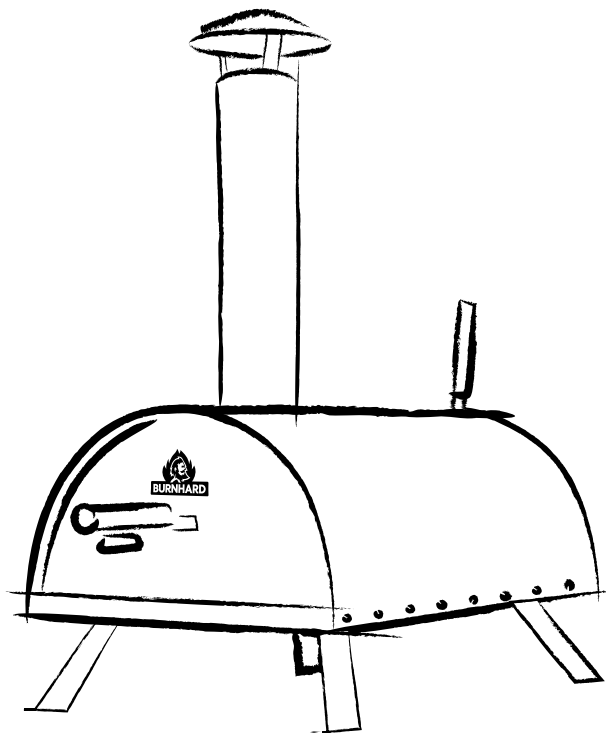




BURNHARD



OUTDOOR PIZZAOFEN

NERO

OUTDOOR PIZZA OVEN NERO
OUTDOOR-PIZZAOVEN NERO
FORNO PER PIZZA NERO DA ESTERNO
FOUR À PIZZA EXTÉRIEUR NERO
HORNO DE PIZZA NERO

TECHNICAL DATA

- Size (W/D/H):** 40,7 x 81,35 x 83,25 cm
Weight: 15 kg
Equipment: Thermometer for °C and °F, pizza stone (33 x 33 cm), firebox, feeder, chimney, removable door
Accessories: Pizza shovel

Subject to changes and potential errors concerning equipment features, technology, color and design.

SYMBOL EXPLANATIONS



This symbol is a warning of possible dangers which may cause considerable damage to the device or serious injury to the operator.

SAFETY INFORMATION

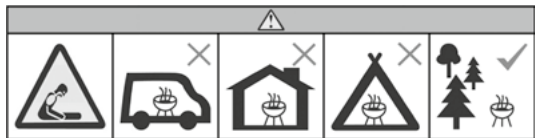
INTENDED USE

This device is intended for outdoor use only.

Please read these instructions carefully before use and retain them for future reference. All instructions and guidelines given in this manual must be followed without exception.



Fire and explosion hazard



Do not operate the device in closed and/or habitable rooms, e.g. buildings, tents, caravans, mobile homes, boats. There is a risk of death due to carbon monoxide poisoning.

- **Warning!** The pizza oven becomes very hot and may not be moved during operation.
- **Warning!** Accessible parts can be very hot. Keep children and pets away.
- **Warning!** Do not use spirit or petrol for lighting or re-lighting. Only use EN 1860-3 compliant firelighters!
- Use outdoors only. The pizza oven must never be used indoors or in garages, arbours, etc. There is an acute danger of suffocation.
- Place the oven on an even, fire-proof surface.
- Keep flammable fabrics and vapours away from the pizza oven.
- Respect the local regulations and laws, stipulating when and where you may work with an open fire.
- Never use the pizza oven on boats.
- Never use the pizza oven, if there is strong wind.
- The pizza oven is not designed as a heating appliance and should not be used as such.
- Keep a safety distance to the openings of the oven.
- Flames may leap out of the openings (firebox, feeder, chimney, door).
- Always wear barbecue gloves when you are working with the firebox and filling shaft to prevent burns. The oven's body will be hot after longer use.
- Improper installation, adjustment and other changes, as well as lacking maintenance or upkeep can lead to injuries or material damage.
- The pizza oven must only be used after proper installation. Make sure that all screws are firmly tightened.
- The pizza oven should be maintained at regular intervals.
- Only use wood, coal, briquettes or pellets for firing. A maximum of 400 grams of fuel (pellets) can fit in the fuel box.
- The pizza oven must never be left unsupervised while using it. If the firebox or the door is open, flying sparks can occur. Keep in mind that dry leaves, grass, etc. pose a possible fire hazard.
- Keep electric cables away from the pizza oven.
- The pizza oven must only be used by responsible adults.
- Don't leave flammable objects next to the oven. The pizza oven radiates heat to all sides.
- Allow the pizza oven to cool down for at least 120 minutes after use. Even if no flames are visible, a strong residual heat can remain in the oven.
- The pizza oven has to be cooled

- down completely before being covered and stored.
- Do not modify the appliance.

If used properly and in accordance with the safety guidelines, the pizza oven NERO can be used in a safe way and without danger. The user is responsible for taking all the safety measures and respecting the guidelines for appropriate use.

MEASURES TO BE TAKEN WITH CARBON MONOXIDE POISONING



WARNING: Risk of carbon monoxide poisoning! Only operate the pizza oven outdoors and not in enclosed spaces!

Symptoms of carbon monoxide poisoning include headache, dizziness, feebleness, nausea, vomiting, tiredness, and confusion. Carbon monoxide impairs the blood's capacity to transfer oxygen. Low blood oxygen content might result in unconsciousness or even death.

- Immediately visit a doctor if you or another person develop symptoms of a cold or flu during operation of the pizza oven!
- Alcohol and drug consumption reinforce the effects of carbon monoxide poisoning.
- Carbon monoxide is particularly dangerous for: pregnant women and their unborn child, small children, the elderly, smokers, and people with cardiovascular diseases such as anaemia and heart disease.

FIREFIGHTING MEASURES

- Bring surrounding people to safety.
- If a grease fire erupts, close the door until the fire extinguishes. NEVER leave the door open during a grease fire.
- **WARNING:** Never attempt to extinguish an oil or grease fire with water.
- Stay away from the source of fire and immediately inform the firefighting department.

FIRST-AID MEASURES

Measures to take after serious burns or scalding

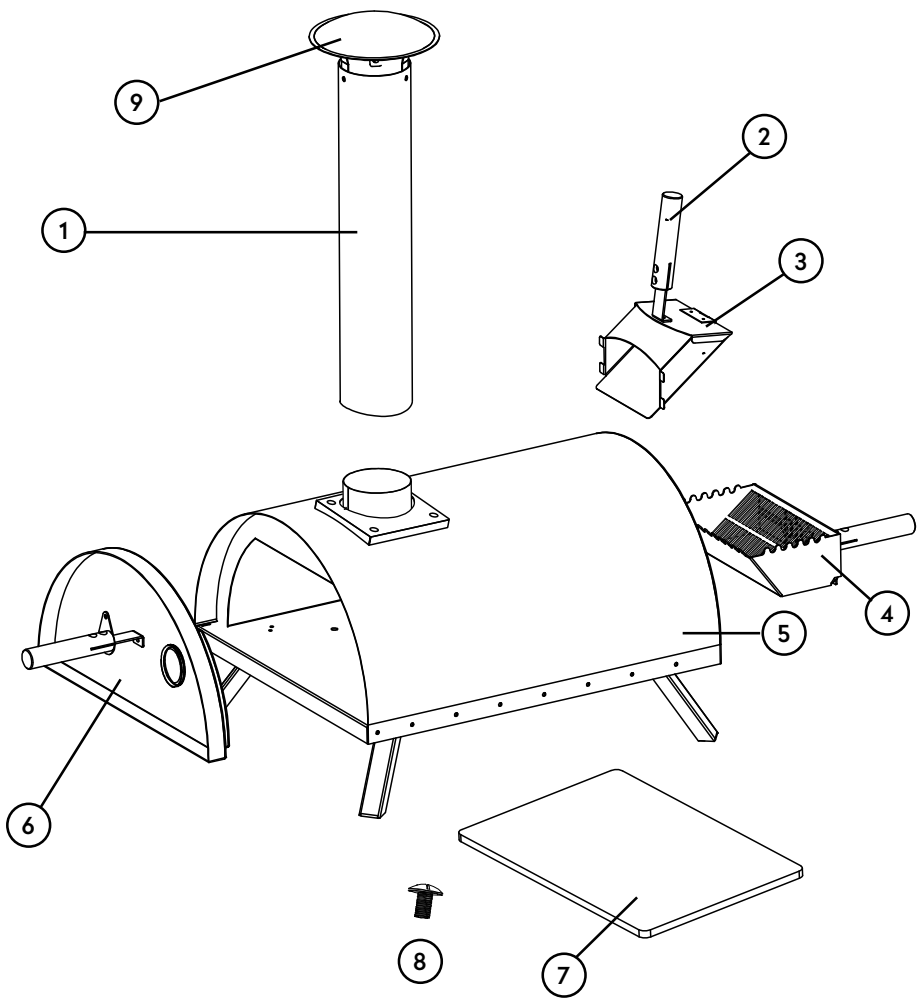
- There is an acute risk of hypothermia and shock. Immediately call the rescue services!
- Immediately extinguish burning clothes with water or suffocate the flames with a heavy blanket.
- In case of burns: Leave clothing on the body.
- In case of scalding: Immediately remove clothing from the body.
- Cool the affected areas with cold water for at least 15 minutes until the pain subsides.
- Afterwards, cover the affected area with a sterile Metalline burn sheet. Place the side coated with Metalline onto the damaged skin and affix lightly with a gauze bandage or a triangular bandage.
- Do not use any "home remedies" such as ointments, powders, oils, disinfectants, etc.!

Measures to take after light burns or scalding

- In case of burns: Only remove clothing from the body if it doesn't stick.
- In case of scalding: Immediately remove clothing from the body.
- Cool the affected areas with cold water for at least 15 minutes until the pain subsides. Allow minor burns or scalding without any blister formation to heal in fresh air, do not cover with a band-aid or bandage.

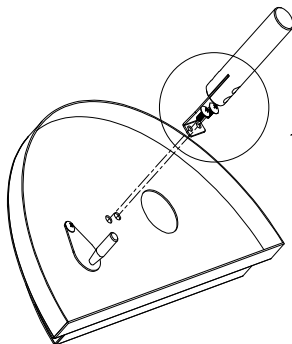
DELIVERED EQUIPMENT/ DESCRIPTION OF COMPONENTS

Number	Name	Quantity
1	Chimney	1
2	Handle	3
3	Feeder	1
4	Firebox	1
5	Oven casing	1
6	Door	1
7	Pizza stone	1
8	Screw (5 mm)	13
9	Rain shelter	1
10	Pizza peel	1

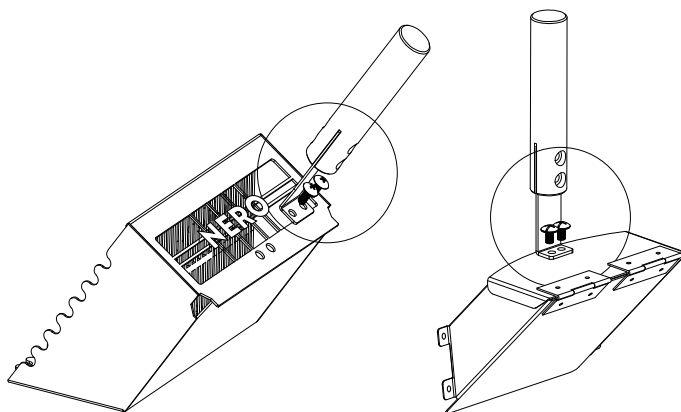


ASSEMBLING THE PIZZA OVEN NERO

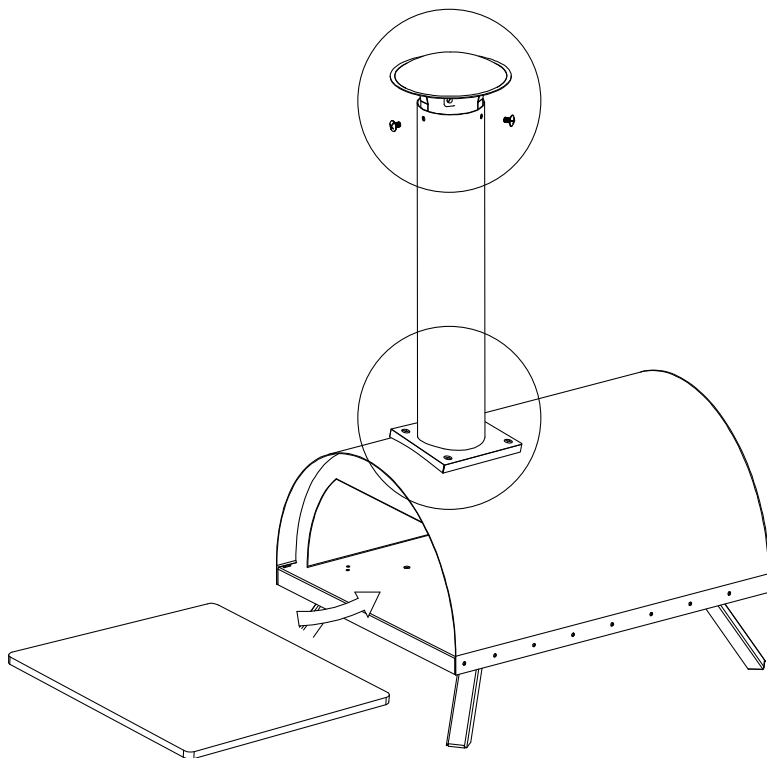
1. Screw the wooden handle to the oven door.



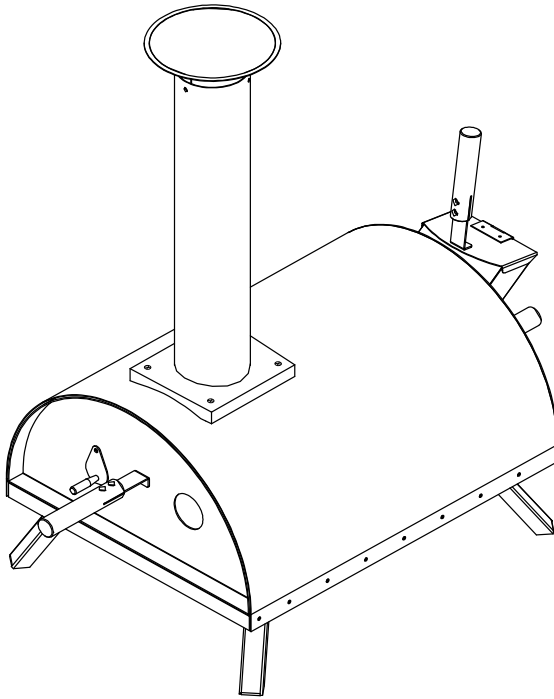
2. Screw both remaining wooden handles on the feeder and the firebox, as shown in the picture.



3. Screw the feeder to the rear of the oven casing. Screw the rain shelter with 3 screws onto the chimney. Insert the chimney over the opening in the body. Put the pizza stone into the oven.



4. The pizza oven is now ready for use. Have fun with NERO.



BEFORE FIRST USE

1. Dampen a sponge with lukewarm water. Wring it out thoroughly and wipe the pizza stone clean once to remove production residues.
2. Clean the inside of the oven with water and a mild detergent to remove any production residues.
3. The oven must be burned-in before making your first pizza. Note that the fuel should be glowing for at least 30 minutes.

USING THE PIZZA OVEN NERO



Always wear fireproof gloves while firing the pizza oven.

WOOD FIRING

1. Remove the firebox and fill it with fitting logs. Put a grill lighter in the middle (**Warning!** Don't use liquid starters like spirit or petrol), cover it with a few sticks or thin firing woods and ignite it.
2. Push the firebox into the pizza oven and wait until the wood burns evenly.
3. Place 1-2 logs over the filling shaft and wait until the wood has burnt through, and is covered with a layer of ash and no more smoke escapes from the chimney.
4. When the oven thermometer shows around 400 °C, open the door and push the pizza to the center of the stone. Close the door.
5. Rotate the pizza by 180° once after 45 seconds.
6. You can observe the baking process of your pizza through the damper. Do not open the door during the baking process - otherwise valuable heat is lost.
7. After 1 to 5 minutes, depending on the thickness of the pizza dough, your pizza is ready.

FIRING WITH COAL, BRIQUETTES OR PELLETS

1. Put the coal, briquettes or pellets with the grill lighter into the firebox. As soon as it starts to burn, push the box into the pizza oven.
2. Pile up more coal, briquettes or pellets via the chute.
3. Wait until the coal or briquettes are completely burnt through, covered with a layer of ash and no more smoke escapes from the chimney.
4. When the oven thermometer shows around 400 °C, open the door and push the pizza to the center of the stone. Close the door.
5. Rotate the pizza by 180° once after 45 seconds.
6. You can observe the baking process of your pizza through the damper.
7. After 1 to 5 minutes, depending on the thickness of the pizza dough, your pizza is ready.

The process will work even faster when you burn the coal or briquettes in a separate igniting place and fill the pure ember into the firebox.

TIP: You can also light your combustible with a blowpipe. In order to do that, fill your firebox with wood, coal, briquettes or pellets. Put the box into the back of the oven and hold the blowpipe from the outside in the box.

REFILLING OF COMBUSTIBLES



Always use fireproof gloves when filling and emptying the firebox.

Thanks to its double stainless steel cover with a wool filling, the inside of the pizza oven will be kept hot constantly for a very long time. If you notice the temperature is dropping, pile up a new charge of combustibles (wood, coal, briquettes or pellets) into the firebox via the filling chute. Until you start baking the next pizza, you must wait until the combustibles have burnt through or no more smoke is rising from the chimney.

SWITCHING OFF THE PIZZA OVEN NERO

1. Close the door and let the oven burn out after use. This process can take up to 4 hours.
2. For quicker storing of the oven put on fireproof gloves, remove the firebox and put the contents into a bucket filled with water. Open the door of the pizza oven and allow the oven to cool completely for about 30 minutes.

CLEANING AND CARE

CLEANING THE OVEN

1. Allow the oven to cool down completely.
2. Empty the firebox after every use and sweep out the ashes completely with a brush.
3. Both the interior and exterior can be cleaned with water and a mild detergent.
4. If the pizza oven is used regularly, the chimney should be removed and washed out every 4 weeks, to rinse off the soot layer.

CLEANING THE PIZZA STONE

1. Remove the pizza stone from the pizza oven and carefully scrape off residues from the stone with a hob scraper or a sharp knife.
2. The pizza stone is an object of utility and over the time, it will get stains from burnt-in ingredients. This is completely usual and will not interfere with the functioning of the stone.
3. If you want to wash the stone with water, do not use detergent. After washing it with water, let the stone dry in an oven for at least 3 hours at 80 °C. You can also leave it to air-dry in a warm spot for 24 hours.

STORING PIZZA OVEN NERO

1. The pizza oven comes with 4 foldable stainless steel feet. The oven can be stored and transported more easily with the feet folded in. If you don't use the oven for a longer time and if you want to save space, you can also remove the chimney.
2. To prevent rusting and weathering, the pizza oven should always be stored in a dry environment after it has completely cooled down. Cover the oven with a weather-resistant tarpaulin or store it in the cellar or garden house.

TROUBLESHOOTING

Please read the following steps if the device does not work properly:

Problem	Solution
The fire blows out frequently.	Make sure that you don't add too many combustibles at once via the shaft. This may smother the fire.
The oven won't get hot.	Strong wind can impair the heating performance. Place the pizza oven in a wind-protected location. The fire is not burning properly. The thermometer is broken. Replace it.
The pizza turns black on one side.	Rotate your pizza by 180° after 45 seconds. The side, which is near the firebox, will receive more radiant heat than the one facing the door. To ensure evenly baking, turn the pizza.

CUSTOMER SERVICE

In principle, our products have a legal warranty duty of 2 years. Further claims can only be processed in conjunction with a proof of purchase. Wearing parts exclude any warranty claims, when usual abrasion has occurred. The durability is determined by the respective handling and use of the products and is thus variable.

For questions concerning handling and functionality of our products, please contact our customer-service:

Free hotline for Germany/Austria only: 0800 270 70 27

From other EU countries: +49 211 - 749 55 10*

*Different costs may apply.

E-Mail: service@burnhard.de

Internet: www.burnhard.de

DISPOSAL/RECYCLING

Our products are manufactured with the highest degree of care and are designed for a long durability. Regular maintenance and cleaning help to prolong durability.

If the device is defective and cannot be repaired, it must not be disposed at home. The product and its packaging must be disposed of in accordance with local regulations. Contact your local waste disposal company if necessary.