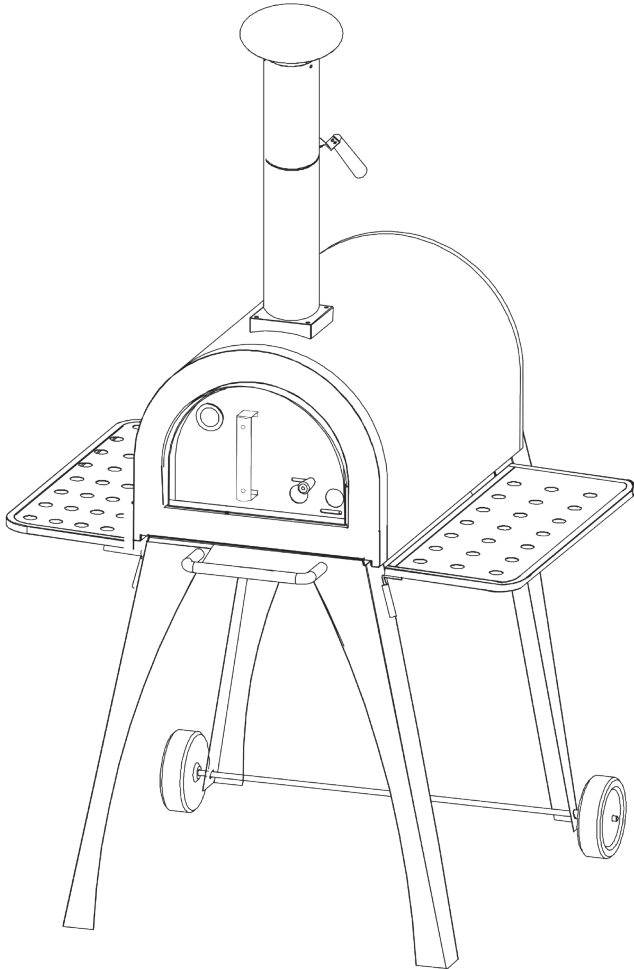




Dellonda Industrial Outdoor Garden Wood Fired Pizza Oven & Smoker with Cover



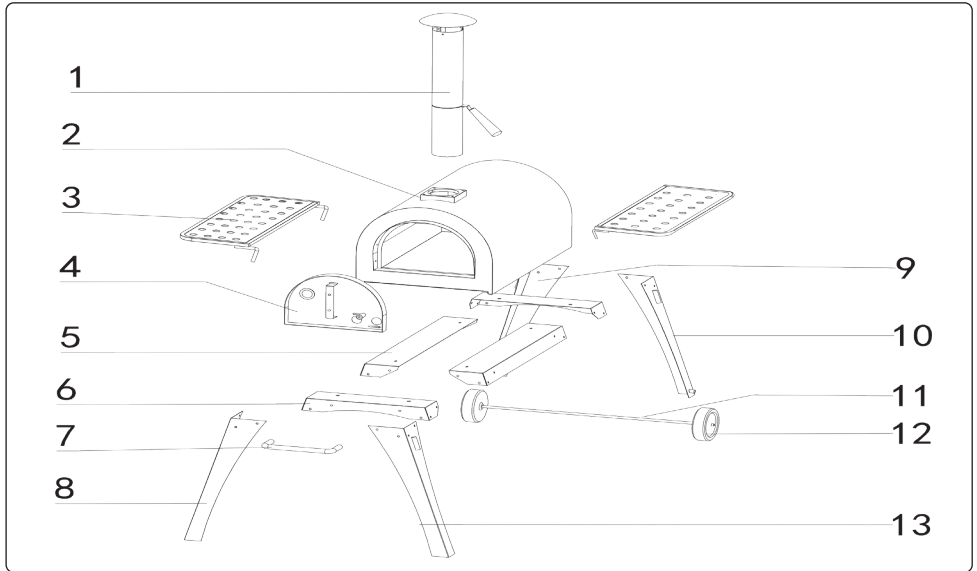
Model No. DG103

Thank you for purchasing a Dellonda product. Manufactured to a high standard, this product will, if used according to these instructions, and properly maintained, give you years of trouble-free performance.

Important Information

Please read these instructions carefully. Note the safe operational requirements, warnings & cautions. Use the product correctly and with care for the purpose for which it is intended. Failure to do so may cause damage and/or personal injury and will invalidate the warranty. Keep these instructions safe for future use.

Parts Diagram



Part	Model No.	Description
1	DG10565	Chimney
2	DG10566	Oven Body
3	DG10567	Side Shelf
4	DG10568	Oven Door
5	DG10569	Long Bracket (Left or Right)
6	DG10570	Short Bracket (Front or Back)
7	DG10571	Handle
8	DG10572	Trolley Leg (Front Left)
9	DG10573	Trolley Leg (Back Left)
10	DG10574	Trolley Leg (Back Right)
11	DG10575	Wheel Axle
12	DG10576	Wheel
13	DG10577	Trolley Leg (Front Right)
' '	DG10578	Fixing Kit (Not Shown)



Refer to
instruction
manual



Wear
protective
gloves

About the Product

Industrial wood-fired pizza oven and smoking oven, ideal for cooking/smoking pizza, fish, meat, vegetables and much more. Two side shelves creates additional storage and preparation space. Features two rear wheels for easy manoeuvrability. Fuel Source: Untreated wood, logs or charcoal (not included). Supplied with pizza paddle, cleaning brush and water resistant cover. Not recommended for use in strong winds.

Safety Instructions

- 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 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 wood pellets, wood, logs or charcoal.
- **DO NOT** use this oven on any other flammable surfaces.
- 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.
- **DO NOT** use in high winds.

Assembly

Prior to assembly, read the instructions carefully. Check all parts against the parts list. Only use fasteners from the fixing kit supplied with this item. Carry out assembly on a soft surface to avoid scratching the paint. Wear protective gloves during assembly. Seek physical assistance during assembly. Please retain this information for future reference. For ease of assembly, only 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.

STEP 1 - Attach 1 x trolley legs (8) and (13) to 1 x short bracket (6) and 2 x long brackets (5) using 6 x M8 bolts, 6 x $\Phi 8$ washers and 6 x M8 nuts. Remember to align left front hole to connect with handle. Note - The handle cannot be fixed here until the base is assembled.

STEP 2 - Attach 1 x short bracket (6) and 1 x trolley legs (9 and 10) to STEP 1 half-completed base using 8 x M8 bolts, 8 x $\Phi 8$ washers and 8 x M8 nuts. Fixed 1 x handle (7) to assembled base by M8 bolts, 2 x $\Phi 8$ washers and 2 x M8 nuts.

STEP 3 - Feed wheel axle (11) through holes in wheel trolley section (9 and 10) and attach wheels (12) securing with M12 nut and $\Phi 12$ washer per wheel.

STEP 4 - Attach oven body (2) to assembled base securing with 4 x $\Phi 6$ washer and 4 x M5 bolts.

STEP 5 - Attach chimney (1) to body (2).

STEP 6 - Attach side shelf (3) to left and right side of well assembled base.

STEP 7 - Attach door (4) to oven body (2).

The oven is now ready to use, but please ensure you have read these instructions thoroughly prior to use.

STEP 8 - Once completed, fully tighten all fixings and ensure the oven is stable.

Positioning, Lighting, Usage & 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 the baffle plate on the door and damper on the chimney.
 - Air flow can be adjusted as required via the baffle plate and damper on the chimney.
 - Always use heat resistant gloves during the handling process and when refueling.
 - The pizza stone can be washed using a mild detergent. They are not suitable for dishwasher use. Allow to cool before washing.
 - The pizza stone will develop soot on the underside - this may be difficult to remove and should be expected. It is not a fault and will not affect use.
 - The unit may be left outside all year if a weatherproof cover is used to help protect it from bad weather.
 - The oven surface will age and develop surface rust when placed outdoors and from first use. This is to be expected, it's not a fault and will not affect use.
- **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 stone into the oven and wait whilst it reaches optimum temperature.
- Allow the oven to reach approximately 570 - 660 F (300-350 C).
- Ensure that the baffle on door is half open and that the damper on chimney is open.
- Check your pizza occasionally as they can cook quickly.
- Once it's cooked to your taste, remove the pizza carefully using the supplied paddle and heat resistant gloves (not supplied).

Cooking Other Foods

- This oven can be used to cook various other types of food, such as: fish, meat bread etc.
- Please fuel the oven as described under the lighting section.
- Place aluminium foil under the food to prevent it sticking to the oven floor.
- 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 in the middle of the fuel before lighting.
- Top up the 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 baffle plate on the door and 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

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.

fuel prior to lighting.

- Top up liquid as necessary.

Extinguishing

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

Storage

- When not in use cover with a waterproof cover once cooled. If left outdoors the oven will start to develop surface rust particularly after use. To help prevent surface rust, the outside of the oven needs to be regularly oiled. First clean the surface with warm water and mild soap, allow to dry, and then brush with vegetable oil

Environment Protection

Recycle unwanted materials instead of disposing of them as waste. All tools, accessories and packaging should be sorted, taken to a recycling centre and disposed of in a manner which is compatible with the environment. When the product becomes completely unserviceable and requires disposal, drain any fluids (if applicable) into approved containers and dispose of the product and fluids according to local regulations.

Dellonda Limited

Kempson Way, Suffolk Business Park, Bury St Edmunds, Suffolk. IP32 7AR



01284 757575



support@dellonda.co.uk



www.dellonda.co.uk