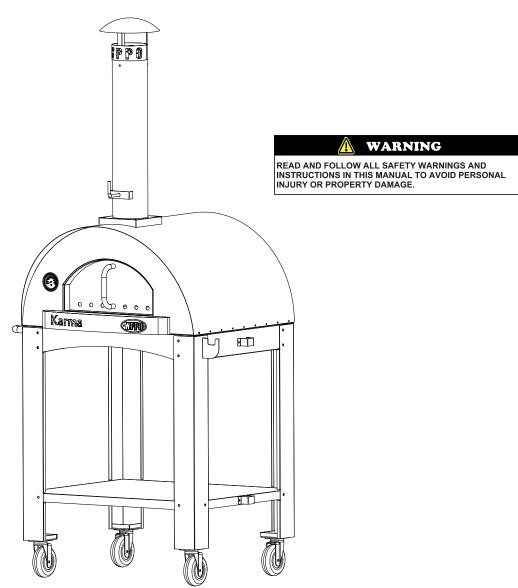


OWNER'S MANUAL

Outdoor Wood Fired Pizza oven



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.

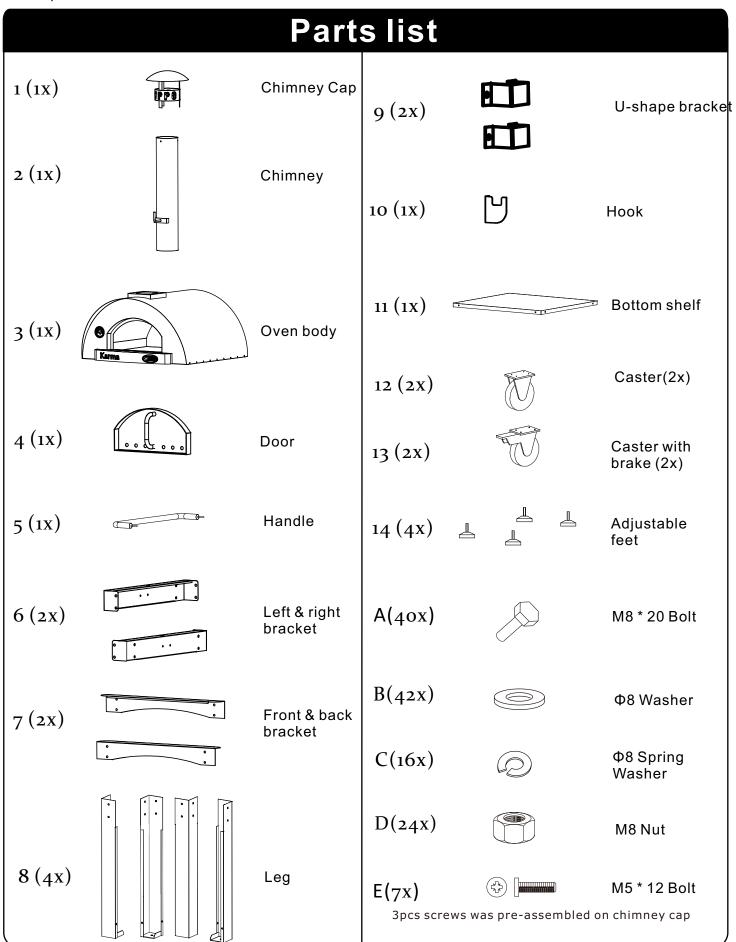
Please take note of all of the safety warnings listed in these instructions.

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

These instructions should be stored with the product.

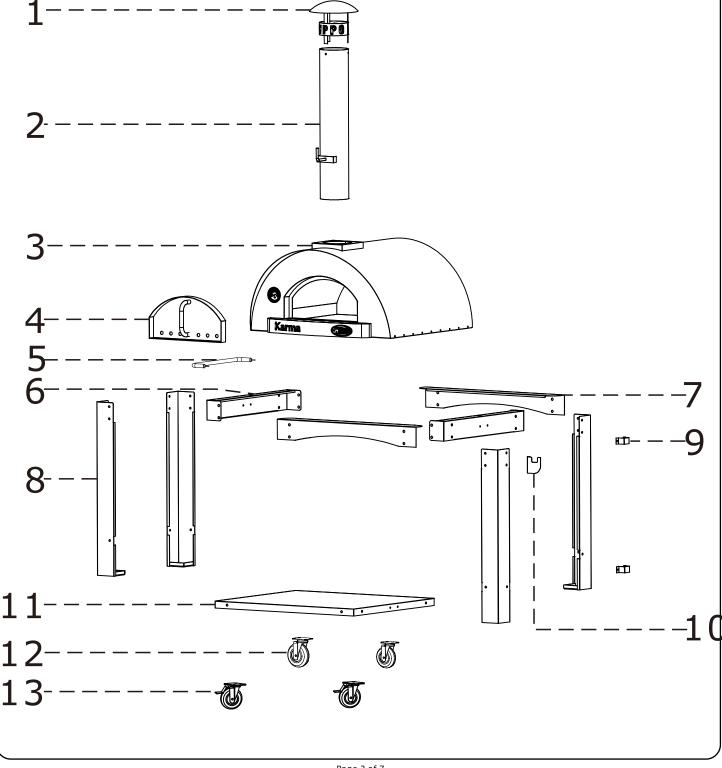
This product is for outdoor using.

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 on ly loosely tighten bolts and then tighten fully when assembly is complete.



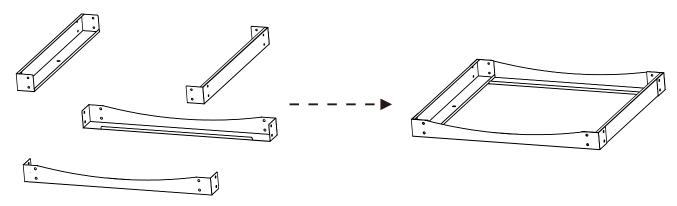
IMPORTANT - Remove any packaging before use, but retain the safety instructions and store them with this product.

DIAGRAM

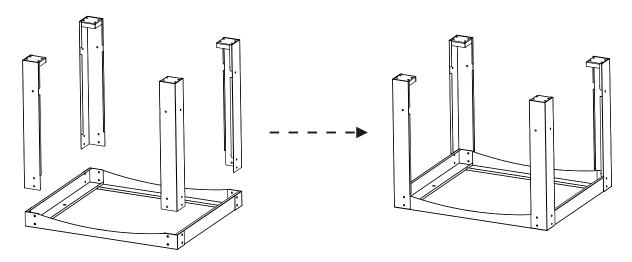


ASSEMBLY

STEP 1 - Attach 2 x left & right brackets (6) to 2 x front & back brackets (7) as shown on below diagram.



STEP 2 - Attach 4 x legs (8) to STEP 1 as shown on below diagram.

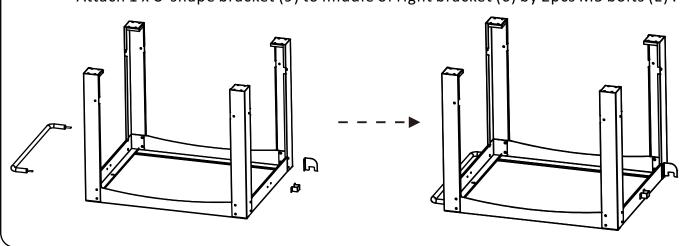


STEP 3 - Attach 1 x side handle (5) to STEP 2 as shown on below diagram.

Attach 1 x hook (10) to front side of trolley as shown on below diagram.

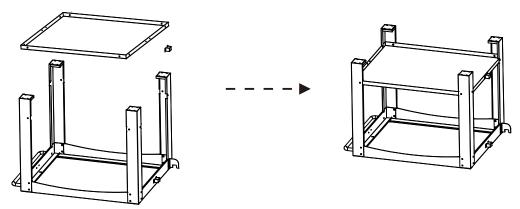
Fix them using 14 x M8*20 bolts (A) ,16 x Φ8 washers (B) and 16 x M8 nuts(D)..

Attach 1 x U-shape bracket (9) to middle of right bracket (6) by 2pcs M5 bolts (E).



STEP 4 - Attach 1 x bottom shelf (11) to STEP 3 and fix using 8 x M8*20 bolts (A), 8 x Ф8 washer (B) and 8 x M8 nuts (D).

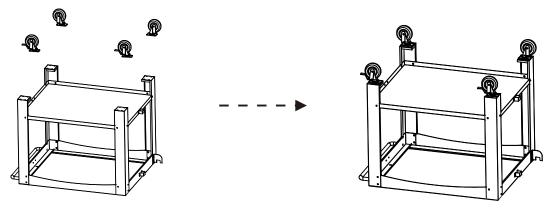
Attach 1 x U-shape bracket (9) to bottom shelf (11) by 2pcs M5 bolts (E).



STEP 5 - Feed 2 x casters with brake (13) on front side of trolley and feed 2 x casters (12) on back side of trolley, then fix using 16 x M8*20 bolts (A), 16 x Φ8 washers (B), 16 x Φ8 spring washers (C).

Please make sure all bolts and nuts are tightened fully.

Notice- casters with brake are supposed to be assembled in front of trolley.



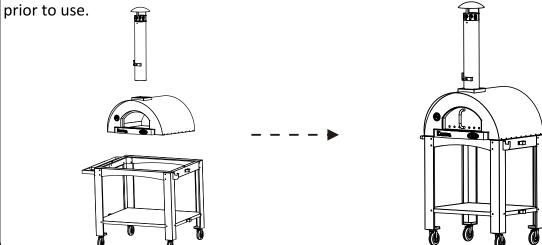
STEP6 -Attach 1 x oven body (3) to well assembled trolley.

Note- take care when handling, caution heavy load. You should seek assistance to lift this oven.

STEP 7 -Feed 1 x chimney cap (1) to 1 x chimney (2) and attach 1 x chimney to oven body (3).

STEP 8 - Attach 1 x door (4) to oven body (3) and fix oven with trolley by 2 x M8 bolts (A) and $2 \times \Phi 8$ washers (B).

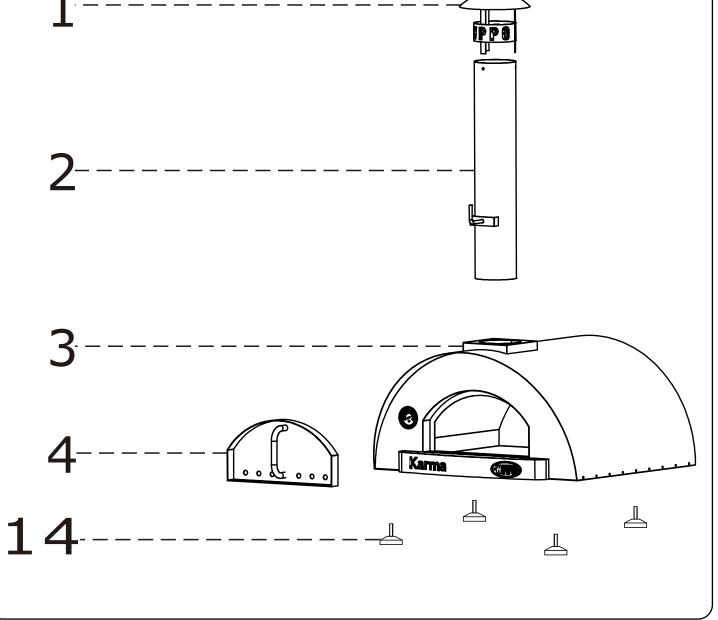
The oven is now ready to use but please ensure your have read these instructions thoroughly



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

This is an option to assemble adjustable feet (14) under your oven comes without stand/cart.

DIAGRAM



Care and Safe Use Guidelines

WARNING!

- This product is intended FOR OUTDOOR USE ONLY, DO NOT USE INDOORS.
- 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 under any awnings, parasols or gazebos.
- DO NOT overload the unit with fuel.
- FIRE HAZARD Hot embers may emit while in use.
- WARNING DO NOT use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- This product is **ONLY** suitable for use with untreated wood, logs or charcoal.
- DO NOT use this oven on decking or any other flammable surfaces such as dry grass, wood chips, leaves or decorative bark.
 Ensure that the oven is positioned at least 2 metres away from flammable items.
- DO NOT use this oven as a furnace.
- DO NOT handle or move the oven whilst alight as it will be hot.
- ALWAYS USE heat resistant gloves when in use as the unit will be hot.
- · Allow the unit to cool down completely before moving or storing.
- · ALWAYS keep children and pets at a safe distance from the oven when in use.
- · Always inspect the unit prior to use for fatigue and damage and replace as and when necessary.

POSITIONING, LIGHTING, USAGE AND CARE INFORMATION

- Ensure the oven is positioned on a permanent, flat, level, heat resistant non-flammable surface away from flammable items.
- Ensure the oven has a minimum of 2m overhead clearance and has a minimum 2m clearance from other surrounding items.
- Place untreated wood into oven. Do not use more fuel than 75% of fuel area capacity.
- Place rolled up newspaper and kindling in with the fuel and using heat resistant gloves light the fuel.
- Allow the fuel to heat up and be kept red hot for at least 30 minutes prior to the first cooking on the oven or pizza stone.
- Do not cook before the fuel has a coating of ash. If required, place the pizza stone in oven.
- Once the fuel has a coating of ash, place your food onto brick floor or pizza stone in the oven
- If you wish to use as a smoker unit, add wood chips to the fuel and restrict air flow to the unit by closing damper on the chimney.
- Air flow can be adjusted as required via the damper on the chimney.
- Always use heat resistant gloves during the handling process and when refueling.
- The unit may be left outside all year if a weatherproof cover is used to help protect it from bad weather.

FOOD COOKING INFORMATION

- Please read and follow this advice when cooking.
- 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 brick 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 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 large pieces of meat and joints is recommended before finally cooking in your oven.
- After cooking always clean the cooking surfaces and utensils.
- DO NOT cook until your fuel has a coating of ash.

COOKING PIZZAS

- Place the pizza into the oven when it reaches optimum temperature.
- Allow the oven to reach approximately 350 400°F (175-200°C).
- Ensure that the damper on chimney is open.
- Check your pizza occasionally as they can cook quickly.
- Once its cooked to your taste, remove carefully using a paddle and heat resistant gloves (both not supplied).

COOKING OTHER FOODS

- This oven can be used to various other types of foods such as fish, meats, bread etc.
- Please fuel the oven as described under lighting section.
 To keep meet 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 prior to lighting
- Top up liquid as necessary using heat resistant gloves (not supplied).

SMOKING

- 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 damper on the chimney.
- To keep meat moist, add a small amount of water to a small foil tray, separate the fuel in the fuel section and place the tray between the fuel prior to lighting.
- Top up liquid as necessary.

EXTINGUISHING

- To extinguish the unit stop adding fuel and allow fire to die.
- DO NOT use water as this could damage the oven.

STORAGE

When not in use, cover the oven with a waterproof cover once completely cooled.