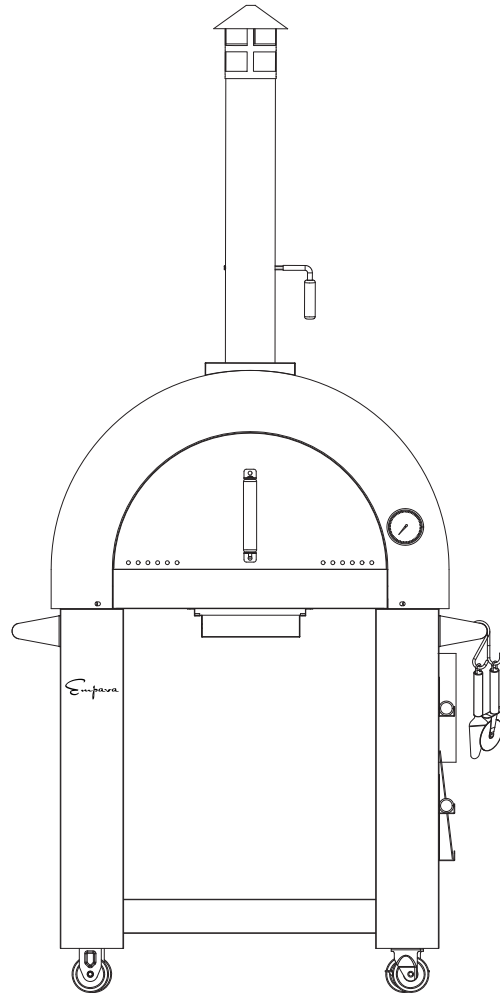


Empava

Owner's Manual & User's Guide



Model:EMPV-PG01 EMPV-PG05 EMPV-PG06

Item: WOOD FIRED PIZZA OVEN

WARNING:

Read and understand instructions prior to assembly and use.

Place the Outdoor Oven on a non-combustible surface before use.

Always use cooking utensils (peels, brushes and cookware) suitable for wood-fired cooking.

The outdoor oven has to be installed on a secure level base prior to use;

The recommendation that the barbecue shall be heated up and the fuel kept red hot for at least 30 min prior to the first cooking on the barbecue;

DO NOT OVERHEAT OVEN: Extreme heat can permanently damage the Outdoor Oven. Bring the Outdoor Oven up to temp slowly. Start with a small fire in the center. Once established, move the fire to the LEFT side of the oven. Add small amounts of wood until the Outdoor Oven reaches even, high heat. A good temperature for pizza baking is when the Cooking Stone is 620°F~650°F.

NEVER USE CHEMICAL FUEL STARTERS: Only use small kindling and newspaper to help start your fire. Starting fluids and other fire starters can foul the cooking surface and permanently damage the Outdoor Oven.

Do not cook before the fuel has a coating of ash

NEVER USE CHEMICAL CLEANERS: Only clean a cool oven. Only use a metal bristle brush or a damp cloth to clean the Cooking Stone.

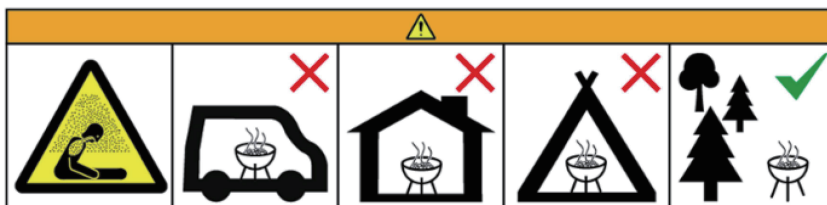
WARNING! Do not use spirit or petrol for lighting or re-lighting!

WARNING! Keep children and pets away

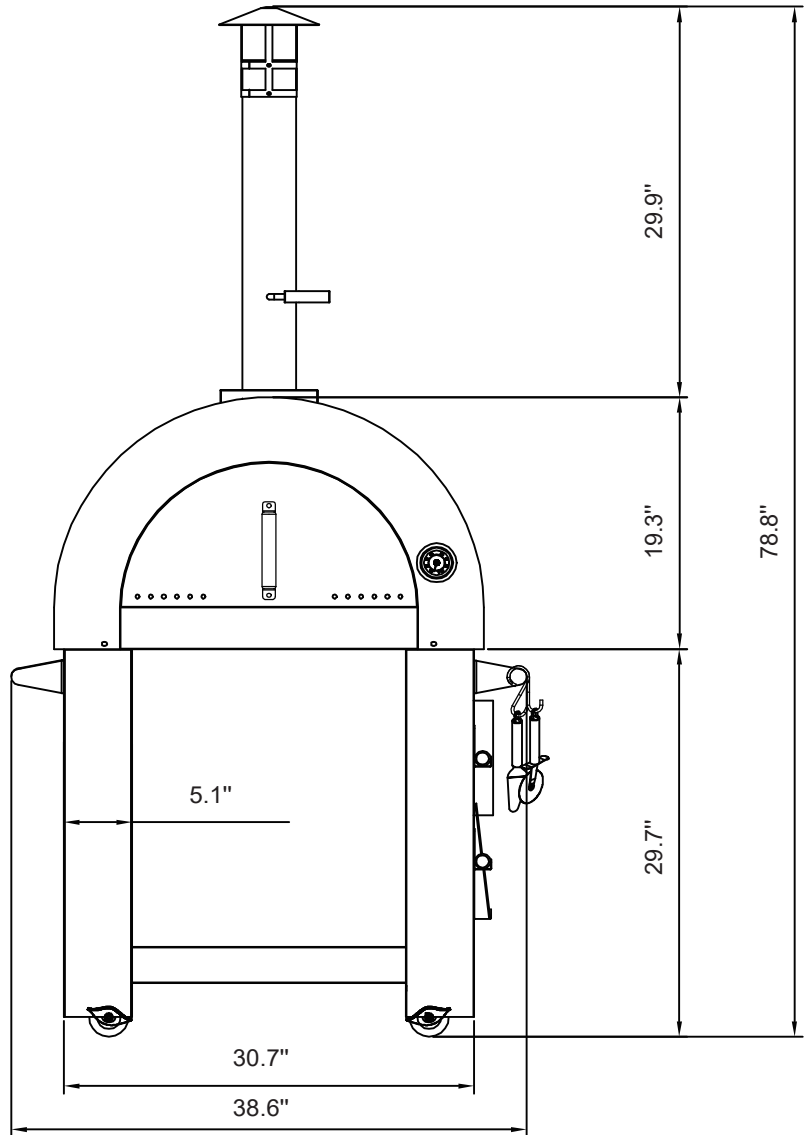
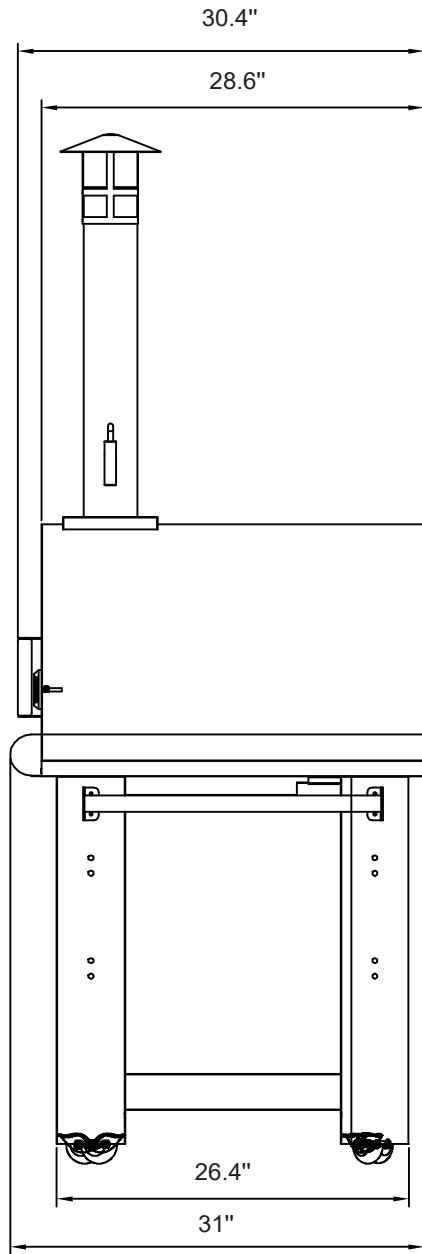
WARNING! This barbecue will become very hot, do not move it during operation. Use only firelighters complying to EN 1860-3!

WARNING! Do not use indoors!

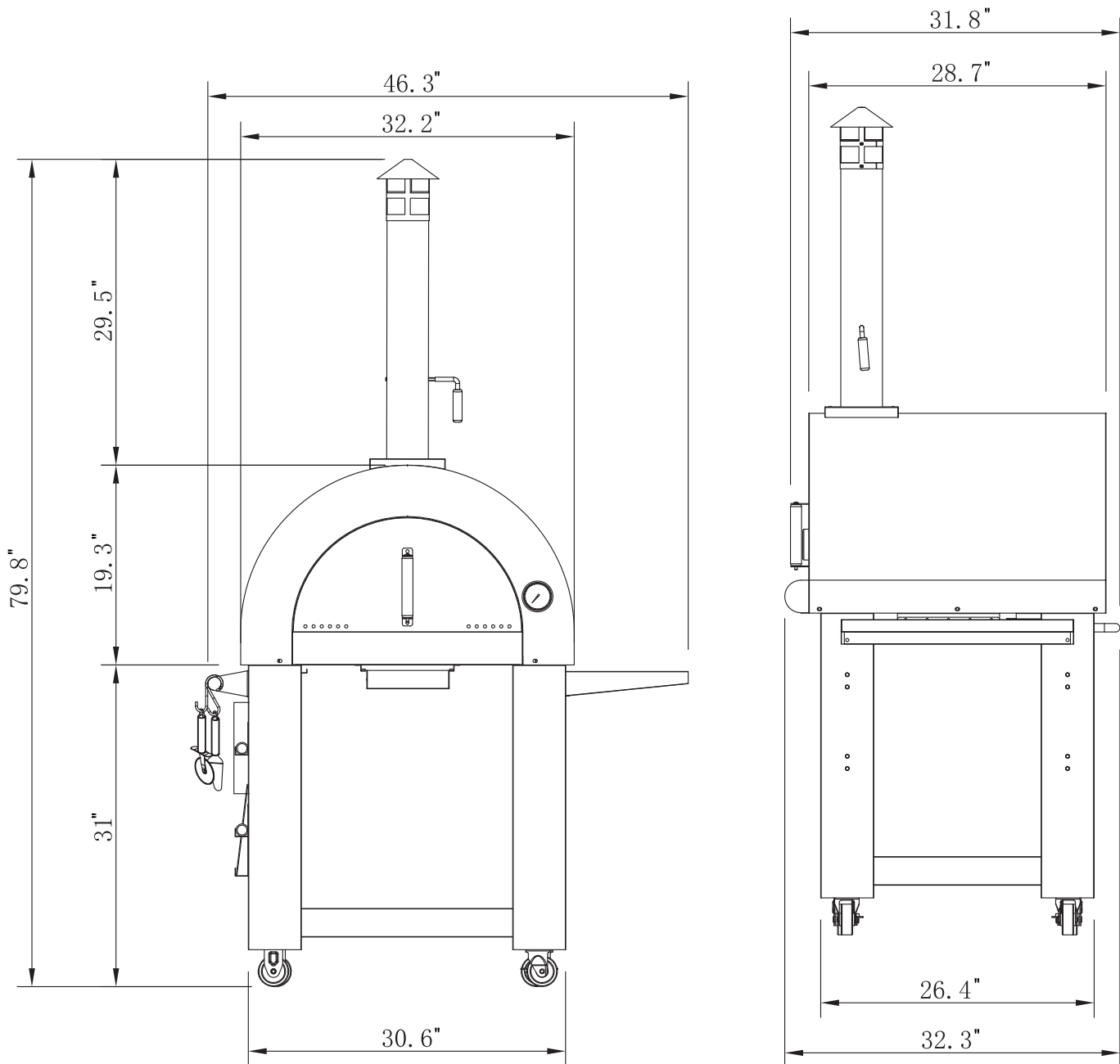
Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality



EMPV-PG01/EMPV-PG06

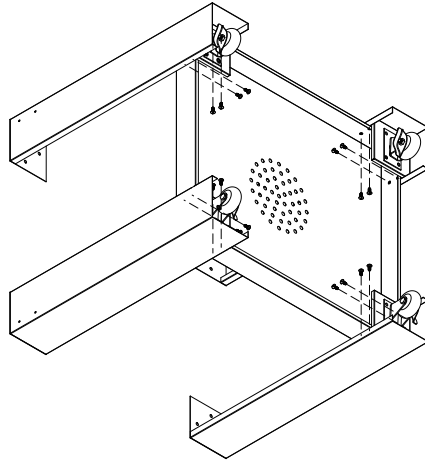


EMPV-PG05

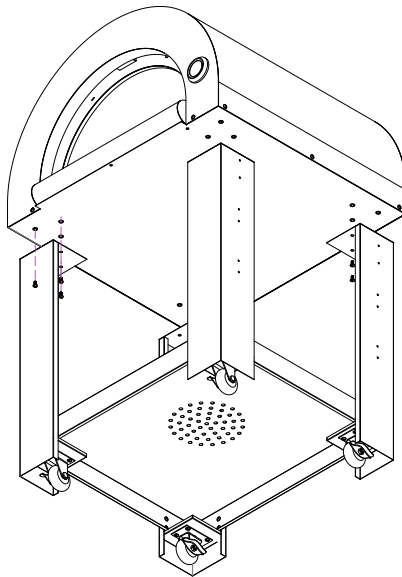


Assembled your oven first with followed step:

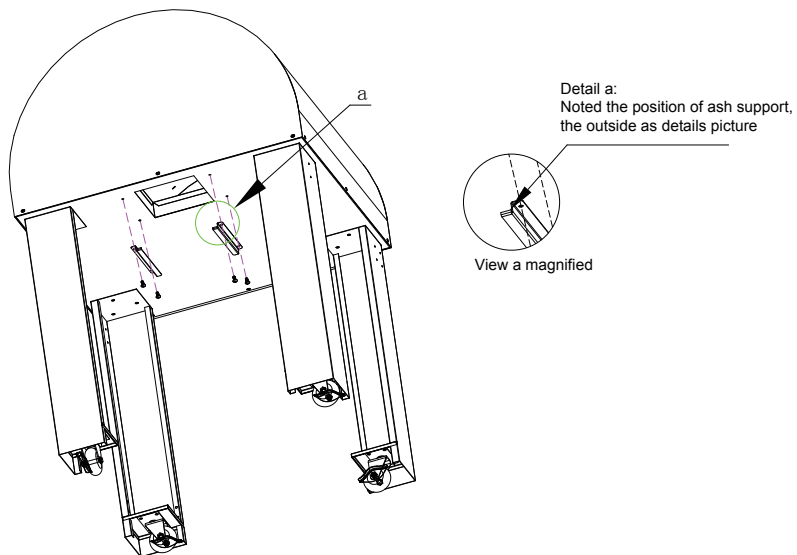
1/. Bottom shelf installment with 16pcs of 1/4" *15mm screws



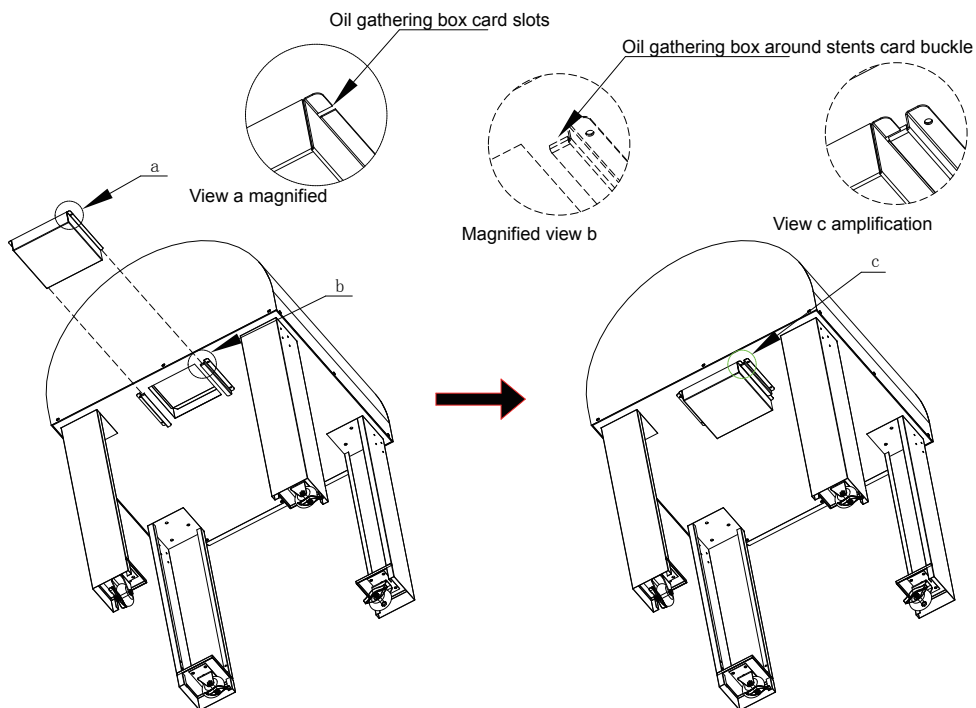
2/. Fasten legs on the oven body with 12pcs of 1/4"*15mm screws



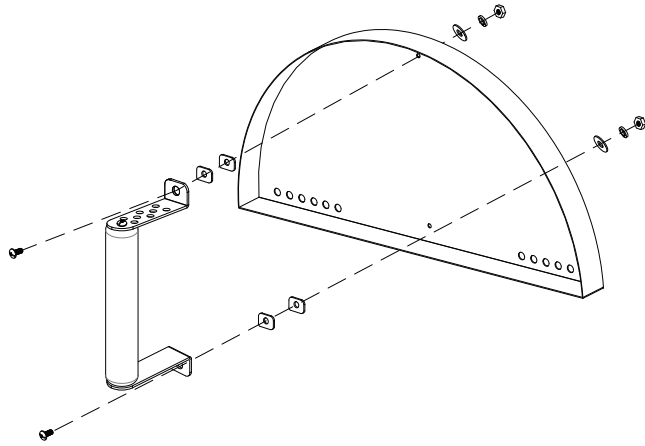
3/. Ash support installment with 4pcs of 1/4"*15mm screws



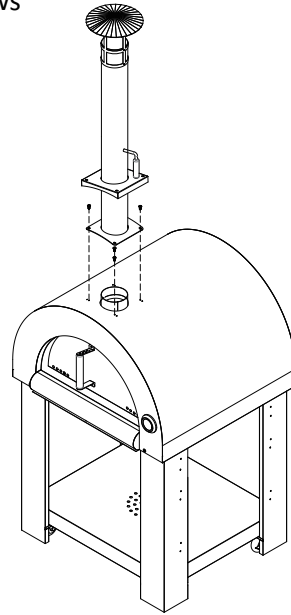
4/. Installed the ash box on the oven bottom



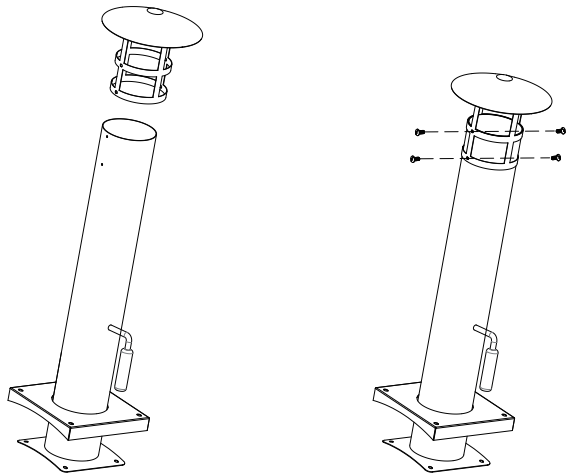
5/. Installed the door handle with each 2 pcs of 1/4"*15mm screws + insulation mat + flat washer + spring washer + 1/4" bolts



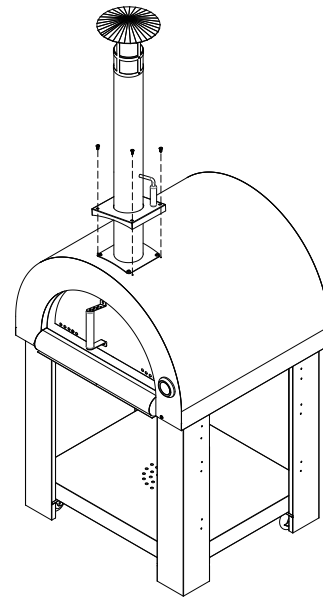
7/. Installed Chimney with 4pcs of 1/4"*15mm screws



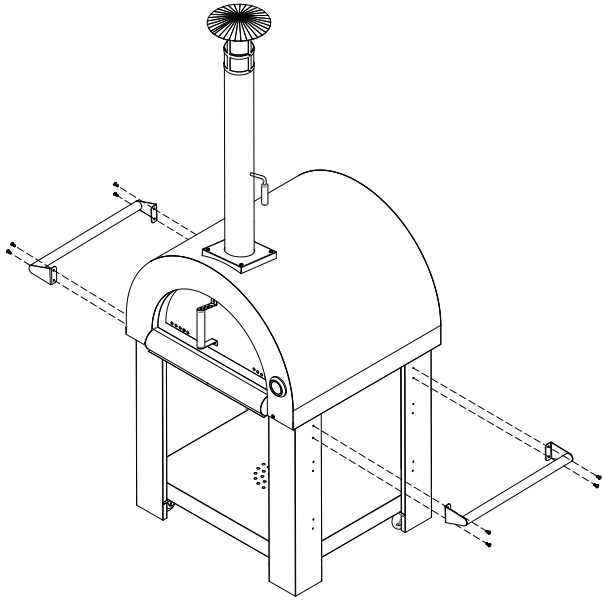
6/. Installed chimney cap with 4pcs of 5/32"*10mm screws



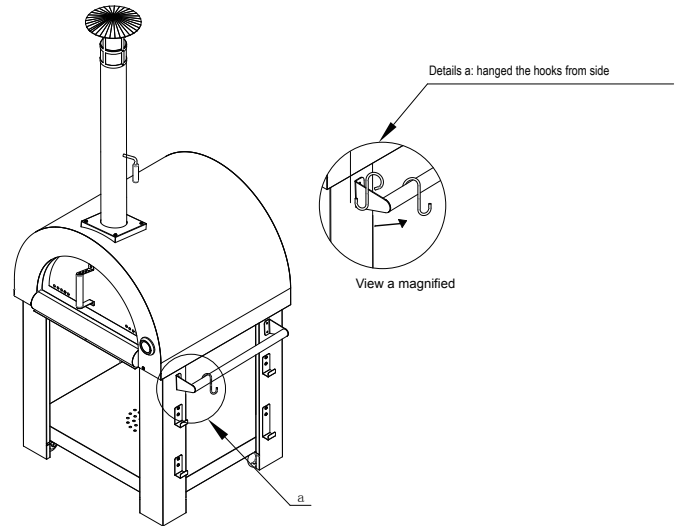
8/. Installed chimney box with 4pcs of 1/4" 30mm screws



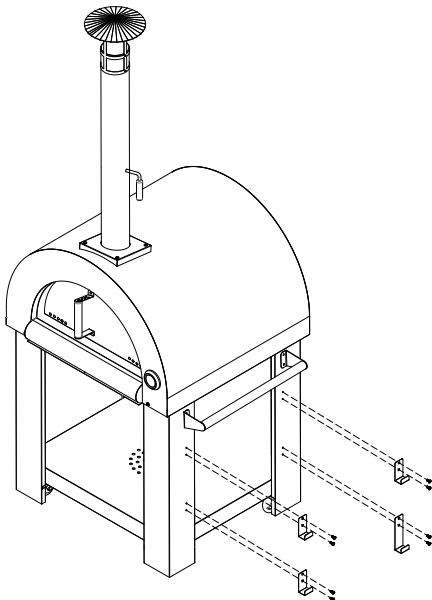
9/. Installed left and right handle with 8pcs of 1/4"*15mm screws



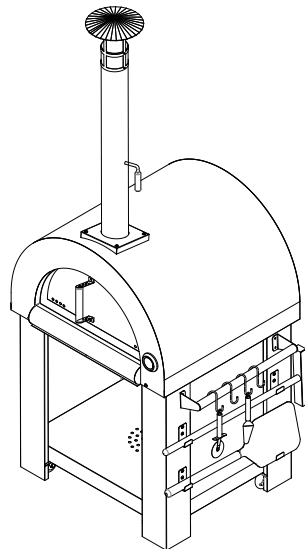
11/. Hanged 4pcs of "S" hooks on the handle



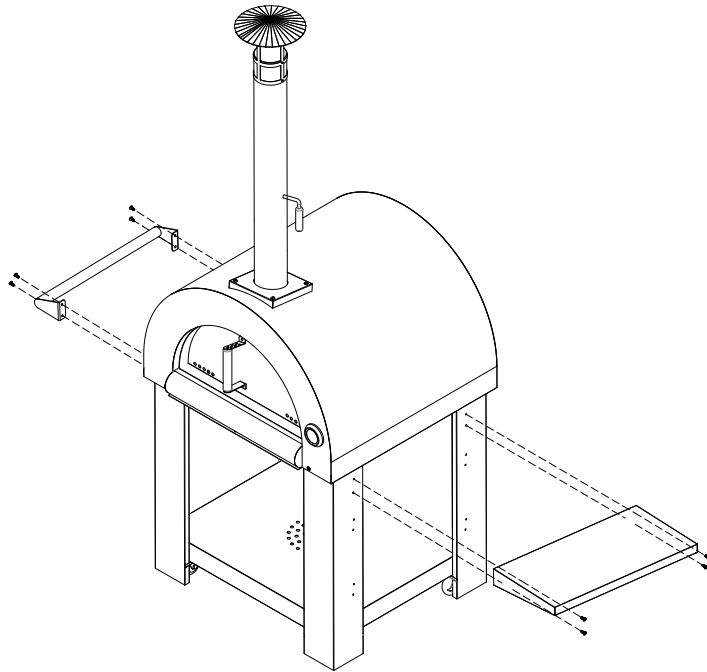
10/. Installed 3pcs of hooks 1 and 1pc of hooks with 8pcs of 1/4"*15mm screws



12/. Put the parts as followed



Assembly for Pizza oven with side panel



Installed handle and side table as showed.

*Both left and right side can mount side table.

Getting started

Carefully unpack your Wood-fired Outdoor Oven, it's not too heavy, but use two people to lift it out of the box. Be sure to place the Outdoor Oven on a non-combustible stand, such as the Kitchen Wood box/Stand kit with granite top. Remove all the protective film and discard. Assemble the pizza oven according to the instruction. Hint: Season the Outdoor Oven prior to use. Burn two or more times, allow the thermometer to reach **650 °F** and let the fire die out.

The art and science of wood-fired cooking

Cooking in your Outdoor Oven is much like using the oven in your home. You will quickly learn how to regulate the temperature, use different woods for flavor, and be amazed at how good the food tastes. Anyone can bake delicious pizza and bread, roast meat and vegetables, grill fish and seafood, and create mouthwatering desserts.

The Cooking Stone and Dome of your Outdoor Oven give off radiant heat from all sides, creating a natural convection that bakes everything to perfection, while the fire on the side brings out a unique crisp and smoky taste. Any variety of oven-safe metal, ceramic or glass pan can be used to cook in your Outdoor Oven.

Warning: Keep ovenware away from flame and don't use in temperatures over 650°F. Always read and follow ovenware manufacturers usage instructions.

Choosing your wood

Use only dry hardwood such as oak and beech. Avoid resinous wood such as pine or spruce. Never use treated lumber.

Below is some information on different hardwoods most common in outdoor cooking. Hint: if the wood produces a lot of black smoke, it is generally an indication you are using the wrong type of wood.

Firing up your oven

Your Outdoor Oven will bring years of enjoyment and countless delicious dishes once you have mastered the art of building and maintaining a fire that creates an evenly distributed, high-temperature Cooking Stone. Hint: Invest in a laser thermometer to show you the exact temp inside your Outdoor Oven.

Start the fire in the Outdoor Oven approximately one hour before cooking. Split wood into small pieces about 10" long by 1/2" thick. The maximum loading is 3.5KG. Using kindling and newspaper, start a match lit fire in the center of the Cooking Stone. Continue to feed

the fire with two or three larger pieces until it becomes well established. At this point, put the fire to the left side of the Outdoor Oven using the Ash Sweep. Hint: it doesn't take much wood to bring the Oven to 650°F on the thermometer.

Close the Outdoor Oven door, vented enough to keep the flame burning, and continue to add wood as needed. The flame will reach the top of the dome and curve around to the other side; this is normal, just make sure the flames don't come out of the Outdoor Oven opening. The goal is for the Cooking Stone and Dome to absorb the heat.

Once the thermometer reaches between 620°F-650°F you are ready to start cooking.

Get cooking

High Temperature Cooking: When the Oven Stone is between 620°F-650°F, you are at a perfect temperature to cook pizza. Pizzas are placed with the 11.5" Square Peel on the Cooking Stone and take less than 3 minutes. Remember to rotate the pizza, with the 8.5" Round Peel, to ensure even cooking. Hint: A great trick to check if your pizza crust is fully baked, is to lift your pizza (while cooking) with the 8.5" Round Peel. If the pizza folds over the sides of the peel, the crust is not fully cooked.

Medium Temperature Cooking: When the Cooking Stone is between 450°F-600°F, you are at a good temperature to roast meat, vegetables, fish and seafood.

Depending on the dish, you may want to cover it initially to allow it to cook fully before removing the cover for browning. You will also want to rotate the pans and roasts, alternating the side facing the fire.

Low Temperature Cooking: When the Cooking Stone is between 325°F-425°F, you are at a good temperature for baking breads, pies and desserts. Generally this is easiest to do after all of your cooking is complete, and by removing all the embers from the Outdoor Oven. Keep in mind that the Outdoor Oven will have to be pre- heated well in order to retain enough heat for cooking without fire. So make sure the Cooking Stone is 500°F or higher for at least 15 minutes before removing all the embers.

Hint: Always wear barbecue mitts when cooking or adjusting the vents as well as when using a chimney starter.

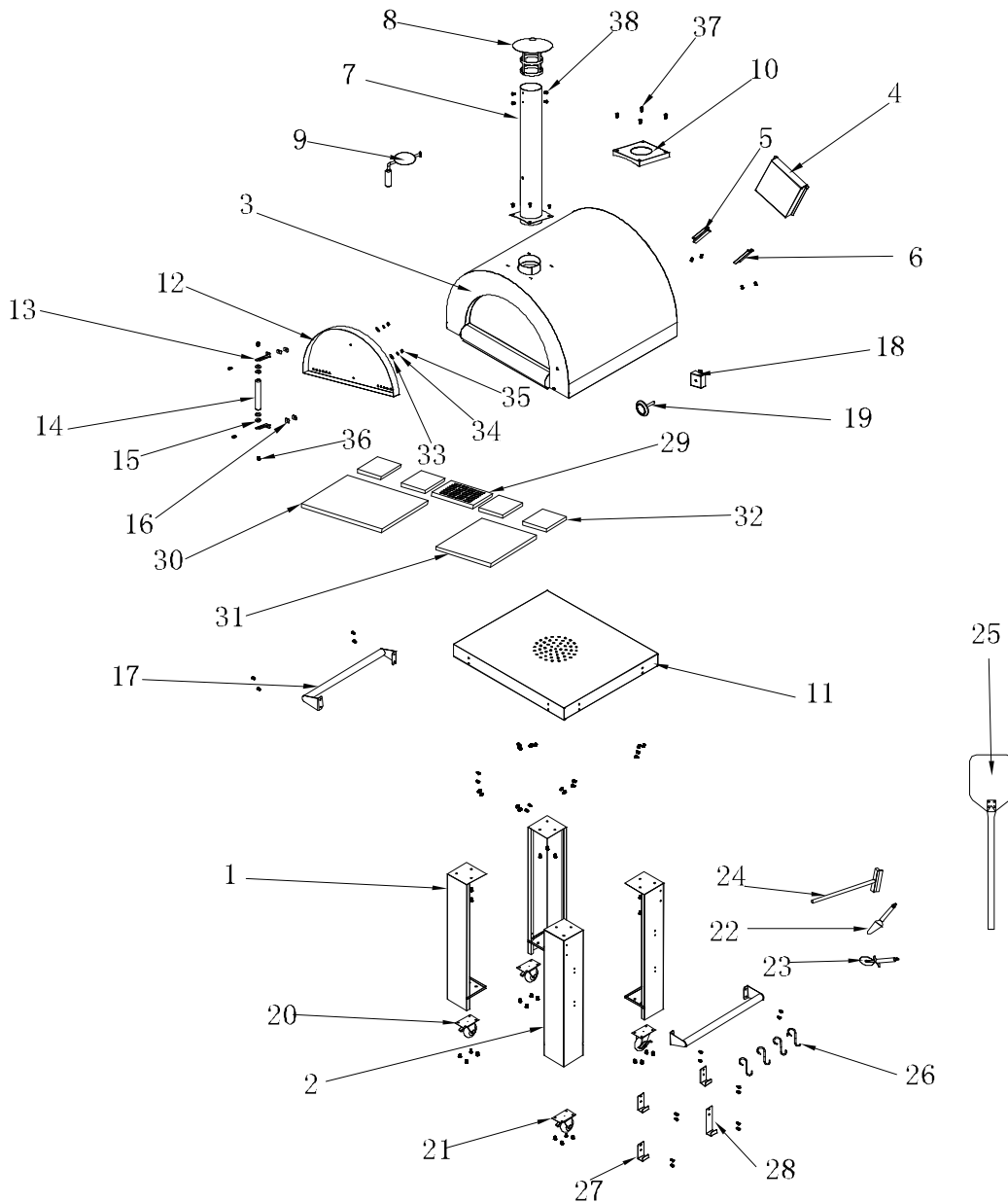
When preparing food, adjusting the vents, placing wood and using the thermometer or lid always wear barbecue mitts. Please use grill gloves(heat protected), the grill gloves must be in accordance with the directive 89/686/EEC(for example: performance level 2 for resistant for contact heat,(in accordance to DIN EN 407))

Cleaning the oven

Once the Outdoor Oven is cold, use the 11.5" Square Peel and the Ash Sweep to brush the Cooking Stone to remove all the ash and debris. Never extinguish the fire with water. Never use chemical cleaners. If you wish to clean the surface of your Cooking Stone, a damp cloth works best.

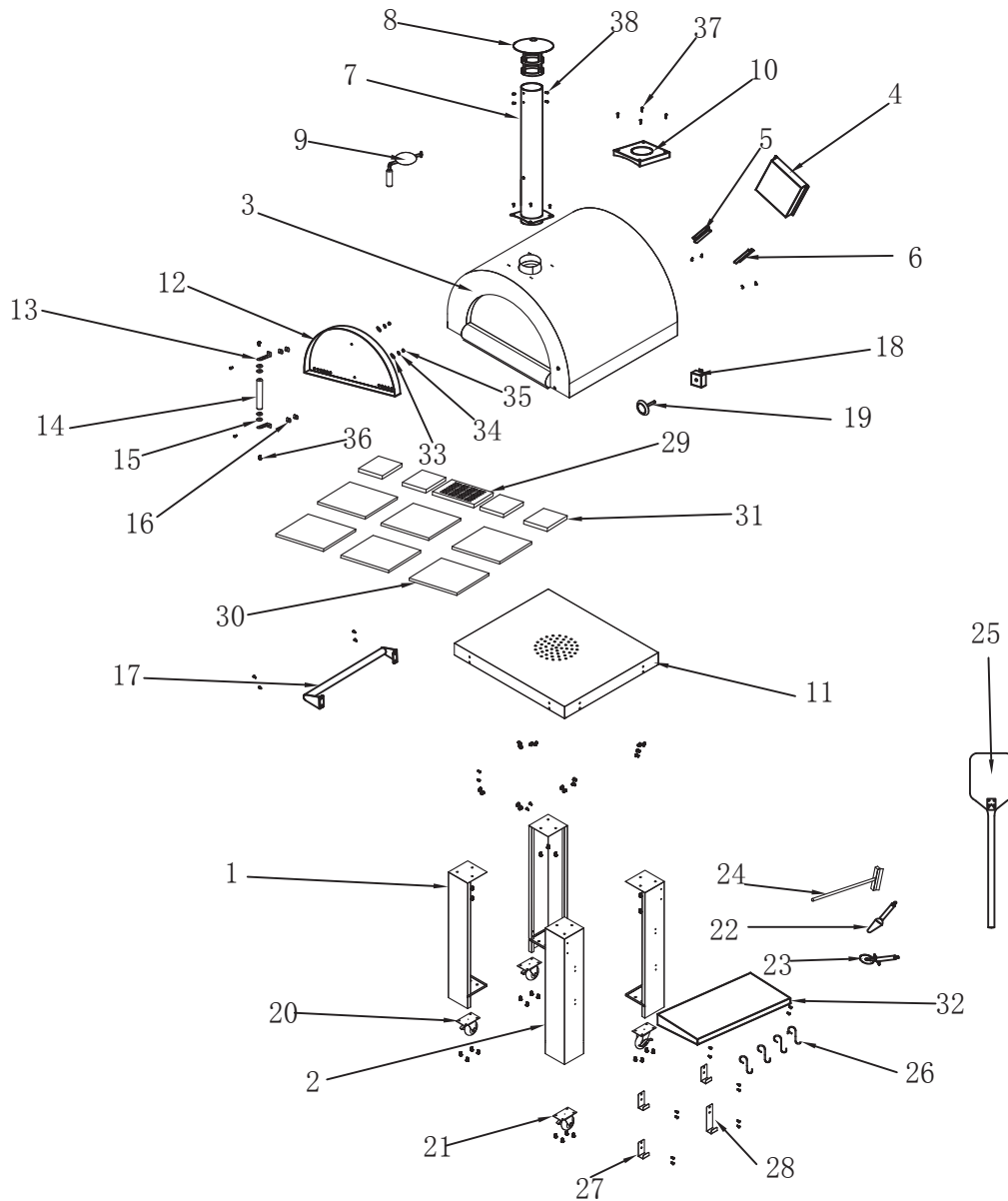
Explosive view and parts list

Model:EMPV-PG01 EMPV-PG06
For Model Pizza Oven/Painted Pizza Oven



No.	Part name	Qty/Set
1	Left leg assembly	2
2	Right leg assembly	2
3	Furnace components	1
4	Oil receiving box assembly	1
5	Oil pan feet 1	1
6	Oil pan feet 2	1
7	Chimney assembly	1
8	Chimney top assembly	1
9	Throttle handle	1
10	Chimney decorative panel	1
11	Strengthen the bottom plate	1
12	Door panel assembly	1
13	Handle mounting piece	2
14	Door handle	1
15	Mica sheet 1	4
16	Mica sheet 2	4
17	Handle assembly	2
18	Temperature control meter bracket	1
19	thermometer	1
20	Directional wheel	2
21	Activities with brake wheels	2
22	Pizza Shovel	1
23	Pizza round knife	1
24	Pizza Sweeper	1
25	Big shovel	1
26	S penalty hook	4
27	Hook 1	3
28	Hook 2	1
29	Net cover	1
30	Cordierite Refractory Brick 1	1
31	Cordierite refractory brick 2	1
32	Cordierite refractory brick 3	4
33	1/4" flat washer	2
34	1/4" spring pad	2
35	1/4" hex nut	2
36	Cross big flat head machine wire 1/4**15MM	52
37	Cross big flat head machine wire 1/4**35MM	4
38	Cross big flat head machine wire 5/32*10MM	4

Model:EMPV-PG05
For Pizza oven with side panel

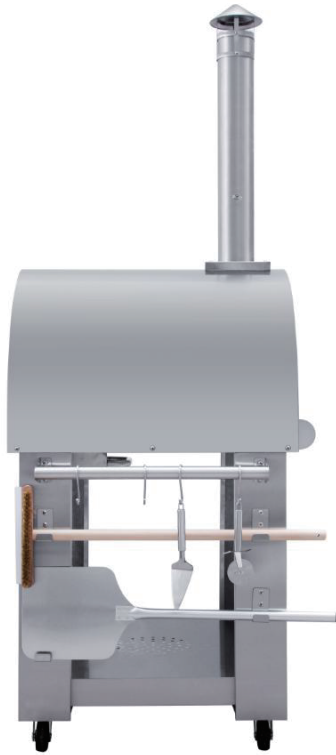


No.	Part name	QTY/Set
1	Left leg assembly	2
2	Right leg assembly	2
3	Furnace components	1
4	Oil receiving box assembly	1
5	Oil pan feet	1
6	Oil pan feet	1
7	Chimney assembly	1
8	Chimney top assembly	1
9	Air door handle	1
10	Chimney decorative panel	1
11	Strengthen the bottom plate	1
12	Door panel assembly	1
13	Handle mounting piece	2
14	Door handle	1
15	Mica sheet 1	4
16	Mica sheet 2	4
17	Handle assembly	1
18	Temperature control meter bracket	1
19	thermometer	1
20	Directional wheel	2
21	Activities with brake wheels	2
22	Pizza Shovel	1
23	Pizza round knife	1
24	Pizza Sweeper	1
25	Big shovel	1
26	S hook	4
27	Hook 1	3
28	Hook 2	1
29	Net cover	1
30	Cordierite refractory brick 2	6
31	Cordierite refractory brick 3	4
32	Side stage welding parts	1
33	1/4" flat washer	2
34	1/4" spring pad	2
35	1/4" hex nut	2
36	Cross large flat head machine wire 1/4"*15MM	52
37	Cross large flat head machine wire 1/4*35	4
38	Cross flat head screws (5/32*10mm)	4

Accessories

Oven Toolkit

- Large squared peel has a 9" x 11" head and a 30.5" reach.
- Small, 2.6" dia. peel has stainless handle, stay-cool stainless grip with unique sliding handle feature.
- 9.8 x 2" W oven brush has brass bristles, wood handle with a 30" reach.
- 4.7"*2.3" pizza-shovel have stainless handle with a 9.6" reach.
- 4pcs of hooks to be hung on the small peel and pizza-shovel



Warranty

This product has been manufactured by Empava, 15253 DON JULIAN RD,
CITY OF INDUSTRY, CA, 91745.

Empava disclaims all express warranties except for the following: This warranty applies to products purchased and located in the United States. Products purchased or located outside this area are excluded. The warranty does not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power to the product for any reason, alteration, outdoor use, improper installation, and improper operation, repair or service of the product by anyone other than an authorized Empava, service agency or representative.

Warranties and Duration

warranty for Parts and Labor: first year parts and labor.

Implied warranties terminate upon expiration of the limited warranty.

Some states do not allow limitations on how long implied warranty lasts, so the above limitation may not apply to your implied warranty.

Empava will pay for:

All repair labor and cost of replacement parts found to be defective due to material and workmanship. Service must be provided by a Empava Authorized Service Agency during normal working hours.

For a Service Agency nearest you, please call 1-888-682-8882.

Empava will not pay for:

1. Service to repair or replace consumable parts. Consumable parts are not included in the warranty coverage.
2. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
3. Expenses for travel and transportation for product service if your cooktop is located in a remote area where service by an authorized Empava servicer is not available.
- 1). Serial number that have been removed, altered or cannot be readily determined;
- 2). Product that has been transferred from its original owner to another party or outside the USA or Canada;
- 3). Rust on the interior or exterior of the unit;
- 4). Products purchased “as-is” are not covered by this warranty;
- 5). Products used in a commercial setting;

Warranty

- 6). Service calls which do not involve malfunction or defects in materials or workmanship, or in accordance with the provided instructions;
- 7). Surcharges including, but not limited to, any after-hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas, including Hawaii, Alaska and Canada;
- 8). Damages to the finish of appliance or home incurred during installation, including but not limited to floors, cabinets, walls, etc.;
- 9). Damages caused by: services performed by unauthorized service companies; use of parts other than genuine Empava parts or parts obtained from persons other than authorized service companies; or external causes such as abuse, misuse, inadequate power supply, accidents, fires, or acts of God;

The warranty applies to appliances purchased and used for personal, family or household purposes only. It does not cover appliances used for commercial applications.

Should the appliance be sold by the original purchaser during the warranty period, warranty shall extend to the new owner until the expiration date of the original purchaser warranty period.

Warranty and Product Registration

Empava is not responsible for incidental or consequential damages. Under no circumstances will Empava's liability exceed the cost that you paid for the product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from state to state. Whenever you call our customer service at 1-888-682-8882 (Empava cooktop) for technical information and parts sales in the United States or to request service for your appliance, please have your complete model number

Note: You must provide proof of purchase and installation date for in-warranty service.

Online Warranty Registration

You can register to activate your product warranty online to receive full benefit of Empava warranty service at www.empava.com

Please rest assured that under no conditions will Empava sell your name or any of the information you provide to us. We are very grateful that you have chosen Empava products for your home.