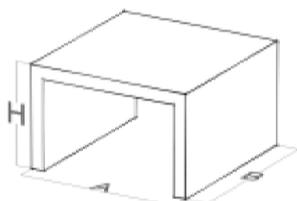


# Installing Instructions

## Linea Casa Ovens and Linea Semi Pro

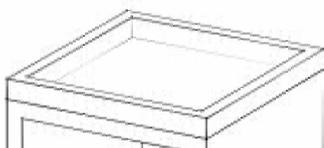
Rev.01 del 19/07/2016

Pic. 1



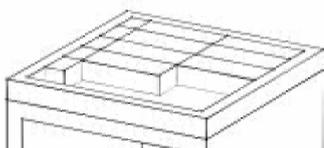
Carpentry base

Pic. 2



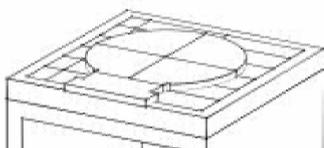
Bricks web

Pic. 3



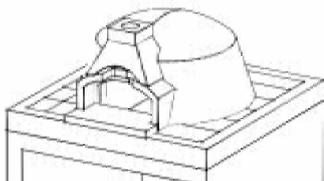
Insulating blocks

Pic. 4



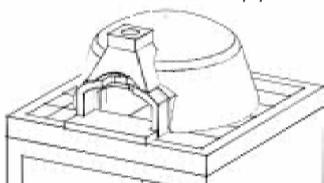
Oven base

Pic. 5



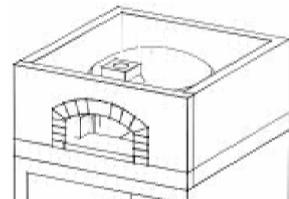
Roof and connection pipe

Pic. 6



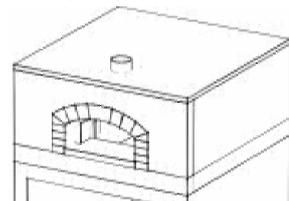
Roof insulation

Pic. 7



Carpentry and brick arch

Pic. 8



Filling with vermiculite, covering and chimney pipe

### Instructions

Picture 1 : build a strong base in masonry keeping in mind the dimensions of the oven as per following schedule:

	Oven Ø 80	Oven Ø 110	Oven 110x140	Custom Oven
A	135 cm	160 cm	160 cm	90 cm
B	135 cm	165 cm	200 cm	95 cm
H	100 cm	100 cm	100 cm	100 cm

Carefully level the surface and build a brick curb 12 cm high and 10 cm thick (picture 2).

Insert the insulating blocks inside the tank made, by shaping them, if needed, with common cutting tools for wood. (picture 3).

Blocks need to be placed dry without cement or other binders and without grouting the joints between the tiles.

Place the elements of the cooking floor close to the centre and, still dry (no cement or other binders), build the roof (picture 4).

Using the mortar supplied in the kit, externally seal the joints between the elements making the roof and then glue the connection pipe and the arch to the oven (picture 5).

Cover all the roof of the oven with the insulating blanket supplied in the kit (picture 6).

Connect the chimney pipe to the chimney connection piece installed beforehand.

Build the walls to close the oven. Should the oven have a protection roof it will be better to have at least two grids at the sides for venting (e.g. 10x10 cm).

Pour the content of the bag of grained vermiculite, supplied in the kit, so to fill the empty spaces between oven and walls (picture 7).

Should the oven be weather beaten, build a protection roof.

### Start Up

After the installing, you can start up the oven.

First day: using small pieces of wood, light a small fire in the centre of the oven, taking care that the flame will not touch the roof and keep it going for the all day. At the end of the day let it extinguish with the closed door.

Second day: repeat operations as per day one

Third day: light and constantly fuel the fire, so to gradually increase the temperature throughout the day until the required temperature is reached.

### Caution

Cracks in the oven due to thermal dilation will not jeopardize the functioning of the oven .

Numero Verde  
**800 090952**

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