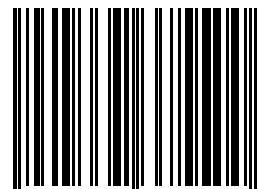


**INVICTA**

*"Lo Cigalou" Wood-burning oven - movable version* Model No.755



3 244337 375500

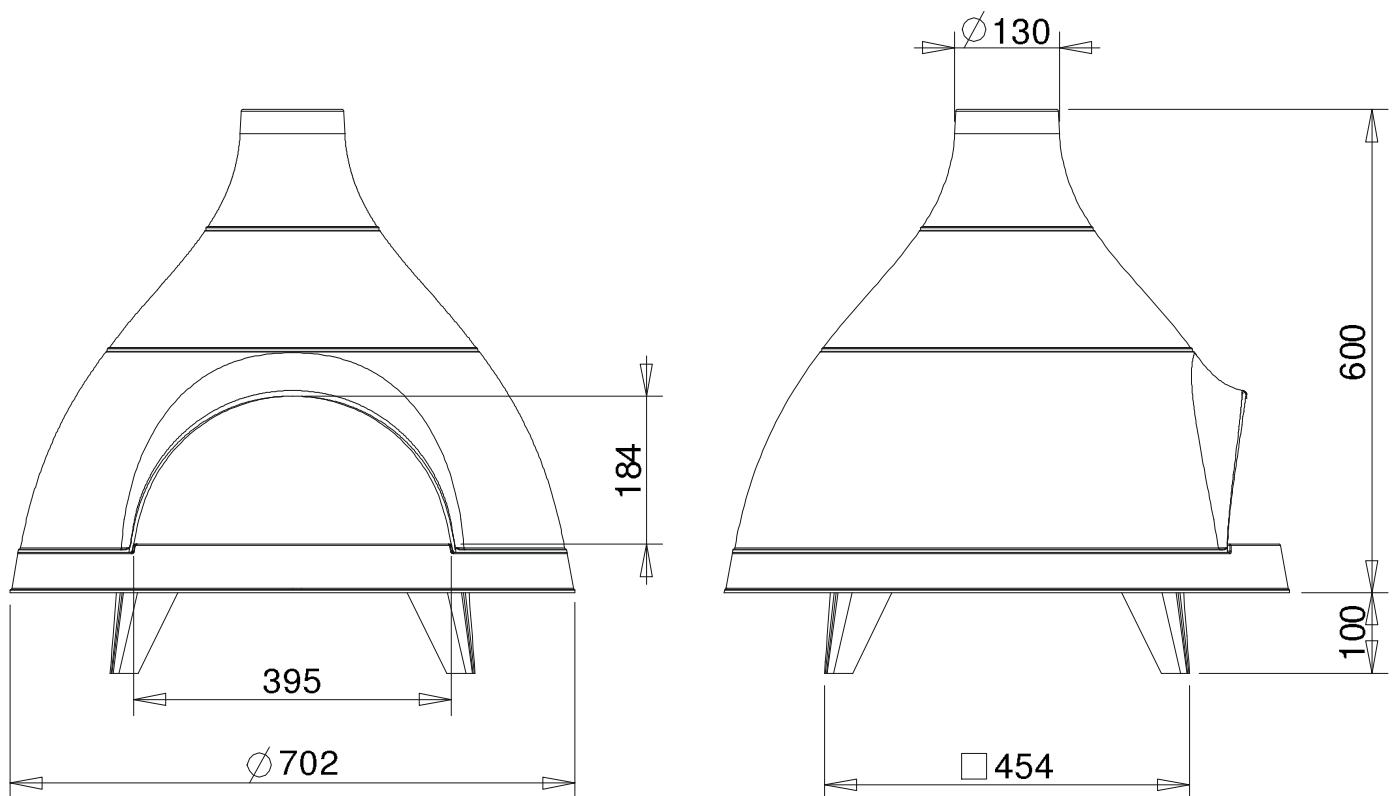
This wood oven is intended for household and not professional use. Use outdoors only, and burn only wood. To use safely, be very careful with the fire and hot surfaces.

Your Invicta grill is made of cast iron, a robust material which retains heat very well and will not deform.

Familiarize yourself with your new oven before using it for the first time. Read the recommendations carefully to keep your oven in good condition for years to come.

Avoid thermal shock (heating too fast) and mechanical shocks (hitting or bumping).

This oven is specially designed for fast baking (e.g. pizza). It has a wide opening for loading, and a peripheral area around the bed plate for embers to keep the fire going. A deflector placed between the hearth and the smoke vent ensures an optimal smoke path and radiates heat over the cooking area.



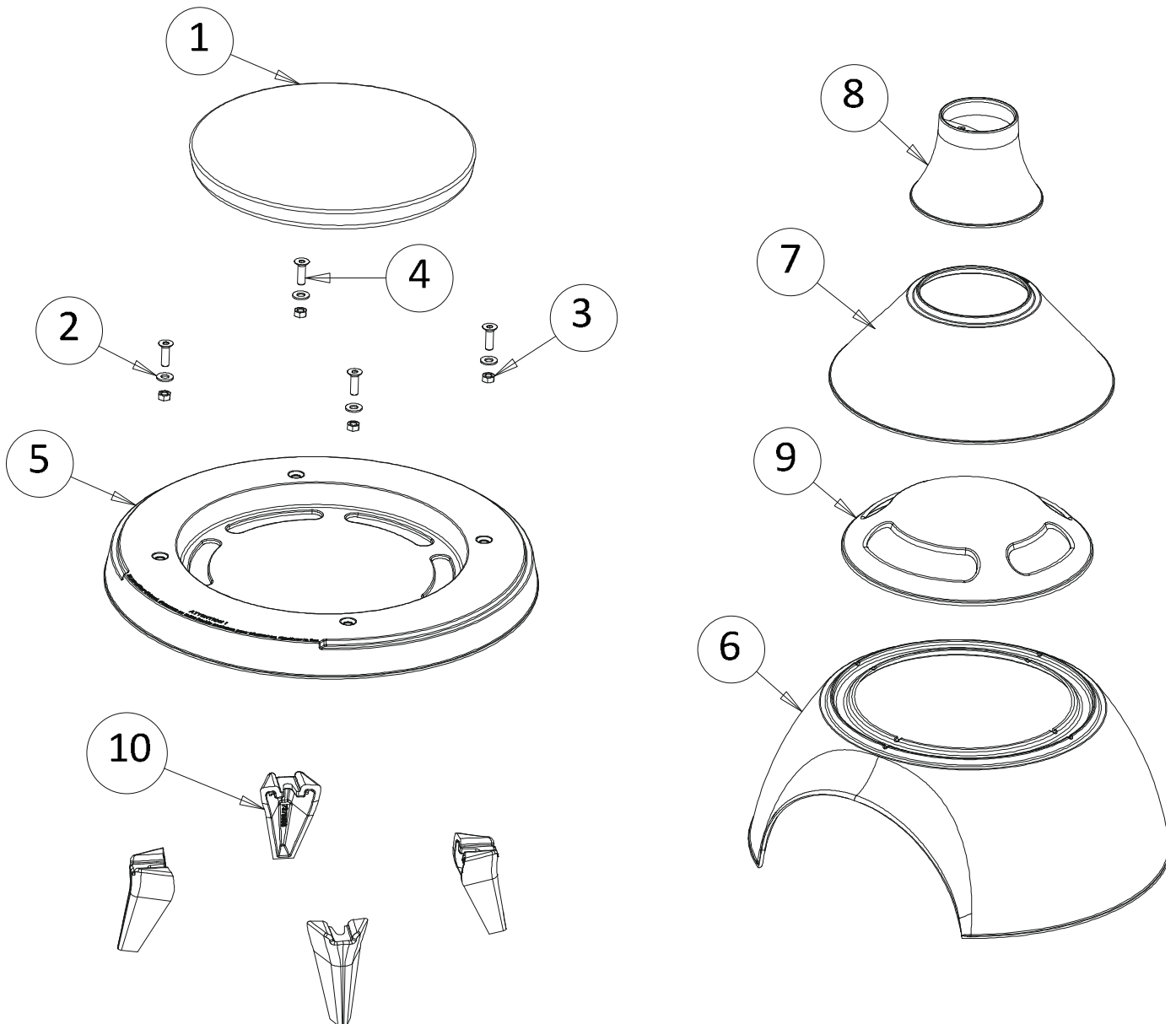
**Dimensions:**

*Height 700 mm x Diameter 700 mm.*

*Weight: 80 kg*

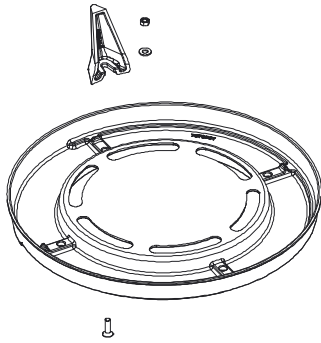
*Cooking diameter 450 mm*

*A  $\varnothing 130$ mm tube may be attached to the oven outlet pipe.*

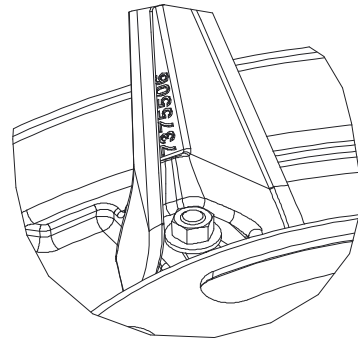


ITEM	QTY	NAME	MODEL	WEIGHT (Kg)
1	1	REFRACTORY BED PLATE $\varnothing$ 450 mm	AI737550A	10.2
2	4	WASHER $\varnothing$ 12 mm	AV4100127	-
3	4	COVER NUT M12	AV7100120	-
4	4	SCREW M12	AV8632400	-
5	1	BASE	F7375501B	22.2
6	1	LOWER BODY	F7375502B	23.1
7	1	UPPER BODY	F7375503B	9.2
8	1	$\varnothing$ 130 mm OUTLET PIPE	F7375504B	3.2
9	1	DEFLECTOR	F7375505B	6.3
10	4	LEGS	F7375506B	1.3

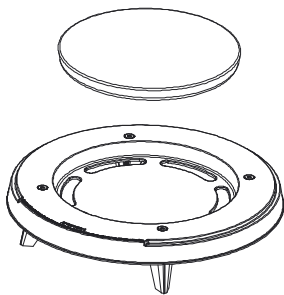
## STEP 1



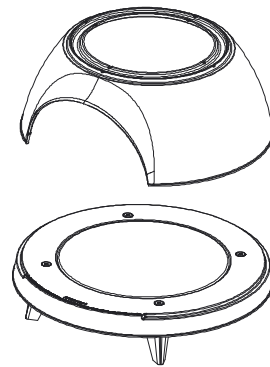
## DETAIL x4



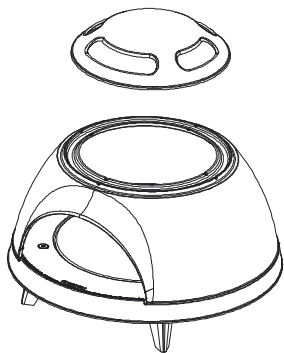
## STEP 2



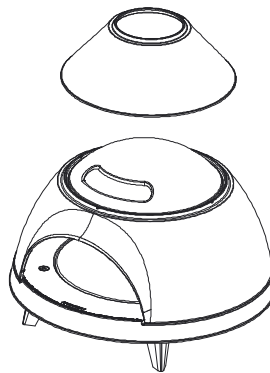
## STEP 3



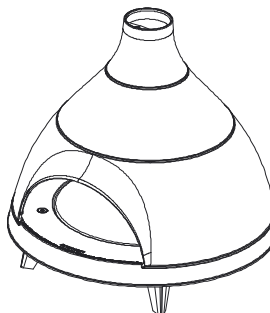
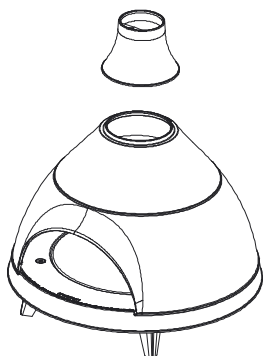
## STEP 4



## STEP 5



## STEP 6



Please follow these instructions carefully. Once you fully understand how your oven works, especially when hot, you may develop your own methods.

## Fast pizza baking.

### *Lighting tips*

- Each time you use the oven, heat it up gradually.
- Place 1 kg of kindling wood on the bed plate. Light with a firelighter.

### *Stoking the oven*

- After 10 minutes of burning, feed in 4kg of split 50cm-long logs
- Repeat after 30 min.

The oven must be preheated for 60 min with a wood fire on the refractory bed plate.

### *Making pizza.*

- Push the hot embers to the edges of the bed plate.
- Completely clear the middle of the bed plate to provide a nice clean cooking surface.

To check the temperature, throw a pinch of flour onto the bed plate; it must not brown too quickly (5 sec).

- Put the pizza into the oven.
- Keep an eye on the baking. Turn the pizza occasionally so that all the edges are exposed to the hottest parts of the oven.
- When all the crust is evenly baked, take the pizza out.

### *Maintaining temperature*

- To maintain temperature and continue baking, feed in four pieces of wood (25cm-long 4x4) every 15 minutes or so. Place the wood on the hot embers around the edges of the refractory bed plate, keeping the bed plate clear for baking.

To safely clear the bed plate, put in and take out the pizzas, and add wood, use long-handled tools (pizza peel, metal brush, scraper) that will keep you a good distance from the hot surfaces of your oven. Wear heat-resistant gloves when working around the oven and never put bare hands into the hot oven.

**Please note:** cracks may appear on the bed plate during use. This is a completely normal phenomenon relating to the thermal and mechanical characteristics of the refractory material. The cracking does not affect oven performance.

### **Place the assembled oven on a surface which:**

- **Is flat, stable and a safe distance from any hazardous or flammable environment;**
- **won't be damaged by the oven's heat (e.g. metal, fireproof concrete, brick, ceramic).**



- Read all instructions carefully and keep them handy. It is the consumer's responsibility to install and use the oven properly. Failure to follow the instructions may result in injury and/or property damage.
- If you have any questions about the instructions, contact your retailer.
- Burn only wood in this oven. Never use liquid fuels.
- Use only Invicta spare parts.
- Keep these instructions for reference.
- Store your oven in a dry area.
- Never try to cool off the hearth or put out the fire with water.
- Use only dry natural wood (<20% moisture).
- Keep out of the reach of children
- Do not leave lit oven unattended.
- Do not touch oven surfaces during use (risk of severe burns)
- Never disassemble the oven while it is working or still hot.
- Have a metal pail on other suitable container on hand to collect the cool ashes the next day.
- Never clean the bed plate with water or detergent products.
- Do not leave your Invicta oven out in bad weather.
- If you wish to improve draft, connect a Ø130 tube to the oven outlet pipe.
- Manage the fire sensibly, considering wind, people around the oven, nearby homes or woods, and the environment in general. Avoid fire risks and be considerate of your neighbours.
- Constantly keep an eye on the fire until it is completely out.
- Your Invicta oven is not to be used by children or people with mental or physical disabilities, unless supervised and guided by someone responsible for their safety. The oven should not be operated by inexperienced users unless they have read or been given prior instructions.
- Follow local safety and environmental regulations concerning wood fires, which may be prohibited or restricted in certain places during specific periods.
- Wait for a layer of white ash to form over the glowing embers before starting to bake.

### **Safety precautions**

- **WARNING! The oven gets very hot. Do not move it during use.**
- **WARNING! Do not use indoors.**
- **WARNING! Do not use alcohol, petrol or lighter fluid to light or relight the oven.**
- **WARNING! Keep children and pets well away from the oven.**