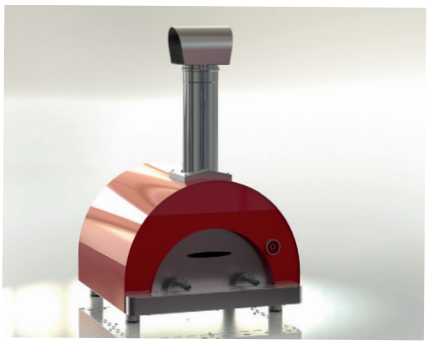


USER MANUAL

pizza ovens

GENERAL WARNINGS

WARNING: improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Never touch the metal door or flue during use as they are not insulated and become very hot when in use.

PLEASE READ THE FOLLOWING INFORMATION FOR PROPER INSTALLATION AND OPTIMUM PERFORMANCE OF THE OVEN.

- The identification plate, with technical data, lot number and brand name is visibly applied on the device. Do not remove this label
- Remove all protective film before putting the unit into operation. To help facilitate the separation, use warm air (for example, a hair dryer)
- Never use steel sponges or sharp scrapers, it can damage the stainless surfaces. Use ordinary non-abrasive products. If necessary, use wood or plastic tools. Rinse thoroughly and dry with a soft cloth or microfiber cloth.
- Do not use dishes or containers made of plastic material. The high temperatures inside the oven could melt the plastic, damaging the appliance.
- Use tools and utensils that are resistant to high temperatures.
- Position the oven on a flat and level surface.
- Due to the temperature, the color of the surfaces may vary in time.
- Installation of the product must allow for easy

- Never store, use or put flammable liquids or objects in or near the oven.
- stainless steel ready-to-use ovens can become hot on the outside even high quality insulation.
- Always remove the oven door by gripping the handles and using gloves when hot.
- Closing the door when the oven is lit with flame can cause the flame to go out from lack of oxygen
- Do not touch the surfaces of the chimney flue during use.
- Keep any electrical wiring and fuel lines away from hot surfaces.
- Do not use the oven if it's not working properly or you suspect a fault in operation.
- Do not move the oven during use or when it is hot.
- Do not lean on or rest objects on the oven, this may compromise its stability.
- Never extinguish the flame with water.
- In the event that a grease fire occurs, leave the door closed until the fire is extinguished.
- When using the oven wear heat resistant oven gloves.
- The parts that are sealed by the manufacturer should not be modified by the user.
- Do not block the openings and slots provided for ventilation and heat dissipation.
- When using charcoal, only use high quality natural lump wood charcoal. Do not
- use briquettes, lava rock, liquid fuels, accelerants or anything other than that expressly indicated.
- Do not lift the oven from the sill or shelf

SAFETY WARNINGS

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THIS APPLIANCE
Do not install where prohibited.

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Also, always keep the area under and around this appliance free and clear of any and all combustible materials

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.

WARNING: Do not use wood fired ovens in any enclosed room unless properly vented and meeting all local building codes and approvals.

POSITIONING THE OVEN

ATTENTION
THE OUTER WALLS OF OVEN MAY REACH HIGH TEMPERATURES GREATER THAN 50°C / 120°F. ANY FLAMMABLE MATERIAL SHOULD BE KEPT AT LEAST 3 FEET (1 METRE) AWAY FROM THE OVEN.

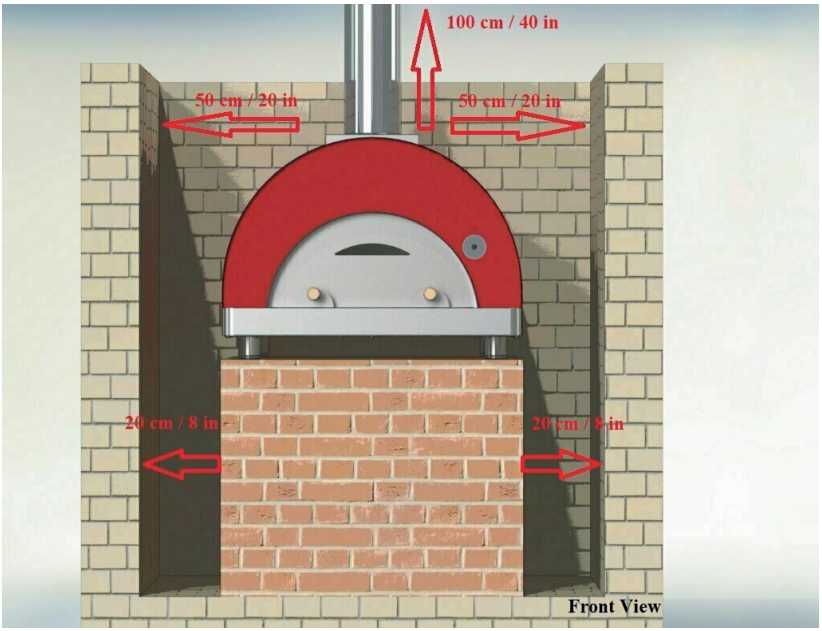
CAUTION: When being used, place the oven at a safe distance from flammable materials or substances that may be damaged by heat

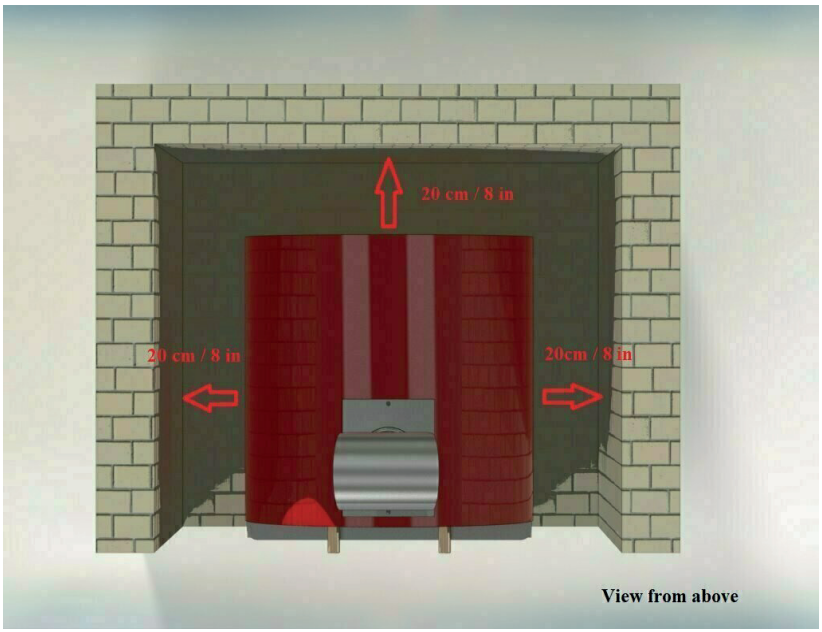
CAUTION
Place the oven on a flat, stable surface to prevent it from moving during use.

CAUTION! Position the oven at a minimum distance of 8 in (20 cm) from the walls and from any other equipment.

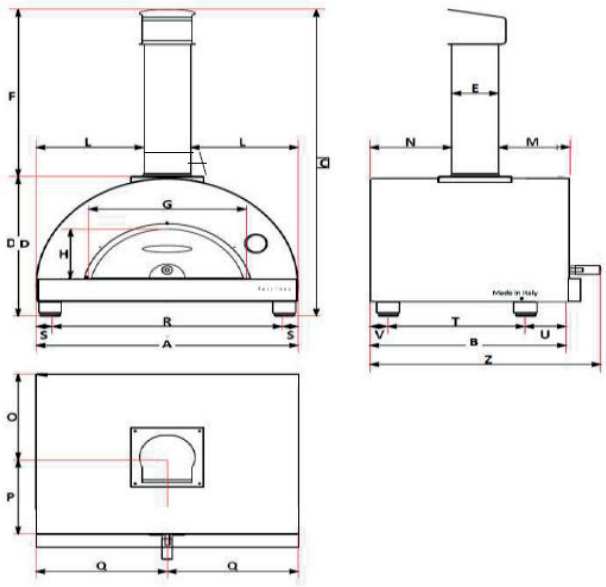
COUNTER TOP OVENS SHOULD BE PLACED ON FIXED TABLES OR TABLES WITH LOCKING WHEELS OR OTHER FIREPROOF SURFACES WITH ADEQUATE LOAD-BEARING CAPACITY. IF NEEDED, ADJUST THE LEGS TO LEVEL THE SUPPORTING SURFACE.

Never touch the metal door or flue during use as they are not insulated and become very hot when in use.


100 cm / 40 in
50 cm / 20 in
50 cm / 20 in
20 cm / 8 in
20 cm / 8 in
Front View


20 cm / 8 in
20 cm / 8 in
20cm / 8 in
View from above

TECHNICAL DETAILS



1 Pizza oven

A	cm	73,00	F	cm	57,28	N	cm	23,20	S	cm	4,5
	inch	*28,74*		*inch*	*22,55*		*inch*	*9,13*		*inch*	*1,77*
B	cm	55,00	G	cm	40,00	O	cm	29,60	T	cm	37,50
	inch	*21,65*		*inch*	*15,75*		*inch*	*11,65*		*inch*	*14,76*
C	cm	106,66	H	cm	14,75	P	cm	25,40	U	cm	11,10
	inch	*41,99*		*inch*	*5,81*		*inch*	*10,00*		*inch*	*4,37*
D	cm	49,38	L	cm	30,00	Q	cm	36,50	V	cm	6,40
	inch	*19,44*		*inch*	*11,81*		*inch*	*14,37*		*inch*	*2,52*
E	cm	13,00	M	cm	18,80	R	cm	64,00	Z	cm	63,85
	inch	*5,12*		*inch*	*7,40*		*inch*	*25,20*		*inch*	*25,14*

2 Pizzas oven

A	cm	77,80	F	cm	103,10	N	cm	49,80	S	cm	6,75
	inch	*30,63*		*inch*	*40,59*		*inch*	*19,61*		*inch*	*2,66*
B	cm	75,00	G	cm	43,10	O	cm	57,20	T	cm	57,50
	inch	*29,53*		*inch*	*16,97*		*inch*	*22,52*		*inch*	*22,64*
C	cm	160,48	H	cm	20,85	P	cm	17,80	U	cm	11,10
	inch	*63,18*		*inch*	*8,21*		*inch*	*7,01*		*inch*	*4,37*
D	cm	57,38	L	cm	31,40	Q	cm	38,90	V	cm	6,40
	inch	*22,59*		*inch*	*12,36*		*inch*	*15,31*		*inch*	*2,52*
E	cm	15,00	M	cm	10,20	R	cm	64,30	Z	cm	83,85
	inch	*5,91*		*inch*	*4,02*		*inch*	*25,31*		*inch*	*33,01*

5 Pizzas oven

A	cm	115,96	F	cm	105,43	N	cm	74,40	S	cm	5,63
	inch	*45,65*		*inch*	*41,51*		*inch*	*29,29*		*inch*	*2,22*
B	cm	104,70	G	cm	79,16	O	cm	83,34	T	cm	87,20
	inch	*41,22*		*inch*	*31,17*		*inch*	*32,81*		*inch*	*34,33*
C	cm	167,21	H	cm	20,85	P	cm	21,25	U	cm	11,10
	inch	*65,83*		*inch*	*8,21*		*inch*	*8,37*		*inch*	*4,37*
D	cm	61,84	L	cm	48,98	Q	cm	57,98	V	cm	6,40
	inch	*24,35*		*inch*	*19,28*		*inch*	*22,83*		*inch*	*2,52*
E	cm	18,00	M	cm	12,30	R	cm	104,70	Z	cm	113,55
	inch	*7,09*		*inch*	*4,84*		*inch*	*41,22*		*inch*	*44,70*

LIGHTING THE OVEN

WARNING: Follow the instructions before turning on the oven.

- Do not use flammable liquids or other fuels to light the oven.
- Make sure that there are no flammable materials near the oven and that the minimum safety distance is respected.

1 - In the center of the oven or slightly right of center create a cross stacked pile of wood using smaller pieces. Include 2-3 your favorite fire-starters to help start the fire quickly.

2 - Light the firestarters to ignite your initial cross stacked wood pile in the oven

3 - After the wood is on fire, replace the oven door on the oven warming shelf leaving a small gap of 1-2 inches so air can enter the oven and to help keep the fire roaring. This helps keep the fire in the oven and heat the oven to your desired temperature faster.

4 - Slowly add larger wood logs to create a larger fire. Do this for about 15-20 minutes depending on the size of your oven. Larger ovens can take longer to heat up. Do not put too much wood in at one time and replace the door as noted in section 3 to help keep the flame inside the oven.

5 - Wait until you've built a nice fire and hot bed of coals. The fire should be on the opposite side of the thermometer for the most accurate oven chamber temp.

6 - Clean the refractory floor with the brush tool.

7 - Using a laser thermometer check the temperature of the oven floor. You want it to be about 650°-750°F.

8 - When the oven floor is the right temperature you're ready to begin cooking your pizzas! Cook pizzas with the oven door off and feel free to replace the oven door with the same gap for air as mentioned in section 3 to keep heat and flame in the oven.


1.1
1


1.2
2


3


3
3.1


4
4


7


8


8.1

TURNING OFF

- To turn the oven off, close the oven door and wait for ash to form.
- When the fire is out and the oven has been completely shut down for 60 minutes or longer and you confirm the coals have cooled down, you can remove the ashes into a fire safe metal ash can.
- Never put hot coals or ashes on the ground, patio, deck or near plants or trees.

DIFFERENT TYPES OF WOOD

- Use small sized wood pieces that are very dry for lighting.
- Treated wood, pine, resin or scrap woods are strictly prohibited.
- Wet or damp wood can be difficult to start and can pop due to the increased volume of water. This will produce a lot of smoke and ash and less than optimal heat and performance.

FOR YOUR SAFETY:

- Do not exceed the temperature limit of 1000°F / 500°C.
- Do not leave the oven unattended when the fire is going.
- To keep constant temp, throw in small quantities of firewood at regular intervals; do not keep adding more logs to avoid a dangerous rise in temperature or flames spilling out of the oven that might damage people or property.

LIGHTING THE OVEN

- 1.1 For Neapolitan pizza

Pizza needs both flame and very hot sustained temperature (floor and dome). Use small dry pieces of wood to start your fire and control your flame and temperature:

		
Start the fire with small pieces of wood on the right of the oven floor.	Wait until the fire has fully started and burning thoroughly.	Continue to add wood as needed (one or two pieces) to keep temperature aroung 400°C (750°F).

- 1.2 For grilling

Grilling uses more embers to get the smoke flavor in the oven and less flame to prevent burning. Larger pieces of wood or lump charcoal (not briquettes) can help control temps.

	
Start the fire with small pieces of wood on the right of the oven floor. Add larger pieces of wood or lump charcoal making sure to keep the flame low unless searing,	Wait for the oven temps to stabilize around 180°C (350°F), a good temperature for grilling. Higher temps can be achieved with more flame for searing.

1.3 For baking / tray

The stainless steel ovens are made to light up and increase temperature in a short time and hold temps for extended periods of time.

		
Start the fire wiht small pieces of wood on the right of the oven floor.	Add larger pieces of wood or lump charcoal making sure to have glowing embers and no flame. Stabilizing your oven around 180°C (350°F) or you desidered baking temperature.	When 180°C (350°F) is reached and at least 1/3 of the cooking floor is full of embers, insert the tray or the bread and close the door. If temp lowers, insert a small piece of wood or lump charcoal, if temp rises slightly open door.

SMOKE

- 2.1 Manage the smoke

Smoke can be desired for traditional barbecue but also can be to much for certain foods and for the people that you are entertaining both taste wise and vision/smell wise

1. Use dry wood (wet wood doesn't burn well and makes smoke)
2. Try to keep the flame always on
3. If you have embers (no flame) insert a small piece of paper or starters and then put a small piece of wood, paying attention to let the air enter among embers and wood
4. To avoid the smoke do not use the door - more air enters, less smoke you'll have
5. Place the oven strategically so smoke is manipulated to flow away from your entertaining area the wind can affect smoke as wellespecially on an abnormally breezy day

- 2.2 Looking for the smoke

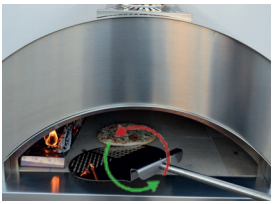
For the people who want to cook with smoke we suggest to:

1. Try to close the door when the flame is on
2. Use big pieces of wood or lump charcoal
3. If the flame is high break the flame to produce embers (and then use the door or big pieces of wood)
4. Incorporate a smoker box filled with soaked wood chips of desired flavor

USE THE DOOR AND SMALL PIECES OF WOOD TO STABILIZE

- 3.1 Stabilize the temperature

The wood fired oven is designed to let the user choose the right temperature depending on what they are cooking. Stabilizing the temperature is the biggest challenge for the user but with experience it becomes much easier.
There are 3 elements designed to assist in Temperature stabilization:

		
The Door (use the door to control the internal temperature, open more to cool down and close more to raise it up). Completely Close to smother the fire	The Fuel: Small pieces of wood or lump charcoal (once temperature is consistent and stable , add small pieces of lump coal or wood chunks to maintain the desired temperature and to avoid either temperatures that are too low or creating sudden jolts of high temperatures or flames)	Rotation -Control and check distance of food from the flame and embers to prevent burning your meal (closest to flame/embers is the highest temperature) Rotation is a key technique

- 3.2 Cool down the oven

The wood fired oven is a machine that can easily reach temps over 500°C (1000°F) but with no possibility to switch off (never use the water as it can cause the oven floor fire bricks to be damaged). We suggest doing these 3 actions:

	
Open the oven door gradually keeping the flame exiting through the chimney flue, the more you can open the more the oven can cool down.	Use the pizza turner or wood rake to break the fire and wood. Spread the embers over the cooking floor.

- 3.3 Raise the temperature up

The wood fired oven is a machine that can also raise the temperature quickly, with stainless steel dome oven, it's simply and easy to do.

FROM 150°C (300°F) TO 250°C (480°F)
Insert 1 small piece of wood and close the door partially on the opposite side of the flame

FROM 200°C (400°F) TO 300°C (570°F)
Insert 2-3 small pieces of wood and leave the door open to let the air enter

FROM 200°C (400°F) TO 400°C (750°F)
Insert 3-5 small pieces of wood and leave the door open to let the air enter

RAISE 50°C (100°F)
Close the door and check the temperature

FLAME INTENSITY, COOKING FLOOR AND TEMPERATURE

- 4.1 Flame and cooking floor for Neapolitan pizza

The flame for the Neapolitan Pizza has to be strong. Use laser thermometer to measure the temperature of the oven floor. The ambient and oven floor temps should both be about 700°F. The flame should go across the top of the dome ceiling in the oven.

- 4.2 Flame for roman and focaccia pizza

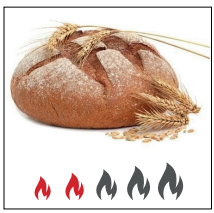
The focaccia (also called roman pizza) needs lower temperature than Neapolitan pizza. Reaching lower temperatures of around 500°F is easy: you need a small flame that reaches the highest point of the dome.

- 4.3 Deep Dish Pizza/Detroit Style Pizza

Pizza in a tray/pan is made for more toppings and a thicker pan crust. Cast Iron, stainless steel or mixed-use heavy trays are recommended. The cooking process for this method of pizza making is slower and lower temperature around 350°F, giving the crust and bottom of the pizza time to fully bake. It is recommended to use aluminum foil on top during the cook so the top of the pizza does not burn. It can be removed at the very end when pizza is finished to brown the top.

- 4.4 Small bread (rest of the pizza dough)

It is common to have some leftovers when you make many dough balls. We suggest freezing them. Otherwise, you can give them as a present to your party guests and cook for them before they go. Put a small piece of wood, close the door partially and reach 450°F. Stretch to lengthen the dough, put the oil on top and place it on the cooking floor; after 15 minutes your bread should be ready. Do not cut it till it gets cold (we know the smell will attract you so much).



- 4.5 Big bread (rest of the pizza dough)

If you want to cook a larger loaf of bread (at least 4 pizza dough, 1 Kg) you want to have lot of embers. With temperature approximately 400°F and the cooking floor is around 400°F you can insert the bread dough. We suggest closing the door and checking the temperature every 5-10 minutes. The oven should cool down to 325°F in one hour and the bread should be ready (do not cut it till it's cold).

REGULAR MAINTENANCE

1 - PYROLYSIS CLEANING OF THE OVEN CHAMBER AND COOKING FLOOR.

The oven can be cleaned by the fire itself through a process called “pyrolysis” (pyro “fire” + lysis “separating”). The processes involved in charring wood and it has a function of thermal cleaning, which removes organic substances from products or production components. During the thermal cleaning process, organic material is converted by pyrolysis and oxidation into volatile organic compounds, hydrocarbons and carbonized gas. Inorganic elements remain. To clean the oven with pyrolysis we suggest to keep the temperature above 425°C / 800°F for 5 minutes. You can also spread the hot coals from your cook across the fire brick oven floor. They will burn off any particles or residue that may have been leftover from your cook.

2 - CLEAN THE COOKING FLOOR BEFORE COOKING.

After the oven has completely cooled down (usually next day) you can remove the cold ashes away from the oven. (ALWAYS to use a fire resistant bin to hold the used ashes). When you are 100% certain the ashes are cold you can put them in an ash pan or you can also use the ashes as a fertilizer for your plants/garden. Periodically you can remove the firebricks and vacuum the ashes from the holes of the cooking floor with an outdoor shop vac.

3 - CLEANING THE OUTSIDE OF THE OVEN.

Never use abrasive products on powder coated surfaces. Like all stainless & powder coated products, these are built to withstand and resists many environments including coastal salt marine, however will need regular care and maintenance. Wash with a soft cloth and a solution of soap and water or use a cleaning solution mixture you can easily clean the powder coated parts of the oven.

CALENDAR MAINTENANCE		
	CLEANING	**TIME SCHEDULE**
1	Combustion chamber	Daily - Every use
2	Cooking floor	Daily - Every use
3	Oven outside	Weekly
4	Stainless-steel parts	Weekly
5	Steel protection	Monthly
6	Rust spots	Yearly

MAINTENANCE AND CARE

SPECIFICATIONS FOR WOOD-FIRED OVENS

- Before lighting the oven make sure that **the chimney flue is unobstructed** and that any previous ash has been removed.
- When the fire is out and the oven not too hot, collect the ash from previous cooking with a wire brush and a shovel.
- The oven can be used all year round; in the winter months, heat the oven with a small fire to avoid thermal shock due to humidity.
- **Creosote** - Formation and need for removal. When the wood is burned slowly, it produces organic vapors which combine with moisture to form creosote. Creosote vapors condense in the flue and accumulate on the inner surface of the flue.
- The chimney should be **inspected** at least twice a year for creosote build-up. When you observe excessive creosote, it should be removed to reduce the risk of fire.
- **Remove and sweep the chimney flue** once a year: birds nesting in it or other obstructions can lead to hazardous blockages.

TROUBLESHOOTING

CRACKED GASBETON OR FIREBRICK	- Firebricks can crack and pose no problems or performance issues when cooking on your Oven. - Gasbeton insulation brick is inherently brittle and many times is cracked from large pieces just to get into the oven mouth for placement under the firebrick in assembly. This is completely normal. - If you ever have a cavity in either of your bricks you can turn it and use the other side or replace it.
THE OVEN PRODUCES SMOKE	- Check that the wood is not too moist and the embers are not unburned. - Make sure that you have started a fire with vivid flames, gradual but steady, in order to avoid incomplete combustion. - If the oven is installed indoors, check the chimney flue and any air inlets in the room. - It is recommended to close the oven door.
THE OVEN DOES NOT HEAT	- Check that the fire is on one side of the oven and not near the mouth - Fire with vivid flames for 20minutes. - Do not amass the wood over the embers. - Gradually add the wood to the fire.
THE OVEN COOLS DOWN QUICKLY	- Check that no moisture or water has infiltrated the oven. - It may be lit for the first time or after a long idle period. - Avoid sudden short fires that do not warm the bottom of the oven.
THE FLAMES COME OUT OF THE MOUTH OR CHIMNEY CAP	- Avoid excessive fires and immediately dampen the flames that reach out of the oven by resting the door over the mouth of the oven, leaving a gap of 1-2 inches.
CAN YOU PUT THE OVENS RIGHT ON THE COUNTERTOP WITHOUT USING THE SUPPLIED FEET?	- No, the feet must be used to allow for air to flow beneath the bottom of the oven floor

NOTE