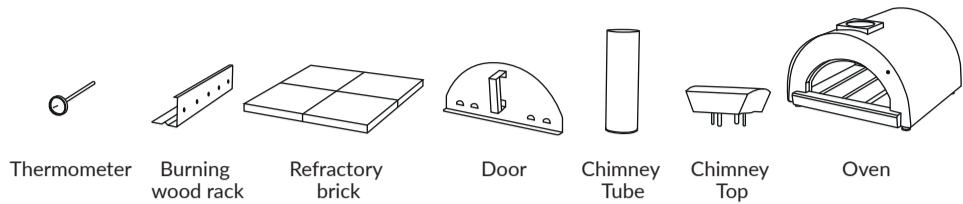




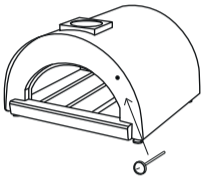
Components & assembly

Dimensions: L30" x W31" x H38" - Weight: 145.5 lbs



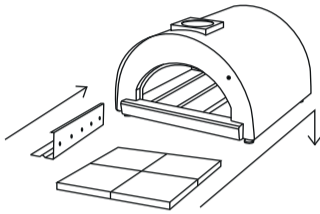
To have your Cru Champion oven ready to cook, you just need to get the components together

1



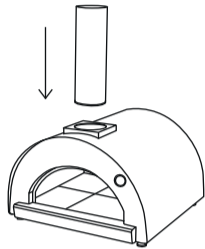
Insert thermometer

2



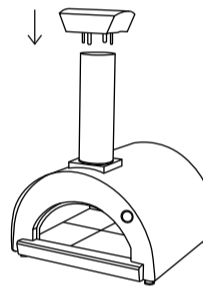
Place refractory bricks and burning wood rack inside the oven chamber

3



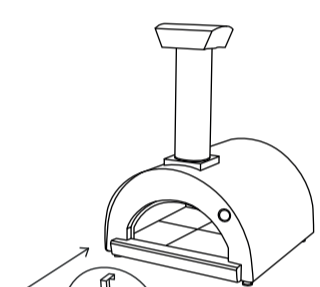
Insert chimney tube into hole

4



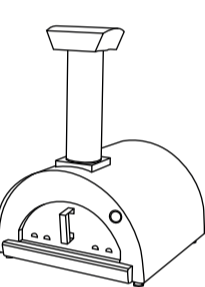
Fit the chimney's top

5



Place door

6



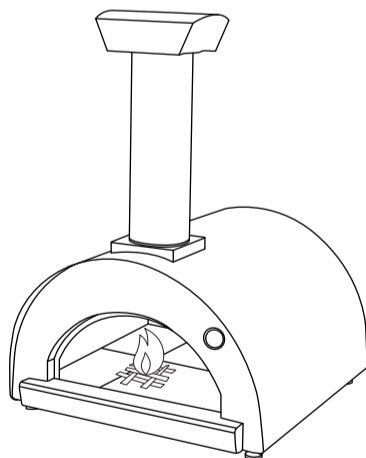
Your oven is ready!

FIRE IGNITION INSTRUCTIONS

WARNING:

DO NOT CLOSE THE OVEN DOOR WHILE THERE ARE FLAMES INSIDE THE OVEN

- 1 – Build a tower of kindling over a natural firelighter in the middle of the refractory brick floor, towards the front of the oven.
- 2 – Keep adding kindling pieces to the fire (please always be mindful of fire safety) every couple of minutes to help build the fire and produce the necessary heat; after a few minutes, the fire should be at a reasonable size and the heat should now be quite intense (when you are unable to hold your hand any closer than about 9" from the mouth of the oven).



- 3 – Let the fire build up and generate more heat for about 5 more minutes (keep feeding it with smaller pieces of wood); the fire should be ready to be pushed to the back or the side of the oven using the burning wood rack.
- 4 – Once the fire has been pushed to the back or the side, add about 3 to 4 pieces of 8" - 10" long with about a 2" diameter hardwood (please be mindful of the combustible guidelines).
- 5 – You should now have a good bed of red embers with a healthy flame. **You're now ready to start cooking.**
- 6 – Every 15 minutes or so, the flames may start to wane. To continue cooking, add 3 to 4 more pieces of 6" logs to maintain a healthy fire and heat. Keep in mind that closing the oven door will cut off oxygen to the fire.

SAFETY GUIDELINES

1. Please keep children and pets at a safe distance at all times.
2. Your Cr90 oven will reach very high temperatures when a fire is lit within. Always use protective heat-resistant gloves to handle tools and cooking implements.
3. Beware of flying sparks from the oven opening.
4. Ensure that no combustible materials are within range of your oven at any time.
5. Do not shut the oven's doors while there are flames inside. Closing the door will cut off oxygen to the fire, eventually weakening the flames or causing a sudden fire eruption when the door is removed and oxygen flows into the oven again.
6. Do not alter the oven in any way, it has been designed to optimize its safety and functionality.
7. Do not burn contaminated wood (with chemicals), garbage, or flammable fluids in your oven.
8. **DO NOT MOVE OR CARRY OVEN WHILE STILL HOT OR WARM.**



NEVER PUT YOUR HANDS OR ARMS INSIDE OR OUTSIDE THE OVEN WHEN HOT, UNLESS YOU ARE WEARING ADEQUATE HEAT RESISTANT GLOVES.

CAUTION: TEMPERATURES OVER 450°C / 850°F MAY CAUSE THE DETERIORATION OF THE OVEN AND ITS COMPONENTS.

FIRE IGNITION GUIDELINES

1. Always use natural, untreated firewood. **Never use pressure treated or painted wood such as old fence posts.** Our favorite wood to use is silver birch.
2. Do not use pellets, chipped wood products, or sappy wood to burn in the Cr90.
3. **NEVER USE ANY TYPE OF ACCELERANT, SUCH AS GAS, PARAFFIN, LIGHTER FLUID, OR SIMILAR PRODUCTS. THESE ARE EXTREMELY DANGEROUS AND CAN LEAD TO EXPLOSIONS WITHIN YOUR OVEN.**

MAINTENANCE

- Over time, the top of the opening and the door on your oven can become black as the soot from the fire builds up. You can simply clean both with soap, water, and a nonabrasive sponge.
- The floor of the oven should be cleared of ashes and embers when fully cold. Once you have removed the embers, please clean the refractory brick by using a brush to dust it down and remove any residue from the embers.



NEVER PUT YOUR HANDS OR ARMS INSIDE OR OUTSIDE THE OVEN WHEN HOT, UNLESS YOU ARE WEARING ADEQUATE HEAT RESISTANT GLOVES.

- Beware when disposing of ashes before they have fully cooled down (natural cooling can take several hours).
- It is perfectly acceptable to turn the refractory brick over between uses.
- **DO NOT USE THE REFRACTORY BRICK WHEN WET AS IT ABSORBS MOISTURE, CAUSING IT TO CRACK (WHICH DOES NOT DIMINISH THE BRICK'S ABILITY TO COOK).**
- Before storing the oven for a long period, apply WD-40 or paraffin wax, using a nonabrasive cloth or cotton balls, to the **exterior** metal surfaces of the oven to protect against corrosion.
- When not in use, the oven should be covered or sheltered from the elements.

Benefits of cooking with fire

When cooking with fire, it is essential to start by making a high fire, allowing the oven to reach a high temperature. Once the oven is heated, the refractory brick floor becomes a radiator, enabling food to cook from underneath as well as from above. In your Cru Oven, the fire and smoke are drawn through the oven and across the food as it cooks, adding an incredible flavor to the various foods you are cooking.

This is something impossible to achieve when cooking by other means (or methods). Heat will allow food to cook, while flames will roast. The balance between the heat within the oven and the flames present is the key to a perfect result.

You can cater to for a lot of people in a short period and at a fraction of the cost. Cooking becomes easy once you have mastered the balance between heat generated from embers (allowing for slow cooking) and flames (more intense heat that roasts). Food that creates a lot of juices like fish, meats, etc., should be cooked in appropriate cookware for the recipe and heat of the oven.

Enjoy your Cru Champion oven!

Cru.
Champion

Wood fired oven user's manual
- Designed and manufactured in Portugal -

www.cruovens.com

Bricks Warning

- The refractory bricks on the oven floor have a very low thermal conductivity, which means that they accumulate heat and slowly release it, allowing to maintain heat within the oven's chamber for a long time and cook inside the oven.
- They are made by firing at very high temperatures (1200°C./2200°F.) using ceramic paste containing minerals. These refractory bricks are made in the traditional way using a semi-artisanal process, therefore it is not uncommon for the bricks to have minor imperfections (like grounded corners/edges) because of the very high temperatures with which the stone is fired.
- Another important feature of these bricks is that they are quite brittle - susceptible to breakage if improperly handled or if moist when a fire is lit. Please take care of the refractory bricks: do not bang, drop, or mishandle, and make sure they are dry before starting a fire on them.
- Even if the bricks break you may still use them normally, **being broken does not diminish the bricks' ability to retain heat.**

** it is not uncommon for the stones to have their corners ground.*