



OWNER'S MANUAL

Outdoor Wood Fired Pizza oven



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 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 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.



WPPO LLC - Manufacturer of Wood Fired Ovens

WPPO LLC 3131 W. Orangeville Rd Orangeville, IL 61060 www.wppollc.com

Install - Safety - Care - Warranty information

Precautionary Safety Messages ⚠:

As this oven uses a naked flame, it is advisable to keep a well-maintained fire extinguisher close by for added safety.

Ensure the oven is not overloaded with firewood and that burning logs cannot roll out.

DO NOT OVER-FIRE. The oven temperature should not exceed 805°F. “Over-firing” by exceeding this temperature, or having flames spill out the front of the oven, may cause personal injury and/or damage to the pizza oven which is not covered under the warranty.

Due to the intense heat, please use due care when operating this oven.

These units have been designed as ovens for cooking purposes, not as a general wood fire for outdoor heating.

Recommended maximum cooking temperature is 900°F.

Firing Your Oven:

When heating up your oven, it is recommended you gradually increase the flame up to the desired temperature. Maximum airflow is recommended during this process, so do not place the door over the opening of the oven after lighting your fire.

Start your fire in the center of the oven's cooking floor using dry kindling and a taste-free, odor-free fire block or fire starter. Build your fire up slowly, adding wood to the back and sides as the fire grows. Once the fire is burning consistently, add wood as required (just a few pieces of wood will be needed.) Let the fire burn for about 15-20 minutes, or until the fire has settled with minimal smoke output, and the oven is at the desired heat.

To prepare for cooking, move the fire to one side of the oven and brush the oven floor.

Only use a copper or brass brush. Do not use steel wire brushes, natural fiber brushes, or wet cloths to clean the oven floor.

Cooking should commence when the coals have formed, and the oven floor and dome have reached the desired temperatures.

Always check the temperature gauge, or use a point-and-shoot infrared thermometer to ensure the oven is maintaining the desired temperature. Note: Shooting an infrared thermometer directly into the flames will give varying and less helpful readings.

Additional firewood can be added as necessary to sustain the required heat. To maintain the most consistent oven temperature, use your metal pizza peel to place any new wood inside of the oven away from the active fire for a few minutes. When the wood has warmed, move it over onto the coals, where it will light quickly with a minimum of smoke. Never toss or throw wood into the oven or directly onto the fire.

An open oven mouth (i.e. no door covering the opening) allows extra air flow. This is useful when lighting the fire, or for boosting the fire when adding firewood. Partially blocking the mouth of the oven with the door will reduce the flame size, intensity, and heat, allowing for a more controlled cooking temperature.

DO NOT completely cover the mouth of the oven with the door when there is a live flame inside the oven. This will cut off oxygen to the fire, and can cause the fire to erupt suddenly when the door is removed. Gasses from the fire can also create pressure build up behind the light-weight door, causing it to blow out like a projectile.

BEWARE of very high temperatures in the oven. Use long, heat-resistant gloves or mitts that are rated as flame-retardant and non-combustible up to a minimum of 1000°F when handling pots and tools. DO NOT put unprotected hands or arms inside of the oven while it is lit.


Firewood and Fuels:

The efficiency of the oven depends on the quality of the firewood used. Only dry wood should be used, as damp wood produces excessive smoke and will delay the


oven reaching the desired operating temperature. Double-split wood in lengths of 12”-16” and

2”-5” diameter is preferred.

Use solid wood fuels only. DO NOT USE pressure treated lumber, chipped wood products, sappy wood (such as pine,) laminated wood, or any material other than dry, medium or hard firewood.

 DO NOT use liquid fuel (firelighter fluid, gasoline, lantern oil, kerosene, or similar liquids) to start, “freshen up,” or maintain the fire. These types of fuels can cause explosions or flashbacks to occur, resulting in severe burns.


Oven Clearances:

The WPPO LLC Ovens are designed for outdoor use only unless otherwise stated on the oven and packaging.  BEWARE of flying sparks from the opening of the oven. It is essential to maintain clearance space between the oven and any materials. Be mindful of walls, ceilings, awnings, canopies, foliage, or construction materials and at all times maintain a minimum of 12 foot clearance to combustibles from all directions of the oven when in use.

Please note that the oven’s exterior can be hot to the touch. The exterior of the oven can reach in excess of 200°F, while the chimney can exceed 400°F. Do not touch the exterior of the oven or chimney without wearing heat- resistant, protective gloves. Do not move or store the oven until the exterior and interior of the oven has cooled down to less than 85°F.

Oven Door - Baking Function:

The oven door is used when baking. The door should be removed when cooking pizza. Use safety gloves rated to 1000°F when removing the door to avoid contact with the hot surface. Place the door on the storage tray of the pizza oven stand for safe keeping.

 NEVER close the oven door completely when a fire is burning in the oven. Among other risks, closing the door fully will cut off oxygen to the fire, and can cause the fire to erupt suddenly when the door is removed, increasing the possibility of injury.

Water:

Water can damage the inside of your oven. You must ensure that no water enters the oven chamber, either through the oven door opening, or through the chimney.

Always place the provided metal door in the oven opening when not in use to stop water from entering through the opening into the oven chamber.

Do not install the oven at a backward-leaning angle, where water could enter the oven and pool, causing damage.

Do not ice or wet-mop the oven floor.


Water is not required to clean the cooking floor. The oven operates at very high temperatures. The high heat act as an automatic “self-cleaning” mode, burning off all spilled or stuck-on foods. If stuck-on food is a problem during cooking, you can remove it with a brass oven brush. As a preventative measure, non-dough based foods should always be placed on appropriate cookware before being placed in the oven.

If possible use a snug fitting cover when not in use.

Soot:

Over time, the top of the opening to your oven will darken with soot. While your Bella’s vent and chimney system do an excellent job of drawing smoke out of the oven chamber, soot is an unavoidable part of any wood oven. You can occasionally clean the oven opening with soap and water (with the door firmly in place,) or you can allow the opening to naturally become black.

Maintenance and Cleaning Instructions:

 To prevent a possible burn injury, always allow the oven to completely cool before cleaning it.

Use warm soapy water and a soft cloth to clean the exterior of the oven. Do not use oven cleaner, as it may damage the surface coating. Wipe the stainless steel with the grain to reduce external scratching of the finish.

Do not dispose of ash residue or unburnt charcoal briquettes until they have completely cooled. Do clean the ashes out of your oven before you light a new fire. Old, cold ashes will get in the way of baking food.

Disposal of Ashes: Ashes should be placed in a metal container with a tight-fitting lid. Pending disposal, the closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials.

Creosote: When wood is burned slowly, it produces tar and other organic vapors. The vapors combine with expelled moisture and condense in a relatively cool oven flue of

a slow burning fire, accumulating as creosote. When ignited, this creosote makes an extremely hot fire.

Inspect your chimney for creosote buildup regularly. We recommend that you sweep your chimney no less than once per year, minimum, or as often as is required, based on the type and volume of use. Have your chimney cleaned by a professional chimney sweep if you are unsure about the process or your ability to clean it. Use a plastic, wood, or steel brush. Do not use a brush that will scratch the stainless steel liner of your chimney. Scrub the spark arrestor with a wire brush. You should also remove the chimney cap for cleaning. Be sure to replace the spark arrestor and cap on the chimney after the cleaning is complete and before lighting a fire in your oven again.