

**PINNA<sup>®</sup>COLO<sup>™</sup>**  
PIZZA OVENS

**PREMIO**  
**PIZZA OVEN**



**OWNER'S MANUAL, USER GUIDE AND WARRANTY**

**MODEL NO: PPO-1-00**

# PINNACOLO™

## PIZZA OVENS

### **CONGRATULATIONS!**

ON BECOMING A NEW MEMBER OF THE PINNACOLO FAMILY!

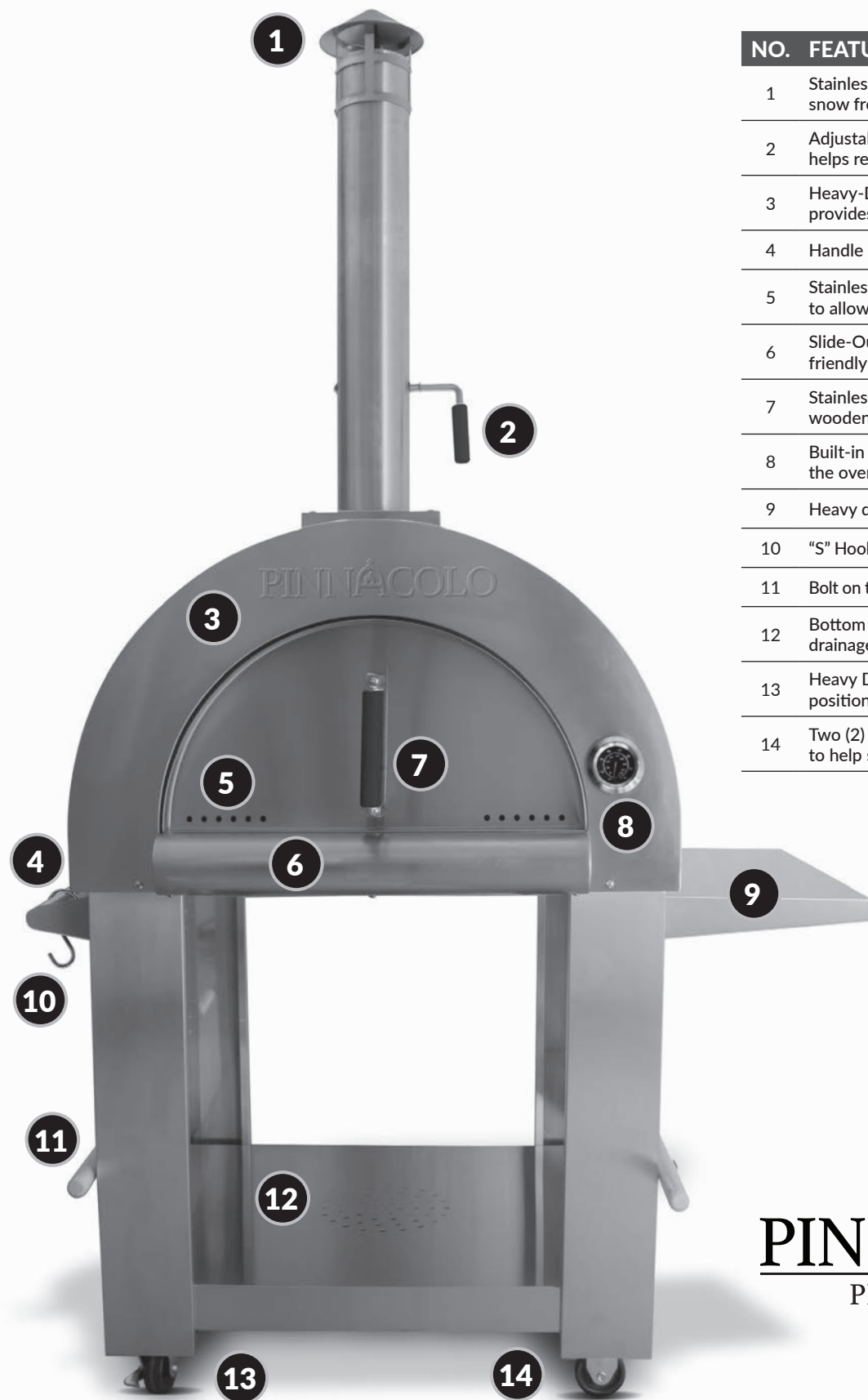


## **WARNING**

## **READ AND UNDERSTAND INSTRUCTIONS PRIOR TO ASSEMBLY**

- **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 located in the center of the oven. Once the fire has been established, carefully reposition the fire to the side of the oven. Continue to feed the fire with small amounts of wood until the oven reaches an even high heat. We have found that achieving a temperature of 315°C (600°F) – 345°C (650°F) is perfect for cooking on your Cordierite Pizza stones included with your oven;
- **COOKING UTENSILS:** Always use cooking utensils (peels, brushes and cookware) suitable for use with a wood-fired oven;
- **SEASONING:** It is imperative that the oven is 'SEASONED' in accordance with the instructions provided by PINNACOLO and included within this manual;
- Do not cook before the **HARDWOOD** has a coating of ash;
- **NEVER USE CHEMICAL CLEANERS INSIDE THE OVEN:** The oven should only be cleaned when the oven is cool. Only use the brush supplied with your oven or a brush approved for use with your oven for clearing the ash or debris from the cordierite stones. You may use a damp cloth to clean or wipe the stone surface clean when the oven is cold;
- **ONLY POSITION** the oven on a solid, level, non-combustible, stable surface (concrete, stone, etc.) that is capable of supporting the weight of the oven. Never use on wooden or other combustible surfaces;
- Maintain a **MINIMUM** clearance of 3 meters (approximately 10') between the oven and any combustible materials (including bushes, trees, wooden decks, fences, buildings, etc.) at all times when the oven is in use. **BEWARE** of flying sparks from the opening of the oven;
- **DO NOT USE** gasoline, kerosene, or alcohol or any petroleum based product for lighting the wood. Use of any of these or similar products will cause an explosion and could possibly lead to severe bodily injury;
- **NEVER** add any form of lighting fluid to hot or even warm coals, or to ignite or re-ignite a fire in the oven. Never use any petroleum based product in the oven. Use of this could result in a flash back or an explosion which may cause severe burns;
- **USE HARDWOOD FIREWOOD FOR BURNING ONLY.** **DO NOT** use charcoal, charcoal pre-treated with lighter fluid, pressure-treated lumber, chipped wood products, sappy wood (such as pine) laminated wood, or any material other than dry, untreated hardwood firewood in your oven. Use extreme caution when adding wood during cooking;
- **AVOID TOUCHING HOT SURFACES AND USE EXTREME CAUTION WHEN REMOVING THE DOOR.** The oven will be extremely hot during use. Use caution when reaching into the oven. To protect yourself from burns, always wear shoes, long oven mitts or gloves, and protective clothing with long sleeves while operating this oven;
- **DO NOT LEAVE THE OVEN UNATTENDED WHEN IN USE.** Place the oven in an area where children and pets cannot come into contact with the unit. Close supervision is necessary when the oven is in use;
- **ENSURE THE CASTERS ARE LOCKED AND THE OVEN IS SECURELY POSITIONED.** Never move the oven when it is in use, or when it contains hot coals or ashes.
- Do not store or use the oven near gasoline or any other flammable liquids, or where gases or flammable vapors may be present.
- Improper installation, amendment, service, or maintenance may cause property damage, personal injury, or death.
- **USE CAUTION** when assembling and operating your oven to avoid scrapes or cuts from any sharp edges on the metal parts.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the oven by a person responsible for their safety.
- **WARNING!** Keep children and pets away;
- **WARNING!** This **OVEN** may become extremely hot;
- **NEVER ATTEMPT** to move the oven while operating it.

# PREMIO PIZZA OVEN FEATURES

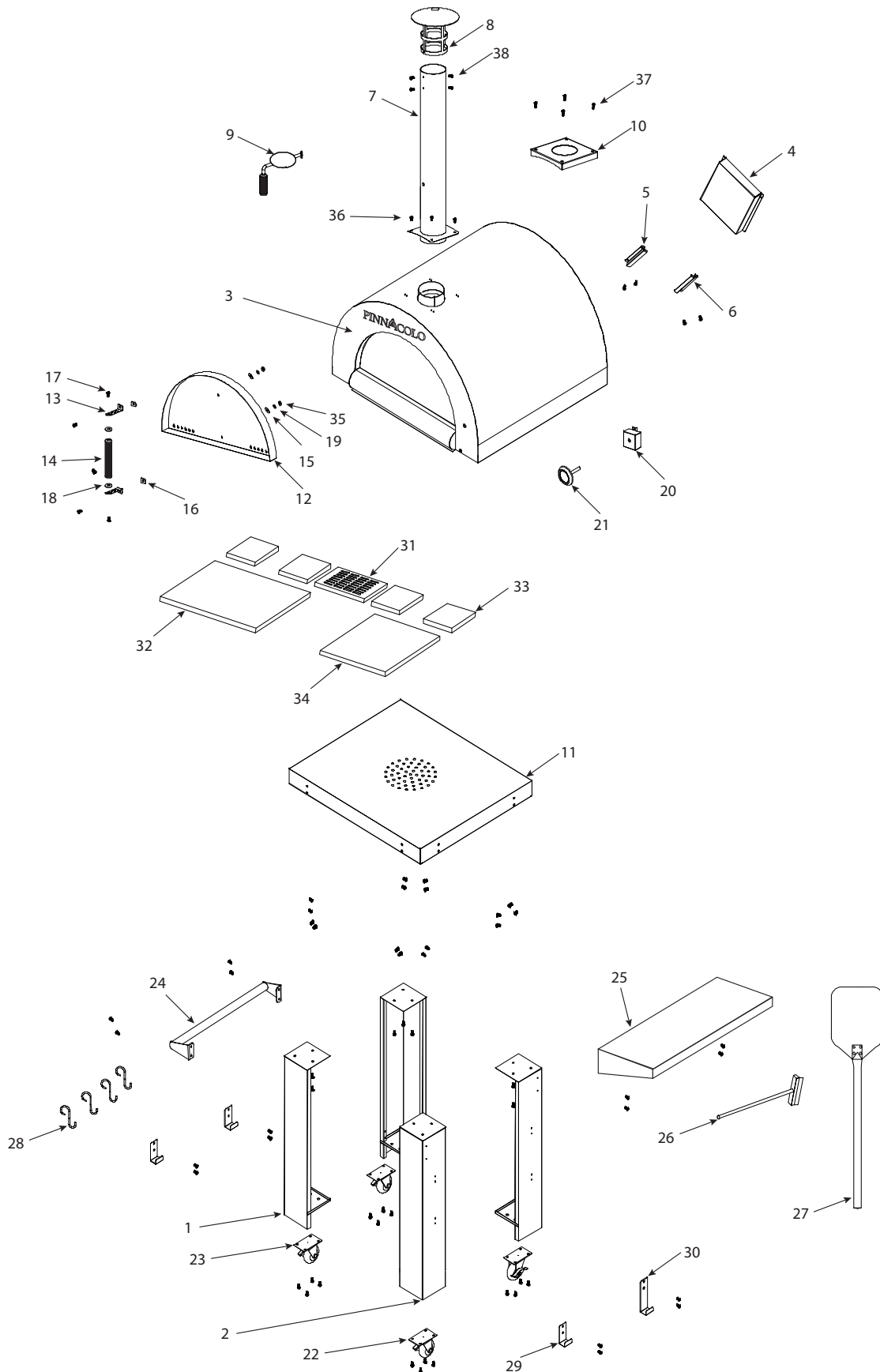


## NO. FEATURE

- |    |   |
|----|---|
| 1  | Stainless Steel Flue Cap to prevent rain and snow from entering                             |
| 2  | Adjustable damper controls internal heat and helps regulate air flow                        |
| 3  | Heavy-Duty Stainless Steel construction provides strength, durability and beauty            |
| 4  | Handle  |
| 5  | Stainless Steel door includes vent holes to allow for better airflow                        |
| 6  | Slide-Out Stainless Steel ASH Drawer for user friendly cleaning after oven has fully cooled |
| 7  | Stainless Steel door features a stay cool wooden handle                                     |
| 8  | Built-in Thermometer assists in determining the overall internal temperature                |
| 9  | Heavy duty stainless steel utility shelf  |
| 10 | "S" Hooks provided to hang optional accessories   |
| 11 | Bolt on tool brackets for hanging broom and peel  |
| 12 | Bottom shelf features predrilled vent and drainage holes to prevent water from pooling      |
| 13 | Heavy Duty solid core casters help making positioning easier                                |
| 14 | Two (2) Solid core casters with built-in locks to help secure the oven in place             |

**PINNACOLO**  
PIZZA OVENS

# EXPLOSIVE VIEW



# PART LIST

| NO. | PART NAME                   | QTY |
|-----|-----------------------------|-----|
| 1   | Left Leg                    | 2   |
| 2   | Right Leg                   | 2   |
| 3   | Oven                        | 1   |
| 4   | Ash Pan                     | 1   |
| 5   | Ash Support 1               | 1   |
| 6   | Ash Support 2               | 1   |
| 7   | Chimney                     | 1   |
| 8   | Chimney Cap                 | 1   |
| 9   | Chimney Handle              | 1   |
| 10  | Chimney Bottom              | 1   |
| 11  | Bottom                      | 1   |
| 12  | Door                        | 1   |
| 13  | Handle Support              | 2   |
| 14  | Door Handle                 | 1   |
| 15  | Insulation Mat 1 (Handle)   | 1   |
| 16  | Insulation Mat 2 (Handle)   | 1   |
| 17  | 1/4" 15mm Bolt (Handle)     | 4   |
| 18  | 1/4" Flat Washer (Handle)   | 2   |
| 19  | 1/4" Spring Washer (Handle) | 2   |
| 20  | Thermometer Support         | 1   |
| 21  | Thermometer                 | 1   |
| 22  | Rigid Caster                | 2   |
| 23  | Caster with Brake           | 2   |
| 24  | Side Handle                 | 1   |
| 25  | Shelf                       | 1   |
| 26  | Oven Broom                  | 1   |
| 27  | Pizza Peel                  | 1   |
| 28  | "S" Hooks                   | 4   |
| 29  | "L" Hooks 1                 | 3   |
| 30  | "L" Hooks 2                 | 1   |
| 31  | Ash Cover                   | 1   |
| 32  | Pizza Stone 1               | 1   |
| 33  | Pizza Stone 2               | 4   |
| 34  | Pizza Stone 3               | 2   |
| 35  | 1/4" Nut                    | 2   |
| 36  | 1/4" Bolt                   | 48  |
| 37  | 1/4" 35mm Bolt              | 4   |
| 38  | 1/4" 10mm Bolt              | 4   |



#26 - OVEN BROOM



#27 - PIZZA PEEL



#28 - "S" HOOKS



#29 - "L" HOOKS 1



#30 - "L" HOOKS 2



36

37

38

#36 - 1/4" BOLT

#37 - 1/4" 35MM BOLT

#38 - 1/4" 10MM BOLT

# PREPARATIONS

Carefully unpack your PINNACOLO PIZZA OVEN.

A minimum of two (2) people should work in coordination to lift the oven.

The Dome Section must be lifted evenly (level) to prevent the cordierite pizza stones from shifting and being damaged. We suggest you position all the components within reach in order to make your assembly easier.

To prevent damaging the finish, the plastic coating, which protects the surface of the oven, should be removed following assembly.



**NOTE: Be certain that the plastic is removed BEFORE seasoning your oven!**

## COOKING WITH FIRE

Cooking in your PINNACOLO PIZZA OVEN is similar to cooking with a bbq or cooking in your home oven. In a short time, you will learn how to control and maintain temperatures using your choice of dry hardwood. You will learn how different woods affect the flavour of your foods. You can discover the many foods you can cook and bake in your PINNACOLO PIZZA OVEN and how much amazing flavour cooking with wood-fire makes. ENJOY!

The design of each of our ovens is related to the original POMPEII style clay brick ovens dating back hundreds of years. The unique dome design in combination with the stone base means that your food is being cooked from above and below simultaneously. We look at it like...your food is being blanketed with wood-fired flavour. Your PINNACOLO PIZZA OVEN can achieve temperatures in excess of 320°C (600°F). It is imperative that you use only OVEN SAFE baking pans and use extreme caution when handling these products.



Using extreme temperature heat safe oven gloves is suggested.

## FUEL THE FLAME

**FOR BEST RESULTS...** Using dry hardwoods, such as oak, are best suited for use in your oven. Oak will burn slower and help maintain a more consistent temperature. The fire should be started slowly, and cooking should not be started until ash begins to be seen on the exterior of logs. **NEVER USE** pine, spruce or any type of resinous woods. **NEVER USE TREATED WOOD.**

For best results, prepare and start the fire in your PINNACOLO PIZZA OVEN approximately one hour ahead of when you plan to begin cooking. Wood used should be cut/chopped into small pieces about 30cm – 45cm (12" – 18") in length and range from 1cm – 5cm (1/2" – 2") in thickness. Do not overload. We suggest a maximum load of no more than 3kg (6.5lbs).

Start your fire with a combination of pieces of kindling and newspaper positioned in the centre of the oven. **NEVER USE ANY FORM OF PETROLEUM OR CHEMICAL FIRE STARTER!** Light your fire using a match or an approved lighter. Be careful to avoid burning yourself. **EXTREME CAUTION SHOULD ALWAYS BE USED!** Feed the fire by adding two or three larger pieces of wood or until the fire becomes well established. Once the fire is burning well, we suggested the fire be pushed to the side of your PINNACOLO PIZZA OVEN using the broom provided with your oven.



**NOTE: A small amount of wood will allow your oven to quickly reach 650°F. Check the built-in thermometer OR we suggest using a Point and Shoot Laser Thermometer for confirmation.**



**NOTE: We would suggest using FLAMERS Natural Fire Starter for easy and effective lighting of your fire.**

# PREPARATIONS

To achieve the desired temperature within the cooking dome of the oven, position the door so there is enough air flow to keep the flame burning. Add wood as needed to keep the fire going. You will see flames reach the top of the dome and curve around to the other side. This is part of the design of the oven is normal. However, be sure that you do not stoke the fire to the point that flames come out the opening. The oven is designed to cook from the top and bottom surrounding your food. Both the dome and the stone floor will absorb heat.



Reaching and maintaining a temperature between 320°C – 350°C (620°F – 650°F) is optimal for pizza making.

The perfect temperature for cooking pizza is when the base stones (cordierite stones) achieve a temperature of 300°C – 350°C (572°F – 662°F). This temperature will bake your pizza crust to a crispy finish. It will also prevent the dough from sticking to the stones. **CAUTION** must be taken when inserting the pizza into the hot oven. The pizza should be inserted using the pizza peel. We suggest that you wear heat protective gloves whenever your hands are near or entering the oven. The pizza should be rotated during the cooking process. The portion closest to the heat source will bake faster and be crispier. Rotation helps ensure an even finish.

When you have a stone temperature of 225°C – 315°C (450°F – 600°F) this would be the prime temperature for roasting meat, cooking vegetables, baking fish and/or seafood.

Please review the PINNACOLO website for recipes. We will be posting those we use or develop and will also include those provided by other members of the PINNACOLO family.

It should be noted that breads, rolls, desserts and pies should be baked with the oven maintaining a temperature in the range of 160°C – 220°C (320°F – 428°F). Baking at this level will likely be achieved once the physical fire has stopped burning. The longer that the oven has been heated, the longer the heat will likely be retained for cooking without an active fire.



**NOTE: If you plan to remove the ash, embers or debris, after the fire has ended, you must do this when the oven is cold and with safety in mind. Use only a broom or brush suited for this oven. A heat safe container should be readily available. Heat protect gloves should be worn. Any residue needs to be handled and disposed of carefully once it is confirmed that everything is OUT and cold.**

## SAFELY CLEANING YOUR PINNACOLO OVEN:

The oven should **ONLY** be cleaned when cold. The stones should be swept and cleared using the broom provided or with a broom or brush designed for use in a wood burning oven. **NEVER** forcibly extinguish the fire using water. This could result in serious injury or damage to the oven. **NEVER** use any chemical cleaners or petroleum based cleaners. You can wipe the stone surface using a damp cloth after it has been well cleared.

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## WE SUGGEST YOU OWN THE FOLLOWING ITEMS



### LASER THERMOMETER

To ensure the actual temperature of the stones within the oven.



### ASH BUCKET AND SHOVEL/SCOOP

Designed for storing embers, ash and debris.



### HIGH HEAT RESISTANT GLOVES

For handling anything near or in the cooking chamber.

# ASSEMBLY

Follow these steps in the order shown to assemble your PINNACOLO PIZZA OVEN. A minimum of two (2) people should work in coordination to complete the assembly and position the oven for use.

## STEP 1

Begin by securing the bottom shelf to the legs using the 16pcs of 1/4" 15mm bolts provided.



**NOTE 1: The swivel casters with built-in brakes must be positioned on either the right or left side of the unit.**



**NOTE 2: The legs with the pre-drilled holes must be positioned facing the side of the stand and not facing either the front or rear of the oven.**

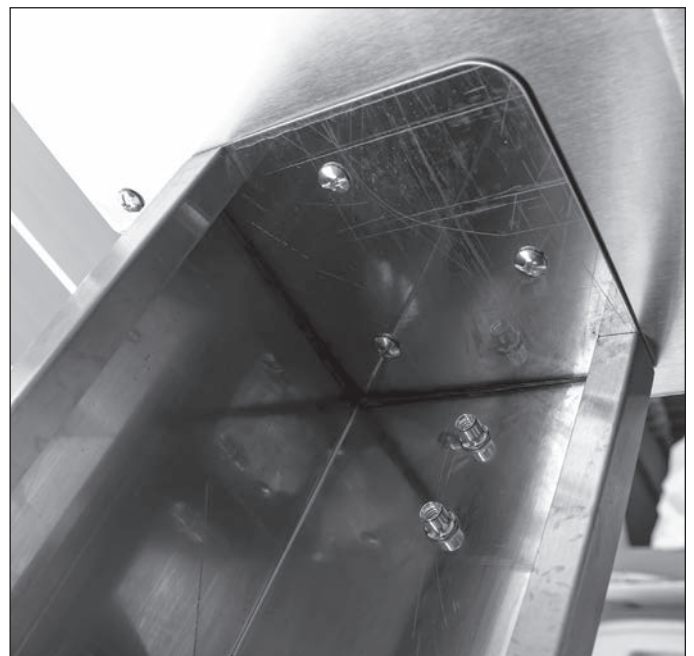


**NOTE 3: The bottom shelf is rectangle in shape and the longer side will be the front/rear of the unit. Legs with the pre-drilled holes should be secured to the shorter sides of the bottom shelf.**



## STEP 2

Once the base section is assembled it should be positioned on a solid and level surface with the wheels towards the ground. We suggest that the wheel brakes are engaged to keep the base from moving. In order to secure the base to the cooking dome section of the oven, the oven should be lifted by at least 2 people onto the legs of the base section. **IT IS CRITICAL** that the cooking dome is raised evenly to prevent damage to the cordierite cooking stones. Once in place, the cooking dome must be secured to the base using the 12pcs of 1/4" 15mm bolts provided.





# ASSEMBLY

## STEP 3

Secure the wooden handle to the door itself using the necessary in the order as follows;

- Position 1 x 1/4" 15mm bolt through handle.
- Place an insulation mat (Part No. 15 or 16) behind the handle.
- Position the handle against the door with the nut through the pre-drilled hole on the face of the door.

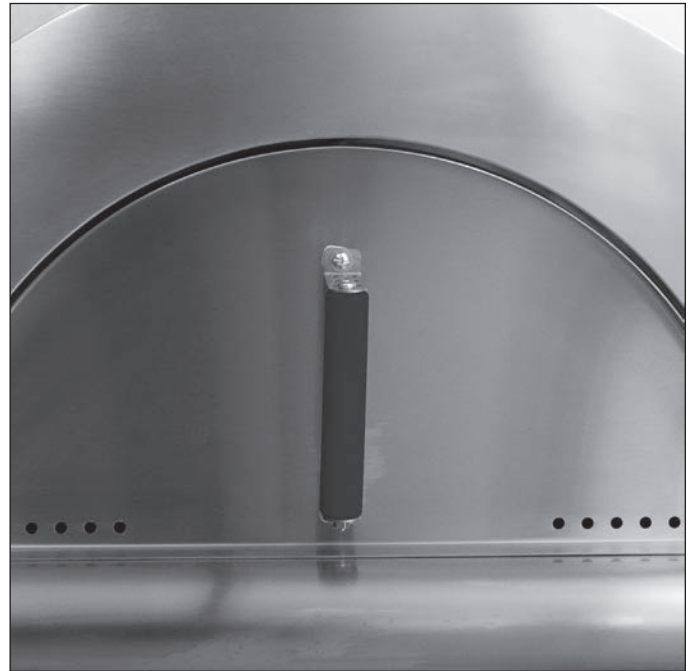


**NOTE: the outside of door has the edge surround towards the handle.**

- Once the bolt is through the hole, position the second insulation mat in the inside of the door.
- Apply the metal washer (Part No. 19) onto the bolt and secure with the nut (Part No. 35).
- Once bolts are in position with nuts attached, tighten the nuts using a 10mm wrench.



**NOTE: The door itself may flex slightly. This is inherent to the design of the door in order to permit the stainless steel door to expand and contract.**



## STEP 4

Install chimney cap (Part No. 8) to chimney (Part No. 7) and secure using the 4pcs of 1/4" 10mm bolts.

Secure chimney assembly to the top of the cooking dome using the 4pcs of 1/4" bolts (Part No. 36).

Secure outer chimney plate to the cooking dome using 4pcs of 1/4" 35mm bolts.



# ASSEMBLY

## STEP 5

Position and secure one (1) handle (Part No. 24) and one (1) shelf (Part No. 25) on side of the pizza oven using the 8pcs of 1/4" 15mm bolts supplied. Shelf and handle can be positioned to your choice of side.

Determine which side you prefer to have your tools on and secure the 3pcs of predrilled hooks using the 8pcs of 1/4" x 15mm bolts.



**NOTE: Position the longest hook at the lower rear position of the base in order to support the Pizza Peel**

Hang the "S" hooks on the handle in order to hang any future tools or accessories.



## SEASONING YOUR OVEN

Now that your PINNACOLO PIZZA OVEN is assembled, it is time to SEASON the oven in order to prepare it for cooking.

SEASONING is the process necessary to remove any moisture or residue that might accompany your oven during the production and/or shipping process.

In order to SEASON YOUR OVEN, you will be required to Light and Burn logs in the oven. For best results, this will need to be done at 2 separate times.

The 1st burn will involve starting a small fire in the centre of the oven. The goal is to maintain a burning temperature of about 150°C (300°F) and have that continue for a period of about 1 hour. Once you have maintained this temperature for an hour, you would simply allow the oven to cool. This will take many hours and the cooling portion is also part of the seasoning process. About 24 hours later, when the oven interior should be cold, we suggest you carefully remove any ash and debris that remains on the pizza stones.

Now, once again, you will be required to start a new and fresh fire. During this 2nd burn, you will also position the logs in the centre of the oven, although this time the goal is to prepare a fire that reaches and maintains a temperature of 260°C (500°F) for 1 hour. The following day, once the oven has cooled, clear the ash and debris that remains on the pizza stones.

Once you have completed these 2 burns, you have SEASONED your oven and will be ready to use your oven to prepare amazing meals for many years to come.

# LIMITED WARRANTY

Fire One Up Sales Inc., the importer and distributor of the PINNACOLO PIZZA OVENS brand of Outdoor Ovens, warrants the Stainless Steel ovens and their components, including the body, floor, venting system, factory finish, stand and door (hereinafter referred to as the Product) to be free of defects in materials and workmanship for a period of one (1) year from time of purchase.

## Qualifications of the Warranty

The complete Product Warranty does not apply to the following:

1. The Product was not assembled or installed in accordance with the instructions or local building codes.
2. This Warranty does not cover any hairline cracking in the cordierite stones, or problems caused by extreme temperatures.
3. The Product has been subjected to non-standard or inappropriate use, including but not limited to tossing or throwing firewood into the oven with force, addition of non-approved accessories or cooking devices, or burning inappropriate or abnormal woods including; driftwood, coal, plywood and woods that have sap, include chemical treatment or are not designed for burning in an outdoor oven.
4. The Product has been subject to icing or wet-mopping while the oven is heating or during the cooling period, which can cause cracking or damage to the oven floor or metal components, or improper chemicals or liquids have been used to clean or sanitize the interior of the Product.
5. This Warranty does not cover any damage caused by storing any material either on top, below or inside of the Product.
6. The Warranty does not apply to normal wear and tear or any parts of the Product that would need replacing under the normal conditions including;
  - a. Normal or minor cracking due to expansion and contraction stress relief in the refractory materials, including but not limited to the cordierite stone.
  - b. Scratches to the exterior surface during normal use.
  - c. Any discoloration due to neglect, weather conditions, and any areas exposed to smoke or any aspect of the Product that may deteriorate as a result of normal use or aging.
7. This Warranty does not cover damage to, or failure of the Product, resulting from natural causes, or other catastrophic events, such a flood, freezing, fire, earth movement, wind or storms.

## Limitation of Liability

It is expressly agreed and understood that Fire One Up Sales Inc., sole obligation and the Purchaser's exclusive remedy under this Warranty, and under any other Warranty whether expressed or implied otherwise, shall be limited to replacement, repair, or refund up to the original purchase price of the Product, excluding shipping costs. Such liability shall not include, and Purchaser or other third parties, specifically renounce any rights to recover special, incidental, consequential, or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, damage to business reputation or goodwill, all costs incurred receiving, unloading, moving at your location, and installing the Product, or loss of use of the Product.

In no event shall Fire One Up Sales Inc., or any reseller, business partner or associated business, be responsible for any incidental or consequential damages caused by defects in Products, whether such damage occurs, or is discovered before or after replacement or repair, and whether or not such damage is caused by Fire One Up Sales Inc. or its representatives. The direction of any Warranty with respect to this Product is limited to the legitimate claims received within the duration of the foregoing Warranty.

Warranty of replacement parts or Product shall only be from the original purchase date of the Product, not the date of repair or replacement covered under this Warranty. Parts to be replaced under the Warranty will be repaired or replaced with new or functionally sound parts at the discretion of Fire One Up Sales Inc. or their representative or designated service provider.

**NOTE:** Some Provinces or States do not allow the exclusion or limitation of incidental or consequential damages, or the duration of implied warranty, so the above exclusions or limitations may not apply to you.

## INVESTIGATION OF CLAIMS AGAINST WARRANTY

Fire One Up Sales Inc. reserves the right to investigate any and all claims against this Warranty and to decide upon the method of settlement.

Before any Product is returned, Fire One Up Sales Inc., or its authorized representative, must provide Purchaser with written return authorization and instruction for preparation of the shipment. Failure to properly package Product for return may result in Purchaser being billed by Fire One Up Sales Inc. Fire One Up Sales Inc. reserves the right to bill Purchaser for return freight if Product was found to be damaged through negligence or Warranty was voided, as outlined in this Warranty. Reference your original Terms of Sale Agreement for additional details.

## DEALERS HAVE NO AUTHORITY TO ALTER THIS WARRANTY

Fire One Up Sales Inc. employees and dealers have no authority to make any Warranties, nor to authorize any remedies in addition to, or inconsistent with, those stated above.

## HOW TO REGISTER A CLAIM AGAINST THE WARRANTY

In order for any claim under this Warranty to be valid, Fire One Up Sales Inc. must be notified to the claim defect by emailing (sales@fireoneup.com) or through the official chat access in the PINNACOLO PIZZA OVENS website.

All claims against this Warranty should include the Product Model, original invoice number, date of purchase, date of installation, a description of the defect, photographs or the area of concern, and a full description of the circumstances giving rise to the Warranty claim, if known. Please examine all of the contents of your delivery as soon as possible after receipt and inform Fire One Up Sales Inc. or the place of purchase within ten (10) days if any items are missing, incorrect or damaged.

# PINNACOLO™

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PIZZA OVENS

By following the information within you can expect to  
ENJOY your Pinnacolo Pizza Oven and great tasting food,  
for many years to come!

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**FIREONEUP.COM**

