

If you own an oven, then **YES** you need to do this!

Curing means removing the moisture in the mortar, a specific process that will maintain the integrity of your oven for its lifetime.

You need to cure your traditional oven and we recommend this for your portable one as well.

You will be starting small fires and repeating daily for 5 days. Start a small fire and let it burn throughout the day (4-5 hours) as follows:

Day 1: 140° F / 60° C

Day 2: 215° F / 100° C

Day 3: 300° F / 150° C

Day 4: 400° F / 200° C

Day 5: 480° F / 250° C

Make sure that you close the oven door each night, which will keep in the heat and protect moisture from getting in until the curing process is complete.