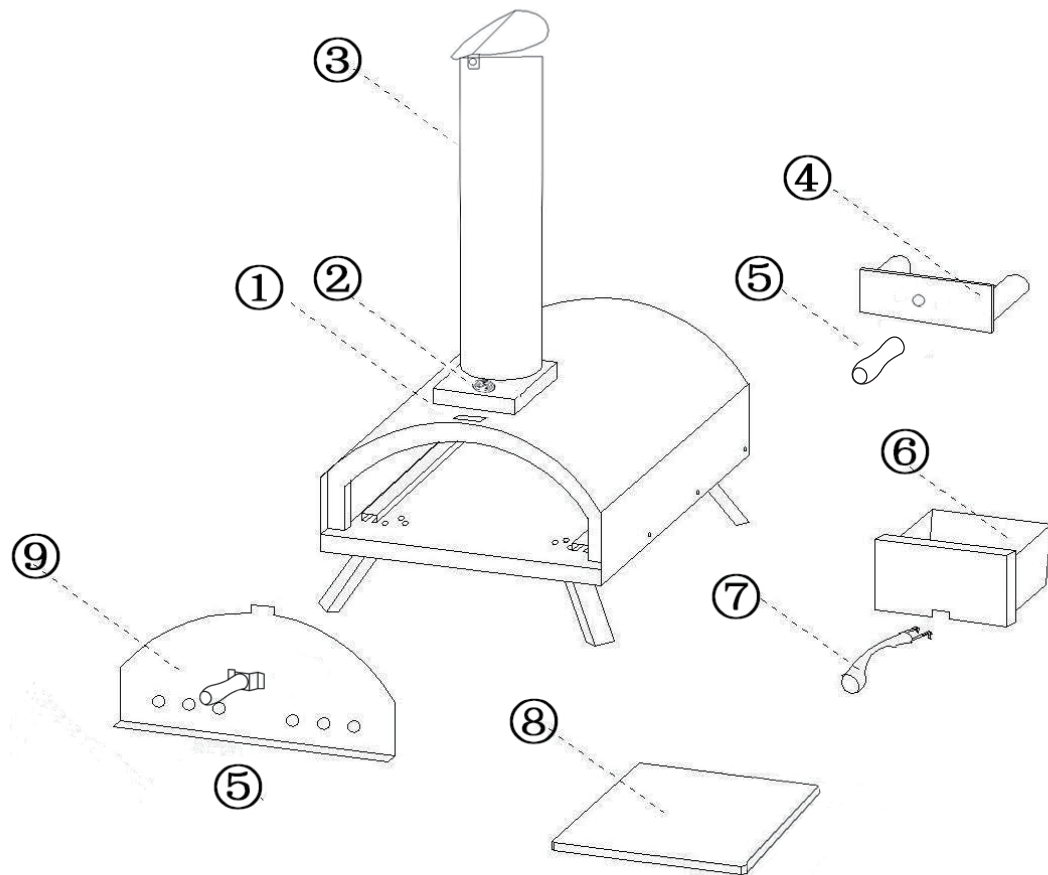




INSTALLATION MANUAL



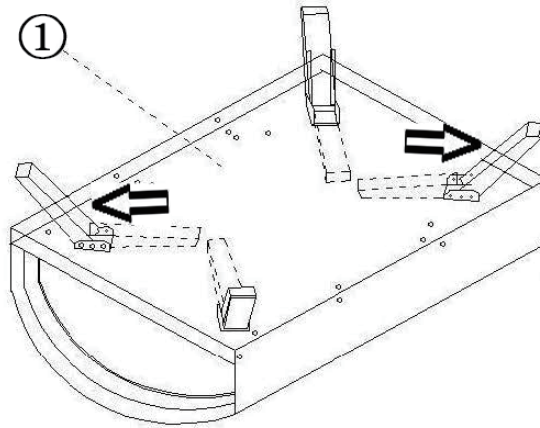
1. All parts of pizza oven



Number	Name	Qty
1	Oven body	1
2	Thermometer	1
3	Chimney Pipe	1
4	Fuel Peel	1
5	Wood Handle	2
6	Firebox	1
7	Plastic Handle	1
8	Pizza Stone	1
9	Door	1
10	Carry Bag	1

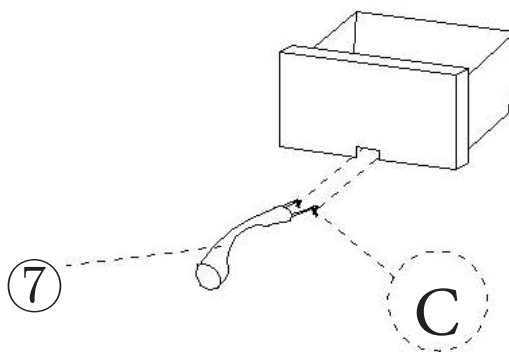
Number	Screw Accessories	Qty
A	M6*10 screw(SUS304)	4
B	M8 Flat head screw and washer	1 each
C	M5*8 screw (SUS201)	2
D	M8*4 flat head screw	1

2. Installation of the oven body



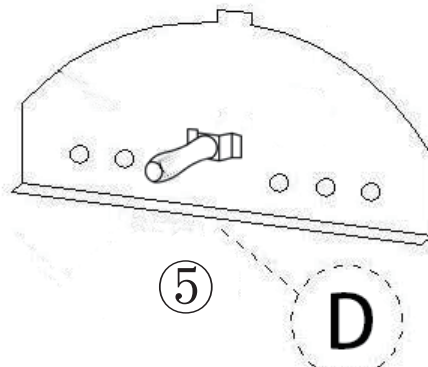
Open the legs in the direction of the arrow.

3. Installation of fire box



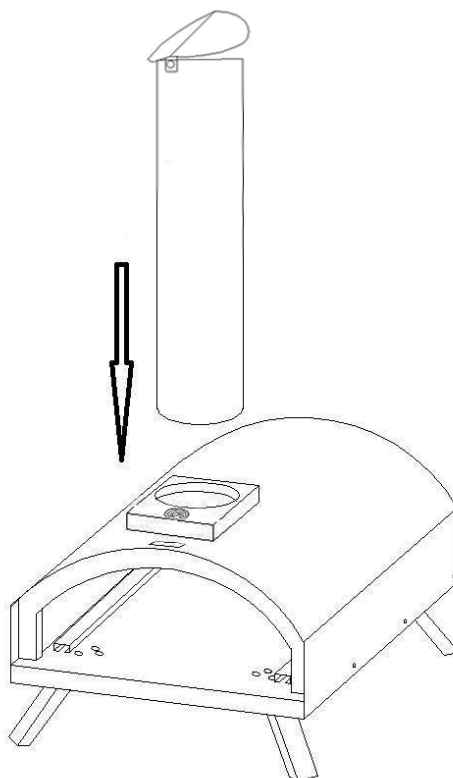
Use two M5*8 (C) screws to fix the handle to the firebox.
Use four M6*10 (A) screws to fix the fuel inlet to the body.
Use one flat head screw (B) to fix the handle to fuel peel.

4. Installation of the door



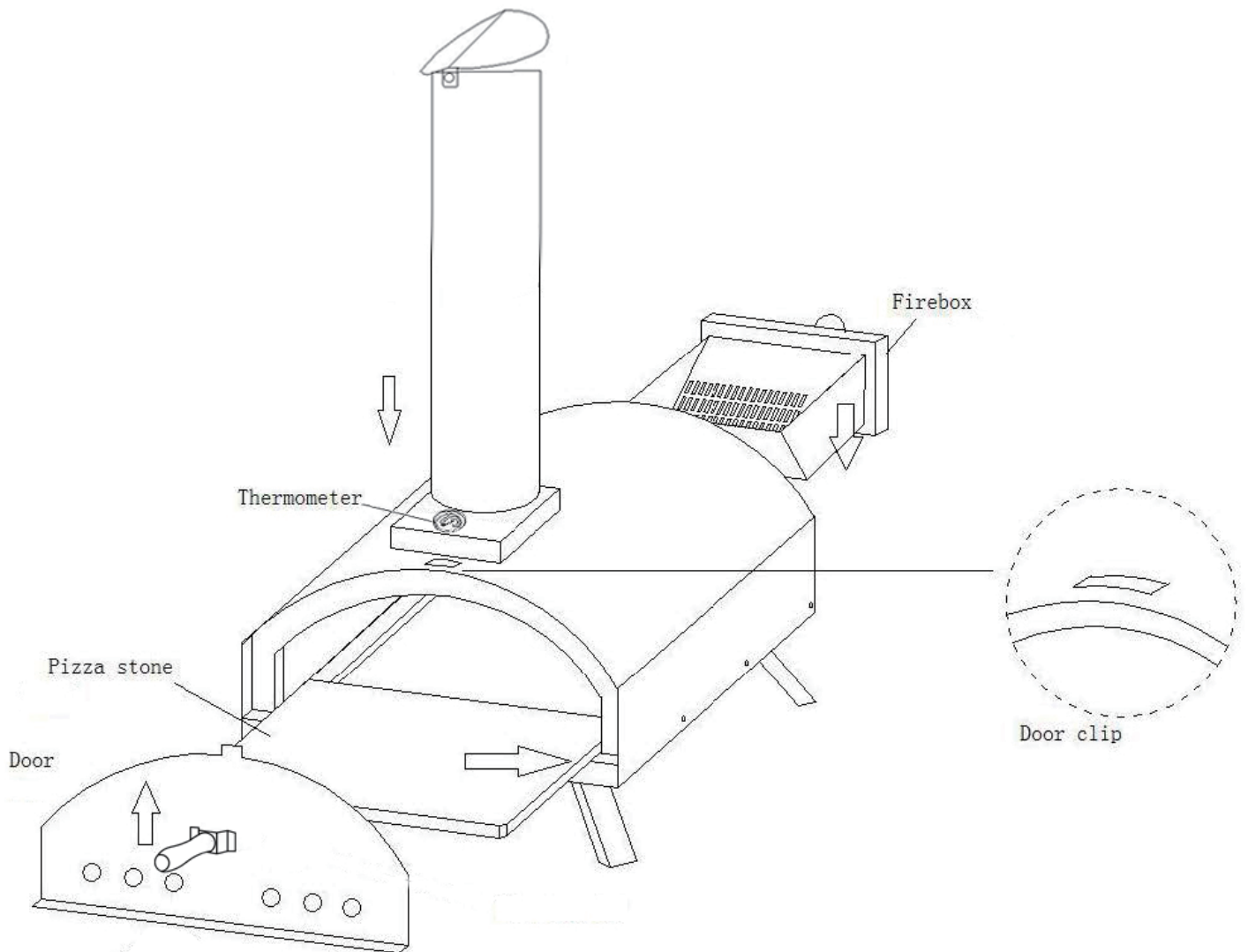
Use two M 5*8 (C) screws to fix the handle to the door.

5. Installation of the chimney on oven body



Insert the chimney in the direction of the arrow.

6. Final assembly



Step 1. In sequence, put pizza stone and the firebox in the oven body.

Step 2. Close the door.

Step 3. All parts are installed and ready for use.

Do not operate this product before it has been assembled correctly and you have read and understood these instructions.

**This instructions are intended as a general guide and do not supersede national or local codes in anyway.
Contact local authorities for clarity of laws relating to the operation of this product**



Pay Attention

Safety First

- The product is for outdoor use only. Do not used in confined/enclosed space. There is danger of carbon monoxide poisoning.
- Use in a weather-protected area, preferably under shelter that is well ventilated.
- Ensure that the product is on an even and secure surface before operating.
- Do not use or store within one metre of any flammable surface, combustible material, gasoline, flammable liquids or vapors.
- Parts of this product do get extremely hot and could cause serious burns - touch test the surface before applying a firm grip.
- Accessible parts may be very hot! Keep children and pets away from this product at all time. (even while cooling down)
- Always wear cooking gloves and long sleeves when handling this product while it is cooking or cooling down.
- If cooking with the door closed, be very careful opening the door, a sudden rush of hot air could burn an unprotected arm.
- Do not lean over the product when lighting.
- Do not use the product with any cover on.
- Please clean inside the chamber and chimney regularly and check for any blockages before every use.
- Do not use or assemble the product when under influence.
- The product should be carefully checked for operational use every time before use.
- Do not move the product when it is hot, or before it has a chance to cool down.
- Always pay constant attention to the food while it is being cooked.
- Do not leave the product unattended when it is alight.
- Always use heat resistant utensils while cooking.
- Only use cookware suitable for high temperature like cast iron and terra.
- When open the oven door, please close the firebox.
- Do not extinguish the fire with water.



The product can become extremely hot during use and can cause burn. Keep away from children and pets.

Maintenance and cleaning

- Once the fire is out and the product has cool down, remove the ash from the chamber by using heat resistant brush and dustpan etc.
- Clean oven floor with a brush and a damp soft cloth.
- Clean the external surface with a damp towel with warm water.
- Never leave the ash inside the product for a long time as it can collect moisture and damage the product.
- Do not put frozen food on pizza stone.
- Pizza stone can be cleaned with a damp soft cloth. Make sure it is dry before next use.

Lighting the oven

- Please only use dry natural firewood, twigs and other wood biomass fuels. Do not use plywood, coal, vinyl, and liquid fuels as they can cause damage or fire.
- Make a small fire using small dry wood/twigs or biomass fuels and paper or ignition agent in the firebox.
- Put firebox into position once fire starts. Fuel can be added as needed to maintain temperature.
- The thermometer measures temperature of space inside, not pizza stone.
- Cooking to be done on a stabilised fire.



Do not extinguish the fire with water!

How to cook pizza

- Recommended pizza size is approx. 12 Inch(30cm) in diameter.
Add fuel until the oven heated to required temperature range.
- Continue heating the oven. Around 15 minutes for 572°F(300°C), around 20 minutes for 662°F(350°C).
- Put pizza into the oven using pizza peel.
- Heat at the back of the oven is higher than the front. Please turn pizza regularly to ensure pizza is evenly cooked.
- To cook more pizzas, please close the oven door to make sure the temperature does not drop.