

TOSCANA™

A Personal Size Family Wood Fired Oven Installation, Operation, Maintenance and Owner's Manual

A Product of Masonry Fireplace Industries, LLC.

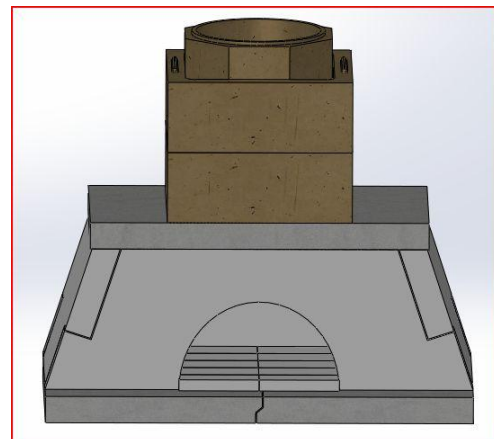
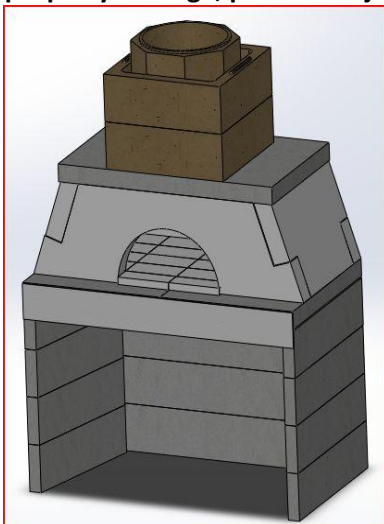
Important: This manual contains assembly rules, installation steps, and guidelines, for use and maintenance instructions for the Wood Fired Oven. This manual must become the property of and to be reviewed by all current and future users of this product. It is the responsibility of the installer of this product to ensure that the instructions in this manual are followed exactly. It is the responsibility of the general contractor and the installer to provide adequate clearances from all Wood Fired Oven surfaces as specified in this manual.

INSTALLER: Leave this manual with the appliance
CONSUMER: Retain this manual for future reference

Be Sure to Read Entire Manual Before Beginning Construction.
Contents of this manual may change without prior notification.

**THIS Wood Fired Oven Is Designed for Outdoor Use Only
with SOLID WOOD LOGS
FOR OUTDOOR USE ONLY**

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or loss of life.



General Information

The Toscana Wood Fired Oven is a prefabricated, refractory modular wood fired oven designed for field assembly. The system consists of interlocking precast components which are adhered together with masonry mortar.

It includes all the parts necessary for assembly of a complete Wood Fired Oven.

Each Mason-Lite precast component is designed for a specific part of the oven such that only one means for assembly is possible.

The various Toscana Wood Fired Oven components will be described and illustrated in the following pages. Close attention should be paid to each component group's specifications and installation requirements as described in this manual.

Important: Due to the heat and weight issues, the Toscana Wood Fired Oven, Table Top version installation requires a non-combustible base with no wood underpinnings, prepare custom base to handle the Toscana Oven 684 lbs. with optional base support weight 580 lbs. for a total of 1264 lbs.

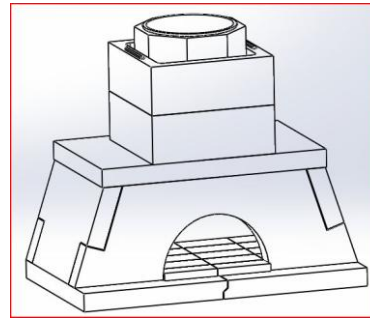
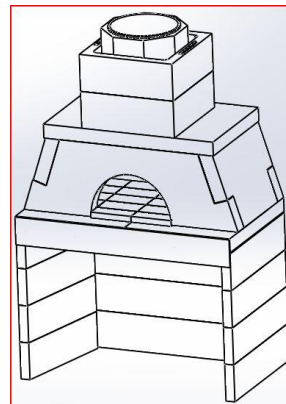
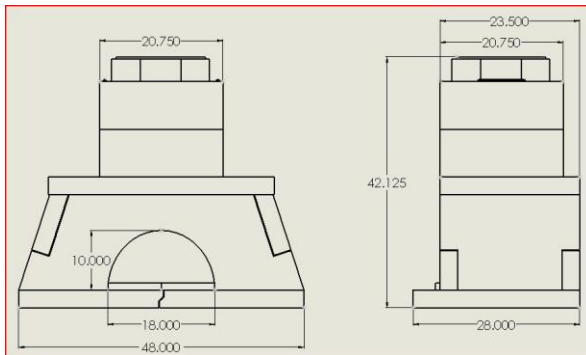


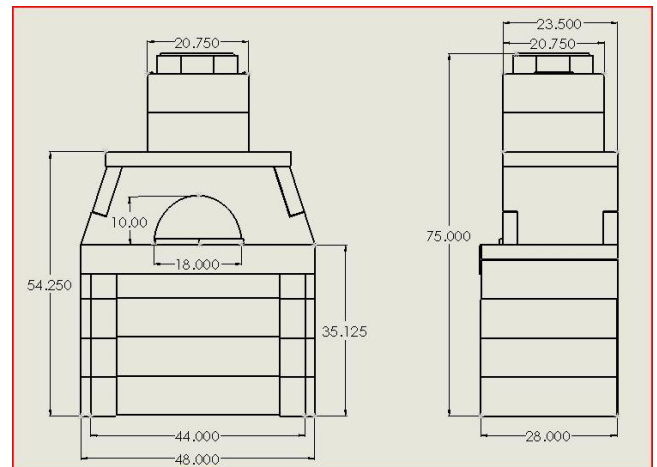
TABLE TOP VERSION



SHOWN WITH OPTIONAL WOODSTORAGE BASE



TOSCANA TABLE TOP



TOSCANA WITH OPTIONAL BASE

Intended Use Statement

Intended Product Use Statement:

The Toscana Wood Fired Oven is intended to burn solid wood fuel.

Note: This Wood Fired Oven is NOT designed to sit directly on a combustible floor system.

This Wood Fired Oven is intended for use as an outdoor oven appliance only and is not intended for indoor use.

Over firing, abusive burning or mistreatment will void any claims (e.g. burning construction debris or other highly flammable material, fiber bound logs; tossing, kicking, or otherwise forcing logs into the oven).

Toscana Wood Fired Ovens are unique outdoor Wood Fired Ovens. Toscana Wood Fired Oven units are intended for installation outside residential homes and other buildings of conventional construction.

Note: Important areas of concern with the installation of these Toscana Wood Fired Ovens are: construction of proper load bearing foundation and concrete support slab; proper assembly finishing materials to the Wood Fired Oven opening.

Each of these important topics will be covered in detail throughout this manual. Installation personnel must give special attention to each topic of the installation process.

Mason-Lite is not responsible for other construction work around the Toscana Wood Fired Oven unit.

Note: “Do not scale drawings”. Illustrations in this manual are not to scale and are intended to show “typical” installations.

WARNING: Any application other than the “Intended Use” as stated above is in violation of the manufacturer’s instructions and is hereby prohibited. Such violation may cause immediate hazard, property damage or loss of life and will void all liabilities to the manufacturer and will void all warranties explicit or implied.

1. Before starting the Toscana Wood Fired Oven installation, read these installation instructions carefully to be sure you understand them completely. Failure to follow them could cause oven malfunction resulting in serious injury or property damage.

2. Always check local building codes governing outdoor appliance installations before starting. Make sure that the area around the oven is free of dry brush and that trees and wood structures are at least 10 feet from the appliance. Proper spark arrestor wire should be used.

Safety Instructions

3. Toscana Wood Fired Ovens are intended for use in an outdoor situation where a traditional, masonry pizza/bread oven would be utilized. The Toscana Wood Fired Oven is designed to vent from the top of the oven and proper installation of chimney is required. The optional door for the front opening will enhance the operation of the oven.

4. Before cleaning, allow the Toscana to cool. Use a dry brush and wet mop to clean; **water only, no solvents.**

5. Use only solid, dry wood fuel in this unit. Do not use artificial wax based logs, chemical chimney cleaners or flame colorants in this Wood Fired Oven.

6. Never use gasoline, kerosene, gasoline-type lantern fuel, charcoal lighter fluid, or similar liquids to start or “freshen up” a fire in this Wood Fired Oven. Keep all flammable liquids at a safe distance from the Oven.

7. Do not use an insert or any other product not specified for use with the Toscana Wood Fired Ovens unless written authorization is given by Masonry Fireplace Industries, LLC. Failure to heed this warning may cause a fire hazard and will void the warranty.

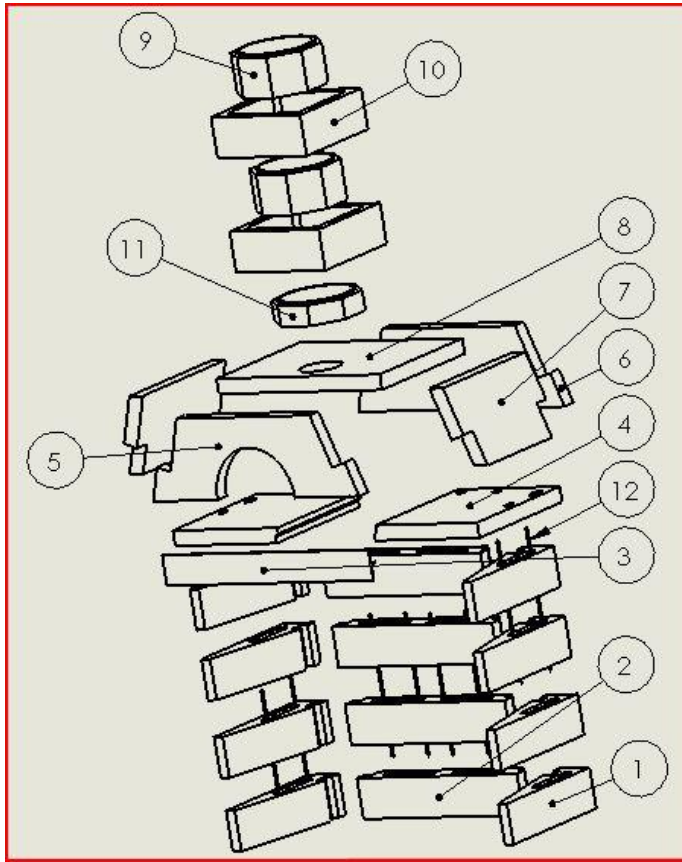
8. When in doubt about a component’s usability - has visible or suspected physical damage - consult your Masonry Fireplace Industries, LLC distributor or authorized Masonry Fireplace Industries, LLC representative for advice.

9. Modification to the Toscana Wood Fired Oven components not mentioned in this manual may void claims, and could result in an unsafe and potentially dangerous installation.

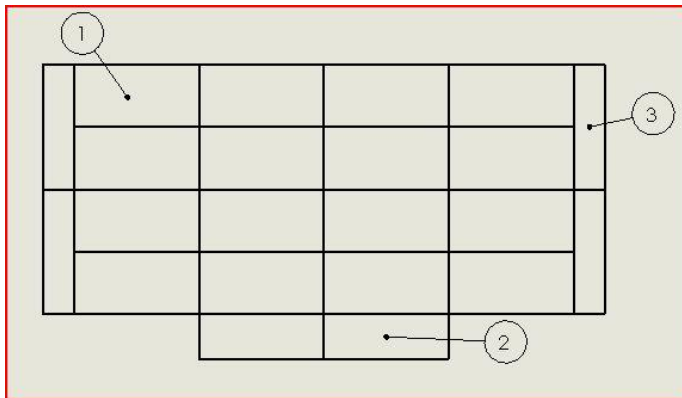
Alterations to the Toscana Wood Fired Oven are allowed only with prior written approval and instructions from Masonry Fireplace Industries, LLC. The installer indemnifies the manufacturer of all claims and under no circumstances will manufacturer be liable for consequential, incidental, indirect, punitive or other damages of any kind or nature, whether foreseeable or not, based on any claim by any party as to the modifications of the Toscana Wood Fired Oven.

10. Never leave children unattended when there is a fire burning in the Toscana Wood Fired Oven.

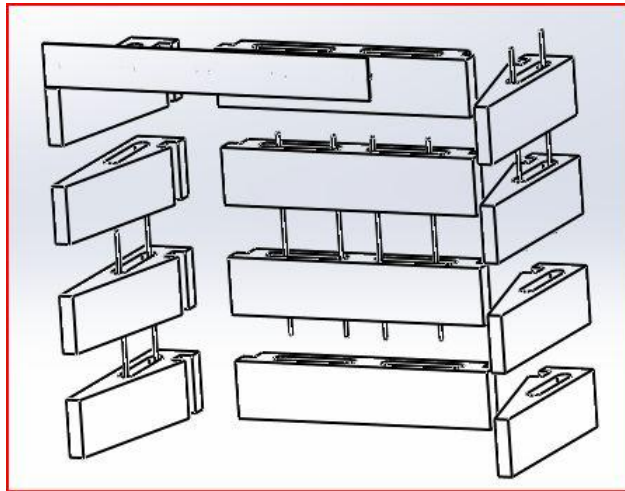
Component List



ITEM NO.	DESCRIPTION	iso/QTY.
1	SIDE WALL W/Ø4	8
2	REAR WALL	4
3	T-BAR STEEL	1
4	HEARTH BTM	2
5	DOME, FRONT	1
6	DOME, BACK	1
7	DOME, SIDE	2
8	DOME TOP	1
9	FLUE, INNER 8" H, MFCS-14	2
10	Outer Chimney 8H	2
11	MFCS-14 FLUE INNER 4" HIGH	1
12	#3 REBAR (Ø3/8") X 28"	8



ITEM NO.	DESCRIPTION	QTY.
1	9" x 4.5"	16
2	9" x 3.25"	2
3	9" x 2.25"	4



Wood Storage (Optional)

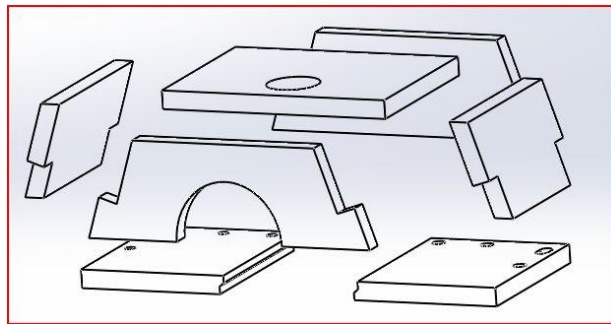
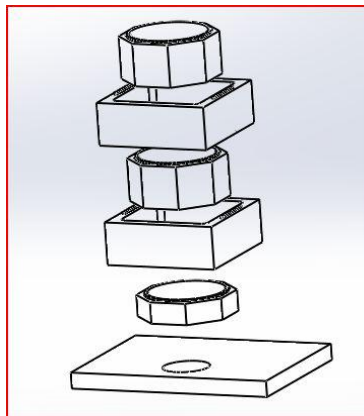


Table Top



Masonry Chimney (Optional)

Assembly Instructions – Optional Base

Note: Mason-Lite mortar can be troweled over the face of a joint where it has squeezed out while setting components. It is not intended that the exposed faces of the Mason-Lite components be completely covered with the mortar.

Installation of Optional Base: (You may want to watch our installation video on our web site at [www. Mason-Lite.com](http://www.Mason-Lite.com))

Step 1:

Set the first course of the wood storage base back and side walls into place. It may be convenient to dry set the first course of side and back walls into place and then to trace their position on the base plate with a pencil. After outlining the dry set pieces, remove them and apply Mason-Lite Mortar to the areas traced on the base plate where the side walls and back wall are to sit. By doing this, the first layer of wall components can be set directly into mortar already applied to the proper areas on the base plate. Prior to applying the mortar to the surfaces of the blocks, use a water dampened sponge to dampen the areas where mortar will be applied. Be sure to put Mason-Lite Mortar on the contact surfaces of the vertical joints where the side wall and back wall components connect. (Figure 1)

Step 2:

Continue assembly of the second, third, courses of the storage base side wall and back wall. Apply mortar to dampened top of each layer of wall components, set the next course above into place. Be sure to mortar all vertical joints of the side wall to back wall connection when setting each component to its mate.

Step 3:

After the third row of the side wall is complete, insert 28" rebar vertically through the cells. (Figure 2) Top that off with the fourth row of the storage base.

Step 4:

Once the side wall assembly is complete it is necessary to place the steel T-bar minimum 4"x 4"x 3/8" across the front face of the two sided opening before building the oven assembly. (Figure 3) Notch the ends of each sidewall equal to the thickness of the steel as shown. Each end of the steel angles must bear fully at least 3" onto the side wall assembly. After: look for some mortar to squeeze out along the joints of all contact surfaces as a sign that the joint is thoroughly sealed with the approved mortar.

Step 5:

Make sure that the storage base assembly has been set level and square. Adjust as required while the mortar is still wet.

Make a final inspection of all contact joints in the storage base assembly to be sure they are properly sealed. Fill any and all gaps in the assembly as necessary, with the approved mortar.

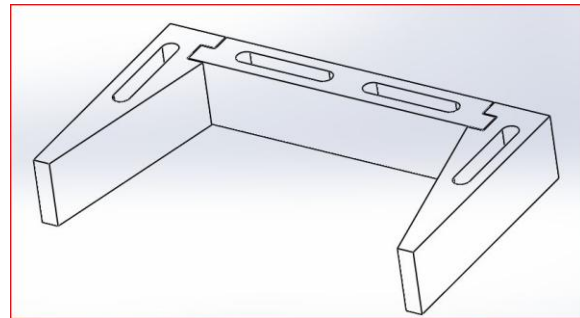
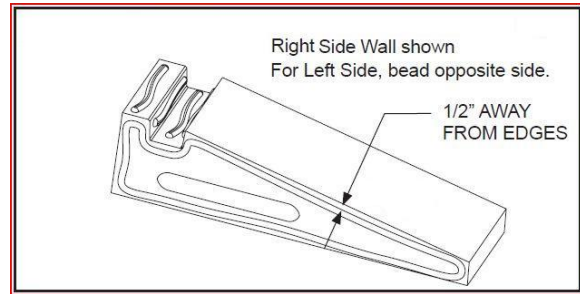


Figure 1

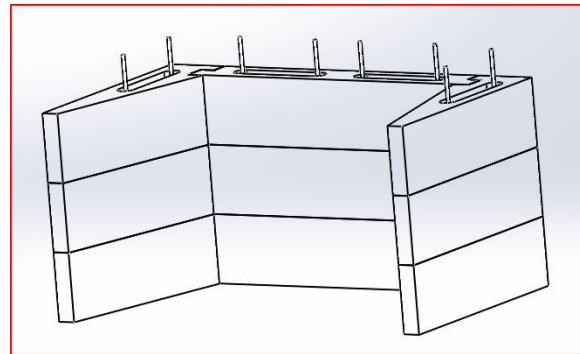


Figure 2

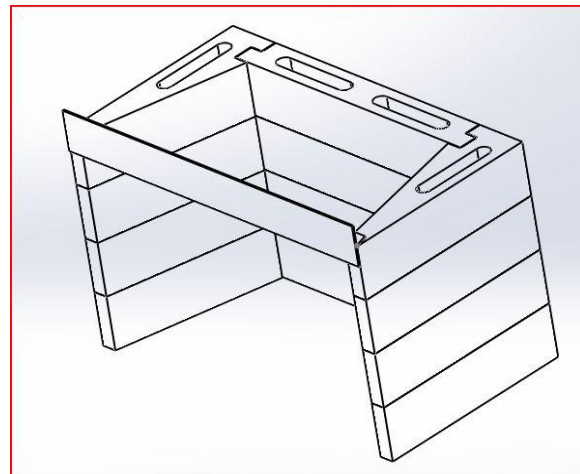


Figure 3

Assembly Instructions - Table Top

Step 6:

Align Right Side Hearth to the outline created. The overall width should allow for an approximate gap of 1/8" between slabs for the additional mortar to unite the remaining slab. Check for surface flatness, level if necessary. Then lay the Left Side Hearth. This will become your base plate. (Figure 4)

Step 7:

Set the Front and Rear Dome in place. Use the damp sponge to wet the surfaces where mortar will be applied. Check that all is level. If you need to make adjustments, use shims. Place one or more of these shims between the lowest wall component and the top surface of the base plate. Once you are satisfied with the degree of levelness, you can address any gap that may have occurred with an appropriate amount of mortar. (Figure 5)

Note: Although you are cautioned to use MASON-LITE mortar sparingly because it does have such holding power, you should look over the oven assembly at the end and fill in any gaps, especially joint connections, with the mortar.

Important: Adjustments can ONLY be made while the mortar is still wet when correcting for square-ness and leveling.

Step 8:

Assemble one Dome Side. The beveled face lines up with the inward angles of the Front and Rear Dome sides. Top surfaces should be level. (Figure 6)

Step 9:

The firebricks for the oven cooking surface are precut. Place firebrick tightly together using the appropriate layout shown. Do not mortar firebrick to floor of oven or to each other. Place a small amount of mortar under outside bricks to hold in place. (Figure 7 & 8)

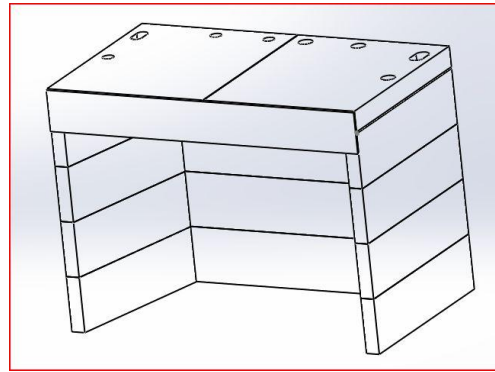


Figure 4

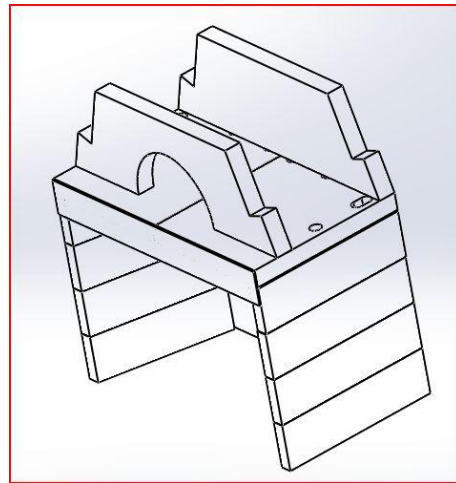


Figure 5

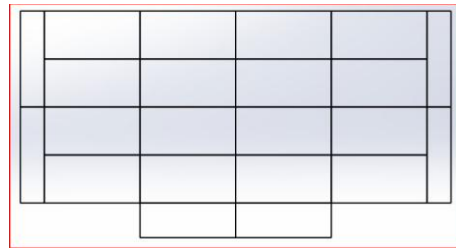


Figure 7

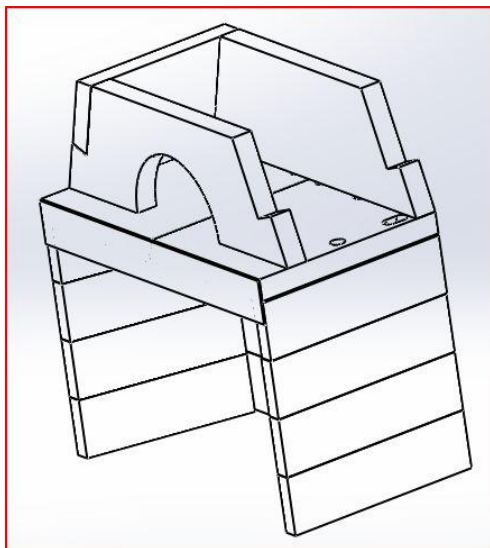


Figure 6

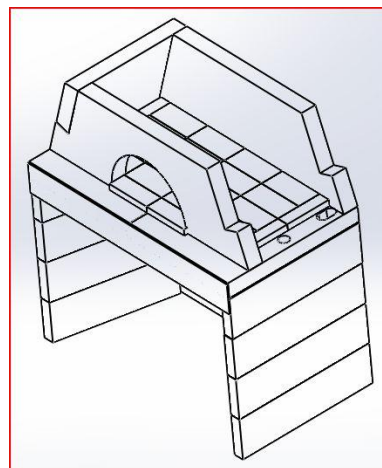


Figure 8

Assembly Instructions - Table Top Continued

Step 10:

Assemble the other Dome Side. The beveled face lines up with the inward angles of the Front and Rear Dome sides. If things are proceeding as they should be, the finished top surface should be flat and level. (Figure 9)

Step 11:

Set the Dome Top into position. (this will take two people to do) Be sure that it is flush in every direction as you place it on the crest of the dome wall assembly. (Figure 10)

Note: The chimney hole on the Dome Top is not centered from front to back - it should be offset closest to the front of the oven.

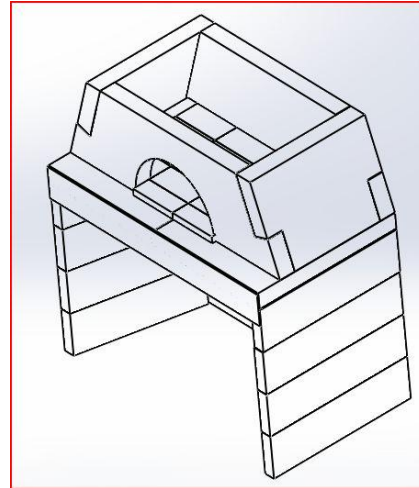


Figure 9

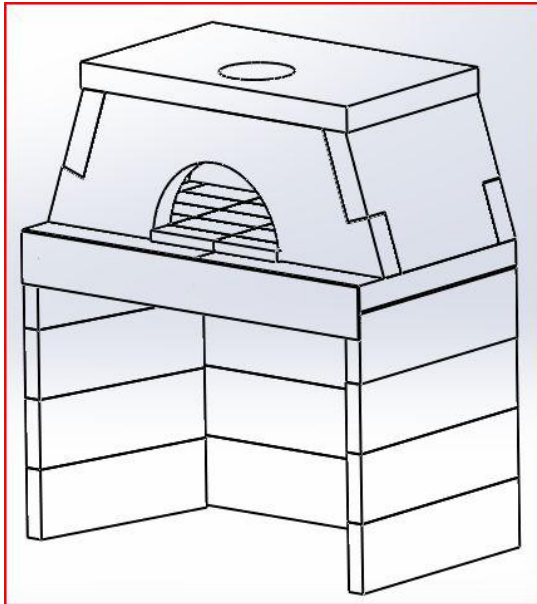


Figure 10

Assembly Instructions - Masonry Chimney (Optional)

Step 12:

Next assemble the optional masonry chimney. Place the front face of the 8" Outer Chimney flat and centered against the Dome top. (Figure 11)

Step 13:

Place the 4" Inner Flue starter directly inside of the 8" Outer Chimney. The Inner Flue should fit snugly against all 4 walls of the 8" Outer Chimney. (Figure 12)

Step 14:

Place the last 2 Inner Flues on top of one and other and then slide 2 8" Outer Chimney directly around the Inner Flues. With any excess mortar, o over any spots that may need extra sealing. This will complete the assembly of your Toscana Wood Fired Pizza Oven. (Figure 13)

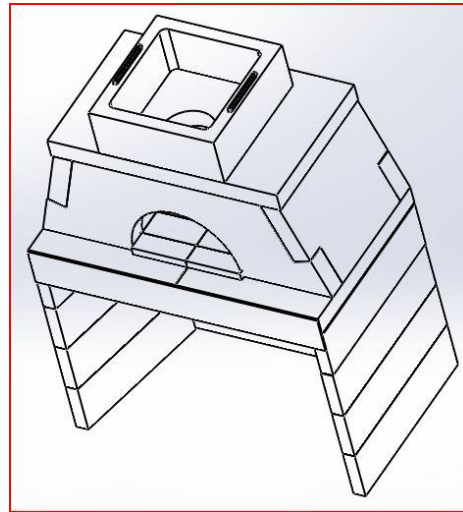


Figure 11

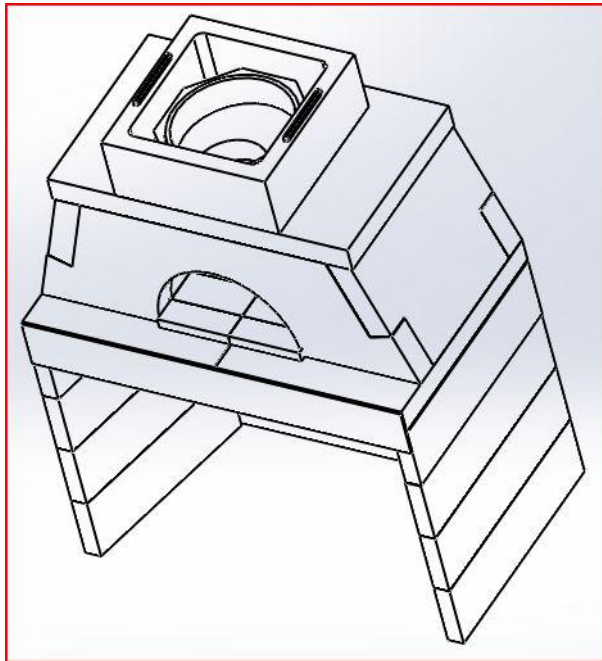


Figure 12

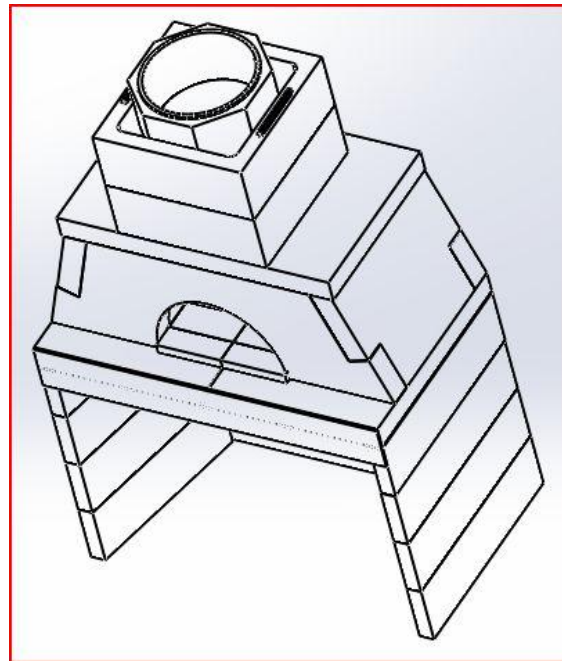
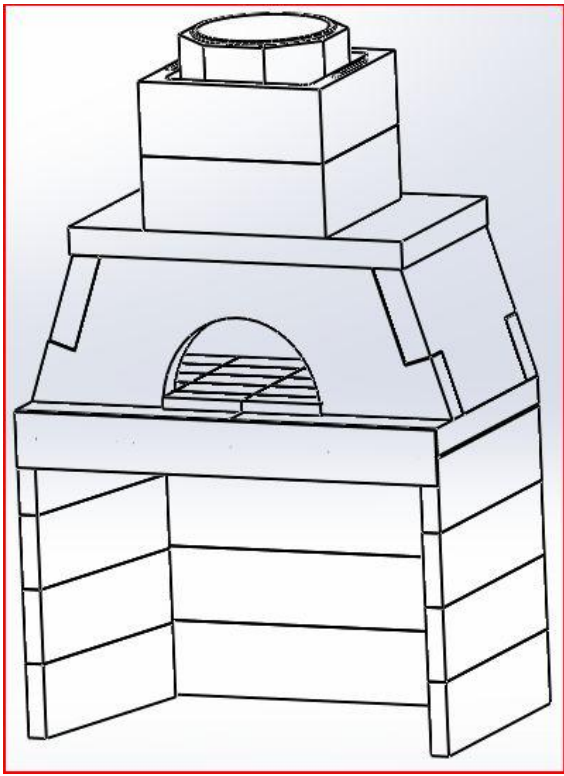


Figure 13



Curing and Lighting Instructions

Curing Instructions:

First Lighting of the Toscana oven – After all construction is completed, all elements of the oven and chimney system must be completely dry. This means that the unit must stand without any firing for a minimum of 28 days.

Only after that period of time can a first lighting take place. The first fire must be small and well-controlled, started with a small amount of kindling. Add no more than eight pounds of wood, preferably small logs not more than 3" (three inches) in diameter. You will probably burn no more than three to four of these small logs. Do not let the fire burn for more than one hour. After this first lighting – when the oven has started to "cure" Do not set another fire for at least 24 hours.

Second Lighting – Start the fire slowly and gradually as you did with the first lighting, but this time you can burn up to ten pounds of firewood, probably four to five logs that are 3" (three inches) in diameter. With the second lighting you can let the fire burn two hours – no more.

Don't "over burn". If you start to use the oven and begin a routine of "over burning," you can permanently and unalterably damage the unit.

Under no circumstances should you be burning household trash, including chemicals and combustibles, cardboard boxes, your office papers, scrap lumber or stray branches from your yard, particularly pine.

WARNING: Burning of above mentioned materials will cause an unsafe condition and will void your warranty!

Heating the Pizza Oven for cooking:

Start the first fire slowly with a small amount of paper and kindling (small dry wood splits or twigs) stacked in a crossed or teepee fashion toward the center, rear of the oven. Slowly add small but larger pieces of dried hardwood of about three inches (2") to four inches (4") diameter. The temperature will begin to rise in your oven however it may take about 15 minutes to begin a faster temperature ascent.

NOTE: Take care not to feed your fire too fast so as to smother it. As you add more wood, a temporary decrease in temperature may occur. This is normal and as soon as the new wood begins to burn, your temperature will rise.

The next step is to ensure that your fire continue to build and heat the entire oven. When a temperature of about 500 degrees is reached, spread the coals throughout the oven (toward the rear of the oven) while continuing to feed the flames.

When the temperature of 600 - 700 degrees is reached, use a hoe to rake all the coals together to one side of your oven. (either side is acceptable). You are now ready to cook in the center and on the side without coals. Sweep the heated center of the hearth. This will need to be done quickly so the brush doesn't catch on fire. The pre-heating of the oven will vary depending on the fire within the oven and if the optional oven door is used.

Cooking Pizza in your Toscana Pizza Oven:

1. Roll out your dough to desired thickness, be sure you put corn meal under dough so dough will slide off the pizza peel, provided in your accessory kit (or purchased on your own). Let stand about 5 minutes to let the dough rise.
2. Spread desired pizza sauce in a thin, even layer on top of the dough. Cover with toppings as you wish.
3. Place pizza on peel and slide into the oven. Watch pizza carefully as it will cook quickly. Check constantly. Raise pizza edge with metal spatula to check bottom.
4. Turn pizza every 30 seconds to a minute to ensure even cooking throughout. The crust will begin to puff and turn brown. Depending on the thickness and toppings, your pizza should cook in approximately 3-5 minutes.
5. Remove pizza with pizza peel let cool a little and cut to desired size pieces and ENJOY!



Pizza Oven can be finished with Stucco (as shown here), Brick, or Stone.



Above is the Optional Powder Coated Steel Door

Limited Warranty Toscana Wood Fired Oven

Masonry Fireplaces Industries, LLC (MFI) warrants all Mason-Lite manufactured products to be free from defects in materials that adversely affect Toscana Oven performance for a period of ten (10) years from the date of purchase, subject to the terms and conditions of this limited warranty. MFI does not warrant the powder coated steel door or any other devices not manufactured by MFI.

This warranty covers only products manufactured by MFI, specifically the modular concrete table top oven, and NO WARRANTY. EXPRESS OR IMPLIED, EXTENDS TO ANY OF THE HARDWARE, FOUNDATION, VENTING, DUCTS, OR ACCESSORIES. THIS WARRANTY DOES NOT COVER DRAFTING, SMOKING, OR SOOTING OF THE TOSCANA OVEN SYSTEM. Factors beyond the manufacture's control may affect drafting, smoking, and sooting, MFI cannot guarantee these aspects of performance.

If a component is found to be defective under the terms of this warranty, the party this warranty is extended to shall notify MFI, 315 W. 3rd Street, Santa Ana, CA 92701 in writing, by registered mail, within thirty (30) days following the discovery of the defect within the warranty period. The letter shall contain (1) the date of the purchase; (2) place of purchase; (3) address of installation; (4) name, address and phone number of the homeowner; and (5) a brief description of the defect.

MFI, or any entity thereof, is not responsible for any labor costs or indirect costs incurred for the replacement of defective components.

MFI is not responsible for misuse or mishandling of the component parts. Nothing in this warranty makes MFI, or any entity thereof, liable in any respect for any injury or damage to the building or structure in which the Toscana Oven has been installed or to the persons or property therein arising out of the use, misuse, or installation of property manufactured MFI product.

MFI, OR ANY ENTITY THEREOF, SHALL NOT BE HELD LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR EXPENSES ARISING OUT OF THE USE OF THE TOSCAN OVEN. ALL DANAGES AND EXPENSES ARE HEREBY EXCLUDED.

This warranty is null and void when the Toscana Ovens are not installed pursuant to the installation instructions provided by MFI and local building codes have not been followed completely.

This warranty applies only to those Toscana Ovens installed in the continental United States, Hawaii, Alaska and Canada. If any part of this warranty is found to be unenforceable, the remaining parts shall remain in force and effect.

MFI HEREBY DISACLAIMS ALL GUARANTEES AND WARRANTIES, EXPRESS OR IMPLIED, BEYOND THE WARRANTIES SET FORTH HEREIN.

CUSTOMER SERVICE & PARTS REPLACEMENT:

Parts and accessories may be purchased from your local dealer. Additional information is available from Masonry Fireplace Industries, L.L.C. Accessory orders will be accepted by mail, or you may call to order Monday thru Friday from 1:00 p.m. to 5:00 p.m. (Pacific Standard Time) at: (800) 345-7078.

Please complete the following information for future reference and warranty verification:

Date of Purchase _____ **20** _____

Serial # _____