



WoodFyred 20 Oven Owner's Manual

Models: WoodFyred 20 Classic
WoodFyred 20 Basic

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INTRODUCTION

Thank you for choosing WoodFyred, a simple outdoor oven that engineers perfect pizzas and flatbread from wood, fire, steel, and stone. Proudly made in Vermont, it includes a tempered stone cooking surface that heats in minutes over a small wood fire. Natural convection cooks pizzas quickly and evenly while imparting just the right amount of melt, crisp, char, and chew. With proper care, it will offer many years of memorable outdoor dining experience in your yard, at a friend's or off the grid.

SAFETY

Please read carefully before using your WoodFyred oven. Failure to follow these warnings may result in property damage, serious bodily injury or death. Use good judgment and follow all applicable precautions when using the WoodFyred oven. In particular:

- DO NOT use indoors. This product is intended for outdoor use only.
- ALWAYS check your local fire regulations before use.
- ALWAYS ensure the unit is on a flat, stable, level ground and at least 6 feet away from flammable items before use.
- ALWAYS keep cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials during use.
- The oven is designed to burn wood only. DO NOT use any other type of fuel or combustible material.
- DO NOT heat oven over 700 °F.
- DO NOT use lighting fluid, alcohol, gasoline or any other type of flammable liquid to ignite fire. Use paper, kindling and/or wood fire starter.
- BURN HAZARD - The oven is very hot during use. DO NOT touch any part of the drum, grate, stone, stone tray or flue pipe during use and until unit has completely cooled. ALWAYS use proper heat protection and tools, such as heat resistant mitts, pizza peels and tongs, to tend to the fire and use the oven.
- DO NOT remove ashes until all the wood is completely burned out and fully extinguished and oven is cool.
- DO NOT grasp, move or take the oven apart and DO NOT put a cover over the oven until fire is completely extinguished and oven is cool.
- DO NOT leave oven unattended with a fire burning or when the oven is still hot.
- ALWAYS keep children and pets at a safe distance while the oven is in use.
- DO NOT wear loose-fitting and/or flammable clothing when lighting the fire and using the oven.

WoodFyred Oven Instructions

Unpacking

Your WoodFyred oven is designed to fit all its components inside the steel drum.

To open the lid, remove hex nut from the bolt on the ring and pull both halves of the ring apart to remove it from the lid.

CAUTION: Open the ring just enough to take it off the lid, about 5-10 in. Excessive opening may break the split section between the two halves.

Remove the lid. Take all the pieces out of the steel drum. The oven is comprised of the following parts:

- (1) 20-gallon steel drum
- (1) Stone tray
- (1) Baking stone (may be packaged separately)
- (1) Fire grate
- (1) Flue pipe
- (1) Support cradle
- (4) Wooden legs
- (8) Carriage bolts with washers and wing nuts

Assembling the oven

Note: No tools are necessary to assemble the WoodFyred oven.

1. Find the cradle (black rectangular steel part with round-cut edges on 2 sides) and the four wooden legs. Insert a bolt in the bottom hole of each leg, then install a washer and a wing nut on the end of the bolt. The washer should be on the wing nut side of the leg, NOT under the bolt head.
2. Make sure the wing nut is loose enough on each leg for the square portion under the bolt head to protrude by ¼ in.
3. Align the square portion under the bolt head and insert it in the lower slot near one of the corners of the cradle. The bolt head should be on the outside of the cradle, the wooden leg on the inside. Push all the way up.
4. For each leg, insert a carriage bolt through top slot of cradle and top leg hole. Install a washer and a wing nut (Fig. 1).
5. Make sure the leg is pushed all the way up then tighten both wing nuts firmly by hand. Repeat with remaining legs.
6. Install assembled stand outdoors, on flat, firm, level ground, at least 6 feet from any flammable materials (Fig. 2).
7. Seat the drum horizontally on the rounded sides of the cradles, centered front to back. Both of the drum's "ribs" should be between the cradle's front and back ends.
8. Rotate the drum so that the chimney hole is exactly on top (the seam of the drum should be on the bottom).
9. Insert the fluted end of the flue pipe into the chimney hole. Push firmly down so that the pipe sits straight up.
10. Put the stone on the stone tray.

IMPORTANT: the ¾-in thick FibraMent baking stone (with beveled sides, on most units) must be heat-cured before use. Please follow the manufacturer's instructions provided with the stone.



Figure 1 – Mounting a leg to the cradle



Figure 2 – Assembled stand



Figure 3 – Fully assembled oven

1. Insert the stone tray with the stone inside the drum, with the tray's rear legs just past the drum's rear rib and the tray's front legs just ahead of the front rib.
2. Make sure the stone is level from side to side.
3. Insert the grate on the bottom of the drum and center it front to back under the tray. Make sure it is level from side to side (Fig. 3). The WoodFyred oven is now ready to use!

Building the fire

What you need:

- Dry (or kiln-dried) firewood (1-2 in wide x 16 in long)
- Thermometer (infrared gun thermometer or oven thermometer up to 750 °F)

Your WoodFyred oven is designed to burn regular firewood. For best results, use dry hardwood (kiln-dried if possible). 4 or 5 standard-length (16 in) logs, split into smaller pieces (see below), should be enough for an average dinner.

1. Split logs into sticks about 1-2 inches thick. Split some thinner kindling for starting the fire.
2. Inside the drum, in the middle of the lower grate, lay a crumpled sheet of newspaper topped with kindling and 4 or 5 sticks of firewood. Alternatively, use fire starter blocks or nuggets instead of paper and kindling.

DANGER: BURN HAZARD - DO NOT use lighting fluid, alcohol, gasoline or any other type of flammable liquid to ignite the fire.

3. Light the paper or fire starter using a match or a lighter.
4. The fire should start on its own. Fan the fire as needed (Fig. 4).



Fig 4 – Fire in the oven

Please note:

- The fire will produce smoke initially. As the oven heats up, the smoke should mostly disappear.
 - The inside of the drum is coated with a food-grade oil, which will burn off during initial use, producing smoke and a characteristic smell. This is normal.
 - WoodFyred 20 Basic model ONLY: The drum's original paint is not heat-resistant and will produce some initial fumes and darken with use. See the note about paint in the Maintenance section.
5. Keep feeding the fire one or two sticks at a time until the temperature on top of the stone reaches about 550-600 °F. This should take about 15 minutes. DO NOT overheat (over 750 °F).

Once the correct temperature is reached, the oven is ready to bake.

Baking

What you need:

- Pizza peel (wood or metal)

Your WoodFyred oven is designed to bake delicious pizza and flatbread in minutes. Cooking or baking other foods may produce mixed results or damage the stone.

1. While the oven is heating up, prepare your pizza or flatbread and lay it on the peel with a generous amount of flour or semolina to ensure the dough won't stick to the surface. Make sure pizza is not wider/longer than the stone.
2. Check the oven temperature in the middle of the stone. It should be at least 500 °F. Add firewood as needed.
3. Rest the edge of peel with the pizza or flatbread on the stone near the back of the oven and give a small jerk to slide the pizza down onto the stone. Pull the peel slowly back to lay the pizza completely down on the stone.
4. After about 3 minutes, insert the peel under the crust, pull the pizza out of the oven and rotate it 180 degrees on the peel. Put the pizza back into the oven as per step 3 above.
5. Finish baking the pizza to your liking. Total baking time is 3-5 minutes, depending on oven temperature, dough thickness and other factors.
6. Take the finished pizza out of the oven as per step 4 above and serve.

DANGER: BURN HAZARD - DO NOT touch any part of the drum, grate, stone, stone tray or flue pipe during use and until unit has completely cooled. ALWAYS use proper heat protection and tools, such as heat resistant mitts, pizza peels, and tongs, to tend to the fire and use the oven.

When finished baking

When done baking, let the fire die and the oven cool down completely. This may take 30-60 minutes.

DANGER: BURN HAZARD – ALWAYS make sure there are no embers left and the oven has completely cooled before touching the oven or cleaning up the ashes.

1. Remove the bottom grate from the oven and sweep out or vacuum the cold ashes.
2. Wipe all residue off the stone with a dry rag. Use a rubber spatula for stubborn spill, being careful not to damage the stone. For more details, refer to the stone manufacturer's instructions.

Maintenance

WoodFyred 20 Basic model ONLY - The drum's original paint is not heat-resistant and will produce some initial fumes and darken with use. Under high heat, it will burn off completely and the drum will start to develop some surface rust. Once a large portion of the drum's outer surface is rusty, we recommend cleaning it thoroughly with a wire brush, then repainting the outside of the drum with a high-temperature spray paint, available in most hardware and paint stores.

Cleaning:

1. As needed or at the end of the season, wash the oven and its parts with warm water and a mild detergent.
2. Wipe dry and apply a light coat of regular vegetable oil on all the inner surface of the drum.

Storing:

1. At the end of the baking season, clean and dry the drum and other parts as per above.
2. Apply a light coat of food-safe oil (such as vegetable oil) on all the inner surface of the drum.
3. Remove the legs from the cradle.
4. Pull the flue pipe out of the drum.
5. Fit all parts inside the drum as follows:
 - a. Place stone tray with or without stone in its normal position (Note: if the stone is stored inside the drum, we recommend protecting its upper side with a sheet of cardboard or other similar material.
 - b. Slide cradle on top of the stone tray.
 - c. Place grate in its normal position under the stone tray.
 - d. Put the four (4) wooden legs and the pipe flue inside the drum, under and over the stone tray respectively.
 - e. Place lid on top of the drum, securing it with the grey metal ring. Squeeze the ring so that the bolt's end passes through the opposite bracket and screw hex nut by hand to secure the ring.
 - f. Store the oven indoors in a dry space.

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