

INSTRUCTIONS FOR INSULATION AND USE OF OVENS **MANUFACTURED BY RAIMAR LTD**

Thank you for choosing Raimar and ordering from us!
Customer feedback is extremely valuable to us. If you have questions, recommendations or comments, please do not hesitate to contact us.

Before starting the installation, read the standard "Instructions For Installation Of Outdoor Appliances Manufactured By Raimar".

Laying the dome:

The weight of the dome is about 180 kg and for lifting, moving and placing it you will need 4 people or a portable crane with belts.

Before placing the dome in the center of the base, wash and wet the area well.

Apply a layer of about 1 cm heat-resistant adhesive. Grout with the heat-resistant mixture around the dome to prevent heat from escaping. Wait for the adhesive to set and continues with the thermal insulation of the oven.

The two alternatives for insulation are the following:

1. Insulation WITH ROOF by Raimar

Roof insulation is a very easy and effective way to insulate the oven.

The rules of the standard "Instructions For Installation Of Outdoor Appliances Manufactured By Raimar" apply to the installation of the roof. Be sure to thoroughly wet the joints before placing and gluing with cement adhesive. You need to get a rectangle in the center of which is the dome of the oven. Wait again for the adhesive to set while tightening with wire, belt or foil and move on to the filling. The amount of required insulation mixture is about 200-250 kg of marble flour, quartz sand or fireclay.

After filling the space around the dome, install the two roof panels gluing them with cement adhesive and grouting very well to prevent water penetration.

2. Insulation WITHOUT ROOF and with additional plastering of the dome

In order to maximize the retention of accumulated heat, the dome must be thermally insulated through well-compacted stone/mineral wool with aluminum foil with a minimum thickness of 5 cm, rabbit wire mesh and a mixture of heat-resistant adhesive and fireclay on the outside. The thickness of the insulation layer should be 8-10 cm.

Your new stone oven is ready! Now the good stuff begins ;)

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Natural Stone Processing and Garden Equipment Manufacturing

Recommendations for using the oven:

During the first firings of the dome, start with lower heat by firing twigs. Do not use oil products, tires or gasoline. **Avoid sudden changes in temperature by extinguishing the fire with water.** Maintain a relatively strong fire for about 3-4 hours. You can tell if the oven is ready by the color of the bricks on the inside of the dome. Once they are "whitened", you can proceed to cooking.

Don't worry if cracks out of which steam is coming out appear. They are a consequence of The expansion from the high temperature and from the moisture that has to come out of somewhere. We are certain that you will be more than satisfied with the quality of baking :). The cracks will close up after the oven cools down and in no way will this lead to damages of the reinforced dome.

Recipe for roasted lamb or pork:

The residual embers are taken out or pushed to the ends of the dome to make room for the pan. Season the meat with spices to your liking. Do not add more than 300ml of water on the bottom of the pan so that the meat can be roasted in the oven and not boiled. Cover the meat well by applying 2 layers of aluminum foil. Place the pan in the oven and close with the lid. Seal with mud, dough or a mixture of ash, flour and water around the lid to prevent air from entering the dome and stopping completely the process of smoldering. Roasting time depends on the weight of the meat, approximately 3-4 hours.

Wood fired ovens are used to prepare authentic, tasty and healthy food. It is no coincidence that people have been gathering around the fire for thousands of years. There is something magical about this combination of warmth and the aroma of delicious food in the old Bulgarian tradition. Enjoy time well spent outside and outdoors with your loved ones!

We will be very grateful if you send some nice photos for advertising purposes to info@raimar-bg.com, Viber (+ 359 898 461 906) or Facebook: **@RaimarBulgaria**. As a token of gratitude, we will send you a **granite/marble cutting board as GIFT** :)!

Thank you for choosing a Bulgarian product!