

TASHOVEN®

Stone Oven by REF.SAN

LET'S GET TO KNOW TASHOVEN

Thank you for choosing Tashoven, the modern version of traditional stone ovens.

Tashoven's dome and base are made of refractory material with hand workmanship. Refractory is a special stone used in the molding of molten minerals in the iron / steel industry due to its long-term retention and durability.



Chemical engineers in the R&D laboratories of REFSAN Refractory Industry patented this formula by making it suitable for health and provided it to be used in a stone oven for the first time in the world.

Due to the refractory material used as raw materials, Tashoven maintains its temperature for a longer time than traditional stone ovens and it is also very healthy. When the cooking process is finished, you can move Tashoven wherever you want due to its light structure and wheels.



Tashoven consists of 3 main parts: dome, table and stand.

DOMES: The dome maintains the internal temperature of the oven and ensures that the temperature of the ceiling heated by the fire is reflected on the surface of the dish to be cooked.



TABLE: The main element of cooking is the table. As the table heated by the fire, food is cooked from below.

For the most effective use of the dome and table, please check out the LIGHTING TASHOVEN section.

STAND: Stand is one of the most important features that distinguishes Tashoven from other traditional ovens. Tashoven can be moved from the handles on the front of the oven to the desired place on the rear wheel.



POSITIONING TASHOVEN

Positioning Tashoven according to the condition of the air is very important for a successful cooking.

Positioning at a nook, wind-free area means that cold air enters the furnace in a balanced manner and warmly exits the chimney. This condition ensures that Tashoven is warmed up evenly.

If you are not able to position in a secluded and windless area, positioning should be done as in the methods below.



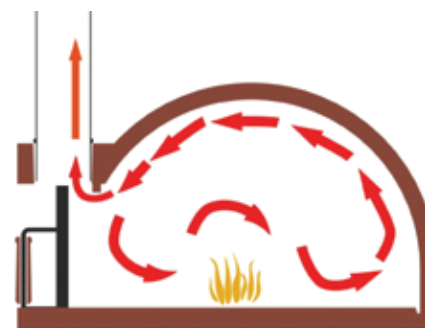
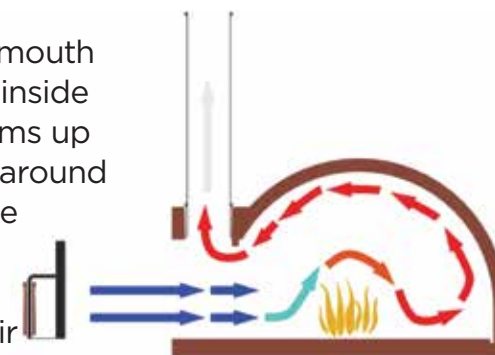
1. In calm, windless weather conditions; Tashoven's mouth can look in any direction.

2. In medium and hard windy weather; Position Tashoven's mouth opposite the direction where the wind blows.

HOW DOES IT WORK?

Cold air entering through the mouth of Tashoven causes the flame inside the oven to burn. Cold air warms up inside the furnace and travels around the dome to evacuate from the chimney.

This is a physical cycle. Cold air entering through the furnace mouth tends to cool the bottom of the furnace.



If the fire does not feed, the cold air entering through the furnace mouth will begin to cool the bottom of the furnace. **It should be remembered that; the bottom of the oven is the main element of cooking.** In order to keep the base temperature constant, the oven door should not be closed, but should be reinforced with firewood at certain intervals.

By keeping the oven door half closed, the escape of hot air from the chimney can be reduced. This will ensure that the fire inside the furnace will be fed less and remain at a constant temperature.



PRO 75 and FIRST 60 INSTALLATION



Two people is needed for the installation of Tashoven Pro 75 and First 60 models. Use 10 and 13 size wrench for installation

1

Place the interconnected refractory base and metal tray in a vertical position on the clean floor.



2



Place the wheel legs on the top side and tightened the screws by hand. The wheel shafts should face towards the outside.

Place the non-wheeled feet on the underside and tightened the screws by hand. The feet should face towards the outside.



3



Put the wooden stick on a clean floor. Place the tray and feet upside down on the stick.

Insert the screws through the holes in the feet with their ends pointing inwards.



4

The lower tray (woodshed) is aligned upside down and inserted the screws in the feet through the holes in the tray.



6

Fix the feet to the base tray with a number 10 wrench.



Nuts are attached to the screws and tightened by hand.

Fix the bottom tray (Woodshed) to the feet with a number 10 wrench.



5

Pass the wheels through the shafts. The screw is installed together with the washer



With the number 13 wrench, tighten the wheel screws firmly



7

Lift the oven tray and feet upside down.

Cut the tape securing the refractory base to the tray.



8

The wooden stick is placed right in the middle of the refractory base.



The dome is lifted by two people and carefully placed on the stick.

9

The dome is moved on a wooden stick and carefully placed on the refractory base from the backside.



When the dome coincides with the recess of the base, lift slightly from the front, and remove the wooden stick.

10

Place the chimney is appropriately in the dome.



Tashoven is lifted from the front carrying handles and placed on its wheels in the most suitable place of your garden or terrace.



Watch detailed installation video of Tashoven Pro 75 and First 60 on Tashoven Youtube channel.



PRO 100 INSTALLATION



Three people is needed for the installation of Tashoven Pro 75 and First 60 models. Use 13 size wrench for installation

1

Place the wooden stick on a clean surface to prevent contamination of the refractory base stone.



2



Put the attached refractory base and metal tray into a vertical position over the mouth direction.

Place it with care upside down on the wooden stick.



3



The two legs with non-locking wheels are attached to the back and tighten the screws by hand.

The two legs with the locking system are attached to the back and tighten the screws by hand.



4

Place the lower tray (woodshed) upside down to the screw holes on the feet.



Tighten the screws by hand.



6

Lock the wheels on the front legs.

Lift the oven tray and feet upside down.



5

With the number 13 wrench, tighten the foot screws firmly.



Tighten the bottom tray screws firmly with the same wrench.



7

Cut the tape securing the refractory base to the tray.

The wooden stick is placed right in the middle of the refractory base.



8

The dome is lifted by two people and carefully placed on the stick.



Place the dome neatly on the stick with the help of the third person.

9

Move the dome on the wooden stick and place it carefully on the refractory base from the backside.



When the dome coincides with the rear recess of the base, lift it slightly from the front and remove the wooden stick.



10

Place the chimney is appropriately in the dome. Open the flap of the chimney.

Open the wheel locks of Tashoven Pro 100 and position in the most suitable place for your garden or terrace.

Watch detailed installation video of Tashoven Pro 100 on Tashoven Youtube channel.



LIGHTING TASHOVEN

In order to burn Tashoven without any problems, we recommend that you follow the instructions below.

Tashoven has been tempered during the production phase. In the first use, it should be heated at 300-400°F for a minimum of 3-4 hours by burning a small fire. The moisture in the oven must be removed.

Only combustibles such as dry wood (oak wood or similar hardwood), charcoal or briquette charcoal should be used.

Never use petroleum-derived liquids (gasoline, diesel oil, fuel oil, kerosene, thinner, gaseous substance), solid fuels or fuels such as lignite and hard coal.

Do not burn your oven that has been exposed to rain or soaked completely. Let it dry in a sunny and breezy place. Then, by burning a small fire in it, let the water remaining inside it evaporate. After making sure that it is completely dry, you can proceed to the normal burning process.

It is very important that the woods to be burned are dry. Moist wood makes a lot of smoke and burning is not efficient.

Tashoven's warm up time is 45-60 minutes according to the appropriate weather conditions and wind.



1

The first thing to note is **to light the fire right in the middle.**

When the fire is in the middle, it will get better air and burn easily. Thus, the base, which is the most important element of cooking, will heat up in a shorter time.

2

Pieces of paper are placed on the base for the first ignition. Small pieces of wood are stacked like a roof. With a long burning kindling, the papers standing at the bottom are ignited.



The door is NOT CLOSED during the oven burning and heating stages. Since oxygen will not enter, the fire goes out.



3

When the flames grow, they should be fed with larger pieces of wood. To heat the dome, the fire is fed regularly and burning is increased.



4

The inside of the dome should be observed. If the dome looks black because of the soot, the fire is expected to burn more strongly.



If the interior of the dome is still black, it is a sign, indicating that the oven is not warming and is NOT ready for cooking.



5

When it starts to warm up, the blackness disappears slowly and the oven starts to turn to its original color. It is not right to set the fire aside before the dome is completely whitened.



It is understood that the oven is heated when the soot inside the dome is completely disappeared.



6

In very windy weather, the oven door is closed halfway to prevent the base from cooling rapidly, the cold air intake is partially blocked.



7

In cold weather, a piece of embers is drawn into the oven mouth with a hook shovel, and **cold air is prevented from entering the surface of the base.**

If you are going to spend some time preparing ingredients for food, such as lahmacun, pizza or pita, this will prevent the oven base from cooling.



8

Then the embers are drawn to the right or left edge with the help of a hook shovel.

Whichever side you work more easily, you can choose that side.



9

A damp cloth is wrapped in the hook shovel and the middle of the oven is wiped. Temperature is measured with a laser thermometer. If necessary, wood is thrown and the temperature of the oven is adjusted.

10

If there is no laser thermometer, a pinch of flour is thrown into the oven base to understand the base temperature. **If the flour turns black instantly, the base is close to 750-850°F and it is a high temperature to cook these thin pastries. In this case, it is waited for the oven to cool down a bit.**



If the flour gradually turns brown, then the bottom of the oven has become 570-610°F. This is the best temperature for thin dough flavors. If the color of the flour changes from white to yellow very slowly and it is not brown, the base temperature is approximately 350-430°F. If you will continue cooking with thin pastries, the temperature should be increased by feeding with wood.

COOKING TECHNIQUES

Two types of cooking techniques are applied in Tashoven.

1. HIGH TEMPERATURE COOKING (570-750°F)

1.A. Thin Dough

The common name of flavors such as pizza, lahmacun, pita are thin dough. Thin-crust foods are the favorite tastes of the hungry guests, especially children, as they are ready in a very short time.



The most important factor that enables the thin dough to cook quickly is the base temperature. The most suitable base temperature is 570-660°F. The heat energy of the burning flame reflected from the dome fries over the cooking food and completes the cooking.



The side near the flame blushes faster than the other. You should turn your food in a controlled manner with the help of a turning peel so that all sides are browned equally.

The average cooking time of thin dough is 1.5-2 minutes.

If cooking will be done one after another, the bottom of each thin dough should be checked. After the 4th or 5th baking, the bottom of the dough may not be completely browned. The reason of this; every dough is cooked by absorbing the heat of the base, so the base cools. You can solve this problem by following the methods below.



1.

You can heat your oven by taking a 5-6 minute break between your cooking and feeding the fire with small pieces of wood. A flaming will always reheat the base.

2.

Pull the fire to the other corner with the hook shovel. In the region where the fire was burned, the base temperature is quite high (min. 850°F). Wipe the base by wrapping a damp cloth on the hook shovel.



Thus, the base temperature will drop to the appropriate temperature. Check the base temperature with a laser thermometer or a little flour as described in the Tashoven Burning section (Page 22) and continue cooking.

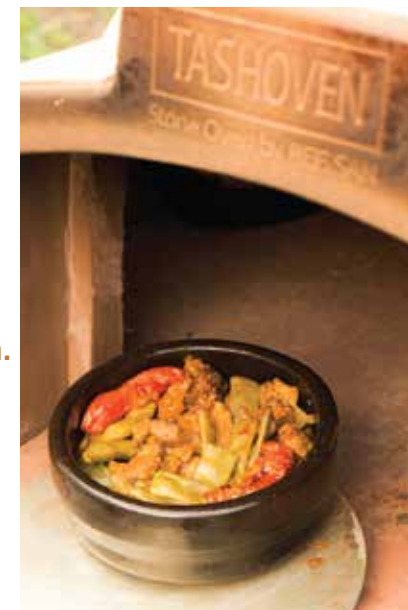
1.B. Cooking Meat, Chicken, Fish, Pulses or Vegetable in Heat Resistant Containers

In Tashoven, delicious flavors can be cooked in a heat-resistant container at 480-570°F.



Cooking time at high temperatures varies according to the type and size of the food.

Vegetable dishes: 15-20 min.
Chicken meat (chopped): 15-20 min.
Fish (medium size): 20-25 min.
Lamb meat (diced): 30-35 min.
Beef (diced): 45 min.



While cooking with Tashoven, a method similar to the cooking with a pressure cooker is used, due to the heat reflected from the bottom and the dome of the oven. Thus, the flavors and vitamins of your food do not evaporate and the delicious aroma of oak wood adds flavor to your food.

When cooking food such as meat, fish, chicken, pulses, vegetables, heat-resistant containers such as cast pans or pots, casseroles or pyrex should be used. Lids of heat resistant containers should be closed or covered with aluminum foil and baking paper.



During cooking, you need to change the direction of the container several times. If it is desired to brown the food, at the end of cooking, the covers are opened and the surface is browned for 3-5 minutes at high temperature.

1.C. Grill/Barbecue

Generally, the grill is considered to be the best barbecue. This is a completely false belief.



The most effective method that makes the meat delicious is sealing.

Sealing; It is the process of closing the pores on the meat surface with high heat and thus keeping the taste inside. In traditional barbecues, since the meat is cooked with the heat coming from the bottom, the flavor evaporates from the top and sides of the meat.

While cooking meat in Tashoven, due to the high heat coming from both the bottom and the dome, every part of the meat is instantly sealed and its flavor remains inside.

To grill in Tashoven, spread some embers in the oven to the bottom of the oven. Before putting the meat on it, place the grill on the embers and heat it for 2-3 minutes



Then, meat, chicken, meatballs, fish or vegetables are placed on the grill. Cook for 6-7 minutes and take out the grill. The other sides of the food are then cooked for an additional 4-5 minutes.

2. LOW TEMPERATURE COOKING (480-520°F)

2.A. Thick Dough (Bread, Break, Focaccia etc.)

Apart from cooking flavors such as pizza, lahmacun, casserole, grilled meat in Tashoven, some of the best cooked foods are flavors such as bread and pastries; which are called thick pastries.



Then the embers inside are taken out of the oven. A damp and clean cloth is wrapped in the hooked shovel and the oven floor is wiped. With this process, moisture is created inside and the high base temperature is lowered to 480-520°F.



We all know the delicious taste of bread or pastry baked in a stone oven. The only reason these beautiful flavors are formed are stone ovens, where wood warms up and leaves its natural aroma.



Fermented dough, such as bread or pies, which are previously fermented and prepared, are put into the oven with a wooden shovel. They should be positioned at a distance from each other since the dough is raised while cooking. In addition, if bread is made, hot water is put into the oven in a heat-resistant container to keep the crust soft.



Thick pastries are cooked slowly at low temperatures so that their shells are not hard.

To apply this method of cooking, after the flames in the oven become embers, the embers spread on the bottom of the oven. Waiting for about 10 minutes, heat is spread over the entire surface.

Finally, the oven door is completely closed by pushing it to the end. Bread and pastries are cooked for 30-45 minutes depending on the quantity and size.



2.B. Cooking Meat, Chicken, Fish, Pulses, Or Vegetable In Heat Resistant Containers

As described in 1.B, food is placed in the oven with the lids closed. It is cooked slowly in 4-5 hours depending on the type of food.

WARNINGS

TASHOVEN was tempered during production. In the first use, it should be heated at 300-400°F for a minimum of 3-4 hours by burning a small fire. The moisture in the oven must be removed.



Only combustibles such as dry wood (oak wood or similar hardwood), charcoal or briquette charcoal should be used.

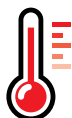
Use only woods such as oak or resinless fir during firing. Materials such as painted wood, MDF, chipboard, hazelnut shell, walnut shell, or resinous pine wood may cause cracks in the base.



Petroleum-derived liquid fuels (such as gasoline, diesel oil, fuel oil, kerosene, thinner, gaseous substance) should **NEVER** use.



Solid combustibles such as lignite and hard coal should **NEVER** be used.



When it warms up at full performance (850-930°F), outside the dome, the temperature is around 210-300°F. It should **NOT** be touched outside of the dome with bare skin, as this may cause serious burns.



Keep your children away from the oven.

When your oven is hot, do not pour water or other liquids into and out of the oven.



Do not throw compressed gas canisters or plastic chemicals into the oven. Do not store flammable materials that are likely to ignite near the oven.



TASHOVEN is suitable for outdoor use, **NEVER** use indoors.



To prevent damage caused by weather conditions such as rain, snow or freezing, the oven must be covered with a waterproof cover when not in use.



You can wipe TASHOVEN with a damp cloth. Do **NOT** use chemical cleaning products to clean the oven. Chemicals can leave residues harmful to health as they will be absorbed into refractory concrete.



After Tashoven has cooled down completely, sweep inside of the oven with a brush. You can pour the resulting ashes into the soil of your plants. Ash contains a high amount of potassium and meets the potassium need of your plants..

If there are stains like meat oil on the bottom of the oven, do not try to clean it. With the high temperature that will occur the next time you apply Tashoven, all oil residues will burn and the stains will disappear.



Do **NOT** relocate your oven while it is burning or hot.

Do **NOT** boil water in Tashoven.

Cooking juicy dishes should be done in cast iron pots or earthenware casseroles and their lids should be kept closed. Do not use any bakelite, wooden, plastic handle (or flammable) cookware.



Under no circumstances should you put your hand inside the oven while the oven is on fire. Use suitable heat protective gloves.



Make sure that solid fuels such as wood, charcoal, briquettes, etc. are dry.

Do not burn your oven exposed to rain or soaked completely. Let your oven dry in a sunny and breezy zone. Then, make a small fire in the oven and let the water remaining in the oven evaporate. After making sure that the oven is completely dry, you can proceed to the normal burning process.

Shrinkage cracks may occur on the dome and base surfaces of your oven. These cracks are formed due to the excessive expansion of the furnace in the monoblock structure. This is normal and does not affect cooking performance. You can continue to use your oven safely. If the floor cracks bothers you in appearance, you can fill the cracks with the repair kit. However, after a while, the cracks will be visible again.

WARRANTY CONDITIONS

GENERAL TERMS

- TASHOVEN manufacturer Refsan Refrakter İnş. Ve İnş. Malz. Ltd. Şti. guarantees that there shall be no material or workmanship defects in the main structural product component (refractory dome and base) of refractory ovens for a period of two (2) years as of the date of delivery.
- The warranty is invalid unless the product is properly assembled, operated and maintained in accordance with all the instructions given.
- Refsan Refrakter İnş. Ve İnş. Malz. Ltd. Şti. guarantees the support components of the product (chimney, stand, door and accessories) for one (1) year as of the date of delivery free from material and workmanship defects.

WARRANTY QUALIFICATIONS

Situations which the abovementioned warranties are invalid are stated below:

1. It is invalid if TASHOVEN is not installed in compliance with the assembly instructions.
2. Warranty is invalid for small cracks arising from extreme firing. The oven must always be heated slowly and in balance. While proper fuel burned in the oven creates extremely heated areas locally in the oven, some regions may remain cooler. As extreme temperature differences between the areas increase thermal stress, this may cause small cracks on the bottom plate and dome of the oven. Such cracks are out of the scope of warranty and do not affect cooking performance of the oven.
3. As use of improper fuels (petroleum-derived liquid and gas formed fuels as gasoline, diesel, fuel-oil, gas oil, thinner, and solid fuels as brown coal, hard coal) in the oven and adding unapproved apparatus are subject to nonstandard use, warranty is invalid.
4. If TASHOVEN is exposed to water when it is hot, it may result in damage/cracks on the base of the oven. Moreover, using improper chemicals and liquids to clean or sterilize the inner side of the oven may result in damage/cracks on the product. Accordingly, warranty is invalid for both conditions.

5. Warranty does not include damages arising from storing any material in the dome of the oven.

6. Warranty is not effective for regular wear and tear of the product or for replaced components.

7. In wood fired pizza ovens, color change occurs ordinarily on areas exposed to smoke. This is a result of routine use of the product and does not show that the product is worn/damaged.

8. Warranty does not cover damage or breakdown of the product due to natural disasters as flood, fire, wind or storm.

9. There may be color fluctuations on the oven dome and refractory plate, this is normal. Warranty is not valid in such case.

10. There may be changes in the color tone on the surfaces of the oven dome and refractory plate by heating. In such case, warranty is not effective.

11. Damages occur on the product during transportation are out of the scope of warranty.

LIABILITY LIMITATION

• It is explicitly accepted that the only liability of Refsan Refrakter İnş. Ve İnş. Malz. Ltd. Şti. and special solution of the purchaser of any warranty which is within the scope of warranty and which cannot be explained otherwise should be limited with changing the original purchasing price, maintenance or return of the product.

• This obligation does not cover the purchaser and other third parties and not limited with this, damaging third persons or damaging of the property. However, not limited with this, it does not waive from returning any other damage which may arise specially, accidentally, as a result.

• By no means, Refsan Refrakter İnş. Ve İnş. Malz. Ltd. Şti. can be hold responsible for any damage arising as a result of defects arising in the products, whether such damage has occurred or from detecting before or after replacement or repairing and whether this damage is arising from Refsan Refrakter İnş. Ve İnş. Malz. Ltd. Şti. Warranty period relevant to this product is limited with the above warranty period and with usage conditions.

• Warranty of spare parts or product shall be only as of the date of original purchasing of the product, not the date of repairing or replacement. Spare parts to be replaced within the scope of warranty

shall be either repaired or replaced with new or functionally solid parts according to the preference of Refsan Refrakter İnş. Ve İnş. Malz. Ltd. Şti.

INVESTIGATING REQUESTS RELEVANT TO WARRANTY

• Refsan Refrakter İnş. Ve İnş. Malz. Ltd. Şti. reserves the right to decide on the method of investigation and settlement of all requests against this warranty.

• Before returning any product, Refsan Refrakter İnş. Ve İnş. Malz. Ltd. Şti. or its authorized representative should provide written return approval and instructions to the purchaser for preparation of sending. The Product should be properly packaged for return. Refsan Refrakter İnş. Ve İnş. Malz. Ltd. Şti. reserves the right to return the product to the purchaser in case the product is damaged, or warranty has become invalid due to this negligence.

Employees And Vendors Are Not Authorized Within The Scope Of Warranty.

• Employees and vendors of Refsan Refrakter İnş. Ve İnş. Malz. Ltd. Şti. do not have the power to give any kind of warranty or make any amendment for those mentioned above or incompatible with those.

HOW IS A REQUEST RELEVANT TO WARRANTY CREATED?

• For any request within the scope of this warranty to be valid, the purchaser must report the alleged defect to Refsan Refrakter İnş. Ve İnş. Malz. Ltd. Şti. through the purchaser's communication channels.

Refsan Refrakter İnş. ve İnş. Malz. Ltd. Şti.

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• All applications relevant to warranty must include product model, original invoice number, date of establishment, explanation of defect, pictures of the relevant area and full explanation of conditions causing warranty request, if it is known. Please review the product as soon as possible after delivery and report to Refsan Refrakter İnş. Ve İnş. Malz. Ltd. Şti. within ten (10) days if any of the products is missing, defected or damaged.



TASHOVEN®

TASHOVEN STONE OVEN

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