessory you would like to pair to its pairing mode. Instructions can be found in the accessory manual.
3. Once the accessory has connected, the corresponding symbol will appear in the thermometer display.



Connected



Thermometer Display Setting

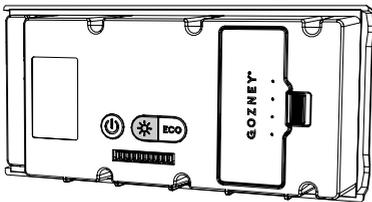
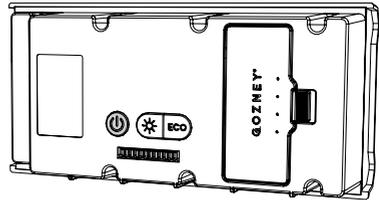


REAR POWER BUTTON

The rear power button can be used to turn the thermometer on and off. It cannot be used to pair accessories.

Hold the power button down until the display turns on. ON will appear on the display.

To turn the thermometer off, hold the power button. OFF will appear on the display.



BACKLIGHT

Set the screen brightness to one of 3 settings. Lowering brightness increases battery life.

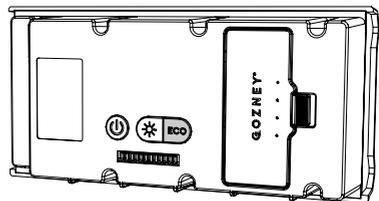
ECO

ECO MODE

Use the eco button to enable/disable eco mode.

ECO ON: Display sleeps after 45 minutes. Increased battery life.

ECO OFF: Display stays on indefinitely.



Thermometer Troubleshooting

ErA ERROR CODE

If the thermometer is displaying an error code **ErA**. This is caused by either:

1. A loose or disconnected connection where the **AIR PROBE** cable connects to the thermometer connector pins. Please ensure the plug is pushed fully in to the socket at the back of the thermometer connector pins.
2. Damage to the **AIR PROBE**. The probe may need replacing. Please refer to maintenance instructions at the end of the manual.



ErS ERROR CODE

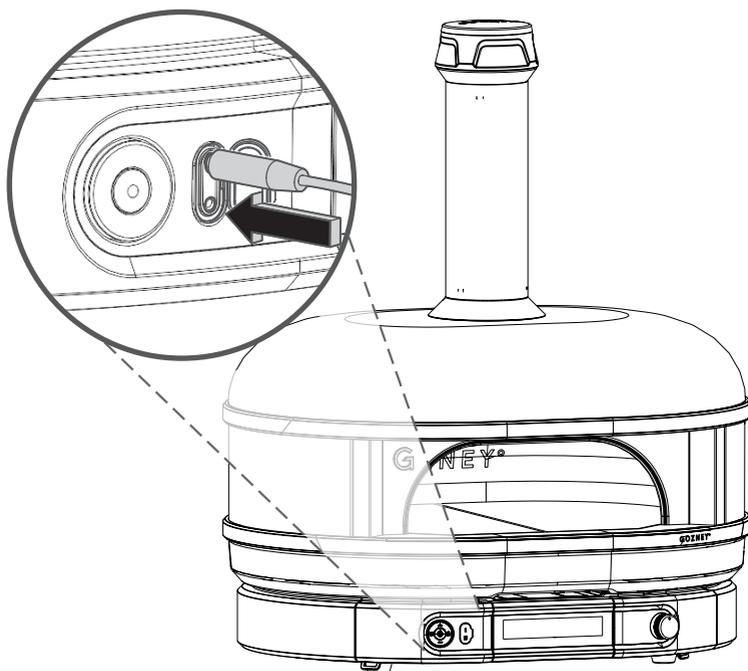
If the thermometer is displaying an error code **ErS**. This is caused by either:

1. A loose or disconnected connection where the **STONE PROBE** cable connects to the thermometer connector pins. Please ensure the plug is pushed fully in to the socket at the back of the thermometer connector pins.
2. Damage to the **STONE PROBE**. The probe may need replacing. Please refer to maintenance instructions at the end of the manual.



Using the Probes

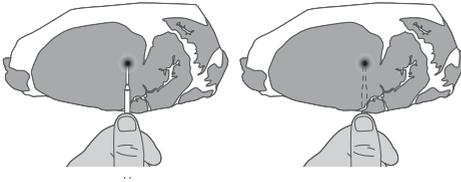
When the temperature probes are connected to the screen, the display will show the reading in the corresponding I and II region.



PROBE GUIDELINES



When using a meat probe the aim is to get the sensor to the coldest part of the meat to ensure the meat is cooked through.



The coldest section of the meat will be in the center of the thickest part. Placing the probe on top of the meat and using your thumb as a depth guide is the best way to ensure the probe is positioned correctly.

For accurate readings the probe must be distanced from any bone, fat or gristle.

PROBE CARE AND USAGE

Before the first use and after subsequent uses, clean the probes with hot soapy water and dry thoroughly. Avoid immersing the probes in water whilst cleaning. The probes are not suitable for the dishwasher.

To prolong the life of the probes always store them indoors in between uses and ensure the silicone plugs are firmly pressed into the jack openings on the thermometer.

Keep the probes and their leads away from the flames. Direct contact with fire will damage the device.

FDA Safe Minimum Internal Temperatures
 (as measured with a food thermometer)

FOOD	TYPE	INTERNAL TEMP.
Ground Meat	Beef, Pork, Veal, Lamb	75°C/165°F
	Turkey, Chicken	75°C/165°F
Fresh Meat	Beef*, Veal*, Lamb*, Pork*	63°C/145°F
	Poultry	75°C/165°F
	Fish with fins	63°C/145°F

* Minimum rest time of 3 minutes

Your guide to burning gas.

3

Firing Up Gas

Connecting to Gas

Your oven is designed to run on a domestic natural gas supply and must always be used with the hose provided. Do not attempt to connect directly to the gas line without these parts.

A licensed gas installer should fit the correct outlet connection to suit the supplied hose and fittings. Never alter or adapt the hose.

Confirm that all oven controls are in the OFF position before attaching to the gas supply. Once connected, check every joint for leaks. For instructions on how to test for gas leaks see page 43. Do not test with an open flame.

If a leak is discovered in the oven or hose, stop using the appliance until repaired. If the leak is within the house pipework, shut off gas at the mains and call a qualified professional.

On first use the gas supply pressure should be checked at the governor outlet in the oven dock. Confirm that running pressure is 7" W.C. If not adjust main gas supply. If further issues remain contact Gozney.

Always turn the oven off and close the natural gas supply when the appliance is not in use. Check that the gas you are using is specified on the data plate page.

WARNING: If at any point you smell gas:
Shut off the gas from the mains.

—
If odour continues, move away from Dome/Dome XL and gas supply then contact your gas supplier or fire service.

—
Ensure that the Natural Gas mains are closed.

Gas Safety

Prior to use, check the oven, burner and venturi for blockages (e.g. food residue or insect nests - Wasps, Bees or Ants.) If an insect nest is found they can be dangerous and must be cleaned out thoroughly. Please refer to the cleaning and maintenance section for guidance.

Should the appliance extinguish for any reason, turn off the gas supply valve, do not touch the control dial. Wait 5 minutes before attempting to relight the appliance.

Some foods produce flammable fats and juices. Therefore the Dome/Dome XL oven should be attended at all times whilst being used. Damage caused by fat and grease fires is not covered by warranty. If a grease or fat fire should occur, immediately turn off burner control dial and the gas supply valve until the fire is out. Remove all food from the appliance.

A leak test must be carried out prior to using the appliance for the first time. For instructions on how to test for gas leaks see page 43.

Remove all packaging before attempting to light the gas burner.

Please take a moment to review all of the safety requirements before operating the appliance when using gas.

If the appliance is not in use, the gas must be turned off at the supply.

⚠ Remove the cap from the gas inlet before connecting the hose. Make sure it is free of damage and debris.

⚠ Do not disconnect any gas fittings while the appliance is operating.

⚠ Check all gas hose lines and connections for cuts, cracks and other damage before each use. If there is excessive abrasion or wear it just be replaced with a Gozney approved hose assembly before use.

⚠ Keep the fuel supply hose away from heated surfaces or direct sunlight.

⚠ Do not use any additional flammable substance whilst operating with gas.

⚠ Do not touch! Dome/Dome XL can get extremely hot when in operation. Be sure to wear protective gloves when operating the oven. Young children should be kept away.

⚠ Never use a naked flame to check for gas leaks.

⚠ Maximum length of hose cannot exceed 1.5m / 4ft 11".



National requirements state how often to replace the hose. Please review this for your area.



Make sure the flexible tube is not twisted when the appliance is in operation.



Do not spray aerosols in the vicinity of the appliance while it is in operation.



Do not use or store flammable materials in or near this appliance



Do not place articles on or against this appliance. Do not modify this appliance.



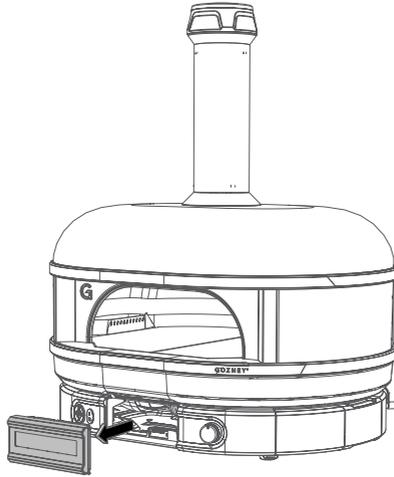
For household Natural Gas installations, a licensed gas installer should install the appliance to national and local codes.



Fit dust caps to hose and oven when not in use.

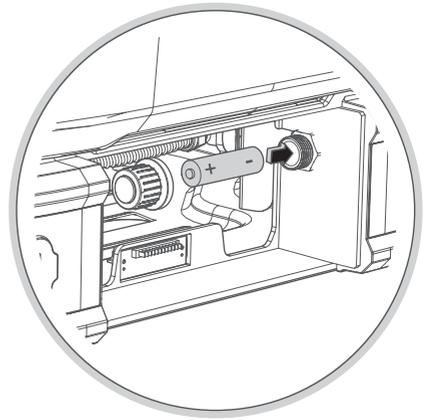


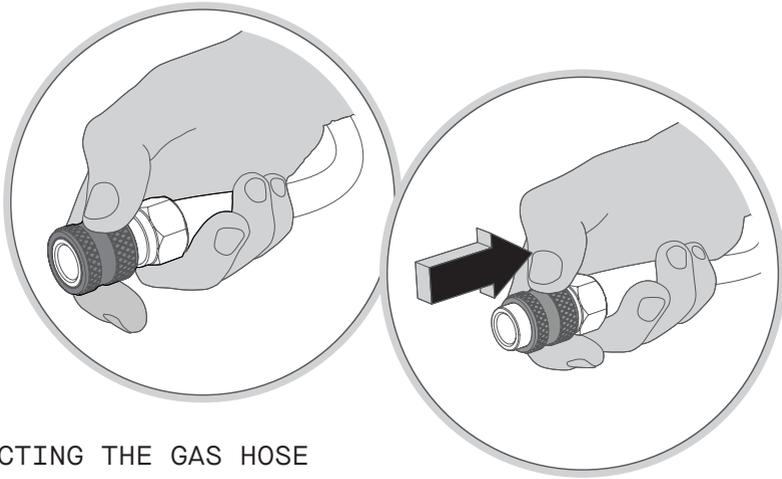
If the information above is not followed exactly, a fire causing death or serious injury could occur.



INSTALLING THE IGNITER BATTERY

Before using the gas burner for the first time you'll need to install an AAA battery into the ignition module. To do this remove the thermometer from the front of the dock. The module should be visible. Unscrew the cap and place the battery in (negative end first). Replace the cap and thermometer and you're ready to connect the gas bottle to the oven.

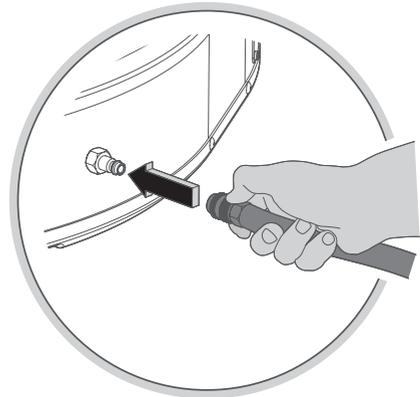




CONNECTING THE GAS HOSE

To attach the quick connection gas hose to your Dome/Dome XL pull the collar back on the connector and place the hose onto the gas inlet. When you release the collar it should return to its original position freely. This connection must be tested for leaks before using the oven.

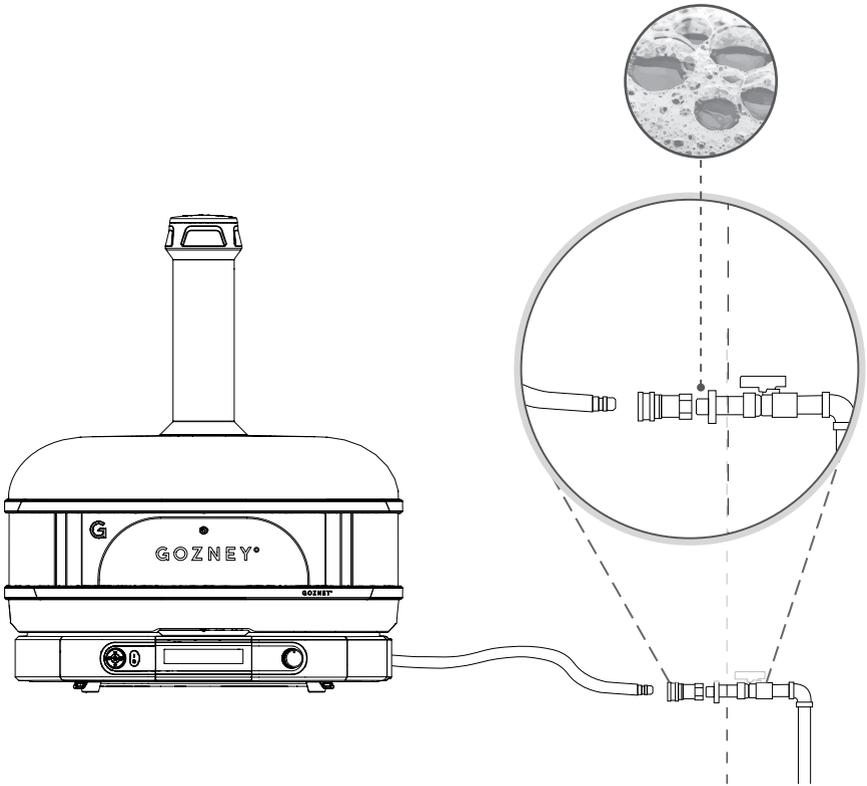
Inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to the appliance being put into operation. Any replacement hose assembly or pressure regulators shall be that specified by Gozney, for more details visit the Gozney website. www.gozney.com. Keep the gas hose away from any heated surface(s).



WARNING

Be cautious of placement as poor placement increases the hazard of tripping over the hose and tipping the supply cylinder.

If you plan on storing Dome/Dome XL with the gas hose disconnected, ensure cap is installed over the gas inlet to prevent debris entering the inlet.



WARNING

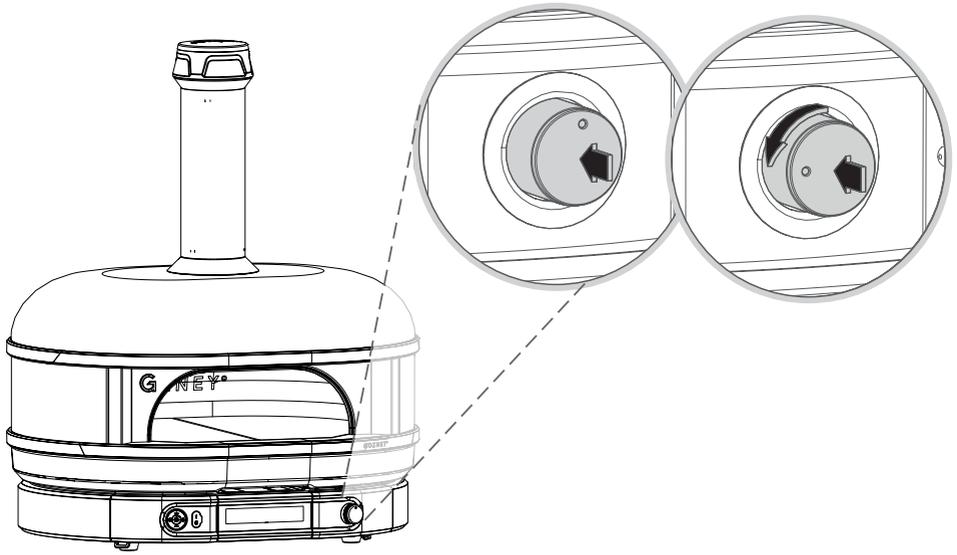
You should always check for gas leaks every time you disconnect and reconnect a gas fitting. Never ignite burners when leak checking.

To test for gas leaks, apply a mixture of soapy water with a brush to the highlighted areas and any cracks along the hose. If a leak is present the solution will bubble.

If there is a leak at the hose to oven connection, re-tighten the fitting with a spanner and check for leaks by applying a soap-and-water solution to the highlighted areas with a brush. If a leak persists turn off the gas and **DO NOT OPERATE THE OVEN.**

If there is a leak at the valve connection, remove mains supply. Do not operate oven.

Ignition



Remove the stone retention wedges before lighting the oven.

To light the gas burner:

Press the control dial in and turn it to the 9 o'clock position until you hear a clicking sound and the burner ignites.

Rotate the control dial anti-clockwise to the 7 o'clock position, then hold it there for up to 30 seconds to ensure the Flame Failure Device has disengaged.

Firmly push the control dial inwards and then release.

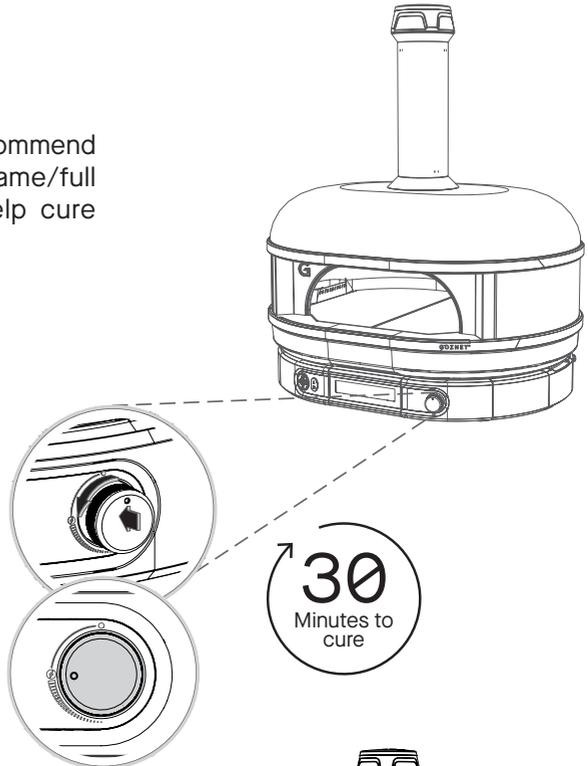


WARNING

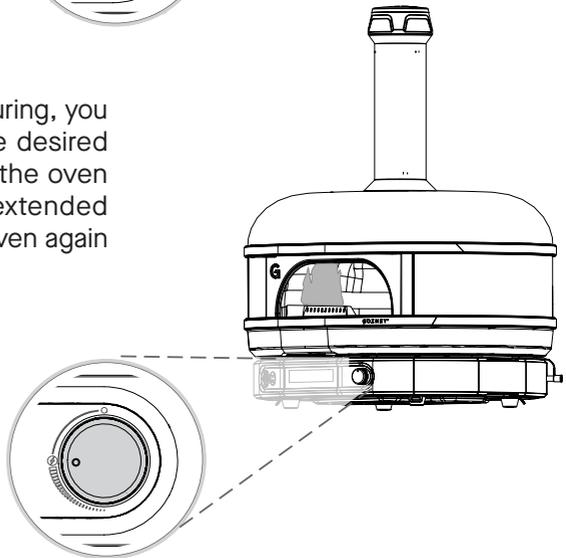
If ignition does not occur in 5 seconds, turn the burner control off, wait 5 minutes, and repeat the lighting process.

First Firing

On your first firing we highly recommend putting the burner on high flame/full power for 30 minutes to help cure the oven.

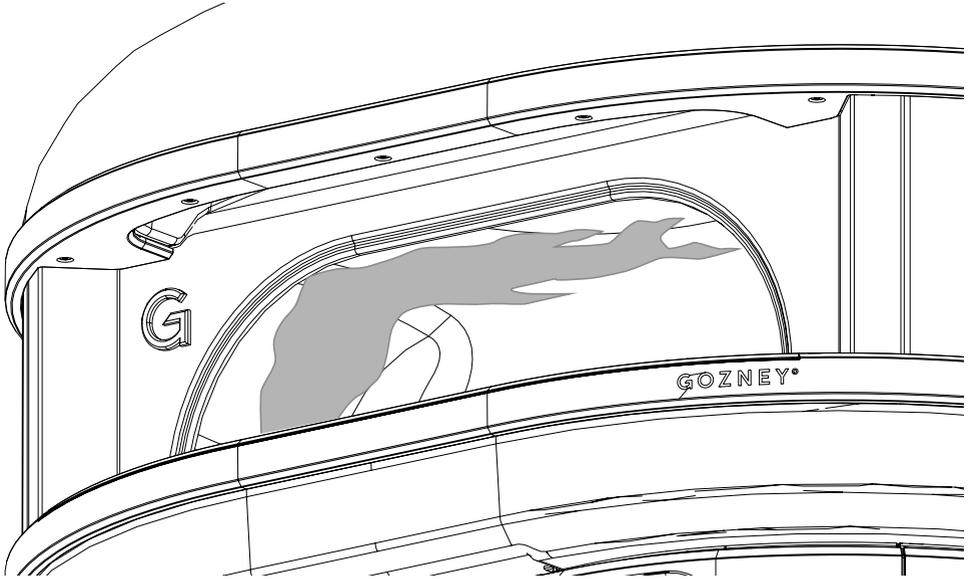


On subsequent firings after curing, you can bring the oven up to the desired temperature from ignition. If the oven has been dormant for an extended period, you should cure the oven again as if it was a first firing.



Gas Flame

The flame should be yellow in colour and roll along the top of the oven.



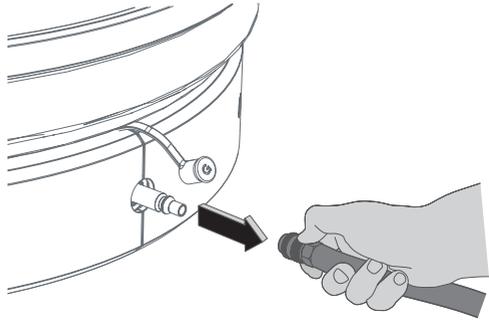
Troubleshooting Gas Burner

PROBLEM OBSERVED	POSSIBLE REASONS	SOLUTION
Flame looks too small	<ul style="list-style-type: none">Gas cylinder is near emptyGas cylinder is too smallAmbient temperature is below 0°C/32°FBlocked burner	<ul style="list-style-type: none">Try replacing the gas cylinder if it is empty.The cannister maybe too small. We recommend a 9kg/20lb gas bottle as a minimum and over 13kg/40lb for optimum performance.If the ambient temperature is below 0°C/32°F it is to be expected that a loss of power from the gas canister will occur.The burner could be blocked, please refer to cleaning instructions available in this manual.
Failure to ignite	<ul style="list-style-type: none">Ignition battery is emptyBlocked burnerGas canister is empty	<ul style="list-style-type: none">If firing for the first time or replacing a gas bottle the burner can take up to 30 seconds for the gas to flow through the system. Keep the control dial in for 30 seconds after firing until the FFD disengages.If the control dial is not making a clicking sound when pushed in try replacing the battery in the dock of the unit. Remove the thermometer display to expose the battery cap for the ignitor.
Noisy Flame	<ul style="list-style-type: none">Incorrect ignitionBlocked Burner	<ul style="list-style-type: none">If the burner is making a loud grumbling sound first turn the burner down to low flame and then back to high. If the sound continues turn the burner off for 5 minutes and retry igniting it. If the problem persists, review the cleaning and maintenance instructions to remove debris in the burner.

If the problem persists after trying the following solutions please contact Gozney for further support.

Disconnecting Gas

After cooking, be sure to turn off the gas from the gas supply first before turning off Dome/Dome XL. This will allow any gas left in the burner or pipe to be used up safely. Three minutes after turning the gas off it will be safe to remove the regulator and turn the control dial back to the off position.



This section details safety considerations and how to get the most from your oven when firing on solid fuel.

4

Firing Up Solid Fuel

First Firing

INTRODUCTION

When firing the oven for the first time, it is important to slowly bring the oven up to temperature. This will help prevent thermal shock to the stone floor.

SOLID FUEL SAFETY

Do not use spirit or petrol for lighting or re-lighting!

Do not use treated or painted wood.

Do not use soft woods (pine and sappy woods) or freshly cut wood.

⚠
WARNING: Before lighting the oven, ensure you have adhered to the extraction specified in this manual. If you are unsure, do not use the oven.

⚠
Never use flammable liquids including, but not limited to, barbecue lighting fluid, petrol or lighter fluids to start or boost a fire in this oven. Keep all such liquids well away from the oven while it is in use. Never use unapproved fuel in your oven.

⚠
Do not throw wood or charcoal against the back or side walls of the oven, this may void the warranty.

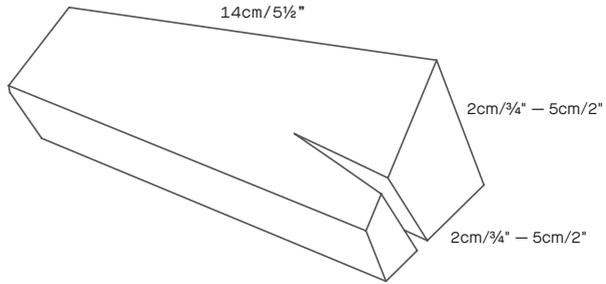
⚠
WARNING: Do not pour or spray liquids onto the oven floor or into the oven interior as this can damage the oven and could void warranty.

⚠
CAUTION: Dispose of ashes in a safe manner, beware of hot embers even after the oven has cooled.

⚠
CAUTION: Do not use the wood fire control module without the wood rack. Improper use can cause damage to the wood fire control module (both sold separately).

⚠
Do not use a wood or charcoal fire without the duct grate fitted.

Wood to Use



Quality of fuel is the most important factor when firing the oven on wood. It will determine the level of performance you will get from the oven.

SIZE

Smaller is better, we recommend using small pieces of kindling at 14cm/5 1/2" by 2cm/3/4" — 5cm/2" by 2cm/3/4" — 5cm/2".

MOISTURE CONTENT

16% is the optimum moisture level for your wood, but anywhere between 10-20% is good.

TYPES OF WOOD

Kiln dried hard woods are best as they are dense and have a lot of energy to burn and will produce more heat than soft woods. Avoid using sappy woods and soft woods like pine as they tend to produce creosote which can build up in your burner and oven.

WOOD TO USE

- Ash
- Alder
- Oak
- Beech
- Hickory
- Fruit trees, Apple, Pear etc.

WOOD NOT TO USE

- Pine
- Fir
- Cedar
- Redwood
- Spruce
- Fatwood
- Processed woods e.g: painted or stained wood
- Sappy wood

Charcoal to Use

As with wood, quality of fuel is the most important factor when firing the oven on charcoal. It will determine the level of performance you will get from the oven.

SIZE

We recommend using medium pieces of charcoal around 5cm/2" to 10cm/4" in diameter.

MOISTURE CONTENT

Charcoal must be completely dry. Store in a dry, well-ventilated place and avoid any moisture absorption, as damp charcoal will be hard to light and produce excess smoke.

TYPES OF CHARCOAL

The best fuel is chemical-free, restaurant-grade lumpwood charcoal. Binchotan or other natural charcoals can also be used, offering a cleaner burn, longer heat, and minimal smoke.

CHARCOAL TO USE

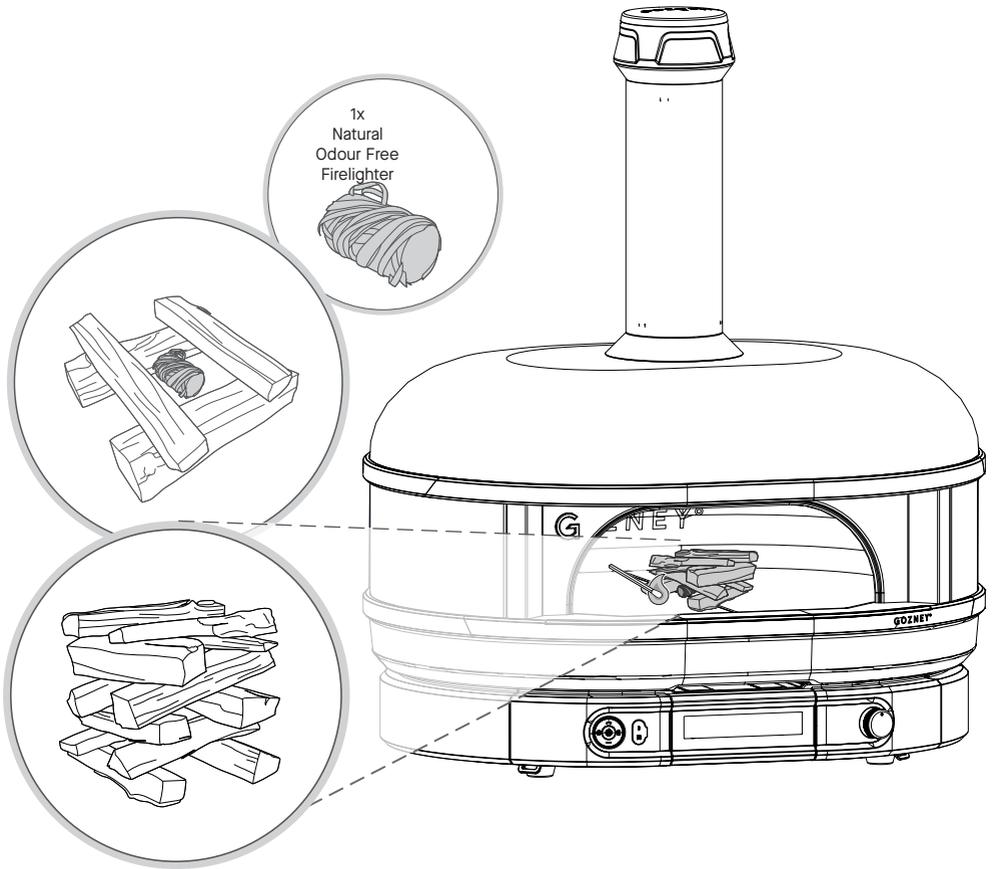
- Restaurant-grade lumpwood charcoal
- Hardwood based charcoal (oak, beech, ash, hickory, fruitwoods etc)
- Binchotan

CHARCOAL NOT TO USE

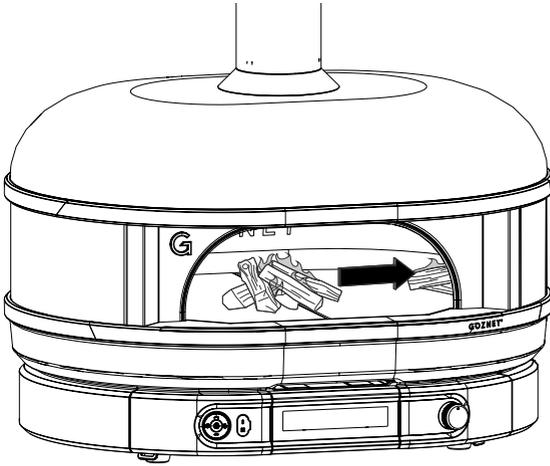
- Charcoal briquettes (contain additives)
- Self-lighting charcoal (chemical accelerants)
- Damp or reclaimed charcoal
- Softwood-based charcoal (burns too fast, low heat)

Fire Starting on wood

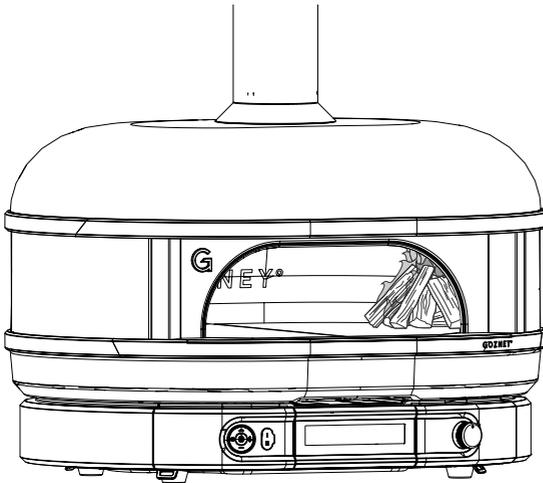
On first fire up follow the below procedure but ensure the fire is kept at a moderate level for 30-60 mins.



Moving the Fire (any solid fuel)

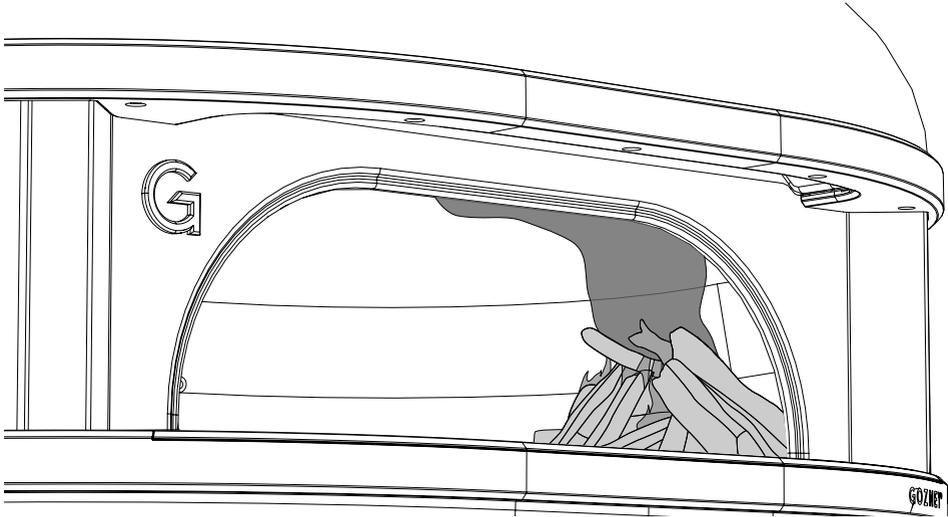


Once the fire has established itself in the centre of the oven push it over to the right of the oven (over the duct grate). Continue to feed it for approximately 30 minutes or until the oven is fully saturated. Once saturated continue to add wood to the fire to keep a rolling flame across the top of the oven.



Do not use a wood or charcoal fire without the duct grate fitted.

The flame from the wood fire should roll across the length of the oven's roof. Avoid overfeeding the fire, there should never be flames coming out the mouth of the oven. If you are struggling to get a good flame, ensure the wood you are using follows our guidelines at the beginning of this chapter.



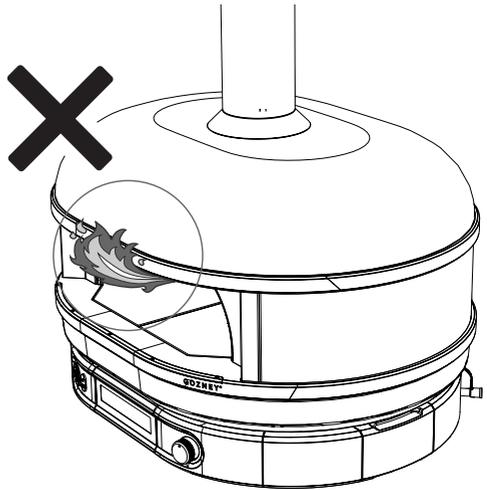
FINISHED COOKING

Allow the fire to die down until there are no naked flames and only embers remain. The door can then be placed in the closed position to retain heat.

COOKING WITH WOOD TIPS

For the best results and ease of cooking, be sure to use kiln dried wood with a moisture content of 20% or less.

FLAME TYPE AND TEMPERATURE	RECIPE EXAMPLES	WOOD SIZE AND TYPE	USING THE DOOR
Large rolling flames. Temperatures of 399°C+ / 750°F+	Fast cook times such as Neapolitan pizza.	Lots of small piece of kiln dried hard wood kindling. (2.5-5cm/1-2")	DO NOT USE THE DOOR.
Small flames. Temperatures of 204-343°C/ 400°F-650°F	Finishing meats, charring vegetables or small items in a cast iron dishes such as lasagna.	Large pieces of kiln dried hard wood. (5-10cm/2-4")	OK to use door when ajar do not close or leave unattended.
Embers, fires died down. <204°C / <400°F	Slow roasting meats or vegetables. Baking breads.	Fire left to die down after the oven has been saturated.	OK to use door in closed or ajar positions.



FUEL OVERLOADING

Overloading is dangerous and can cause excess smoke and flame. There should never be flames coming out the mouth of the oven, if this happens step away from the oven and wait for the fire to die down.

REFUELING ONTO A LOW FIRE BED

If there is insufficient burning material in the fire bed to light a new fuel charge, excessive smoke emission can occur. Refueling must be carried out onto a sufficient quantity of glowing embers and ash that the new fuel charge will ignite in a reasonable period. If there are too few embers in the fire bed, add suitable kindling to prevent excessive smoke.

CLEANING THE OVEN

The oven floor should reach temperatures of 650°F to start “self-cleaning”. To do this raise the temperature of the oven to above 343°C/650°F for a period of three hours.

ASH DISPOSAL

After 24 hours ashes can still be hot. When removing ash from your oven, a non-combustible tool must be used at all times.

- Ash should be placed in a metal container, with tight fitting lid and removed using a non-combustible ash shovel.
- The closed container of ashes should be placed in a safe place until thoroughly cooled.

Your guide to general maintenance.

5

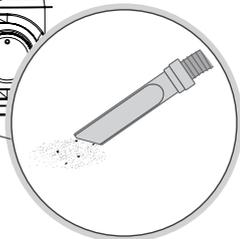
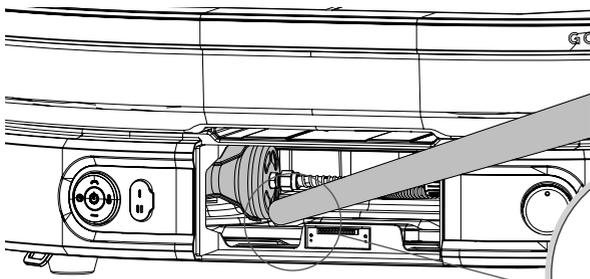
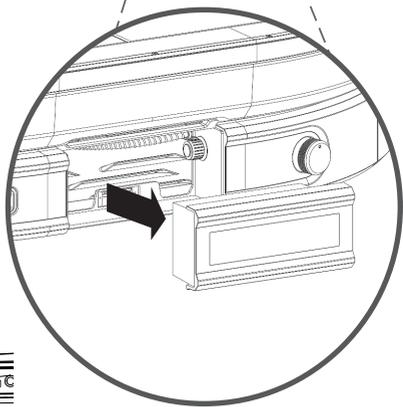
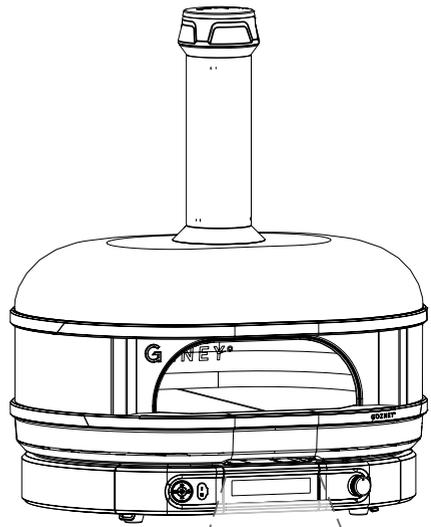
General Maintenance

Maintenance

CLEANING THE VENTURI

If your burner's flame is overly yellow or making more noise than usual you may have debris blocking the venturi. When the oven is turned off, disconnect it from the gas and let it cool.

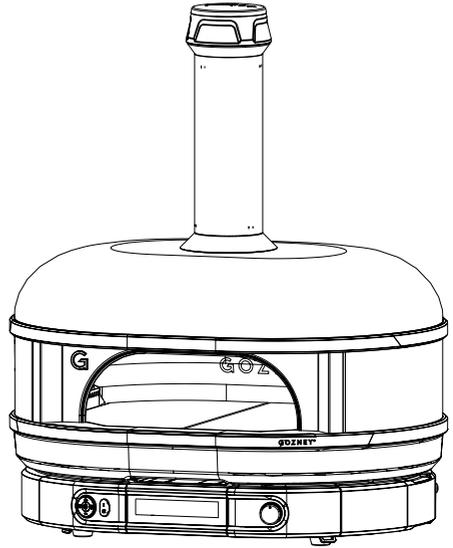
Use a vacuum cleaner with a plastic attachment to remove any debris. It's good practice to check the inside of the dock for debris regularly (weekly). Do not interact with the gas system.



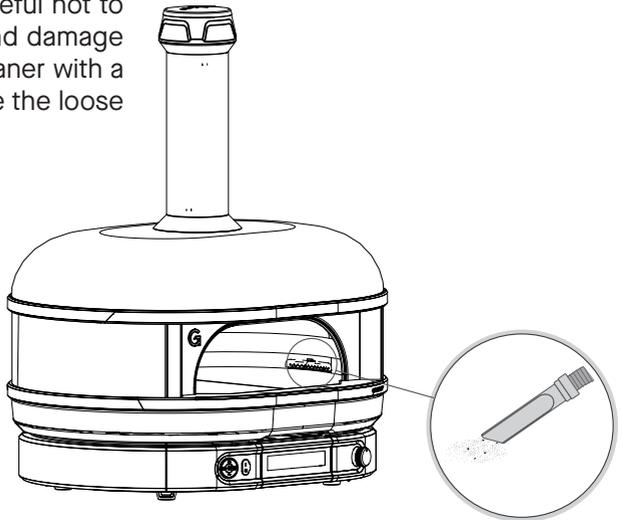
Cleaning the Oven

INTERNAL

The best way to clean the inside of Dome/Dome XL is to burn off any food debris or soot that is left behind. When the oven is over 343°C/650°F it will start self cleaning and any burnt on food will burn off after a period of three hours.



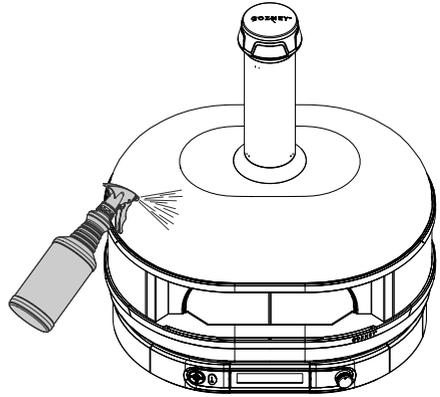
If there is any soot or debris left, wait for the oven to cool down and use a soft brush to dislodge, being careful not to apply too much pressure and damage the oven. Use a vacuum cleaner with a plastic attachment to remove the loose debris from the oven.



EXTERNAL

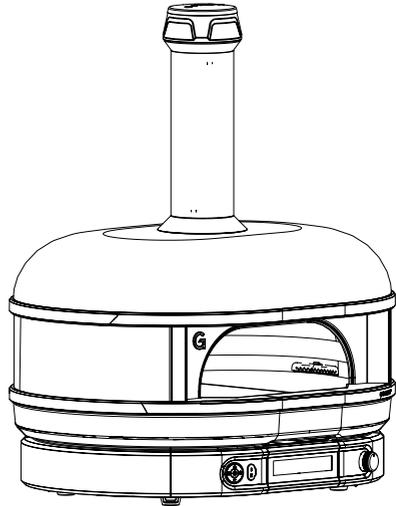
For the exterior of the oven use a non caustic bleach free cleaning spray on the dirty areas. Clean the area with warm soapy water and a sponge or non abrasive dish cloth and then wipe clean with paper towels.

Avoid spraying directly onto the oven, thermometer, control dial or control buttons. Always spray onto a cloth first before wiping the oven.

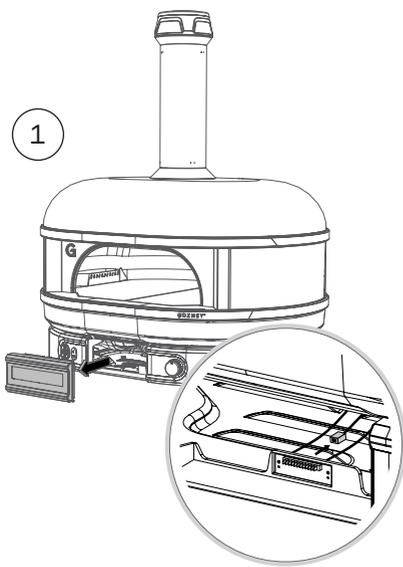


When the oven isn't in use it should be kept under cover away from rain. If you are placing a cover directly on Dome/ Dome XL, ensure it's completely cooled down before covering.

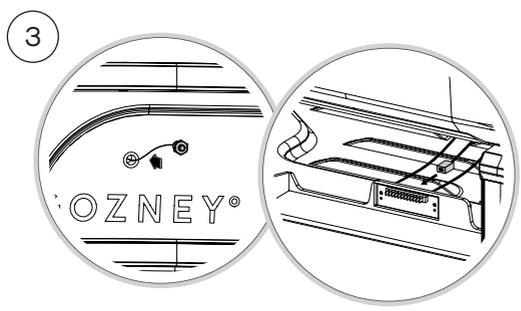
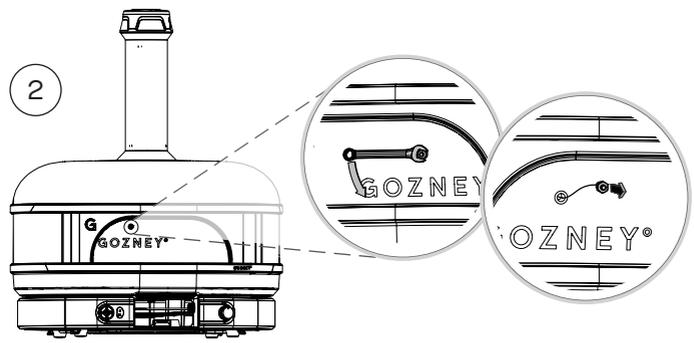
When using the oven after a long spell of no use, we recommend firing the oven as if it is a first firing.



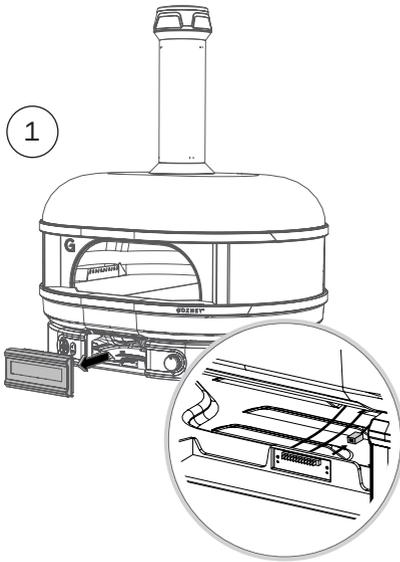
Replacing the Air Temperature Probe



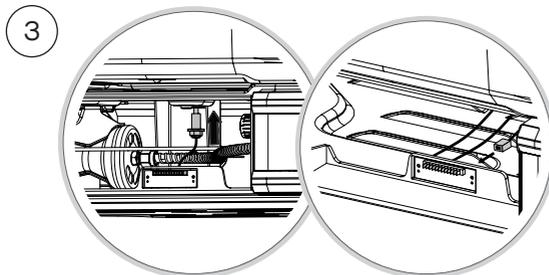
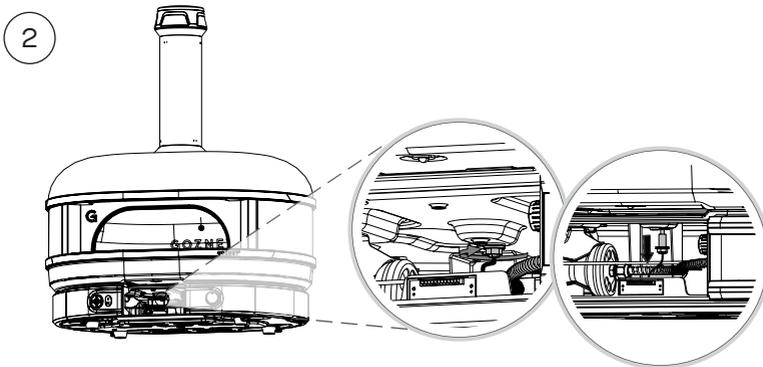
Only when the oven is cold, remove the thermometer from the dock. Use a 13mm spanner to unscrew the old probe from inside the core and replace it with the new one. Thread the cable back through to the core of the oven, retrieve it from inside the dock and plug it back into the thermometer PCB. If more access is required remove the rear plastic dock panel by unscrewing the two torx screws. Do not interact with the gas system.



Replacing the Floor Temperature Probe



Only when the oven is cold, remove the thermometer from the dock. Use a 10mm spanner to unscrew the old probe from the roof of the dock, replacing it with the new one. Plug it back into the thermometer PCB. If more access is required remove the rear plastic dock panel by unscrewing the two torx screws. Do not interact with the gas system.



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