

Congratulations on your Purchase of a Tuscan Chef GX Series Outdoor Oven



## **GX-Series Wood-Fired Ovens – Owner's Manual**

Installation and Operating Instructions for Models:

GX-CS/CI  
GX-CM/C2  
GX-B1  
GX-A2  
GX-DL/D1

### **SAFETY WARNINGS**

**INSTRUCTIONS – IF THESE INSTALLATION AND OPERATION INSTRUCTIONS ARE NOT STRICTLY FOLLOWED, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.**

**HOT SURFACES – THE OVEN CAN REACH AND MAINTAIN EXTREMELY HOT TEMPERATURES. DO NOT TOUCH AND KEEP CHILDREN AND PETS AT A SAFE DISTANCE.**

**LEVEL SURFACE – OVEN SHOULD BE SET UP ON A LEVEL SURFACE THAT HAS THE CAPACITY TO SUPPORT THE FULL PRODUCT WEIGHT.**

**DO NOT LIGHT WITH FUEL ACCELERANTS – THE WOOD-BURNING CHAMBER ALLOWS FOR EASY IGNITION GIVEN ITS DESIGN. FOR SAFETY REASONS, DO NOT ADD GAS, LIGHTER FLUID OR OTHER NON-APPROVED FIRE STARTING PRODUCTS.**

**DO NOT USE OR STORE GASOLINE OR OTHER FLAMMABLE MATERIALS IN THE VICINITY OF THIS APPLIANCE.**

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# Tuscan Chef™

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## Delivery & Inspection



GX-Series ovens are shipped via common courier on pallets similar to the image above.

Be sure to inspect the shipment for damages that may have occurred in shipping. If there are any damages to the packaging SIGN FOR IT AS “DAMAGED” or refuse delivery. The ovens are well-packaged and damages seldom occur. If you sign for the delivery as “No Damages,” then you are responsible for filing any damage claim with the freight carrier.

Upon signing for the oven, please promptly open the packaging to inspect for any potential damages. Damages reported after three days following delivery are assumed to have happened after delivery. Please contact your dealer with questions.

## List of Materials

Shipments will include the following items:

1. GX Series Wood-Fired Oven
2. Temperature Gauge
3. Stainless Steel Chimney
4. Stainless Steel Chimney Cap
5. Stainless Steel Removable Oven Shelf

6. Optional Steel Base including:
  - a. Two Poly Swivel Stem Casters
  - b. Two Poly Swivel Stem Casters with Brake
  - c. Caster Installation hardware including nuts, bolts and washers
7. Optional Cover

## Tools Required for Assembly

- Adjustable crescent wrench
- Phillips head screwdriver
- Pliers
- Cutting tool (to open packaging)

## Installation Instructions

1. Remove all outside and inside packaging materials from the oven. It is recommended to assemble oven on a moving pad or card board to prevent scratching parts.
2. Assemble Optional Stand. If not purchased, proceed to step 3.
  - a. Set the stand on its side
  - b. Attach wheels, one wheel at a time as follows:
    - i. Slide the stem of the wheel through the bottom of the stand
    - ii. Slide washer onto wheel stem
    - iii. Affix locknut to stem. Ensure that the locknuts are tightened securely
  - c. Set stand upright and lock the wheels
  - d. Set oven onto the stand. The bottom of the oven will have “tabs” allowing the oven to slide into the slots on the stand. This prevents the oven from sliding on the stand after setup.

**WARNING: IT IS RECOMMENDED THAT TWO OR MORE PEOPLE LIFT OVEN DUE TO ITS WEIGHT.**

3. Insert the thermometer into the hole provided directly above the cooking chamber. From the inside of the oven, affix the washer and nut. Tighten until snug, do NOT over-tighten.



4. Before installing cap on flue, pre-fit flue onto oven to ensure it fits snugly. It may be necessary to try both ends of the flue to determine the best fit.

5. Install cap on the flue. To fit the cap, simply rotate down onto the flue by pressing the two parts together.



6. Install flue onto oven. The flue is intentionally designed to fit tightly. Install by rotating the flue downward with force.



7. Before use, remove transportation protective plastic insert and screws from each side of the cooking chamber and fire chamber door (total of four, two on each door) with pliers to ensure doors close properly.

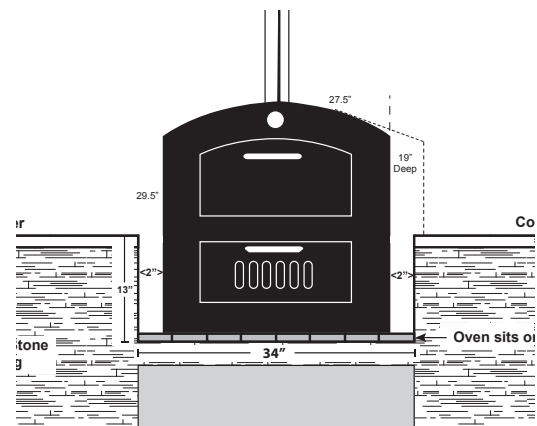


**Built-In Kitchen Installation**

The GX-CM, GX-DL, GX-CS, ovens may be built into non-combustible outdoor kitchens.

**WARNING: ALL COMBUSTIBLE MATERIALS MUST BE A MINIMUM OF 36" FROM THE UNIT. WHEN BUILDING INTO A FULL MASONRY INSTALLATION AS SHOWN BELOW, PROVIDE A MINIMUM OF 3" AIRSPACE TO THE REAR OF THE OVEN AND ALLOW AN EXHAUST FOR HEAT TO ESCAPE.**

The following diagram illustrates options for masonry installation: Model GX-CM



Your GX Series Wood-Fired Oven can reach very high temperatures. As a wood-burning appliance, the National Fire Protection Association (NFPA) recommends the following clearances from combustible materials for front, back and sides:

|              |     |
|--------------|-----|
| Oven         | 36" |
| Chimney pipe | 18" |

Distances can be reduced if a protective shield with 1" spacers is installed. Any installation of a GX Series Wood-Fired oven must comply with applicable building standards, regulations and laws.

**Inmar Industries Inc. does not accept liability for any damage resulting from improper use or installation of this product.**

**GX-B1 Additional Instructions for Side Shelf Installation**

Remove pre-set screws from oven using a standard Phillips head screwdriver.

Set shelf hinge upon oven side, aligning the holes and matching the holes with the stickers marked side "A" and side "B." See picture on following page.



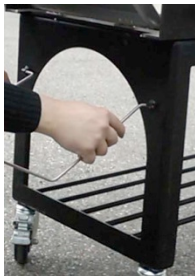
Insert screws back into the side of the oven using the Phillips head screw driver. Do not tighten firmly until all screws are installed.

Note: Aligning the screws with the holes on the side shelves is easier if not tightened.

## **WARNING: OVER-TIGHTENING SCREWS CAN STRIP THEM.**

Repeat on Side B.

The shelf support arm is found on the bottom of each shelf. Remove the arm and fit it onto the oven base by sliding the ends into the pre-tabbed female hinges located on the base.



## **Initial Operating Instructions**

NOTE: It is very important that your new oven be seasoned before use.

On initial firing, leave both the Cooking Chamber Door and the Fire Chamber Door open for a minimum of one (1) hour at approximately 450 to 500 Degrees Fahrenheit. This will allow the temperature resistant paint to fully cure and disburse any associated fumes before cooking is commenced.

## **Stainless Steel Side Handle Instructions**

All models now include a set of stainless steel handles designed to lift and manouver the oven more easily. Stainless steel brackets attach to the oven body with bolts supplied. Bolt handle to brackets with bolts supplied.

### **Ignition Instructions**

1. Place two small pieces of Kiln-Dried Firewood\* perpendicular to the wood chamber opening (to create an air space for additional firewood).
2. Place three to four pieces of kiln-dried firewood parallel to the wood chamber opening across the top of the first two pieces. There should be approximately 2" of space between the wood and the bottom of the wood burning chamber.



3. Place one or two fire starters or crumpled newspaper underneath the firewood.
4. Ignite the fire starter according to instructions.
  - Allow approximately 40 minutes for the fire to reach maturity.
  - Note: Wet firewood burns poorly and may prevent oven from reaching optimal temperature.

## **WARNING: DO NOT USE FUEL ACCELERANTS TO START FIRE.**

### **Regulating Temperature**

1. Regulating the cooking chamber temperature can be achieved two ways:
  - Adjust the air grate on the face of the oven by sliding the handle from side to side.
  - Adding firewood may increase temperature.
2. To maintain temperatures of 700°F or higher, an additional piece or two of wood may be required every 20-30 minutes. The oven will maintain temperatures of 350°F + for several hours by adding one or two pieces of wood per hour. Wood efficiency is impacted by grade or type of wood, wood moisture content, altitude, outdoor temperatures and general weather conditions.
3. When more firewood is needed, open the fire chamber and add wood. Be sure to either have the cooking chamber empty or to have food covered when adding firewood as FLY ASH may rise into the cooking chamber.

# Tuscan Chef™

**CAUTION: THE OVEN CAN GET VERY HOT. GLOVES OR OVEN MITTS ARE RECOMMENDED WHEN OPENING WOOD CHAMBER AND COOKING CHAMBER DOORS.**

## Maintenance Instructions

GX-Series Wood-Fired Ovens are constructed from steel, Grade 304 stainless steel, refractory firebrick, cooking stone and high temperature insulation. We recommend the following to keep your oven looking good and operating efficiently:

- Clean fire chamber before use. Use any small brush or ash pan to clean out the fire chamber in the same fashion as a fireplace.
- Cover oven during periods of prolonged non-usage to protect from the elements. An Optional Cover may be purchased from your dealer.



- If not properly maintained and stored, steel will rust. This will not affect the functionality of the oven. Clean exterior of oven with steel cleaner and a soft lint-free cloth regularly as needed. If the oven gets scratched exposing the steel, apply high temperature touch-up paint. See your local dealer for recommendations on high-temperature touch-up paint.

## Warranty Information

**WARRANTY: GX-SERIES OVENS COME WITH A 12 MONTH PARTS WARRANTY, NORMAL WEAR AND TEAR EXCEPTED.**

**Cooking Stone Damages:** In the event a cooking stone is cracked in shipping, a replacement stone will be shipped promptly.

## Oven Accessories

**10501** Stainless Steel mesh removable shelf for GX-CS and GX-C1 Oven



**10502** Stainless Steel mesh removable shelf for GX-CM, GX-C2 and GX-BM, GX-B1 ovens

**10503** Stainless Steel mesh removable shelf for large ovens



**10504** Stainless Steel Roasting Pan with insert rack fits all ovens

**10035** Pizza Peel, Aluminum Paddle 12" wide x 14" long with hardwood handle overall length 35"



**10122** 22" wooden (NZ pine) pizza peel/paddle, 12" x 13" blade, handle and leather hanging thong



**10136** 36" wooden (NZ pine) pizza peel/paddle, 12" x 13" blade, handle and leather hanging thong



**10204** 4" stainless steel rotary blade pizza cutter with PP easy grip handle



**10330** 10" heavy duty oven brush, brass bristles, scraper and 30" hardwood handle with leather hanging thong



**10413** 13" diameter hi-heat Pizza Stone with chrome rack



**10601** medium oven cover for GX-C1

**10602** medium oven cover for GX-C2

**10602** medium oven cover for GX-B1

**10604** large oven cover for GX-D1



**C1-Stand** with wheels for small GX-C1 oven

**C2-Stand** with wheels for medium GX-C2 oven

**B1-Stand** with wheels for medium GX-B1 oven

**D1-Stand** with wheels for medium GX-D1 oven



# Tuscan Chef™

| Tuscan Chef Wood Fired Oven Dimensions                       |        |       |       |       |       |       |
|--|--------|-------|-------|-------|-------|-------|
|  | Inches | GX-B1 | GX-CM | GX-DL | GX-CS | GX-A2 |
| Oven Size Exterior   | H      | 28.5  | 28.5  | 31.5  | 31.5  | 28.5  |
|  | W      | 34    | 27.5  | 46    | 19.5  | 34    |
|  | D      | 19    | 19    | 19    | 14.25 | 19    |
| Cook Chamber Interior  | H      | 10    | 10    | 11.25 | 8.75  | 10    |
|  | W      | 18.25 | 18.25 | 36.25 | 13.5  | 18.25 |
|  | D      | 18.5  | 18.5  | 18.5  | 13.75 | 18.5  |
| Fire Chamber Interior  | H      | 7     | 7     | 9.5   | 9.5   | 7     |
|  | W      | 20    | 20    | 38.5  | 14    | 20    |
|  | D      | 16    | 16    | 16    | 11.5  | 16    |
| Chimney  | H      | 39    | 39    | 39    | 29.5  | 39    |
|  | W      | 4     | 4     | 4.5   | 3.5   | 4     |
| Stand  | H      | 22    | 22    | 23.5  | 22    | 22    |
|  | LBS    | 485   | 485   | 760   | 240   | 485   |
| H=Height, W=Width, D=Depth in inches, Weight in Pounds (lbs) |        |       |       |       |       |       |
| Note : For total height add Oven, Chimney and Stand heights  |        |       |       |       |       |       |

| Tuscan Chef Wood Fired Oven Features  |       |       |       |       |       |
|---------------------------------------|-------|-------|-------|-------|-------|
|                                       | GX-B1 | GX-CM | GX-DL | GX-CS | GX-A2 |
| Stainless Steel removeable oven shelf | Y     | Y     | Y     | Y     | Y     |
| Stainless Steel side shelves          | Y     | N     | N     | N     | Y     |
| Stainless Steel Handles               | Y     | Y     | N     | Y     | Y     |
| Can Be Built In                       | N     | Y     | Y     | Y     | N     |
| Optional Stand/Portable Cart          | Y     | Y     | Y     | Y     | Y     |



GX-B1



GX-CM



GX-DL



GX-CS



GX-A2