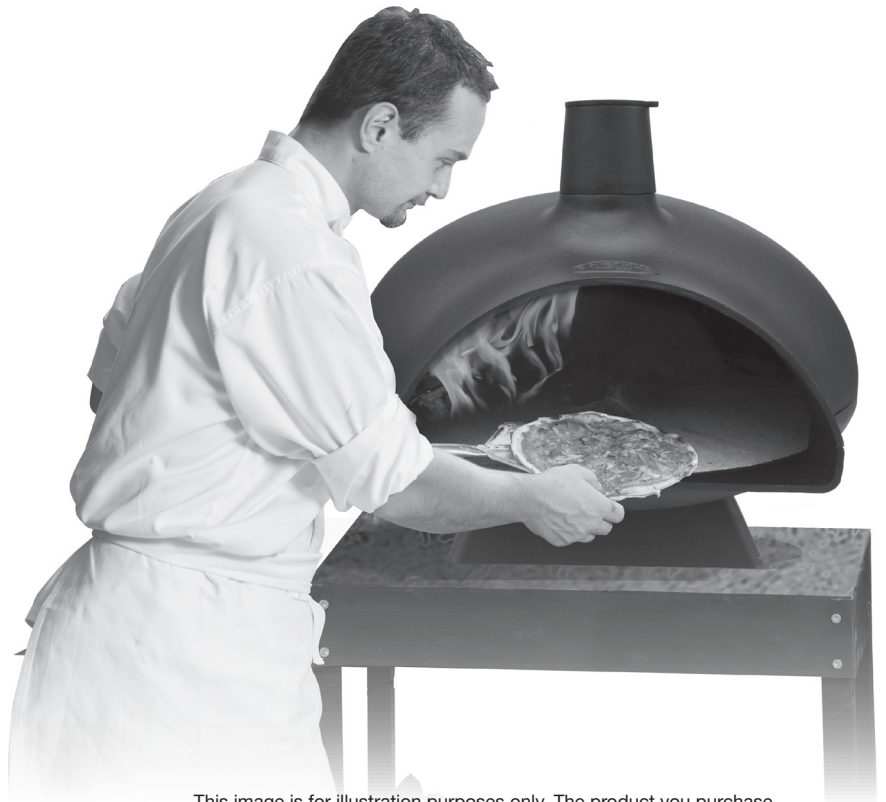




CAST IRON WOOD FIRED PIZZA OVEN

- Constructed from cast iron with food grade cooking surface
- Generous cooking capacity
- Removable oven door to regulate oven temperature



FOR OUTDOOR USE ONLY

This image is for illustration purposes only. The product you purchase may differ slightly from the one shown here. Stand sold separately.

SAFE POSITIONING

- The Pizza Oven on its stand requires at least 1.5m clearance from the top of the chimney to any combustible surface above such as a pergola, sailcloth, awning etc.
- Ensure the Pizza Oven is at least 1.0m from any combustible surface.
- If possible, position the Pizza Oven where the fire can be seen from inside the house as well as the outdoor area.

FIRE MANAGEMENT

The Pizza Oven is designed to efficiently use the minimum amount of fuel to get the maximum amount of radiant heat.

IMPORTANT

- The fire should occupy a little more than half the size of the internal cooking stone and positioned in the centre of the oven. This will also serve to sufficiently heat up the cooking stone
- Once the fire is underway the use of recommended dry fuels as described in these instructions will minimize smoke creation
- The fire heats the walls and the base of the Pizza Oven which then radiate heat for cooking.
- DO NOT use petro-chemical based fire lighters.
- Once the fire is established in the center of the oven and the flames have diminished in size, the coals can be pushed to the rear and sides of the oven, creating a semicircle that radiates heat to all sections of the oven. Do not let the flames totally subside, as this is a continual heat source that maintains a good cooking temperature.

- If the cooking stone starts cooling down, just move some of the coal over the stone temporarily, to raise the cooking temperature and then move the coal back to the rear and sides of the oven, adding kindling to maintain the desired cooking temperature.
- You will master this process the more you use your pizza oven and will come to know how much time & fuel you will require when cooking your pizzas and other favourite foods.

NOTE: Heatproof gloves should be used when handling the door and when adding additional fuel to the oven.

HINT : After moving the coals back to the sides & rear of the oven, the cooking stone can be cleaned for cooking (if desired) using a damp cloth attached to a rod or a natural bristle brush or a fire rated brush. Do not use any plastic or plastic fibre brush.

GENERAL CARE & MAINTENANCE

- Follow the correct lighting and fire management advice included in these instructions to ensure that you get the most out of your product.

RECOMMENDED FUELS

Double split red gum, yellow box, grey box pieces	Roughly cut to 200mm long and 100mm in width.
Hot Rox Processed Wood 'Logs'	Hexagonal logs with a centre hole. Break the pieces in half
Heat beads	Do not use any that have an auto ignite substance, as these chemicals can permeate into the cooking stone and could be harmful
Kindling	Dry Hardwood kindling is best as it is reliable and virtually smokeless. Softwoods, building site off cuts, and old fencing are okay as kindling. These should not be used as general fuel as they heat up and die down very quickly.

NOTE: Use of recommended fuels will result in minimal ash generation and lower maintenance requirements.



WARNING: Do not use any treated timbers such as treated pine....etc. Do not use any heat beads with auto ignite substances, as these are harmful to your health.

SAFETY

- Never light a solid fuel device indoors or in any fully enclosed space. Proper ventilation must always be provided.
- During cooking, the exterior section of the Pizza Oven can get very hot. Never touch the outside wall of the oven when cooking and for an extended period after the flames have been extinguished.
- Supervision of toddlers, young children and pets is required.
- Moving the Pizza Oven can be hazardous. Never move when in use or if it is hot.

EXTINGUISHING YOUR PIZZA OVEN FIRE

- Never douse the fire with water.
- The fire should die out by running out of fuel.
- Never leave the Pizza Oven unattended.

MAINTENANCE REQUIREMENTS

WEATHER PROTECTION

During use the Pizza Oven should have no ill affects from rain, as the heat will not allow the water to absorb into the pottery.

WHEN NOT IN USE: Your pizza oven is manufactured from cast iron and it is natural for oxidation (rust) to appear both internally and externally over a period of time. This process is accelerated if the pizza oven is left in the open and exposed to rain and other airborne contaminants. Ideally, you can keep your pizza oven under cover, which will slow down the oxidation process, but will not prevent it.

Do not let water enter the interior of the oven, nor allow water to pool in the oven.

The external surface of your pizza oven can be lightly sanded down from time to time, using fine sand paper to remove any external rust and then spray with a good quality, high temperature paint. Never spray paint the interior of your pizza oven. This is optional and not necessary.

IMPORTANT: RETAIN THESE INSTRUCTIONS FOR FUTURE USE.

03569 04/17