



La Hacienda

Romana Pizza Oven / Smoker

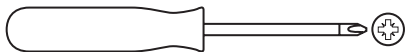
56130US

V1.0

User Instructions - Please keep for future reference



Tools required (not included)



User Instructions - Please keep for future reference

IMPORTANT – Carefully remove any packaging before use, but retain the safety instructions.

These instructions form part of the product.

Please take note of all of the safety warnings listed in these instructions.

Please read these instructions in their entirety and retain them for future reference.

These instructions should be stored with the product.

This product is for domestic use **ONLY** and should not be used commercially or for contract purposes.

Produced in China for La Hacienda UK Ltd
Hangar 27, Site C, Aston Down Airfield, Nr Stroud, Glos, GL6 8HR, UK
www.lahacienda.co.uk

Care and safe use guidelines



DANGER Plastic bags can cause suffocation. Dispose of all packaging materials properly.



DANGER Failure to read and observe all warnings and directions for use and extinguishing may result in unsafe conditions leading to damage to property, injury or death.



This product is intended **FOR OUTDOOR USE ONLY**



ALWAYS keep children and pets at a safe distance from the pizza oven when in use. Do not allow children to use the product.



NEVER leave a burning fire unattended.



DANGER of carbon monoxide poisoning - **NEVER** light this product or let it smoulder or cool down in confined spaces.



DO NOT use this product in a tent, caravan, car, cellar, loft or on a boat.



DO NOT use this pizza oven under any outdoor awnings, parasols, sun umbrellas or gazebos.



FIRE HAZARD – Hot embers may emit while in use. Always keep fire suppression tools nearby.



DO NOT use gasoline, kerosene, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or re-lighting the fire.



ONLY use methods of ignition which are acceptable in accordance with your local fire safety codes.



This product is **ONLY** suitable for use with untreated wood, logs or charcoal.



DO NOT use coal in this product.



DO NOT use this pizza oven on decking or any other flammable surfaces such as dry grass, wood chips, leaves or decorative bark.



Ensure pizza oven has a minimum of 7ft overhead clearance and has a minimum of 7ft clearance from any combustible materials or items.



DO NOT use this pizza oven as a furnace - **ONLY** use as a patio heater.



DO NOT handle or move the pizza oven whilst alight as it will be hot.



ALWAYS USE the safety tool provided and heat resistant gloves.



Ensure that the pizza oven is positioned on a permanent flat, stable, heat resistant non-flammable surface away from flammable items.



The assembled product is heavy and once positioned must not be moved whilst in use. If it is necessary to move it once cooled, use two persons to lift (**DO NOT** drag) the product.



The unit may be left outside all year if a pizza oven cover is used to help protect it from bad weather.



As this model is made from steel, the surface will age and develop surface rust as soon as it is exposed to the natural weather elements and also from first use.



To help reduce surface rust, once the pizza oven is cool rub it with an oily rag (vegetable oil).



If the pizza oven surface becomes scratched or chipped, the damaged area should be re-coated with a suitable non-toxic high temperature paint.



For safety reasons, always inspect your pizza oven prior to use for signs of fatigue and damage and replace your model as and when necessary.



Always use heat resistant gloves during use and when adding fuel.



Once the fire is alight close the safety door. Only open the door to re-fuel.



NEVER touch the ground/surface or leave fuel or other objects directly under this product, as the ground/surface will be very hot and may remain so for some time even after the product has been extinguished.

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.
- **CAUTION** The doors are removable for ease of cleaning.

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.

Care and safe use guidelines

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.

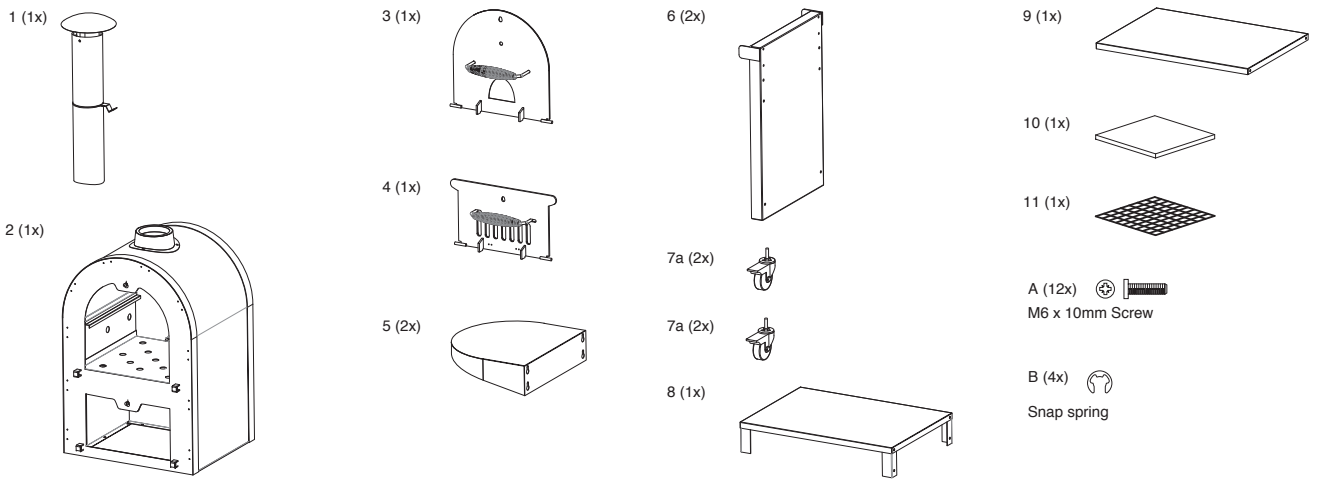
EXTINGUISHING

- 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.

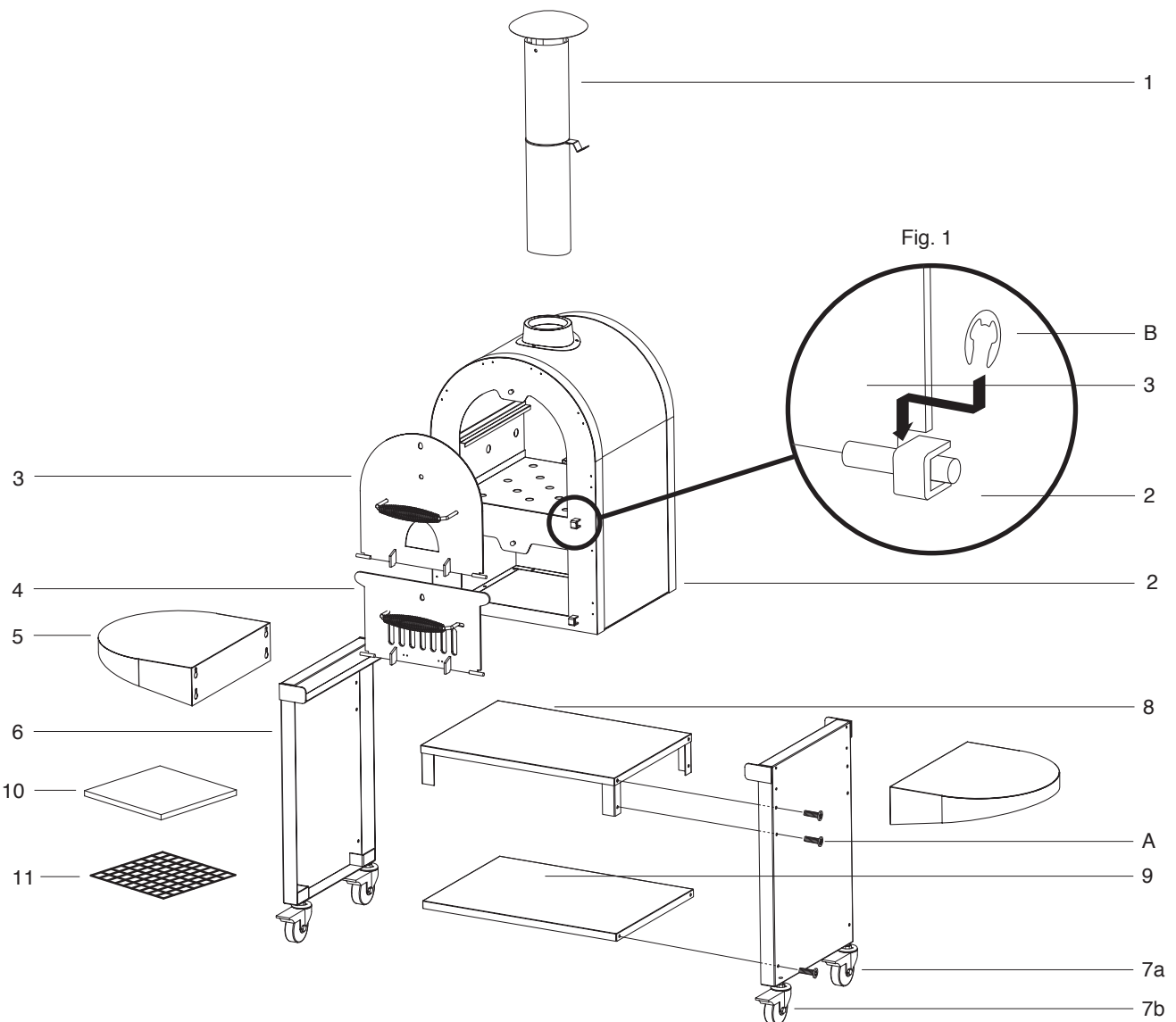
Parts list



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



Assembly Instructions

IMPORTANT - Remove any packaging before use, but retain the safety instructions and store them with this product.

ASSEMBLY

STEP 1 - Attach trolley bottom plate (9) to 2x trolley ends (6) loosely with 4x screws (A).

STEP 2 - Attach trolley top plate (8) to 2x trolley ends (6) with 8x screws (A). Now tighten all screws.

STEP 3 - Thread the wheels (7a) and (7b) onto the trolley section with the locking wheels (7b) situated at the front.

STEP 4 - Using two strong people, lift the oven body (2) up and onto the top plate (8) of the trolley section ensuring body sits inside the support tabs.

STEP 5 - Insert chimney (2) into chimney collar on oven body (3).

STEP 6 - Place the pizza stone (10) on bottom of upper oven (angle through door).

STEP 7 - Place grill plate (11) onto ledge in upper oven.

STEP 8 - Attach lower door (4) onto oven body (2).

STEP 9 - Attach upper door (3) onto oven body (2).

STEP 10 - Attach 2x snap springs (B) to the upper door (3) and 2x snap rings (B) to the lower door (4). See Fig. 1

STEP 11 - Attach 2x side shelves (5) to trolley ends (6).

The Pizza Oven / Smoker is now ready to use but please ensure you have read these instructions thoroughly prior to use.



WARNING Do not leave the unit unattended while the fire is burning.



Note A large fire can damage or shorten the life of the unit.



Note Check the pizza oven for any signs of damage or disrepair before each use.



Note The unit is manufactured with high temperature paint. However, due to the nature of steel, some rusting can occur. This is not a cause for concern and will not affect the performance of your pizza oven.



Note Follow all local, state and national codes when using this unit. Contact your local fire department for information on outdoor burning.