

Care and safe use guidelines



DO NOT use alcohol, intoxicants, narcotics or any form of non-prescription drug when handling the product as the ability to safely assemble and operate will be impaired.



If covering the product, only position once the fire has died and the unit has completely cooled.



To extinguish unit – stop adding fuel and allow fire to die or douse with sand.



Use care when working near fire, do not stand over fire when lighting or during use, loose clothing can catch fire easily. If clothing catches fire always remember to stop, drop and roll.



DO NOT use water as this may damage the product.

LIGHTING & REFUELLING

- **DO NOT** burn fuel directly on the oven base. **ALWAYS** use the fuel grate.
- This product is **ONLY** suitable for use with charcoal, untreated wood or logs.
- Prepare a stack of loosely crumpled newspaper and place on top of the fuel grate.
- Pile finely split dry firewood or kindling on top of the paper.
- To light the newspaper, use long safety matches or a long nosed lighter.
- Once sufficiently alight, add logs or larger pieces of untreated wood or charcoal to the unit to increase the heat slowly.
- **DO NOT** overload with fuel, 3kg charcoal or 2 small logs is sufficient.
- **ALWAYS** use heat resistant gloves when adding fuel and handling the doors, as the unit will become very hot.
- **ALWAYS** ensure that the doors are closed when in use.

COOKING ON YOUR PIZZA OVEN

- Light as above
- Place untreated wood or charcoal into the lower fuel area. **DO NOT** use more fuel than 75% of fuel area capacity, e.g. 3kg charcoal or 2 small logs.
- Allow the fuel to heat up and be kept red hot for at least 30 minutes prior to the first cooking on the Grill/Pizza Stone.
- **DO NOT** cook before the fuel has a coating of ash. If required, using heat resistant gloves, place the Pizza Stone on top of the Grill. For grilling or smoking, remove the pizza stone.
- Once the fuel has a coating of ash, place your food onto the Grill or Pizza Stone.
- If you wish to use as a smoker unit, add wood chips to the fuel and restrict air flow to the unit by closing the baffle plate on the lower door and the damper on the flue.
- To keep meat moist, add a small amount of water to a small foil tray, separate the coals in the lower fuel section and place the tray between the fuel.
- Top up liquid as necessary.
- Air flow can be adjusted as required via the baffle plate and damper on the flue.
- When cooking on your product, ensure that the food is cooked thoroughly prior to consumption.
- If refuelling is required, **ALWAYS** use heat resistant gloves to open the lower door.
- When finished **DO NOT** remove the Pizza Stone or grill until the unit has completely cooled.
- The Pizza Stone and Grill can be washed using a mild detergent. They are not suitable for dishwasher use.
- The Pizza Stone will develop soot on the underside – this may be difficult to remove and should be expected. It is not a fault and will not affect use.

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FOOD COOKING INFORMATION

- **DO NOT** cook before the fuel has a coating of ash.
- **ALWAYS** wash your hands before and after handling uncooked meat and before eating.
- **ALWAYS** keep raw meat away from cooked meat and other foods.
- Before cooking ensure grill surfaces and tools are clean and free of old food residues.
- **DO NOT** use the same utensils to handle cooked and uncooked foods.
- Ensure all meat is cooked thoroughly before eating.
- **CAUTION** – eating raw or under cooked meat can cause food poisoning (e.g. bacteria strains such as E.coli).
- To reduce the risk of under cooked meat cut open to ensure it is cooked all the way through.
- **CAUTION** – if meat has been cooked sufficiently the meat juices should be clear and there should be no traces of pink/red juice or meat colouring.
- Pre-cooking larger pieces of meat and joints is recommended before finally cooking on your grill.
- After cooking **ALWAYS** clean the grill cooking surfaces and utensils.

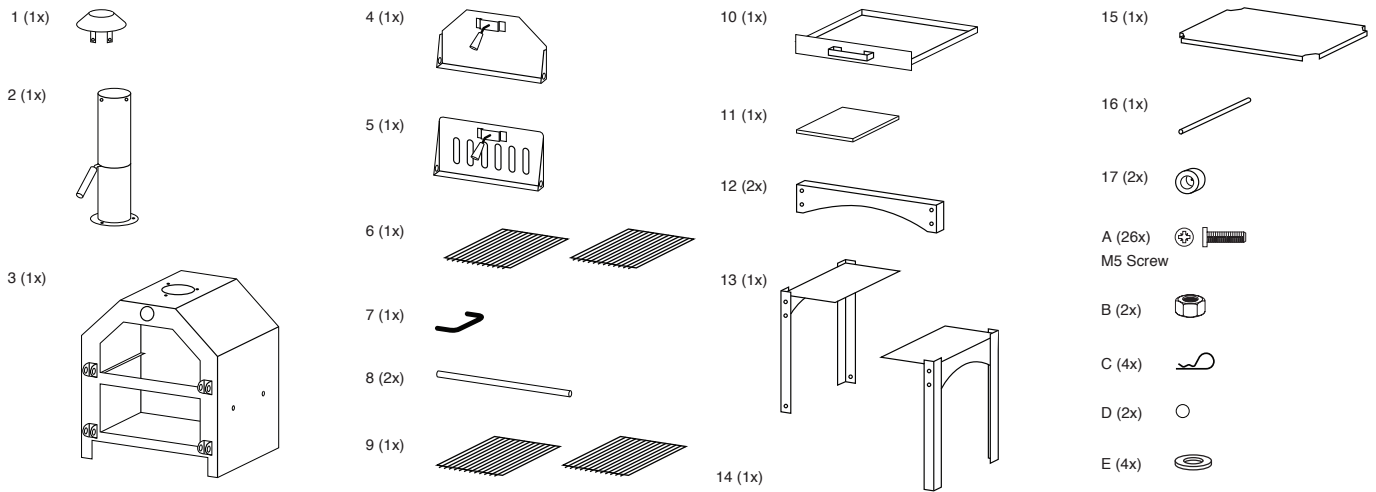
EXTINGUISHING

- To extinguish, stop adding fuel and allow fire to die or douse with sand. **DO NOT** use water as this may damage the product.

STORAGE

- When not in use, and if stored outside, cover the product once it has cooled completely with a Pizza Oven Cover.
- Remove loose paint and rust with a wire brush when needed and re-paint the product using high temperature paint.

Parts list



Prior to assembly: read the instructions carefully. Check all parts against the parts list. Carry out assembly on a soft surface to avoid scratching the paint. Please retain this information for future reference.

For ease of assembly only loosely tighten bolts and then tighten fully when assembly is complete.

WARNING - DO NOT over tighten bolts; only tighten with moderate pressure to avoid damaging the bolts or components of the Pizza Oven.

Assembly diagram

