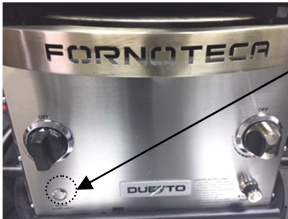


**\*\*\* IMPORTANT PROCEDURES \*\*\***



Turn PSI (Red valve) on to maximum and leave it always at maximum

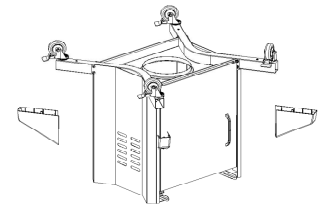


Turntable motor must be **turned on before igniting**  
and **always on while in operation**

\*\*\* Insert 2 "D" batteries in motor (the adaptor isn't necessary)

Insert 1 "AA" battery in Igniter

Tighten wheel nuts before assembly of wheel covers →



\*\*\* **Pizza cooking procedure** \*\*\*

- Turn on Turntable motor
  - Do not stand close to the open flame
  - Ignite Right burner 60,000 Btu
  - Ignite Left burner 40,000 Btu
  - Heat for 8-10 minutes on High to reach a temperature of 650
  - After heat up time Lower the Left and Right Burners to 8-9 o'clock position
  - Insert pizza in oven
  - Turn the Left and Right burners to 6 o'clock position (full blast) start cooking
  - (Neapolitan Style) will cook in approximately 90seconds
  - For a crispy pizza lower the temperature and cook longer
  - \*\* Each time a pizza is cooked lower the Left and Right burner to the 8-9 o'clock position  
To preserve the temperature (not burn the next one, and repeat the procedure)
  - Terminated? Turn off both burners
  - Turn off Turntable motor
  - Close propane tank
- If Pizza stone cracks just put them together it will still work fine (contact us)
- If residue falls on the Pizza stone just turn the heat high so it burns off (never wash)  
Brush sideways with a brush



Any questions Call us Toll free 1-855-507-4992 or  
support@fornoteca.com