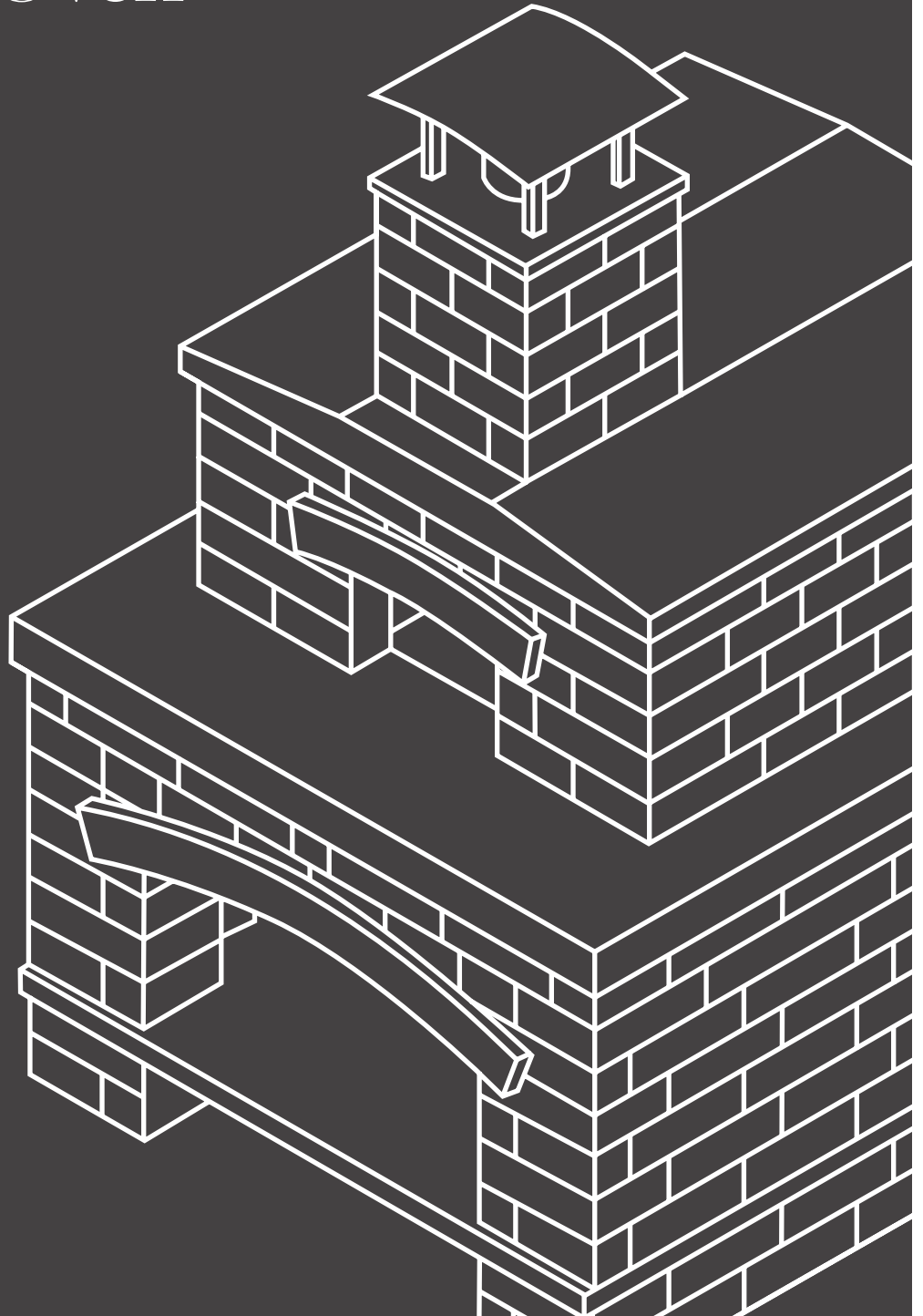


barkman™

Barkman Landscape Kits

Quarry Stone Pizza Oven



IMPORTANT: READ PRIOR TO INSTALLATION

It is the responsibility of the consumer to read and follow the proceeding information.

WARNING

1. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury or death.
2. Improper installation or maintenance of this product may result in damage to property, injury or death.
3. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.
4. Barkman Concrete Ltd. is not liable for any property damage or bodily injury caused by failure to follow the installation instructions, improper use of the product or any negligence or carelessness of the consumer.

INSTALLATION AND USE

1. Improper installation, adjustment, alteration, service or maintenance can cause injury, or property damage. Read the installation instructions thoroughly before installing the pizza oven.
2. **DO NOT** touch areas if fire is burning, severe burning may result. Clothing ignition may result.
3. Carefully supervise children near the pizza oven.
4. Keep clothing, furniture, draperies and other combustibles away from the pizza oven.
5. Pizza oven is for outdoor use only.
6. **DO NOT** obstruct the opening of the pizza oven, or otherwise obstruct the flow of air.
7. Oven related fire can occur when there is a failure to maintain the required clearances (air spaces) to combustible materials.
8. Certain steps in the installation process will require more than one person.
9. Curing is crucial to the operation of your pizza oven. Ensure to follow the direction on page 13 of the instruction guide.
10. Plan to install the pizza oven a week before intended use to allow enough time for the curing process.
11. The pizza oven is NOT for commercial use.
12. Never leave the pizza oven unattended.

DANGERS OF FIRE

1. If the information in these instructions is not followed exactly, a fire or explosion may result in property damage, injury or death.
2. Beware of flying sparks from mouth of oven. Make sure that no combustible materials are within range of pizza oven at any time.
3. Beware of extremely high temperatures in the oven when in use and for hours after use. Use long oven gloves and mitts to handle cooking tools. Do not put unprotected hands or arms inside while pizza oven is lit.
4. **DO NOT** use charcoal, pressure treated lumber, chipped wood products, sappy wood (such as pine), laminated wood, or any material other than dry medium or hard natural firewood.

5. **DO NOT** use liquid fuel (firelighter fluid, gasoline, kerosene or similar liquids) to start or maintain a fire.

FOOD HANDLING

1. **DO NOT** heat unopened food containers in the pizza oven.
2. **DO NOT** use water to clean, dampen or extinguish fire in a hot pizza oven.
3. Never use any cleaner (detergent, chemicals, soaps) on the pizza oven. Refer to page 14 for care and maintenance.
4. This pizza oven is designed for mainly cooking freshly made pizza and/or bread products. All other food products must not come into contact with oven surface but should be contained within appropriate cookware.

PROXIMITY TO BUILDINGS AND OTHER COMBUSTIBLE MATERIALS

1. The pizza oven should be installed and used in accordance with the by-laws, regulations, local building codes and laws of your jurisdiction. Please confirm that use of this product is in compliance with the by-laws, regulations and laws of your jurisdiction before installing or using it.
2. Make sure that you locate your respective gas lines, wires, water pipes, and/or any above ground and underground services in your area and install your pizza oven in the proper distance away from them. Check with your provider for location and distance requirements prior to installation.
3. Check with your insurance provider concerning the installation, use, value implications and/or any other considerations in regards to your pizza oven.
4. This manual must be kept by the customer as long as they own their pizza oven kit.



FIRE WARNING

Do not use landscape glue to seal oven dome, chimney and extension pipe as this is a fire hazard. Only use **silicone** for this purpose.

Materials

This kit measures 60"W x 64"D x 93"H.

MATERIALS INCLUDED:

- 12 x 3.5 in Quarry Stone – 4 pieces
- 8 x 12 in Quarry Stone – 141 pieces
- 8 x 8 in Quarry Stone – 16 pieces
- 8 x 3.75 in Quarry Stone – 2 pieces
- 8 x 2.625 in Quarry Stone – 2 pieces
- 8 x 1.5 in Quarry Stone – 3 pieces
- 6 x 4.875 in Quarry Stone – 2 pieces
- 4 x 8 in Quarry Stone – 119 pieces
- 4 x 4 in Quarry Stone – 3 pieces
- Small and large arches
- Countertop pieces
- Chiseled and smooth divider plates
- Floor and Dome - wt. 1,342 lbs.
- Roof
- Chimney and extension pipe
- Shims
- Pizza peel
- 2 tubes of Landscape Glue
- 2 tubes of High Temperature Silicone
- Gloves
- Pizza Oven Manual

OTHER ITEMS NEEDED:

- Caulking gun
- Measuring tape/ruler
- Level



12 x 3.5



8 x 12



8 x 8



8 x 3.75



8 x 2.625



8 x 1.5



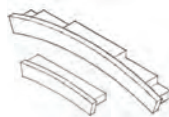
6 x 4.875



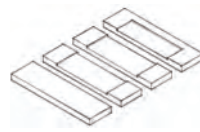
4 x 8



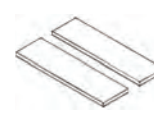
4 x 4



Small and Large
Arches



Countertop
Pieces



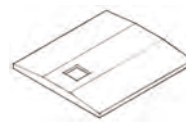
Chiseled and Smooth
Divider Plates



Floor



Oven Dome



Roof



Chimney and
Extension Pipe



Shims

Base Preparation

If installing your Pizza Oven on an unstructured base, please ensure to follow these steps:

- Excavate area approx. 9 inches below grade.
- Excavate approx. 6 inches larger than your actual kit dimensions to ensure a stable base.
- Fill with 0.75 inch down limestone and compact firmly.
- Level out 0.5 inch of sand and install kit as per the instruction guide.

If you are installing on a solid base such as an existing patio, base prep is not necessary. Please proceed to the first step.

These instructions may not refer to all base conditions. As this kit is incredibly heavy, base prep will greatly depend on existing ground conditions and may require alternate techniques.

Note: This manual was updated in June 2020. Check www.barkmanconcrete.com/resources for any manual updates.

Instructions

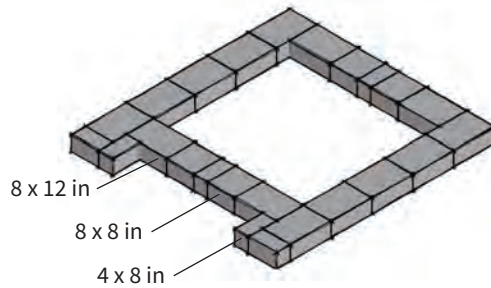
1

A On your prepared level base, lay out the first layer of the pizza oven base as indicated in the diagram.

USE:

- (14) 8 x 12 blocks
- (4) 8 x 8 blocks
- (6) 4 x 8 blocks

IMPORTANT: Periodic checks must be made to ensure that the layers remain level. If layers are not level, use the included shims to adjust as necessary.

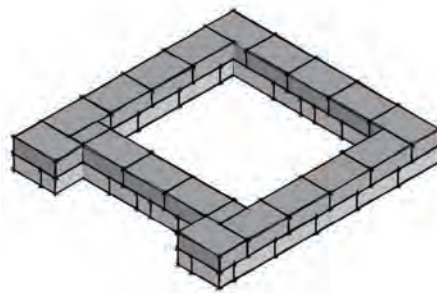


2

A Lay out the second layer as shown in the diagram.

USE:

- (18) 8 x 12 blocks
- (2) 4 x 8 blocks



3

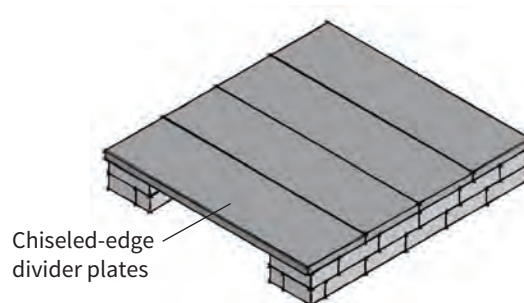
A Lay out the 2" divider plates as shown in the diagram.

B The chiseled edges should face the front and back of the Pizza Oven with the same overhang.

C Ensure the divider plates are level and glue them to the quarry stone below using landscape glue.

USE:

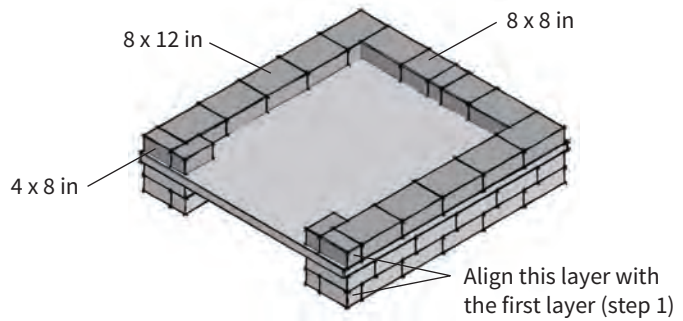
- (3) chiseled-edge divider plates



4

- A** Lay out the first layer of the wood box surround as shown in the diagram.
- B** Glue this layer to the divider plates below using the landscape glue provided.

USE:
(12) 8 x 12 blocks
(2) 8 x 8 blocks
(5) 4 x 8 blocks

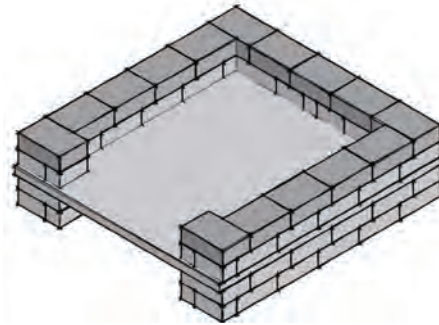


5

- A** Lay out the second layer of the wood box surround as shown in the diagram

USE:
(15) 8 x 12

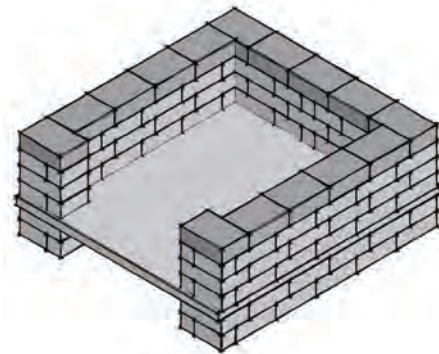
IMPORTANT: Periodic checks must be made to ensure that the opening remains a consistent 36 in, and that layers remain level. Use included shims to adjust as necessary.



6

- A** Repeat the patterns from steps 1 & 2 of the wood box surround once to make up the four layers in total of the wood box surround.

USE:
(12) 8 x 12 blocks
(2) 8 x 8 blocks
(5) 4 x 8 blocks

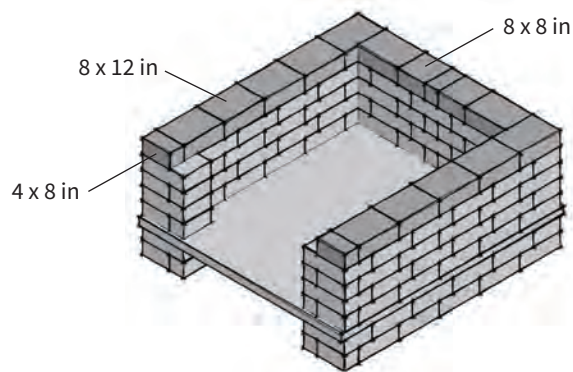


7

A Lay out the fifth layer of the wood box as shown in the diagram.

USE:

- (12) 8 x 12 blocks
- (2) 8 x 8 blocks
- (3) 4 x 8 blocks



8

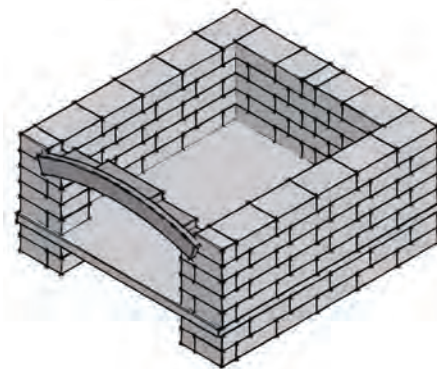
A Place the large arch into layer five as shown in the diagram.

B Glue the arch down where it contacts the Quarry Stone below using the landscape glue provided.

USE:

- (1) Large Arch

IMPORTANT: Be sure to hold the arch in place until the next layer of Quarry Stone is set atop of it.

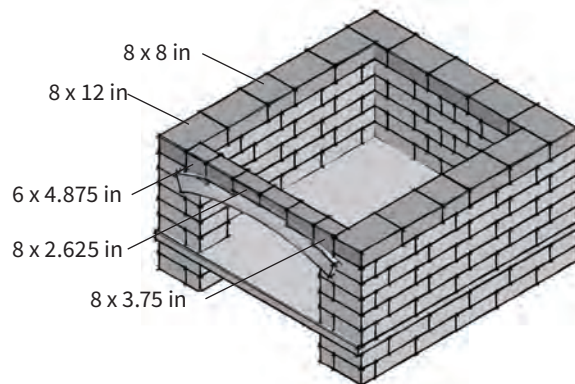


9

A Lay out the sixth layer of the wood box surround as shown in the diagram.

USE:

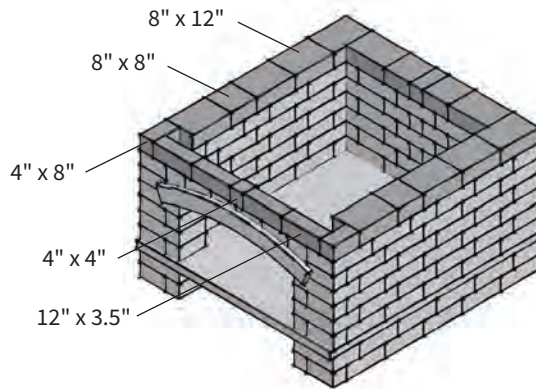
- (13) 8 x 12 blocks
- (2) 8 x 8 blocks
- (2) 6 x 4.875 blocks
- (2) 8 x 2.625 blocks
- (2) 8 x 3.75 blocks



10

- A** Lay out the seventh layer of the wood box surround as shown in the diagram.
- B** Glue this layer down using the landscape glue provided.

- USE:**
- (4) 12 x 3.5 blocks
 - (10) 8 x 12 blocks
 - (4) 8 x 8 blocks
 - (3) 4 x 8 blocks
 - (1) 4 x 4 blocks

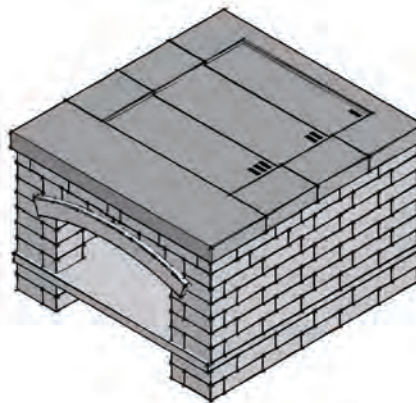


11

- A** Lay out the four counter pieces as shown. The counter should have the same overhang on all sides.
- B** Ensure the pieces are level. Adjust as necessary with the included shims.

- USE:**
- (4) Counter Pieces

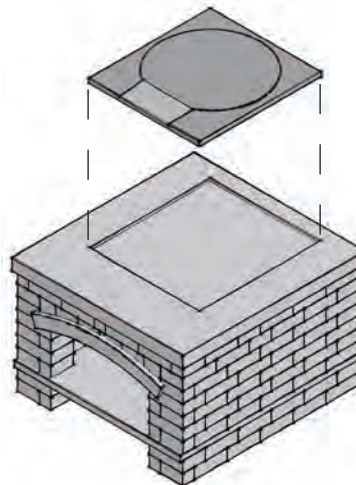
IMPORTANT: The counter pieces have sequential markings from 1 to 4 on the left-hand side. Work sequentially from back to front starting with piece #1.



12

- A** Place the oven floor into the countertop inset as shown in the diagram.

- USE:**
- (1) Floor Piece



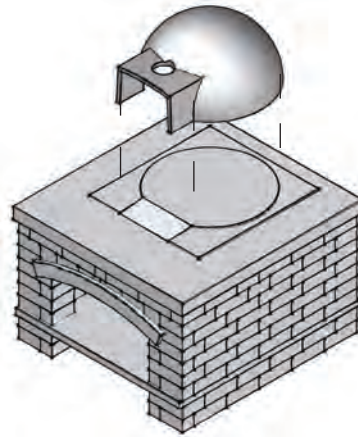
13

- A** Place the oven dome onto the oven floor as shown in the diagram.
- B** Seal the outer edges with the silicone provided.

USE:

(1) Oven Dome

⚠ WARNING: Only use **SILICONE** to seal the outer edges of the oven dome. **Do not use landscaping glue.**

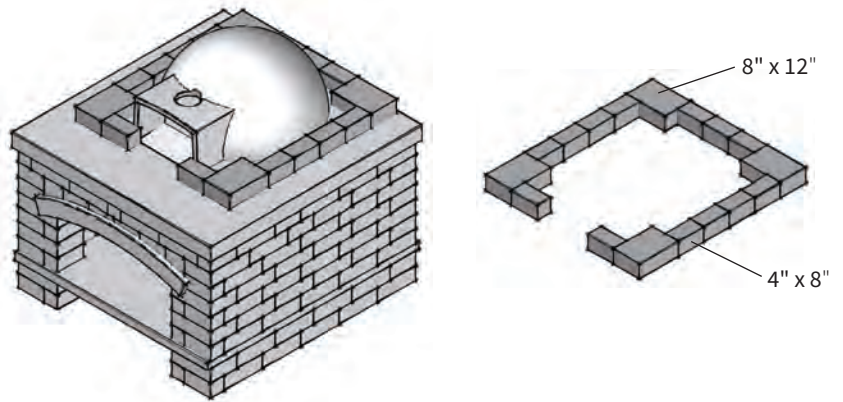


14

- A** Lay out the first layer of the upper wall surround as shown in the diagram.
- B** Glue this layer down to the countertop using the landscape glue provided.

USE:

(4) 8 x 12 blocks
(13) 4 x 8 blocks

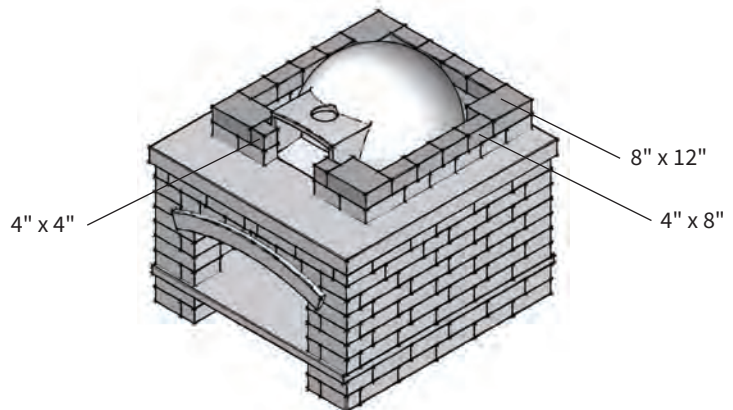


15

- A** Lay out the second layer of the upper wall surround as shown in the diagram.
- B** Glue this layer down using the landscape glue provided.
- C** Check that stones are level. Use included shims for adjustments.

USE:

(4) 8 x 12 blocks
(12) 4 x 8 blocks
(2) 4 x 4 blocks

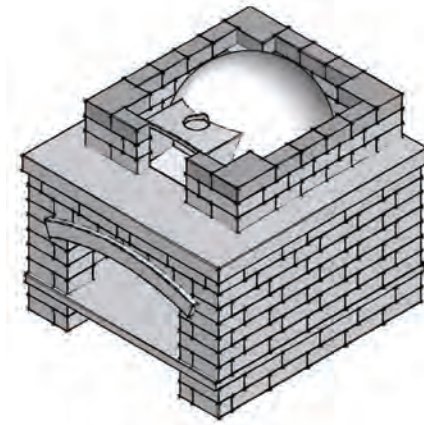


16

- A** Lay out the third layer of the upper wall surround as shown in the diagram.

USE:

- (4) 8 x 12 blocks
- (13) 4 x 8 blocks



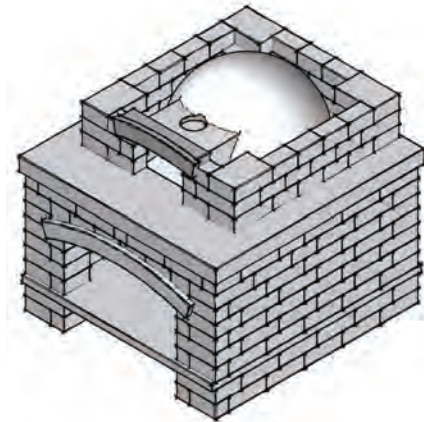
17

- A** Place the arch onto the third layer as shown in the diagram. The arch will go above the third layer and is part of the fourth row.
- B** Glue the arch down where it contacts the quarry stone below using the landscape glue provided.

USE:

- (1) Small Arch

IMPORTANT: Be sure to hold the arch in place until the next layer of Quarry Stone is set atop of it.

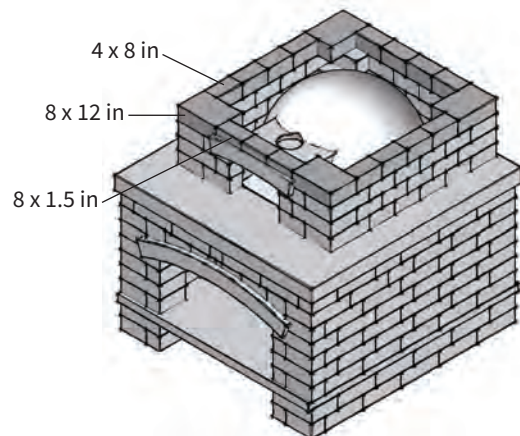


18

- A** Lay out the fourth layer of the upper wall surround as indicated in the diagram.

USE:

- (4) 8 x 12 blocks
- (12) 4 x 8 blocks
- (3) 8 x 1.5 blocks



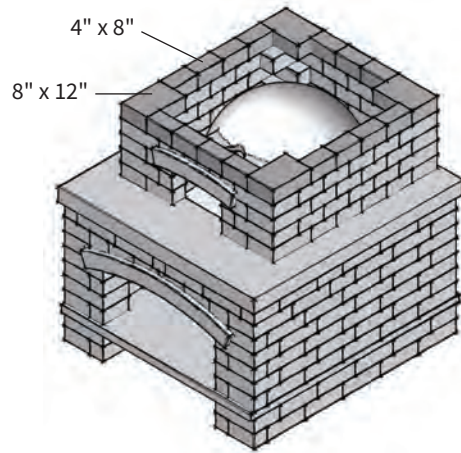
19

- A** Lay out the fifth layer of the upper wall surround as shown in the diagram.
- B** Ensure this layer is level for holding the roof.
- C** Glue this layer down using the landscape glue provided.

USE:

- (4) 8 x 12 blocks
- (15) 4 x 8 blocks

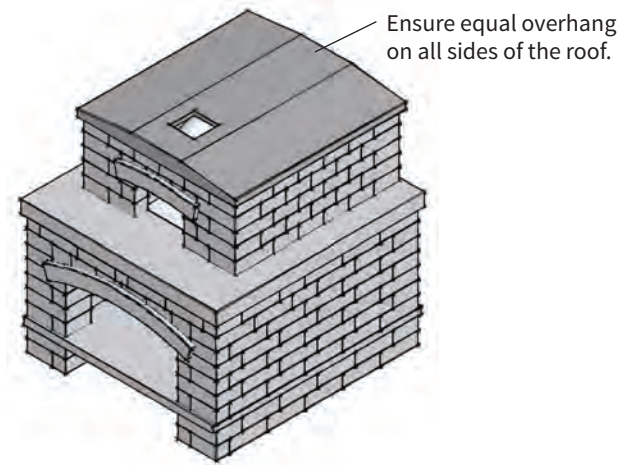
IMPORTANT: Allow glue to set for at least 2 hours before installing roof. Blocks should remain steady when pushed.



20

- A** Place the roof on the fifth layer as indicated in the diagram.
- B** Ensure that the opening for the chimney is facing the frontwards and is aligned with the pizza dome chimney. Use the included shims to level if necessary.

IMPORTANT: The roof is 220 lbs. It is advised to use 2 x 4 inch studs spanning the roof widthwise to lift it. Lower the roof down with the 2 x 4 inch studs, align roof, and then move the wood studs out one at a time.

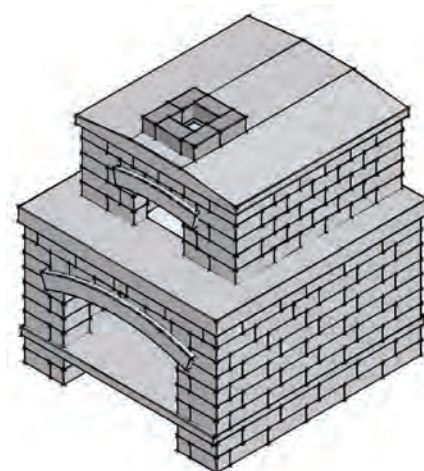


21

- A** Lay out the first layer of the chimney as shown in the diagram. Glue this layer down to the roof using the landscape glue provided.

USE:

- (6) 4 x 8 blocks

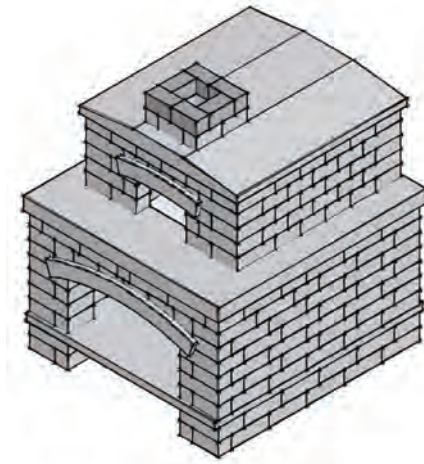


22

- A** Lay out the second layer of the chimney as shown in the diagram.
- B** Glue this layer down to the roof using the landscape glue provided.

USE:

(6) 4 x 8 blocks

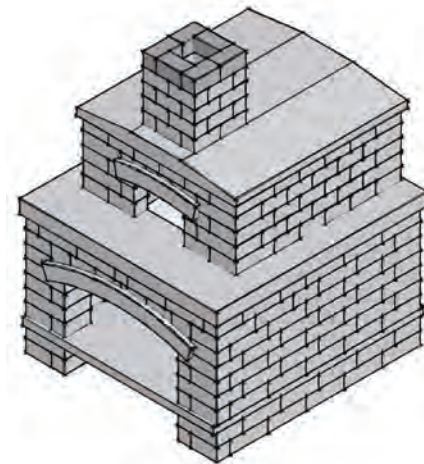


23

- A** Repeat the patterns from steps 21 & 22 to a height of 5 layers above the roof, checking that the layers remain level.
- B** Glue the 5th layer down using the landscape glue provided.

USE:

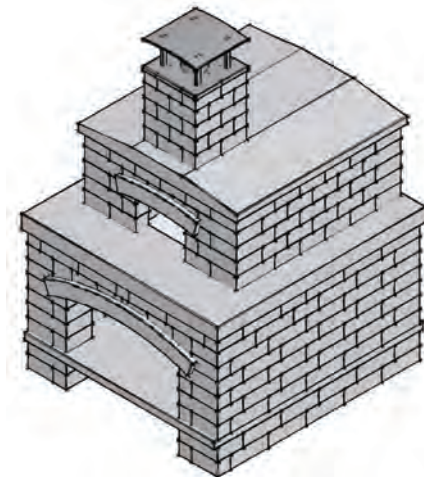
(18) 4 x 8 blocks



24

- A** Connect the two-piece chimney pipe together and install it, ensuring that a proper connection is made with the pizza oven dome.
- B** Use the included silicone along the top edge of the quarry stone to secure the chimney.

⚠ WARNING: Only use **SILICONE** to secure chimney and extension pipe. **Do not use landscaping glue.**



STOP Allow 72 hours for glue and silicone to set before first use.

AFTER INSTALLATION

CURING INSTRUCTIONS

Upon installation of your new pizza oven, there are still small amounts of moisture needing to work their way out of the oven dome and floor. If you immediately begin to build large fires in your pizza oven, you will compromise your oven's longevity and ability to cook well and can ultimately cause damage, including cracking. It is then important to build fires slowly to cure the oven in preparation for use.

The first day of firing, the dome temperature should stay close to 100 °C without exceeding it. A suggested way to do so is by building a fire in a separate location, and placing the hot coals into the oven floor. Gradually build up from this point to larger and larger fires for 4-5 days.

The Pizza Oven Dome and Floor are intended to be used so that they are protected from the elements, specifically moisture. Exposure to moisture of any kind can significantly shorten the lifespan of this product. If moisture gets into the dome, it should be re-cured. Go to our Barkman Concrete YouTube channel for instructions in curing your Pizza Oven Dome (www.youtube.com/user/BarkmanConcrete).

Due to thermal expansion, surface cracks may appear in the oven dome or floor. This is normal, and will not affect the quality of your pizza oven.

OPERATING INSTRUCTIONS

After curing your pizza oven and you're ready to start cooking, light a small fire and slowly build it up. The insides of the oven dome will initially turn black from the fire smoke. When the inner walls turn from black to a whitish grey, then you know that this is the perfect temperature to cook your food.

Your pizza oven is designed to be used with natural, dry wood products only. **DO NOT USE:** charcoal, pressure treated lumber, chipped wood products, sappy wood (such as pine), Laminated wood, or any material other than medium or hard natural firewood. Using wood that is not dry will cause the oven to emit a considerable amount of smoke and could also cause permanent damage.

⚠ WARNING: Do not add any accelerants or other non-wood products for firing, as this can compromise the integrity of the oven dome and floor, leading to risk of product failure and personal injury.

DO NOT USE LIQUID FUEL (firelighter fluid, gasoline, kerosene or similar liquids) to start or maintain a fire. Do not use water to lower the temperature or extinguish fire in a hot pizza oven.

DO NOT ELEVATE THE FIRE. Fire must be built directly on the pizza oven floor.

DO NOT BUILD THE FIRE SO THAT FLAMES EXIT THE OVEN OPENING.

During your first and second use of the pizza oven, start by cooking something simple, such as a pizza dough, then dispose of it without eating it after it's cooked. You can then begin to enjoy what you have cooked in the oven during your third try.

Always pre-warm any cooking accessory before you put it in the oven. Placing cold accessories on the oven floor can cause cracking due to thermal shock.

MAINTENANCE INSTRUCTIONS

Make sure that the oven is completely cool before inspecting and cleaning it.

Cleaning the Oven

1. **DO NOT** use water to clean, dampen or extinguish fire in a hot pizza oven.
2. Never use any cleaner (detergent, chemicals, soaps) on the pizza oven.

3. Using a copper brush, rake the ash into the centre of the oven floor, being careful with exposed red embers. **DO NOT** use steel wire brushes, natural fiber brushes or wet clothes to clean the oven floor.
4. Remove the ash using a metal shovel and place the ashes in a metal container with a tightly-fitting lid. This container should be stored on a non-combustible surface, away from fire hazards. When the ashes are disposed by burial in soil or otherwise locally dispersed, they should remain in the closed metal container until all particles have completely cooled.

Cleaning the Chimney

If you have doubts on your ability to clean the chimney, have it cleaned by a professional. If you were to clean it yourself, make sure to use a brush to clean the inside and outside of the extension pipe. Do not use a brush that will scratch the stainless steel liner of your chimney

barkman™

STEINBACH OFFICE

152 Brandt Street,
Steinbach, MB R5G 0R2
T 204 326 3445 or 1 800 461 2278
F 204 326 5915
Steinbach@BarkmanConcrete.com

WINNIPEG OFFICE

901 Gateway Road,
Winnipeg, MB R2K 3L1
T 204 667 3310 or 1 800 342 2879
F 204 663 4854
Winnipeg@BarkmanConcrete.com

CALGARY OFFICE

813 McCool Street, Box 1136,
Crossfield, AB T0M 0S0
T 403 946 4630 F 403 946 4631
Calgary@BarkmanConcrete.com

VANCOUVER OFFICE

2104-290 Newport Drive,
Port Moody, BC V3H 5N2
T 778 689 7670 or 1 800 461 2278
F 604 949 0321
Vancouver@BarkmanConcrete.com

SASKATOON DISTRIBUTION CENTER

3550 Idylwyld Drive North,
Saskatoon, SK S7L 6G3
T 1 800 342 2879

KELOWNA DISTRIBUTION CENTER

1904 Old Okanagan Highway,
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T 1 204 346 9490

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8157 132nd Street,
Surrey, BC V3W 4N5
T 1 204 346 9490

BARKMAN CONCRETE LIMITED

BarkmanConcrete.com

