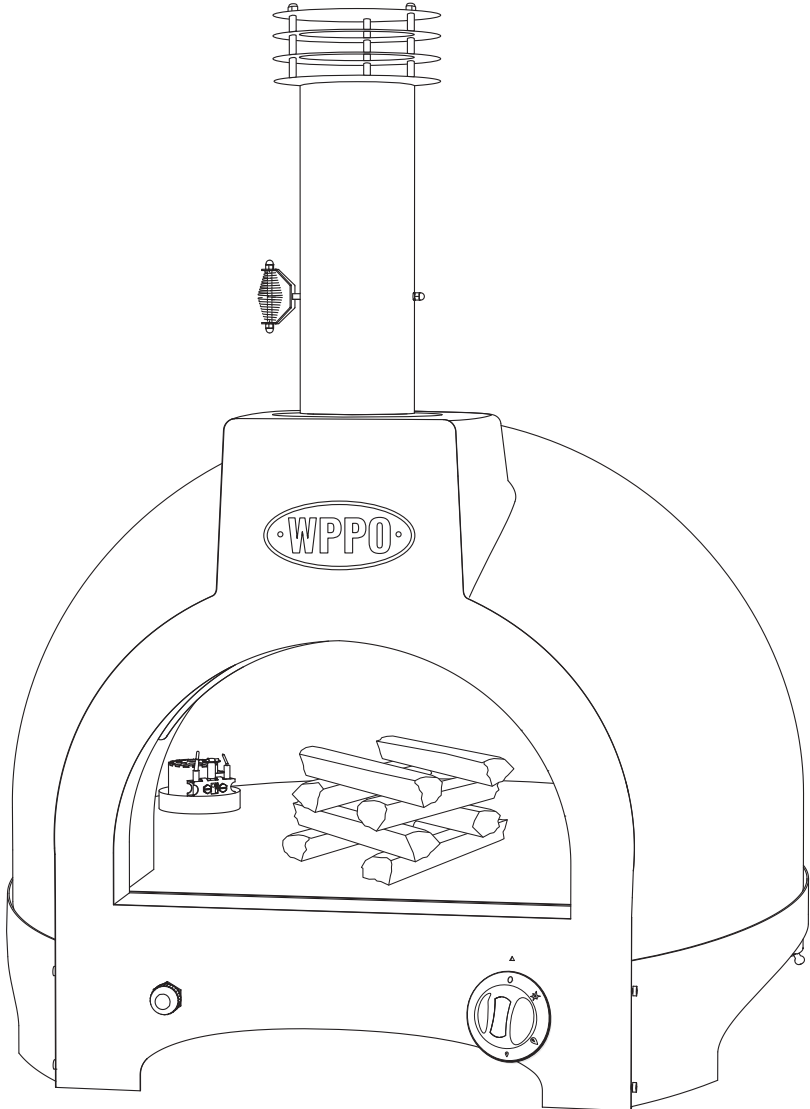




WPPPO Hybrid USER MANUAL





In this booklet, you can find the installation and usage information of WPPPO Hybrid



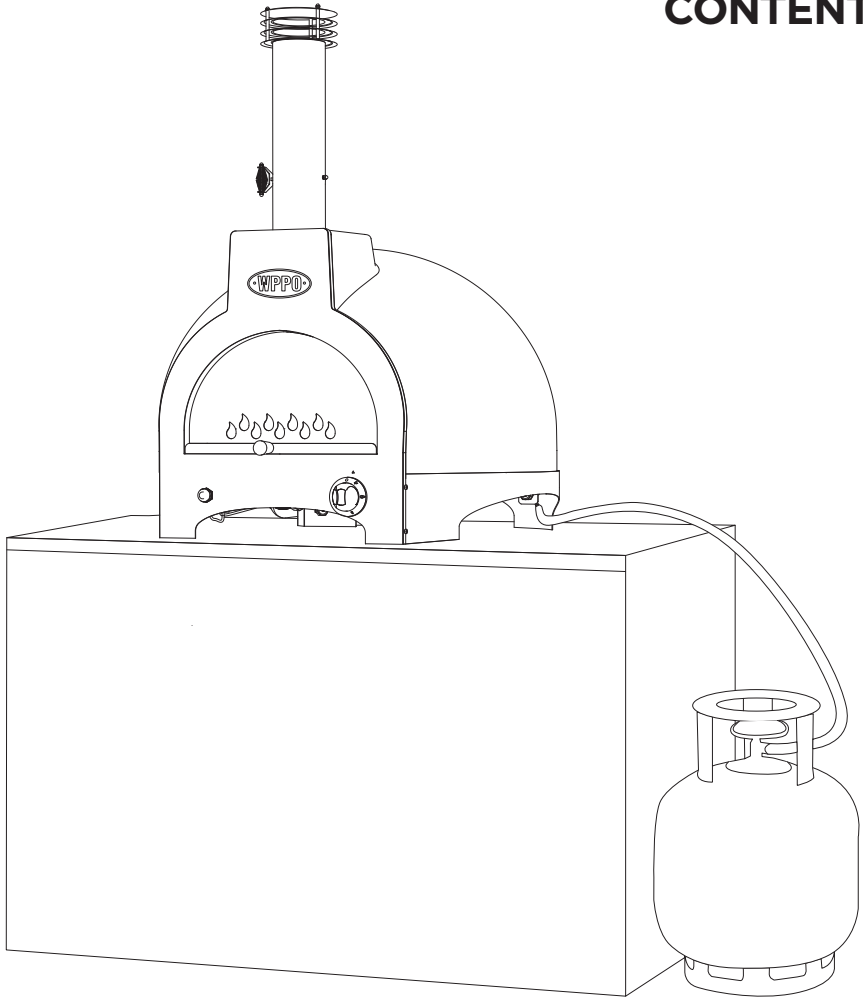
Please read the warnings and instructions before using the oven.

Keep this booklet for reference!

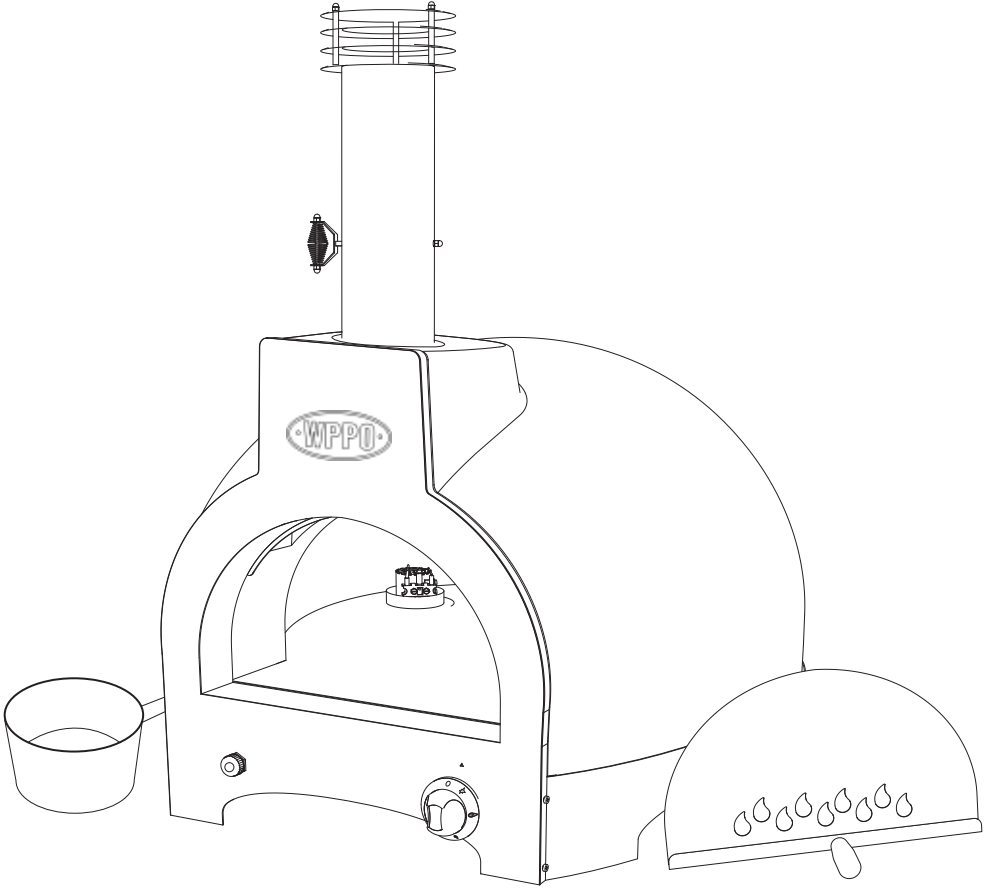


WPPPO Hybrid Ovens are manufactured in accordance with the Food Contact Products Regulation.

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Wppo Hybrid is a stone oven that can be used in gardens, terraces or balconies and can cook both with LPG gas and wood fire.

The monoblock structure of the base stone, dome and outer dome, produced from high temperature resistant patented refractory, provides homogeneous heat distribution, allowing stone oven flavors to be cooked at any temperature.

WHAT IS WPPO Hybrid?

Cooking can be done in 3 different ways with WPPO Hybrid;

1. Gas Fired Cooking

WPPO Hybrid can bring it to the desired temperature effortlessly, by its gas burner system consisting of CE certified components. The burner flame simulates wood fire, enabling cooking from the top.

2. Wood Fired Cooking

You can make delicious wood-flavored delicacies by closing the gas burner with the protection cover and lighting the fire on the burner side.


3. Gas+Wood Fired Cooking


When cooking with gas fire, if wood pieces are placed inside the protection cover and placed behind the burner, the wood will burn by itself and its aroma will pass into the cooked delicacies.


You can use WPPO Hybrid on garden kitchen counters, or you can safely use it wherever desired with its wheeled stand accessory.


With the 2-year guaranteed WPPO Hybrid, you can make hundreds of flavors such as pizza, pita bread, casseroles, bread, meat, pies.





-  **Never touch it by hand as the oven surface will be hot during or after cooking. And do not let children near the oven.**


-  **Have the gas connection of your oven done by your gas supplier and have it checked absolutely.**

-  Do not use plastic or glass containers in the oven.

-  Do not use your oven in strong winds due to the danger of extinguishing the burner flame.

-  Use a minimum 30 inches, maximum 60 inches long connection hose between the furnace and the tube.

-  Use your tube upright. There is a gas gap of 15% on the upper side of the LPG cylinders. In this area, the liquid fuel evaporates and turns into gas. Therefore, the gas gap must always remain at the top.

-  **Do not replace the original parts of the oven, as it will not be out of warranty.**

INFORMATIONS

-  **Never use indoor!**

-  **Do not cook with gas and wood at the same time.**
If you want to give wood flavor, you can burn small pieces of wood inside the burner protection cover, 2 inches away from the burner.

-  Do not keep any flammable or explosive dangerous materials within 5 meters of the oven.

-  **Always check your oven while using it to prevent negative situations.**

-  Use your oven on level ground and with the wheel locks off.

-  For all your questions and suggestions about your oven, you can contact us at info@WPPO.com.

-  **Be sure to follow the instructions to avoid any negative consequences that may arise from incorrect installation or use.**



What to Do If Gas Smells

Follow the instructions before connecting the gas to avoid severe damage.



1. Do not approach the oven with a fire or cigarette




2. Close the valve on the gas tank



3. Turn off the gas and extinguish the burner by clockwise the gas control knob.



4. If the smell persists, contact your gas supplier and **don't use** the oven.

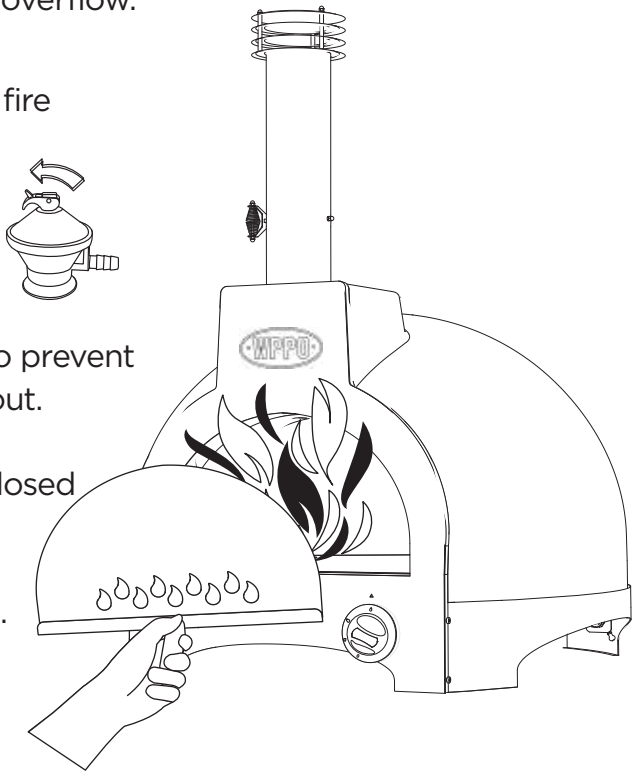
 **Do not intervene in the oven with water or a pressure extinguisher. Otherwise, the flame may spread out of the oven.**

WARNINGS

What to Do in an In-Oven Food Fire

The interior of the WPPO Hybrid is a **safe, controlled combustion area** as it is made of refractory material resistant to temperatures of 2400°F. Follow the instructions below to ensure that the in-oven fire caused by the burning of food and oils spilled on the bottom does not overflow.

- 1. Do not panic** if a food fire occurs in the oven.
- 2. Stop the gas flow** by turning off the dedantor.
- 3. Close the oven door** to prevent the flame from coming out.
- 4. Keep the oven door closed** until you are sure that the flame inside is completely extinguished.



 **The oil is flammable at high temperature. Because of this, fatty foods should be cooked at a low temperature.**

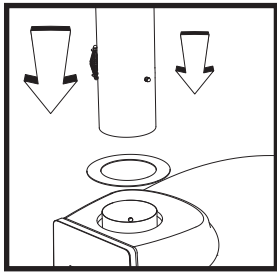
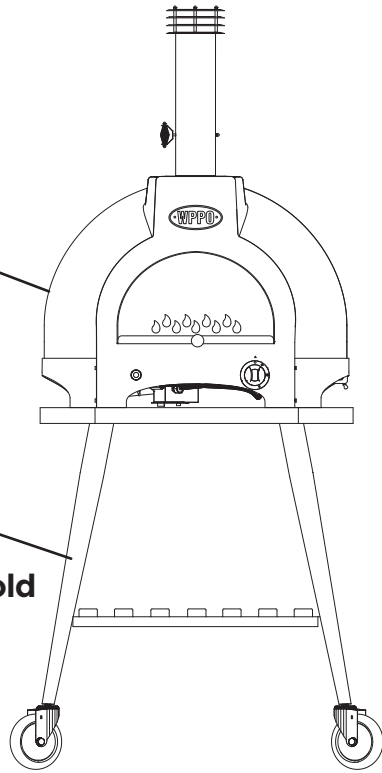


Refractory Oven

Monoblock dome and cooking plate produced from 3-layer patented refractory.

Wheel Stand

A wooden stand with locked wheels designed specifically for WPPO Hybrid is **sold separately as an accessory.**



Installation of the Chimney

Install the chimney flange on the chimney. Then install the two together on the pipe that comes out of the chimney hole of the oven.

Positions of the Chimney Damper

The chimney flap can be used in 3 different positions to adjust the in-oven temperature.

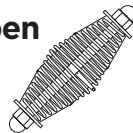
Full Open

When cooking with fire



Half Open

When heating the oven

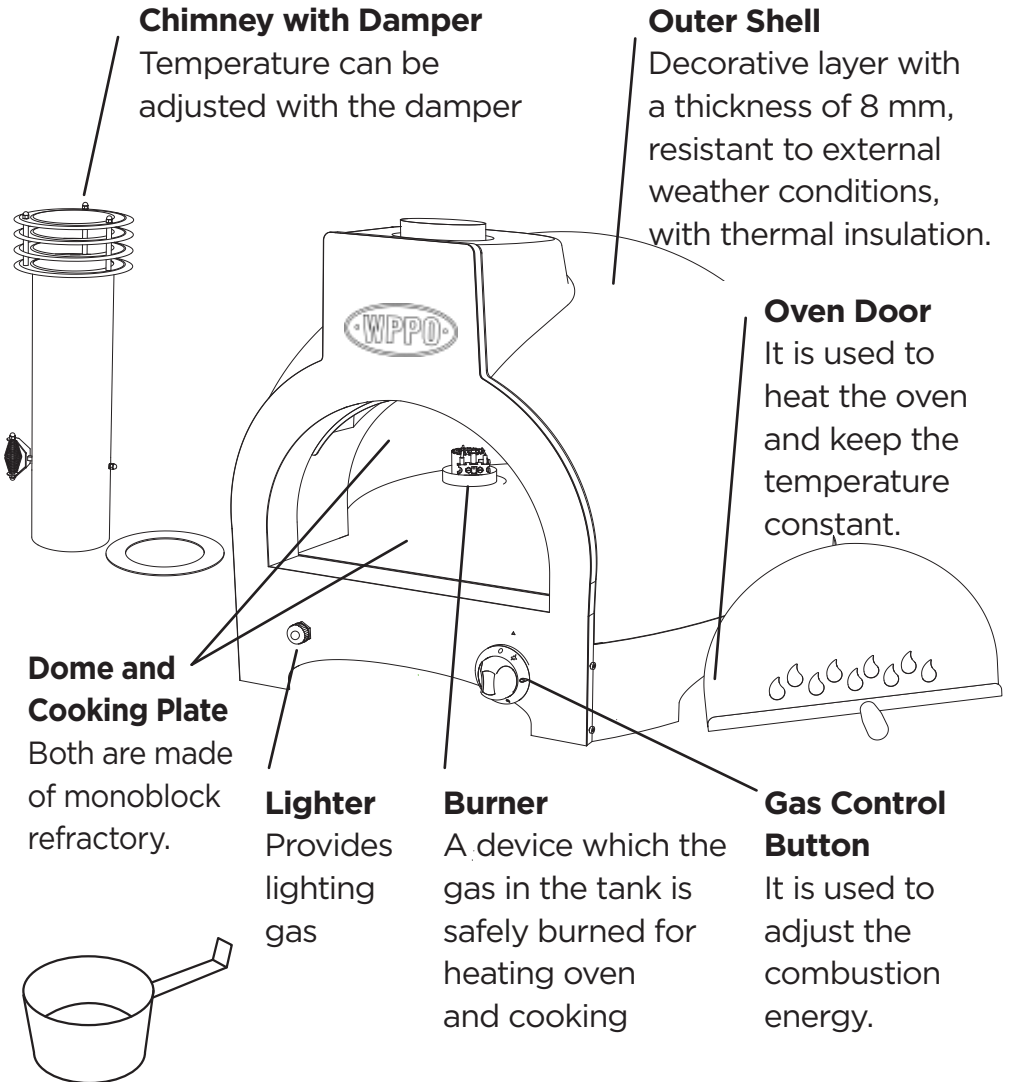


Full Closed

When no fire and keeping temperature stable



WPPO Hybrid'S PARTS



Chimney with Damper

Temperature can be adjusted with the damper

Outer Shell

Decorative layer with a thickness of 8 mm, resistant to external weather conditions, with thermal insulation.

Oven Door

It is used to heat the oven and keep the temperature constant.

Dome and Cooking Plate

Both are made of monoblock refractory.

Lighter

Provides lighting gas

Burner

A device which the gas in the tank is safely burned for heating oven and cooking

Gas Control Button

It is used to adjust the combustion energy.



Burner Cap

It is used to protect the burner when burning with wood. In cooking with gas+wood, you can add a wood flavor to your food by putting pieces of wood in the burner cap and placing it close to the burner.



Moving The Oven

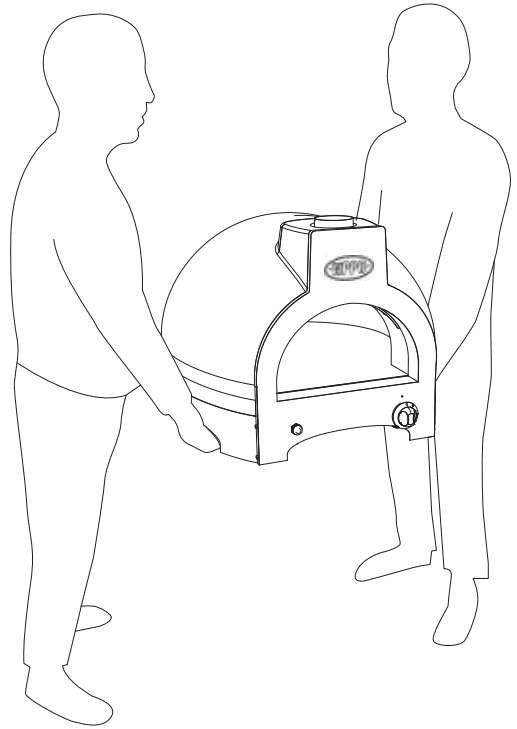
Do not move the WPPO Hybrid while burning or when it is hot.

Carry it by two people, lifting it from the sides of the oven.

Lift the oven from the hollow parts of the metal bottom. Do not hold from the feet.

Move the chimney off.

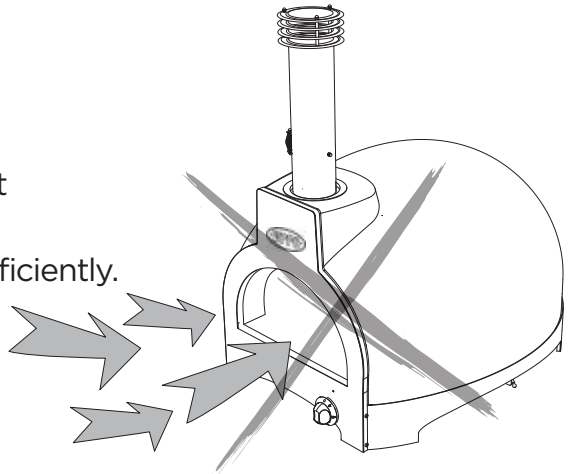
Carry with cloth or gloves to avoid damage to your hands.



Checking The Wind

Position your WPPO Hybrid in a place where it will not get the wind so that the fire does not go out and it can work efficiently.

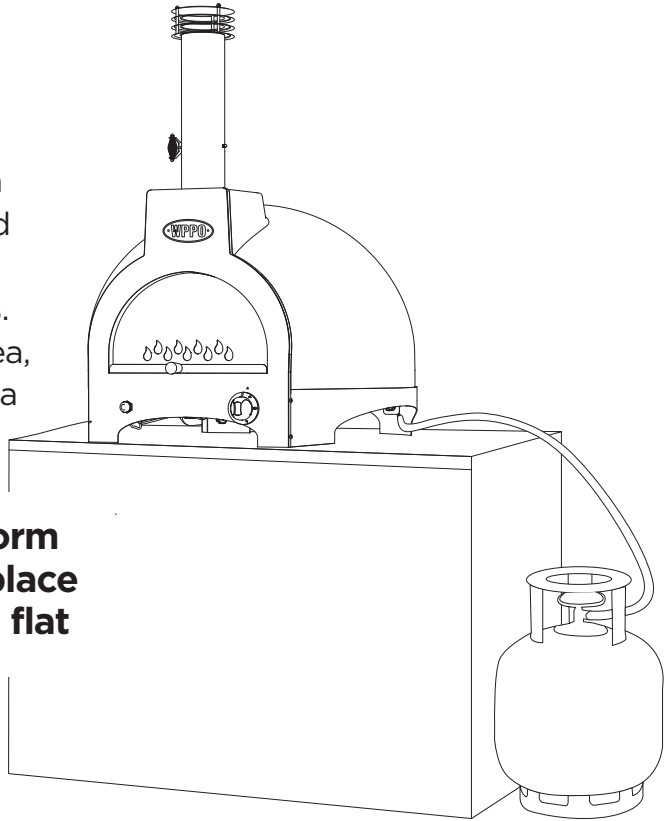
You can use a windbreaker at a distance that will not affect the use of your oven.



PLACING THE WPPO Hybrid

Surface

Position your WPPO Hybrid 50 oven on a surface with a minimum depth of 27.5 inches and WPPO Hybrid 66 at a minimum of 35.5 inches. If you have a smaller area, you can support it with a solid platform.



⚠ Check the platform where you will place WPPO Hybrid is flat and solid.

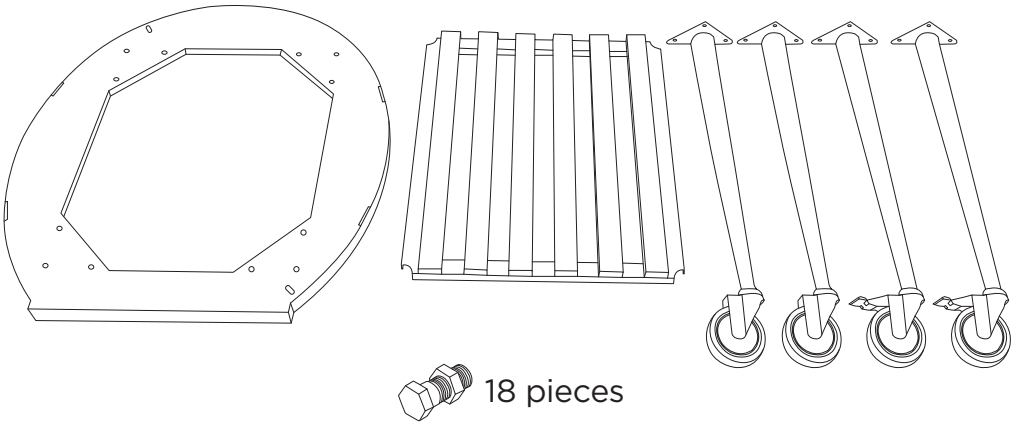
We recommend that the average height of the platform on which the oven is placed be 35.5 inches.

Leave a 2 inches space for air circulation around the oven.

⚠ Position your oven 12 inches away from flammable or meltable materials. Leave 3 feet of movement space at the front.

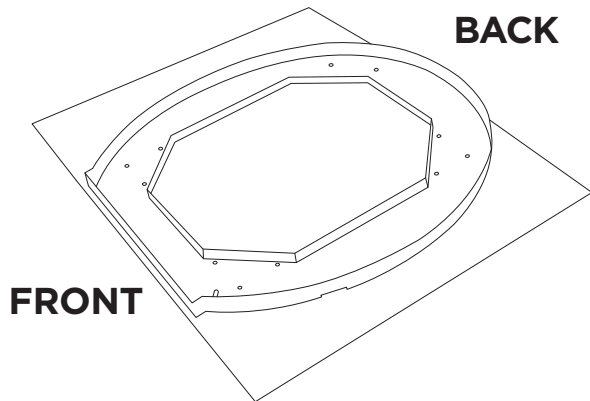


! Install WPPPO Hybrid's stand on a soft, clean surface. Stony or hard surfaces can damage the paintwork of the frame.



1. Place the upper platform of the stand on a soft floor in an inverted position.

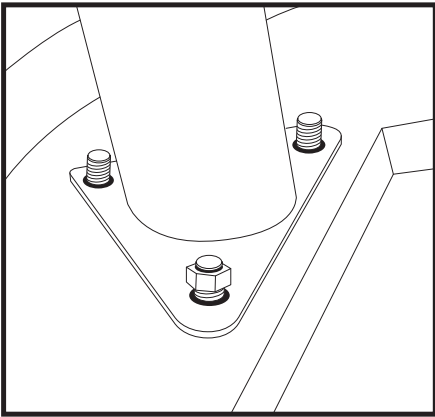
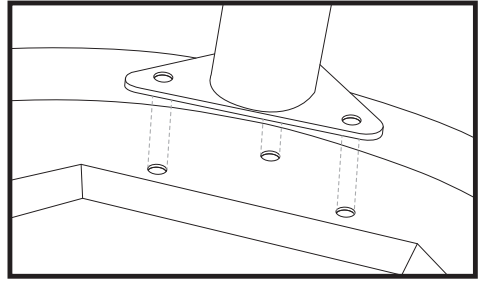
2. Take out the three screws and nuts (12 screws + 12 nuts) from the package for each foot.



! The flat side of the upper platform is the front of the stand, and the legs with a brake wheel will be mounted on this side.

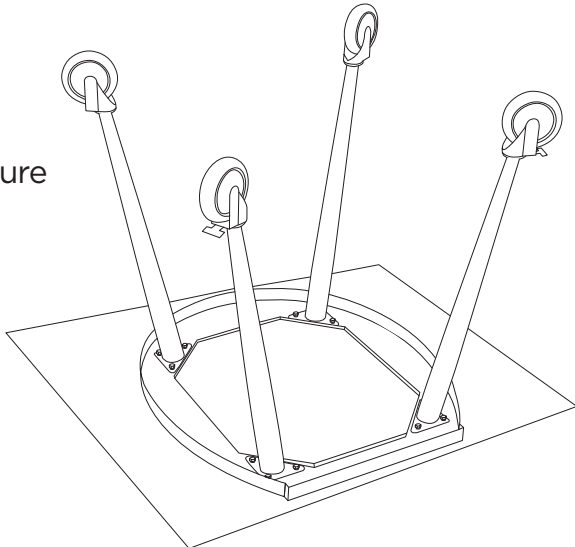
STAND INSTALLATION

3. Match the holes in the triangle at the top of the stand foot with the three holes in the platform.



4. Pass the screw through the hole from the bottom side, slightly lifting the platform. Insert the resulting screw through the hole in the triangle of the foot and tighten the nut with your hand **without using a wrench**. If you tighten the screw with the wrench, the wood deck can not be assembled.

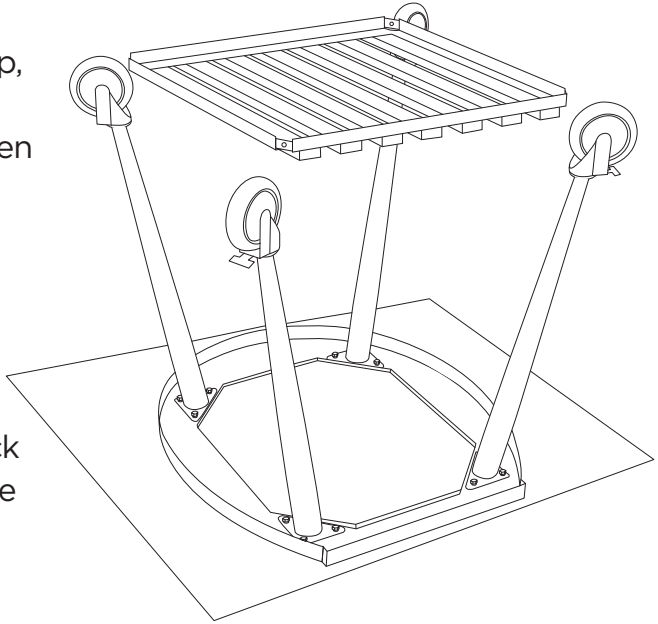
5. Repeat this procedure for the other 3 feet.





6. With one person's help, move the wood deck upside down and between the legs with the wood panels perpendicular to the front of the stand.

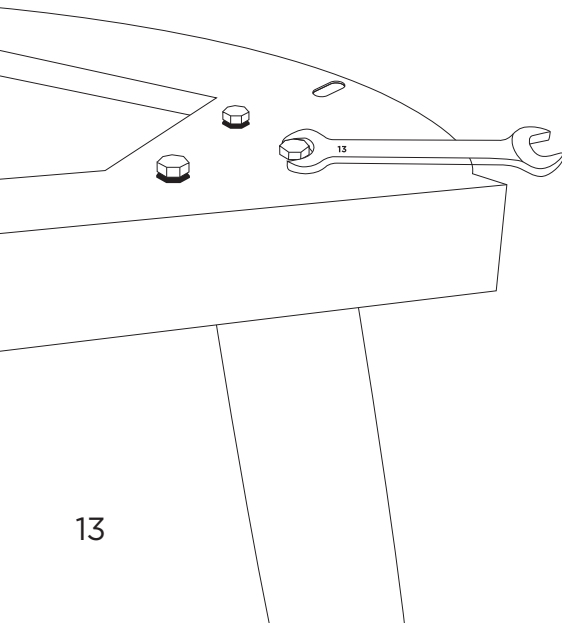
7. Match the holes in the corners of the wood deck with the screw hole in the middle of each leg and tighten the screws using the #13 wrench.



8. Turn the stand on its feet before tightening the screws on its upper platform with a wrench.

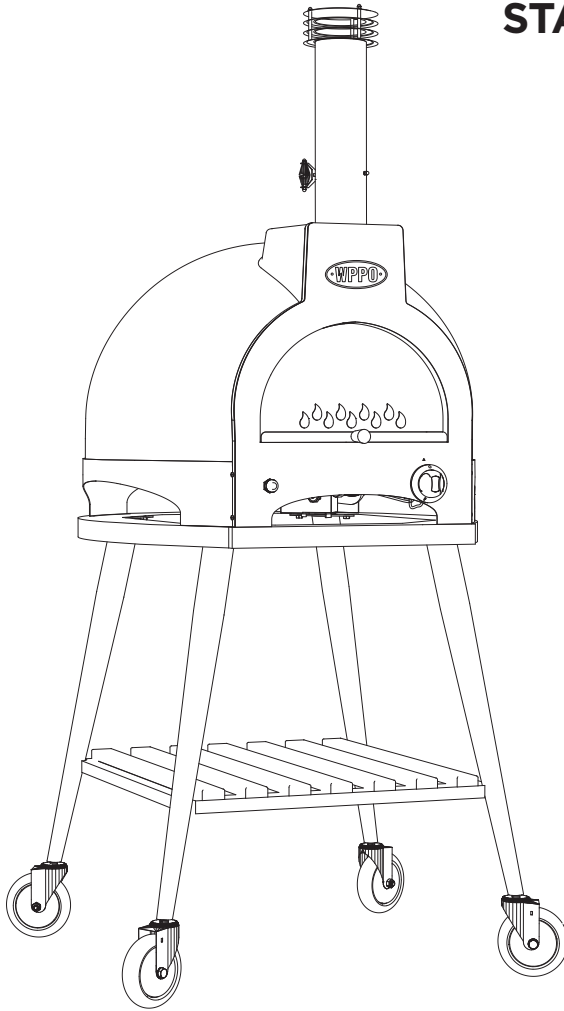
9. Lock the brakes of wheels for not moving.

10. Secure the nut under the platform with pliers or a wrench, and tighten the screw on top with a wrench.



STAND INSTALLATION

Mounting Oven to the Stand



Hold from the hollows at the edges of Wppo Hybrid, with 2 people wearing gloves and fit it carefully on the stand. Make sure that the oven legs are securely standing on the surface of the stand.

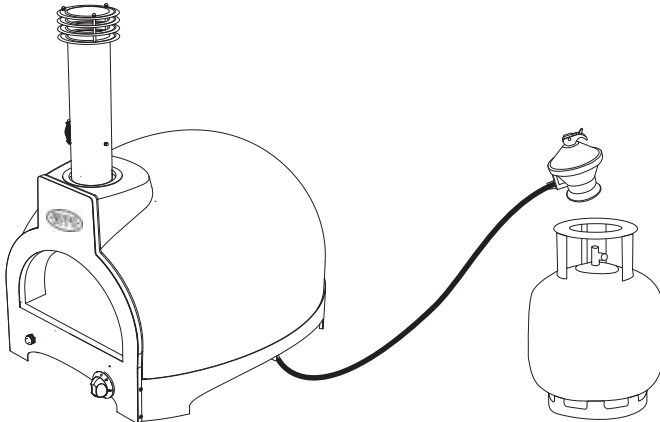
Align the holes on the Wppo Hybrid's right front and left rear foot with the holes on the stand.


From the top, pass the screw through the hole and from below, assemble it with the nut. Secure the nut at the bottom of the platform with pliers or wrench and tighten the top screw with the wrench.





Connecting to Gas Tank


1. Call the gas supplier to connect the gas hose with the dedantor on the other side to the gas inlet on the bottom right side of the WPPPO Hybrid and screw the clamp.
2. Connect the regulator to a domestic LPG gas tank.
3. Turn the regulator switch on.




 When buying a dedantor and a gas hose, make sure that it meets the standards of EN16129 or EN12864

 Use a 30-60 inches long connecting hose between the oven and the tank

 Change gas hose every year

 Every time you connect the gas, make a sponge and detergent-water test to the connection. If there is a gas leak, it will foam

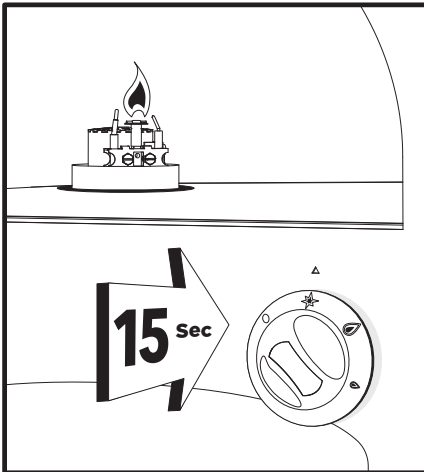
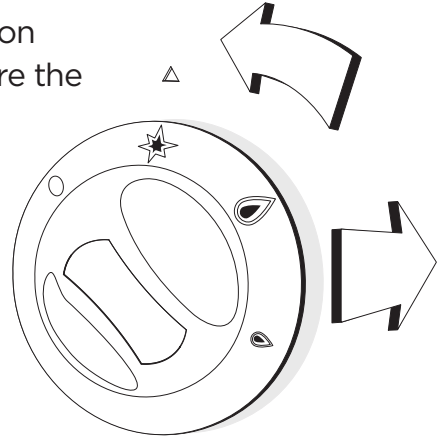
 Check the gas hose is straight, when the oven is on working

GAS FIRED COOKING

1. Lighting the WPP0 Hybrid

Press and turn the gas control button counterclockwise to the place where the ignition mark is.

Press and hold the lighter while the gas control button is pressed. The lighter will fire in series and the pilot fire will light up.



After the pilot fire lights, press the control button for 15 seconds for the safety valve sensor to warm up.

The safety valve cuts the gas instantly when there is a problem in the combustion process, thus providing a safe use.



Gas transmission may be delayed in new gas tanks. If there is no pilot ignition, turn off the control button and repeat the same operation.

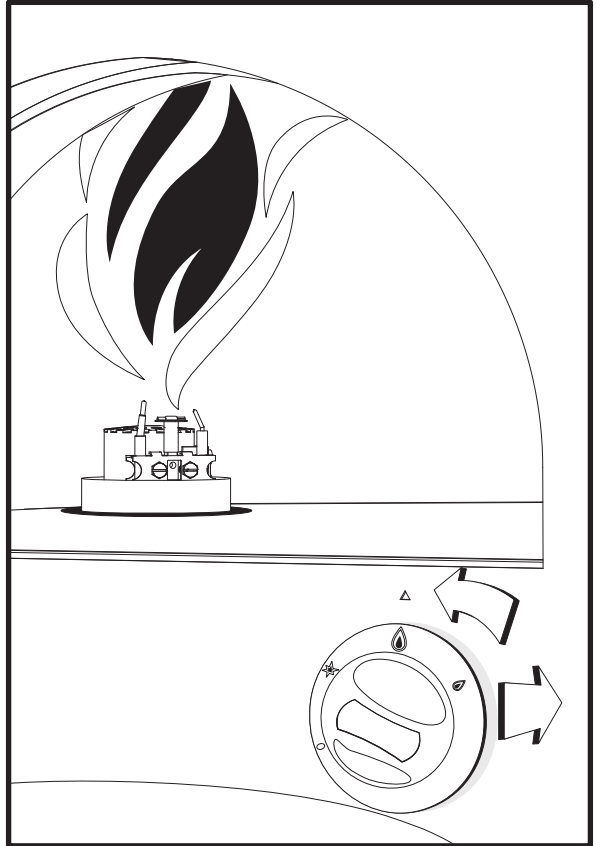


2. Heating Oven

Press the gas control button and turn one step counterclockwise to the high flame mark, for the burner fire will light up.

Heat the oven in high flame position.

Because of the new gas tank's high pressure, there may be a loud burning for a few minutes.



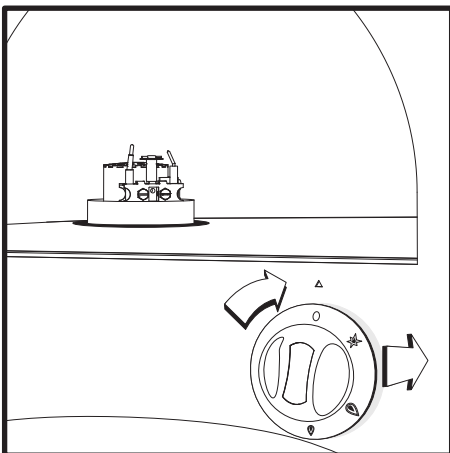
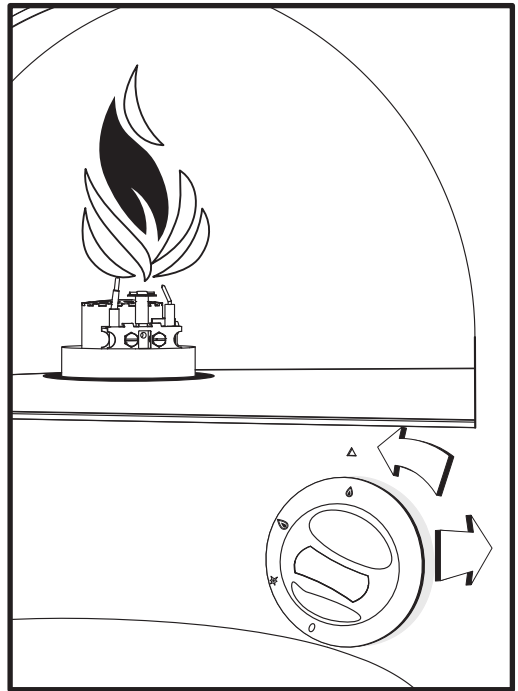
**High-flame burning is used for heating the oven.
Low-flame burning is used only for cooking**

GAS FIRED COOKING

3. Cooking

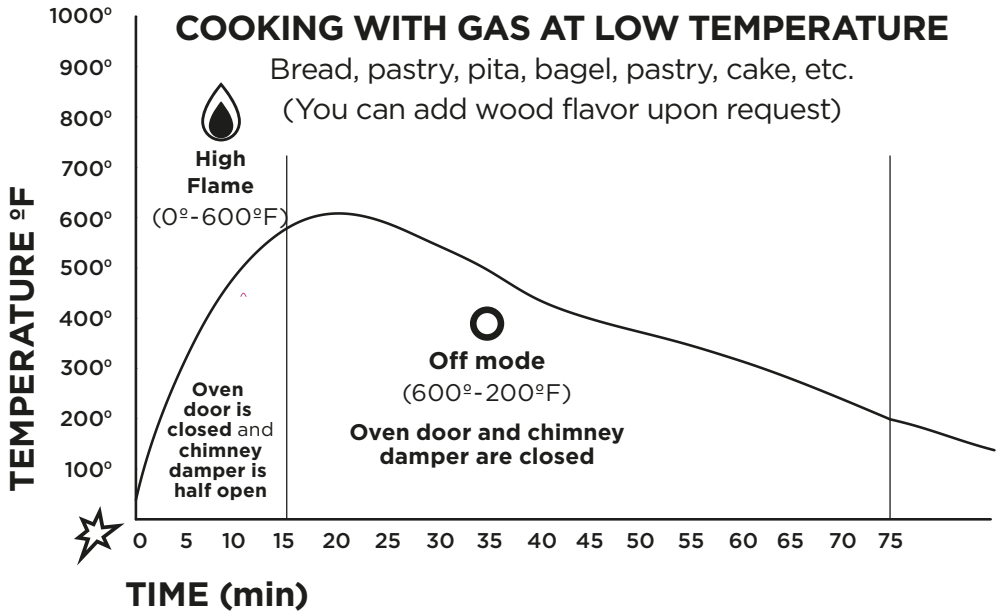
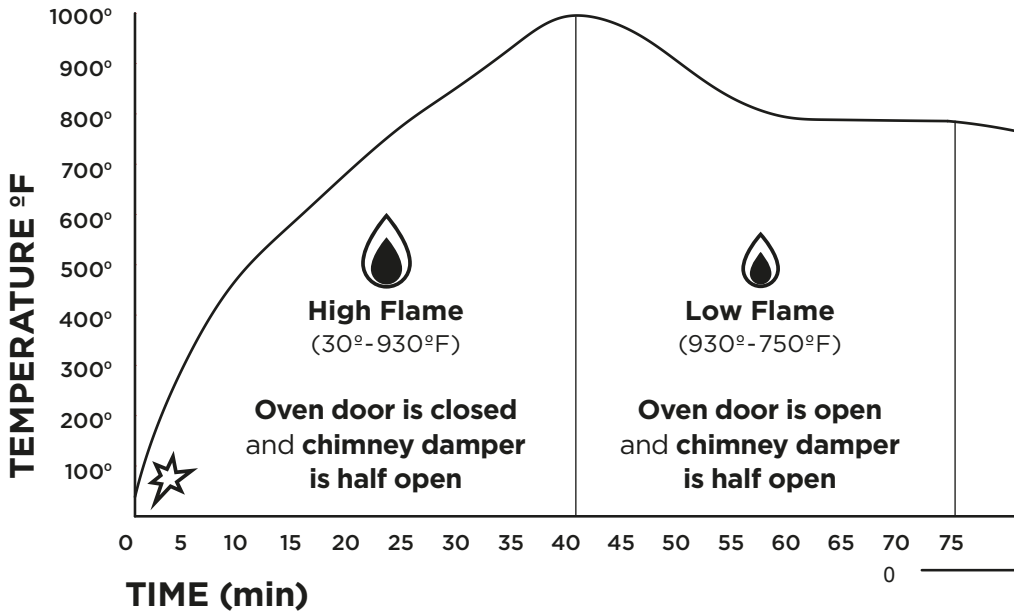
Press the gas control button and turn it one step counterclockwise to the low flame sign.

You can cook in low flame position.



4. Extinguishing

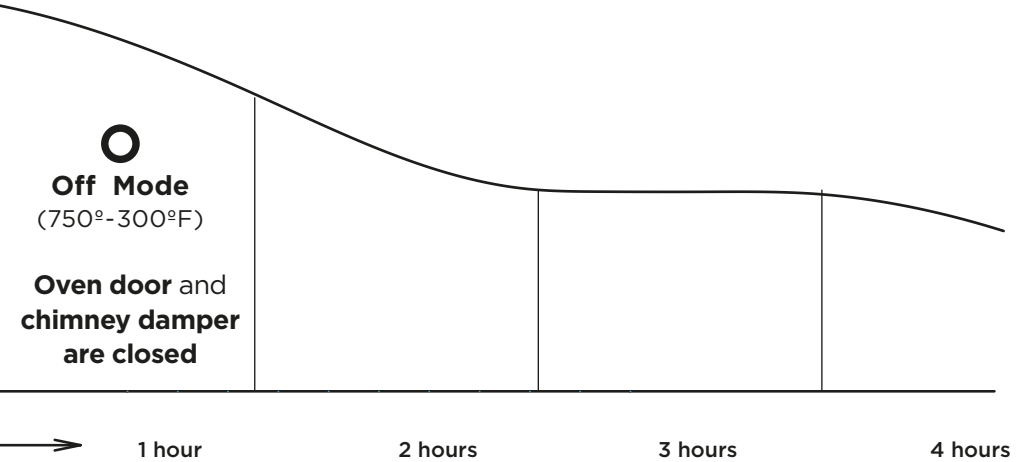
Press the gas control and turn clockwise to off mode to extinguish your oven. Then switch off the dedantor.





HEATING TIME

COOKING WITH GAS AT HIGH TEMPERATURE

Pizza, meat, fish, vegetables, casseroles, etc.
 (You can add wood flavor upon request)



GAS CONSUMPTION INFORMATION

WPPO	BURNER POWER (atmospheric burner)	Gas Consumption		Gas Tank	Chimney Diameter
					
WPPO Hybrid 66	17 KW	1,98 pounds per hour	1,25 pounds per hour	Domestic Gas Tank	3.9 inches

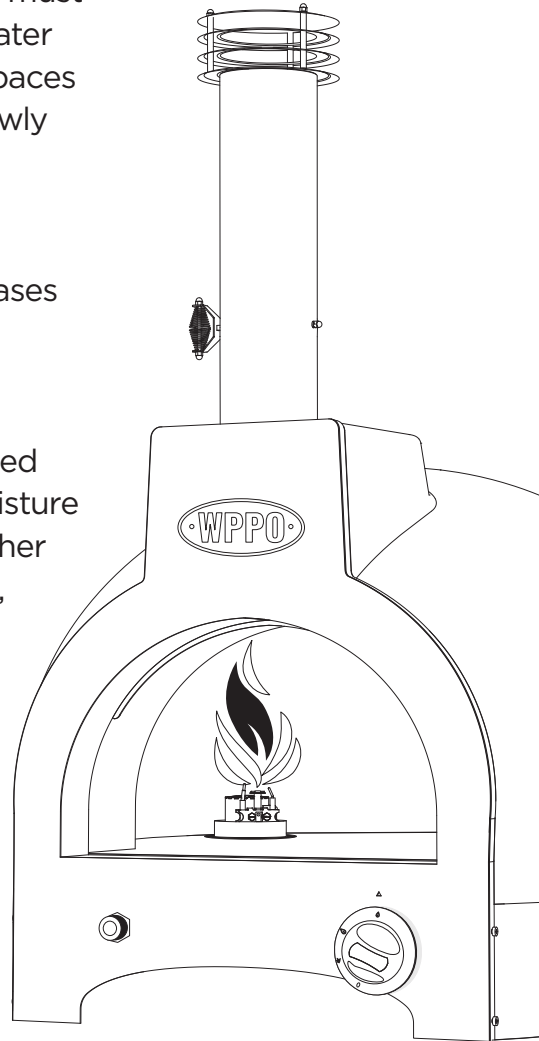


! Follow the curing instructions to improve the cooking performance of the WPPO Hybrid.

Curing is a necessary process that must be made in all stone ovens. The water vapor accumulated in the micro spaces inside the refractory should be slowly heated and evaporated. With this, cracks that occur because of the expansion caused by rapid heat transfer are prevented. Also, increases the performance of the oven and provides faster heat conduction.

Although WPPO Hybrid is pre-cured with trial use after production, moisture may occur due to storage or weather conditions. Because of this reason, **curing must be done at first use.**

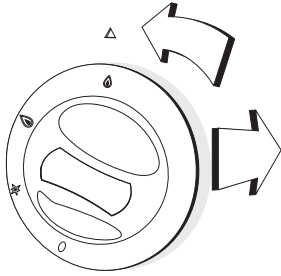
! The curing process should be repeated in ovens that have been left outside for a long time.



CURING THE WPPO Hybrid

How to make curing?

1. Light the oven according to the instructions. (Page 16)

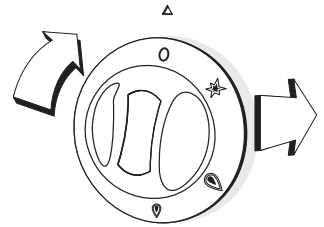


2. Heat for 30 minutes in low-flame

Do not close the oven door and leave the chimney damper half open.

3. Turn off your oven and wait 1 hour.

Turn off your oven for 1 hour so that the moisture in it evaporates.



4. Heat for 30 minutes in high-flame

End of this process, discharge or steam may appear from under the oven or the edges of the front metal part.

5. Turn off your oven and wait 6 hours

Moisture in the furnace slowly will evaporate, and the curing process will be completed.

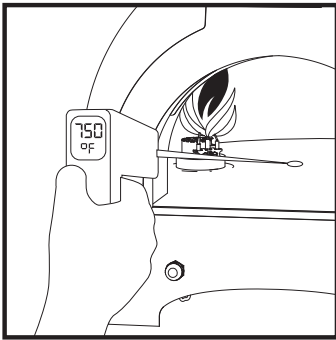
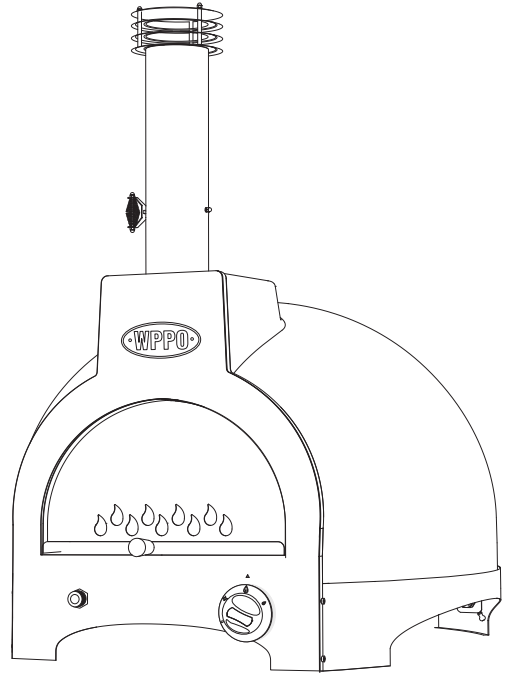
 **Do not raise your oven above 750°F in the first three uses.**



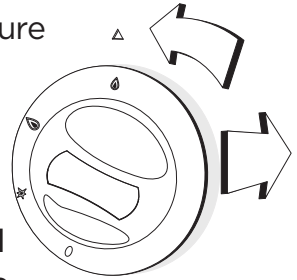
Heating the WPPO Hybrid for cooking

Light your oven, and take it to high-flame mode. Warm it up for 30-40 minutes, depending on the weather conditions.

⚠ Keep the oven door closed and chimney damper half open

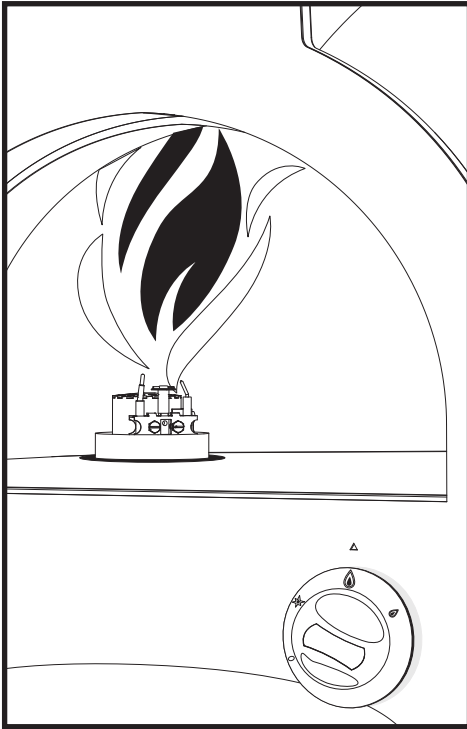


Check the temperature of the cooking plate with a laser thermometer. If it is 750°-850°F, **turn the gas control button to low-flame**



⚠ After the oven heats up, open the oven door (750°-850°F). The oven must not be left to overheat (+950°F). Otherwise, there may be paint blistering on the surface of the oven and metal parts paint may burn.

HEAT CONTROL



Keeping the Heat Constant

Cooking in stone ovens, the temperature of the cooking plate is highly important.

If you cook pizza one after the other, the heat of the dough will slightly decrease the temperature of the cooking plate.

After some cooking, turn the gas control button to the high flame position and preheat the oven by observing the floor temperature

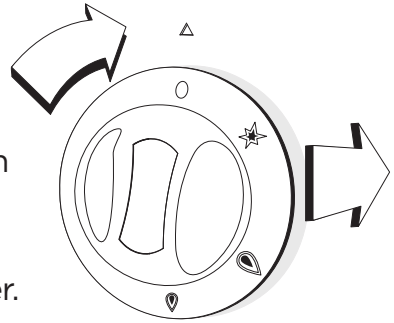
⚠ When it comes to the best temperature, switch to a low flame and stabilize it.

⚠ The chimney damper must be open while cooking or burning, discharging the vapor, carbon dioxide, and carbon monoxide produced by gas combustion.

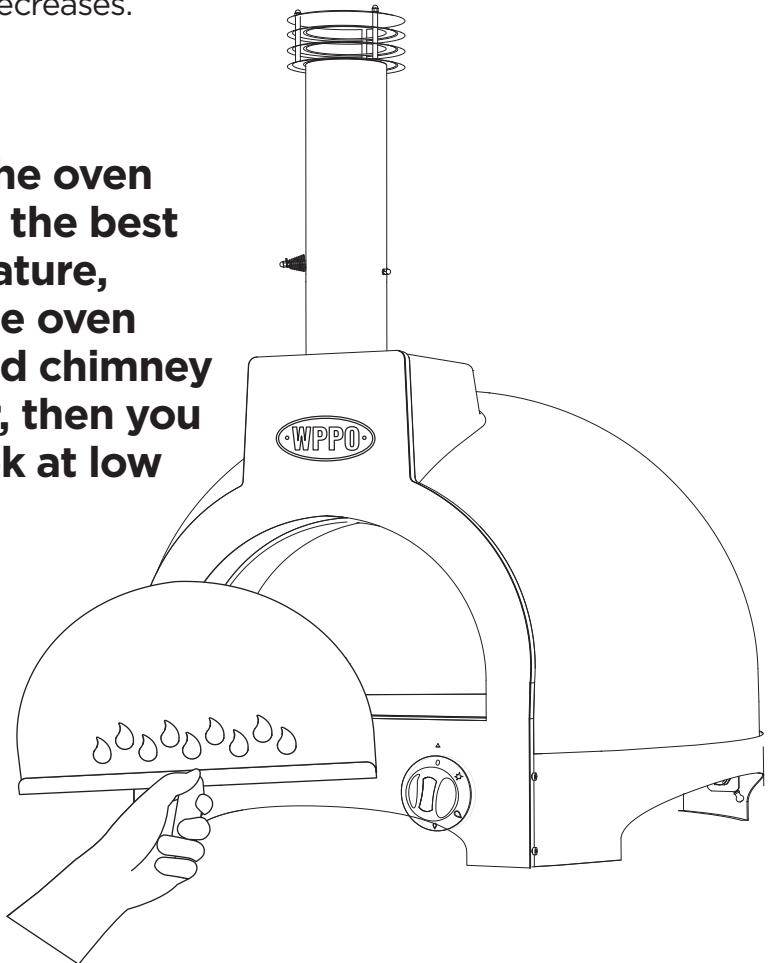


Lowering the Heat

Some foods, such as bread, and casseroles, are cooked at a lower temperature. Turn off the burner from the gas control button to lower the heat of the oven. Check the temperature with a laser thermometer. You can observe that the base temperature decreases.

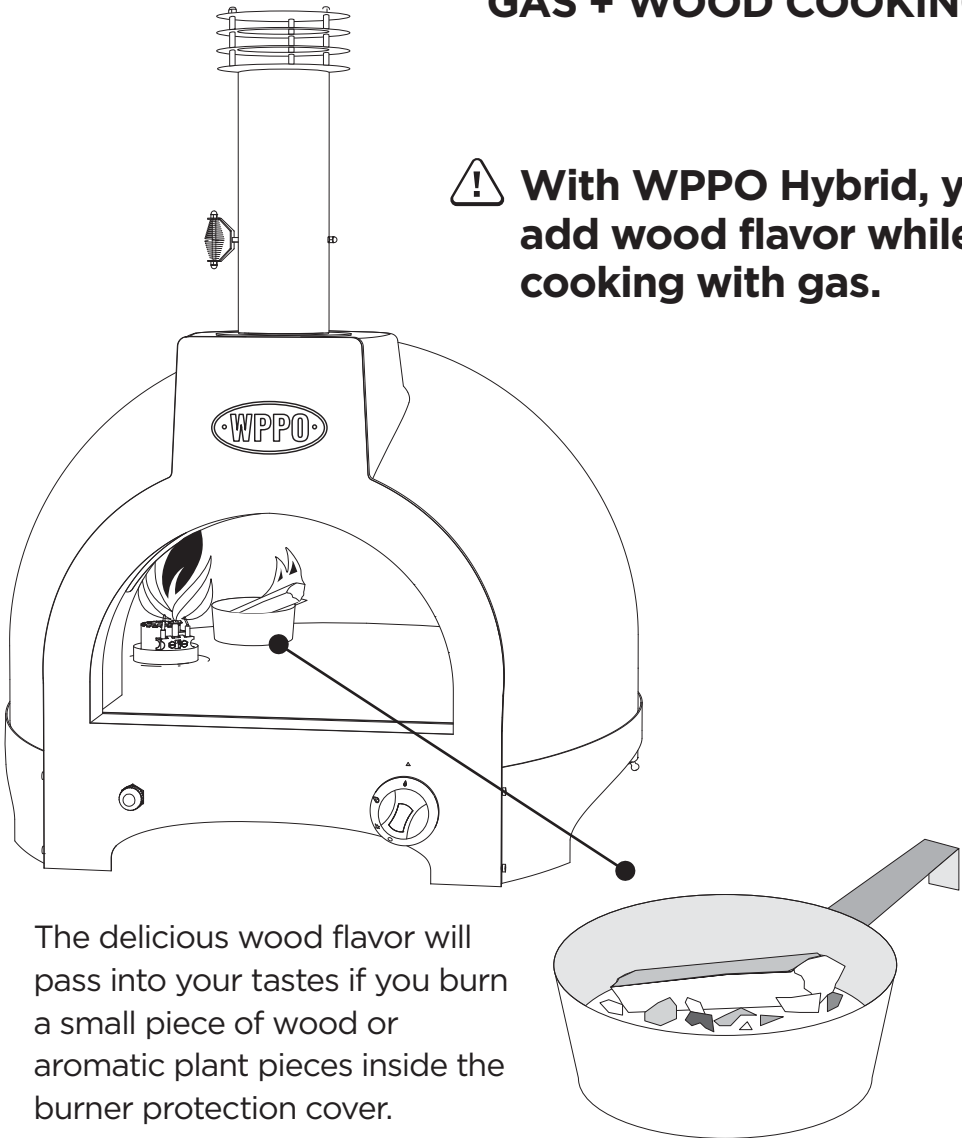


! When the oven reaches the best temperature, close the oven door and chimney damper, then you can cook at low heat.



GAS + WOOD COOKING

! With WPPO Hybrid, you can add wood flavor while cooking with gas.



The delicious wood flavor will pass into your tastes if you burn a small piece of wood or aromatic plant pieces inside the burner protection cover.

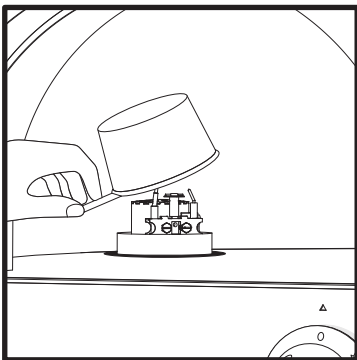
! Use small pieces of wood to avoid damaging the burner in this cooking method.



In WPPO Hybrid, you can cook delicious tastes by cooking with wood.

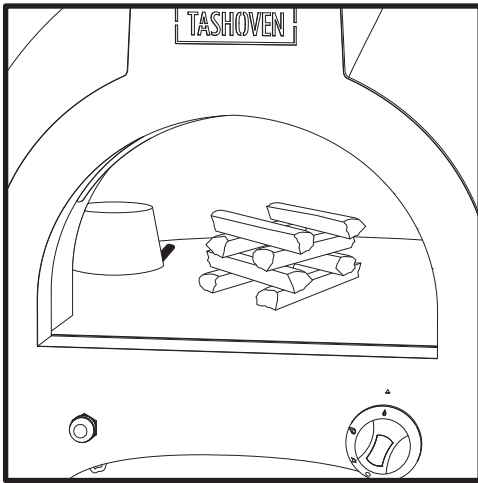
Practically, you can heat the WPPO Hybrid with gas and get to the desired temperature; after then, you can add a delicious aroma to your tastes by burning wood.

- !** **The curing process should be repeated in ovens that have been left outside for a long time.** (Page 22)
- !** **Use only dry wood such as oak wood and similar hardwood**
- !** **Burning dry wood is very important. Wood with moisture makes smoke, and the combustion would not be efficient.**
- !** **Do not use gasoline, fuel oil, kerosene, thinner, gaseous substance, or coal.**



- !** **1. When cooking with wood, use the burner cover to protect the burner from the ashes**

WOOD FIRED COOKING



2. Light the fire right in the middle of the cooking plate

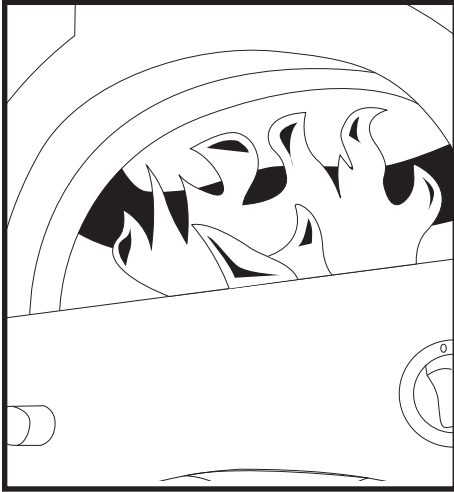
When the fire is in the middle, it will get better air and burn quickly. The plate, which is essential for cooking, will warm up a balanced way in a short time, and floor cracks caused by sudden heat changes will be prevented.

3. Put pieces of wood with a maximum size of 8x2x2 inches around a natural fire starter in a row. Use match for lighting the fire

Feed the fire with bigger wood as the smaller pieces burn.

4. If there is not enough flame, smoke may occur. Use a natural fire starter to make the flame





5. The inside of the dome should be observed. If it is black, it is a sign that the oven is not ready for cooking yet.

When it starts to heat up, the blackness slowly disappears, and the oven turns into its color. It is not right to disperse the fire before the dome is entirely white.

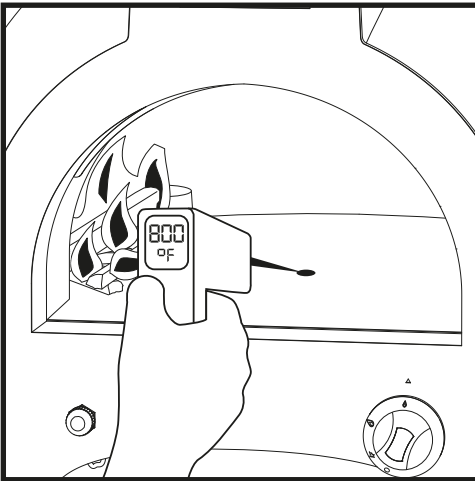
6. When the inside of the dome turns to its natural color, the temperature reaches 750°-850°F degrees, and it is ready to cook Neapolitan pizza.

7. Take the fire burning in the middle to the burner side with the hook shovel.

Use a moist cloth with a hook shovel to take the remaining ashes on the cooking plate

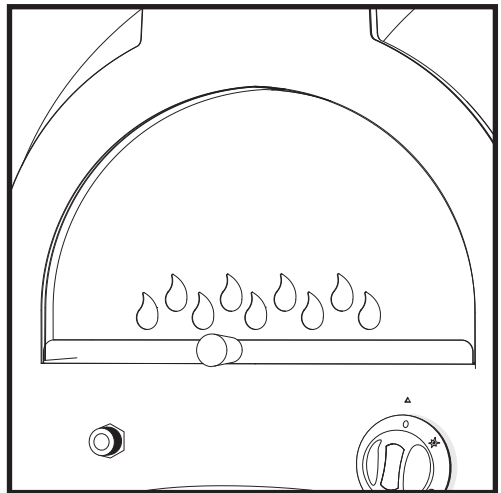


WOOD FIRED COOKING



8. Measure the heat in the middle of the base with a laser thermometer; add more wood if you want to increase the temperature.

! 9. If you want to preserve the heat, keep the oven door closed.



! The chimney damper must be open during cooking or when the oven is burning so that the smoke generated by wood-burning can be evacuated.

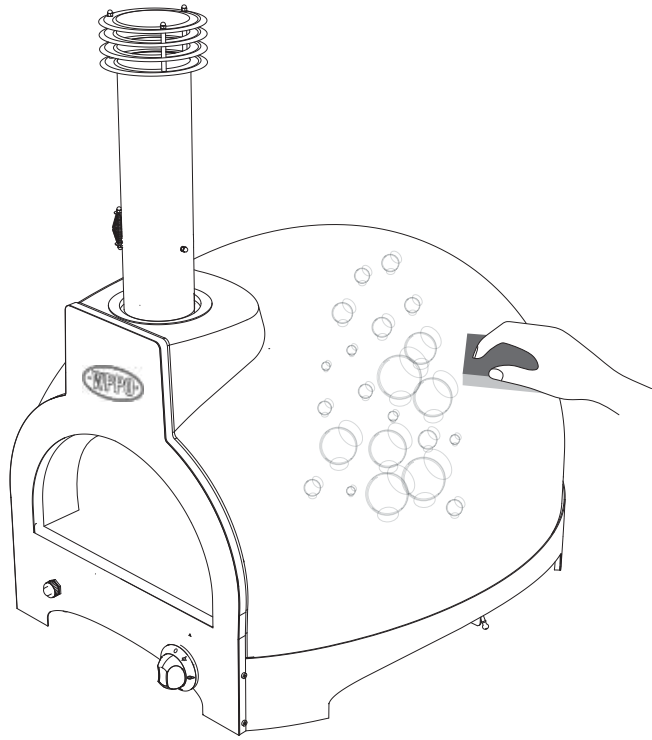


Cleaning the Oven

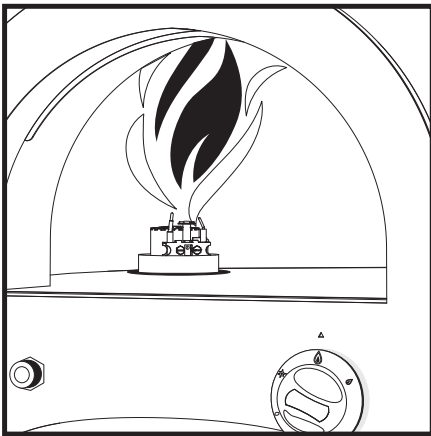
We recommend using your WPPPO Hybrid by cleaning it after or before use.

External Cleaning

You can clean it by wiping it with a soapy cloth.



⚠ Do not use hard-surface cleaning materials and substances containing bleach.



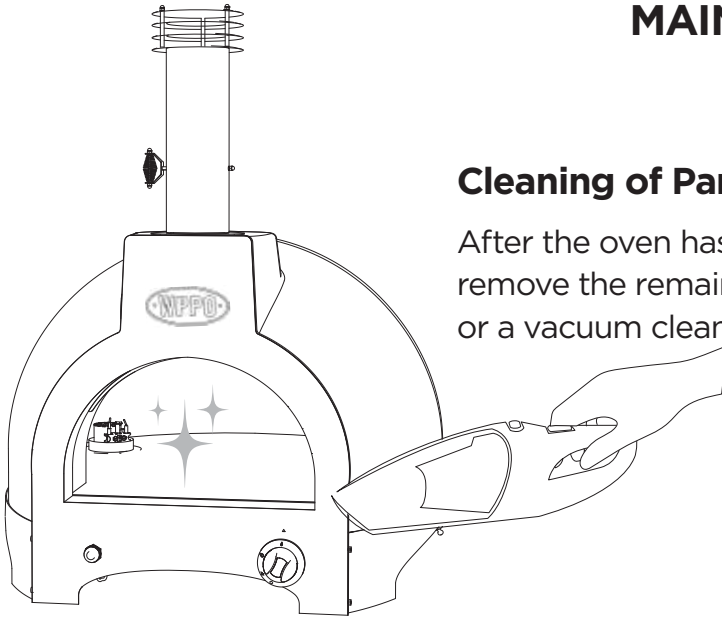
Interior Cleaning

At 700-750°F, the stains on the plate will begin to burn and disappear, and the cooking plate will be clean as new after 3-4 hours of burning.

MAINTENANCE

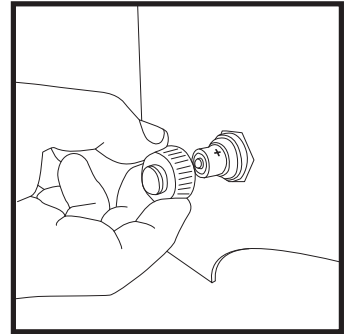
Cleaning of Particles

After the oven has cooled down, remove the remains with a brush or a vacuum cleaner.

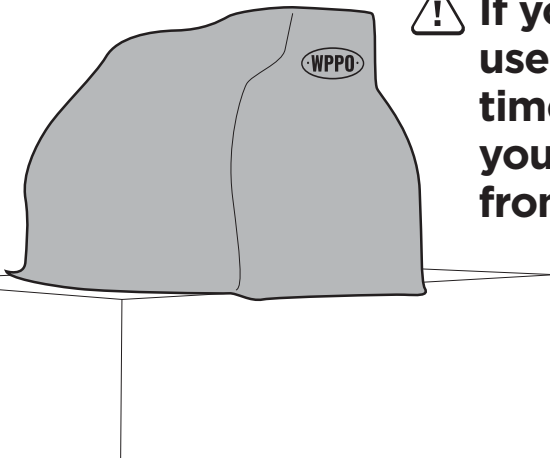


Lighter Battery Replacement

The lighter button is powered by one AA Pen battery. If you are not going to use it for a long time or the battery is exhausted, you can remove the lighter button counterclockwise and replace the battery.



If you are not going to use your oven for a long time, we recommend that you cover it to protect it from rain or sun.





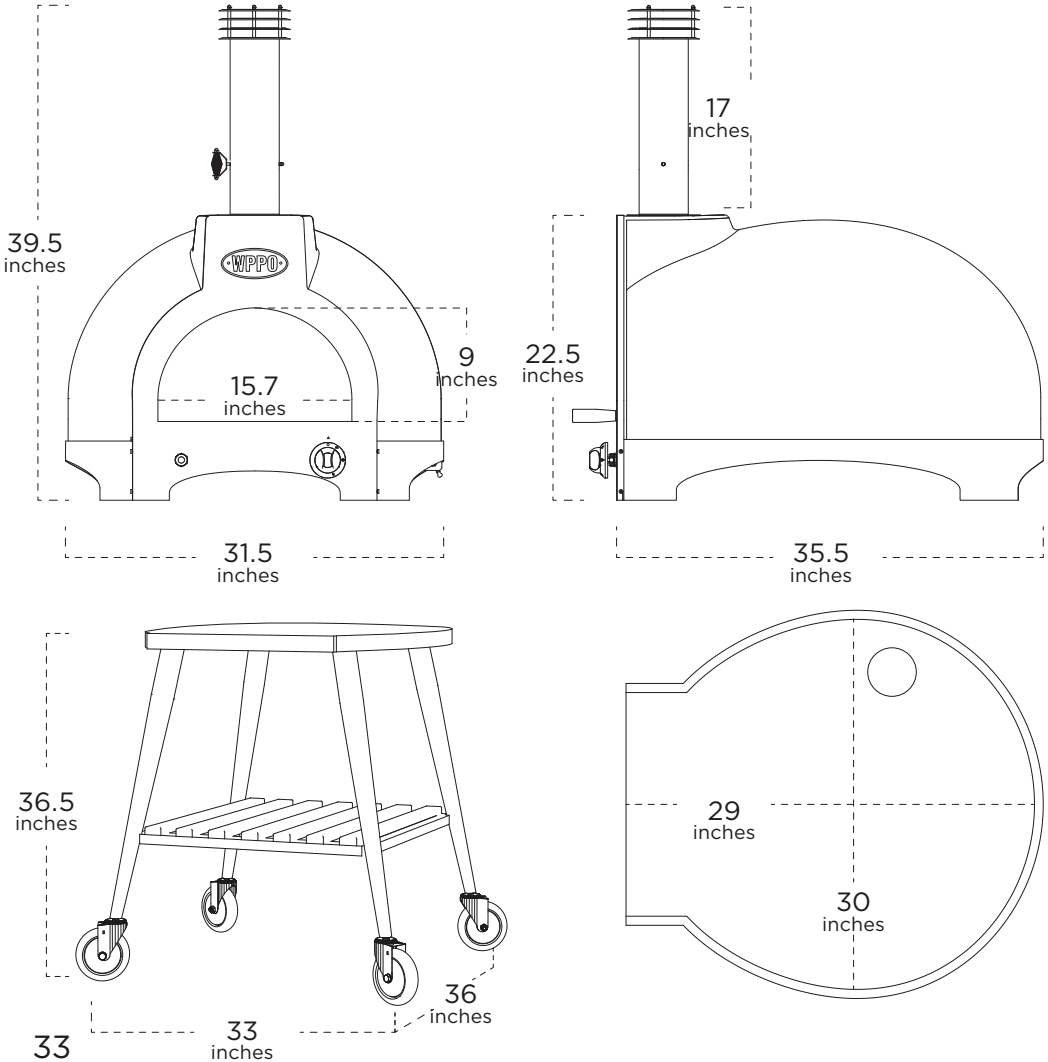
SPECIFICATIONS

Wppo Hybrid 66

Inner diameter: 30 inch

Weight: 210 pounds (in-package 242 pounds)

Stand weight: 50 pounds (in package 55 pounds)



WARRANTY CONDITIONS

WARRANTY COVERAGE

- Refsan Refrakter guarantees that the main structural product component of WPPO ovens (refractory dome, base stone, outer shell layer, and gas burner system parts) will be guaranteed from defects in material and workmanship for one (1) years from the date of shipment.
- The guarantee is void if the product has not been installed, operated, or maintained correctly according to all instructions provided.
- Refsan Refractory guarantees the support components of the product (chimney, metal front surface, gas adjustment button, lighter, stand, cover, and accessories) free of material and workmanship defects for one (1) year from the date of shipment.

WARRANTY FEATURES

The situations in which the warranties mentioned above are not valid are as follows:

1. The warranty is not valid if the WPPO stone oven has not been installed following the assembly instructions.
2. The warranty is not valid for capillary cracks caused by thermal shock caused by rapid ignition.
3. The warranty is not valid for malfunctions caused by petroleum-derived liquid and gaseous fuels such as gasoline, diesel, fuel oil, kerosene, and thinner and solid fuels such as lignite and hard coal.
4. The warranty is not valid as the addition of unapproved apparatus is against the instructions for use.



5. The warranty is not valid if the chimney and oven cover change color with heat.
6. If the WPPO stone kiln is exposed to water while it is still hot, the kiln may cause damage/cracking to the floor. In this case, the warranty does not apply.
7. Using inappropriate chemicals or liquids to clean or sterilize the inside of the WPPO stone oven may cause product damage, cracking, or discoloration. In this case, the warranty does not apply.
8. The warranty is not valid if left in weather conditions like hail, acid rain, earthquake, forest fire, or severe storms.
9. The warranty is not valid if the WPPO stone oven is used in sea salt and chlorine environments, such as swimming pools and jacuzzis or spas.
10. The warranty does not apply to malfunctions caused by unauthorized changes to your WPPO stone oven.
11. The warranty is not valid for minor cosmetic paint problems that do not affect the structural integrity of the outer surface.
12. There may be color changes in the color of the WPPO stone oven due to UV rays from the sun. In this case, the warranty does not apply.
13. WPPO stone oven, dome, and base stone may have color changes due to heating. In this case, the warranty does not apply.
14. Damage caused to the product during transportation is not covered by the warranty.

WARRANTY CONDITIONS

RESPONSIBILITIES

- It has been expressly agreed that Refsan Refrakter Ltd liability and the buyer's exclusive remedy under this warranty and for any other warranty should be limited to the replacement, repair or refund of the original purchase price of the product.
- This liability excludes the buyer and other third parties, including, but not limited to, damages to other persons or damage to property. However, it does not waive the right to recover any special, incidental, consequential, or other damages, including but not limited.
- In any case, any possible damages arising from such defects from occurring in the resulting refractory products, injury occurred or where the repair or modification, before or after they were discovered and of these losses Refsan Refrakter Ltd can not be held responsible for whether it is caused by The duration of the warranty for this product is limited to the above warranty period and the terms of use.
- The warranty for the spare part or product will be only from the date of the product's original purchase and not the date of repair or replacement covered by this warranty. The parts to be replaced under warranty will be repaired or replaced with new parts according to Refsan Refractory Ltd's preference.

INVESTIGATION OF WARRANTY CLAIMS

- Refsan Refractory Ltd reserves the right to examine all claims against this warranty and decide on the settlement method.
- Before any product is returned, Refsan Refractory Ltd or its authorized representative must provide the buyer with a written return confirmation and instructions for the preparation of the



shipment. The product must be packaged correctly for a refund. Refsan Refractory Ltd, if the product is damaged due to this negligence or the warranty becomes invalid, we reserve the right to return the product to the buyer.

Employees and dealers of Refsan Refractory Ltd are not authorized to make any warranties or make any corrections that are in addition to or do not comply with the preceding.

HOW TO CREATE A CLAIM ON THE WARRANTY?

- For any claim under this warranty to be valid, the buyer must notify Refsan Refractory Ltd of the alleged defect via the following communication channels.

Refsan Refrakter Ltd
+90 (212) 279 58 88
info@WPPPO.com
Konaklar Mahallesi, Büyükdere Caddesi No:182 Kat:7 Daire:26,
Beşiktaş/İstanbul Türkiye

All warranty applications must contain the product model, the original invoice number, the date of installation, a description of the defect, photographs of the relevant area, and, if known, a complete description of the conditions that caused the warranty claim.

The product should be examined immediately after receipt of the delivery, Refsan Refractory Ltd should be informed within ten (10) days if there is any missing, incorrect or damaged condition.





STONE OVENS

WPPO Wood Fired Ovens

400 S. Railroad St. Warren, IL 61087

1-(815)-745-1021 · info@wppollc.com

wppollc.com    wppollc