

Tuscan Chef™

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:

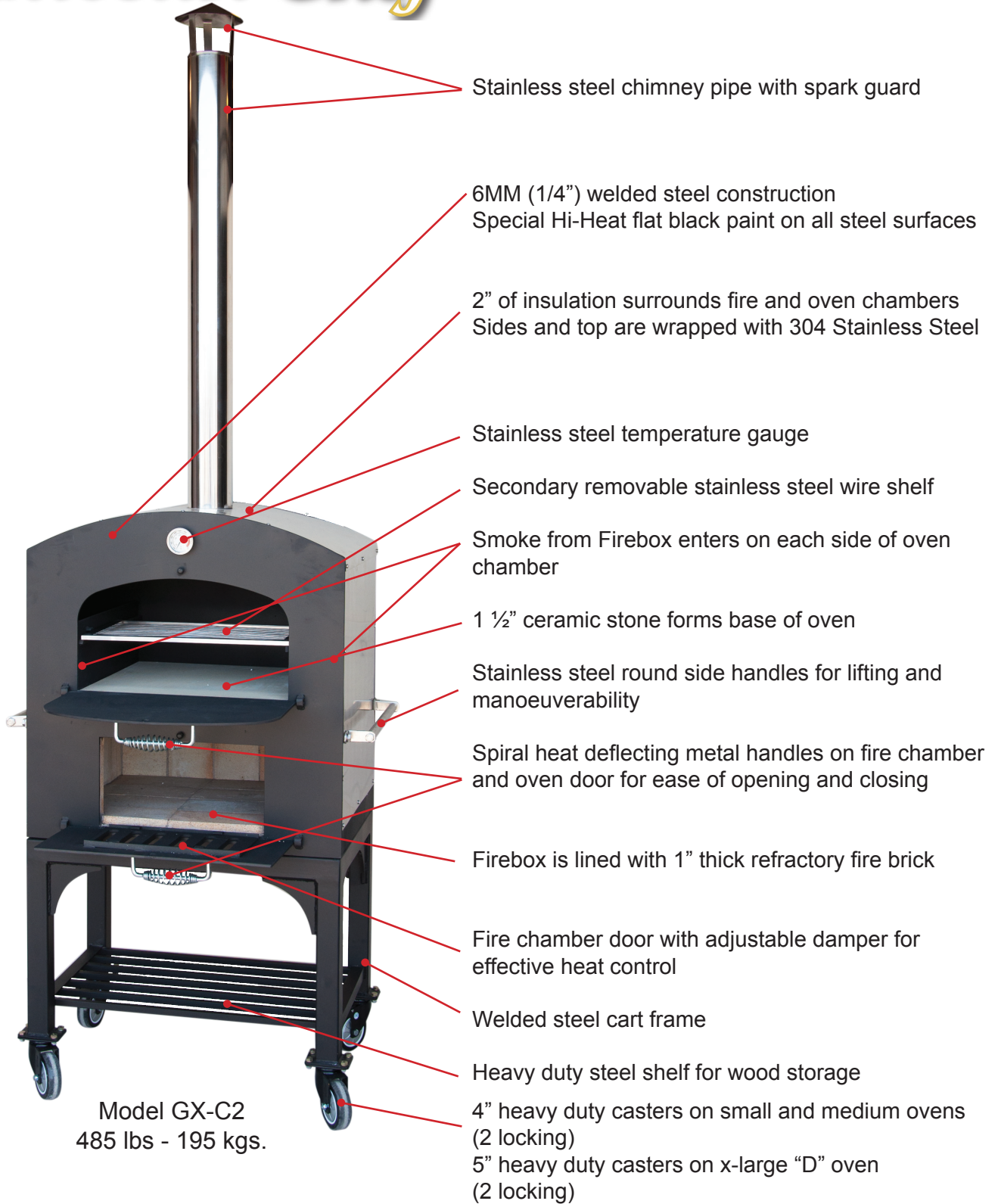
Cart Models



Built-in Models



Tuscan Chef™ Anatomy of a Tuscan Chef Oven



Model GX-C2
485 lbs - 195 kgs.

Tuscan Chef™
www.tuscanchefovens.com

Tuscan Chef Ovens are built for durability, using the highest quality materials to provide years of all season outdoor use and the enjoyment of traditional wood fired cooking. Designed for infinite temperature control ranging from 250F to 900F, the high temperatures preferred by the experienced chef. Prepare all your favourite foods outdoors in a Tuscan Chef Oven.

Tuscan Chef™

Operating Your Oven Safely

Congratulations on your purchase of a Tuscan Chef Outdoor Wood Burning Oven

**PLEASE READ THE FOLLOWING CAREFULLY,
BEFORE YOU USE YOUR TUSCAN CHEF OVEN**

*Curing/seasoning the oven

It is very important that your new TUSCAN CHEF OVEN be seasoned before use, to ensure compliance with all warranties. Start a fire in the firebox and bring oven up to an operating temperature of 450 – 500 F, leave both the firebox and oven doors open and let the oven run for a minimum of one (1) hour. This will allow the temperature resistant paint to fully cure and to disperse and any associated fumes, prior to cooking on your oven.

*Safety Warnings and Clearances

Your Tuscan Chef Oven can reach very high temperatures. Do not touch and at all times, keep children and pets at a safe distance while operating your oven.

Tuscan Chef Ovens are designed for outdoor use only.

The oven and firebox doors hinge system require a slight lift up of the doors to facilitate opening and closing. The spiral handles will be hot and we recommend that heat protective gloves or mitts be used at all times when opening and closing the doors. Both doors have steel stoppers to support them in a horizontal position but care must be taken when lowering the doors, support the door until it rests on the supports. They are not designed to support excess weight.

Heat protective gloves or mitts should be used when opening oven and firebox doors.

Oven should be set up on level surface that has the capacity to support the full weight of the product.

Do not light with fuel accelerants - The firebox is designed for easy ignition using only seasoned hardwood.

Do not add gas, lighter fluid or other non-approved fire starting products.

Do not store gasoline, propane cylinders or any other flammable materials in the vicinity of the oven

As a wood burning appliance it is recommended that the following clearances from combustible materials – front, back and sides, be followed.

Oven - 36" from combustible materials Chimney – 18" from combustible materials

Any installation of a Tuscan Chef Oven must comply with all local building standards, regulations and laws.

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

*Portable Cart Models

Care must be taken when installing or moving your Tuscan Chef Oven when mounted on a cart with casters.

The oven bottom has four (4) raised points in each corner, that are designed to fit inside the cart frame.

When placing the oven onto the cart, ensure that the raised points of the oven have seated correctly into the cart. Stainless steel side handles are included with your oven to assist in installing and moving of your oven.

Take care when moving the oven to ensure that the casters do not encounter any ground issues that would cause the cart to stop suddenly. The cart with casters is intended to move easily and safely on level, smooth, unobstructed surfaces. When you have your oven situated, ensure that the caster locks have

been applied.



GX-C2

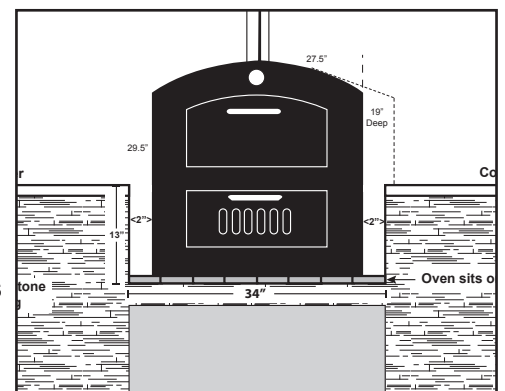
*Built-in Models

The following three Tuscan Chef Ovens are easily installed into any new or existing "Outdoor Kitchen" designs.

GX-CS - small oven GX-CM - medium oven GX-DL - X-large oven

Please note that Inmar Industries, Inc./Tuscan Chef Ovens only supplies the oven and chimney and it is the responsibility of the home owner, designer and installation contractor to install the oven according to all local building standards, regulations and laws. Previously mentioned distances from combustible materials must be addressed in the design and location of the oven. We recommend that you contact a local wood fireplace installation company who will be able to supply the material and expertise require for safe installation.

Inmar does not accept any liability for damage resulting from improper use or installation of our ovens.



This diagram illustrates options for masonry installation: Model GX-CM

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Delivery & Inspection

Tuscan Chef Ovens are carefully inspected and packaged in a layer of styrofoam and corrugated at the factory to ensure safety during transportation.

Inmar Industries, Inc. has carefully inspected and packed your oven on a pallet and shrink wrapped for extra protection during shipping and accepts no responsibility for damages after it leaves our facility.

If your oven is being delivered by truck or courier, please carefully inspect the shipment for any obvious damage that may have occurred in shipping prior to signing for the delivery. If there is any damage, sign the bill as "Damaged" or refuse delivery.

Any damages reported after three days following delivery are assumed to have occurred after delivery.



List of Components

Your Tuscan Chef Oven will include the following;

1. Oven
 - Packed inside oven - stainless steel oven shelf
 - stainless steel side handles
 - chimney cap
 - oven thermometer
2. Cart (with cart models only)
 - Packed with cart - casters and bolt hardware
3. Chimney

Tools Required for Assembly

- box cutter
- 16mm open end wrench - stainless steel side handles
- 14mm socket/ratchet and 13mm open end wrench – casters onto cart frame

Installation Instructions

Your Tuscan Chef Oven requires a minimum of assembly

- start by carefully removing packaging from oven and cart using a box cutter. Be careful as to not scratch any of the steel or stainless steel surfaces of the oven or cart. Assemble components on a moving pad or card board, to prevent scratching parts.
- remove metal plastic wrapped ties that hold the oven and firebox doors in place
- remove nylon inserts on the hinged area of the oven and firebox doors
- remove the plastic tube support in the oven chamber and the box that will contain the chimney cap, oven thermometer
- the stainless steel side handles are attached to the stainless steel oven shelf.
- install the stainless steel side handles using the brackets and bolts supplied. They attach to either side of the oven body. Remove the bolt in the oven body and attach bracket and handle using a 17mm socket or wrench.

- insert the thermometer into the hole provided directly above the oven chamber. From the inside of the oven, affix the nut and washer, tighten until snug. **Do not over tighten.**



- remove carton attached to cart and assemble casters using a 14mm socket and a 13mm open end wrench. Turn cart on it's edge to facilitate caster installation. We suggest positioning the two casters with locking device on the long side of the cart and where you will position the front of the oven.



- with casters installed, place cart onto casters and lock the two front wheels.

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

- set oven onto the stand. Remember the oven is heavy and will require assistance. The bottom of the oven has tabs that are designed to slot into the inside of the cart frame. Make sure the oven is seated properly on the cart frame.
- pre-fit the chimney cap into the stainless steel chimney and install chimney and cap over the steel extension on the top of the oven. It is designed to fit snugly, install by rotating the chimney downward.



YOU ARE READY TO FIRE UP YOUR OVEN

Initial Operating

Instructions

- It is important that your oven be seasoned prior to use* Instructions for this can be reviewed on page 3 “Curing/ Seasoning the Oven”
- begin by arranging small pieces of hardwood kindling in the firebox on top of crumpled up newspaper and light. Allow kindling to ignite and add small pieces of wood as fire grows and then add larger pieces to the building fire.
- Do not use fuel accelerants to start fire.
- always use dried seasoned hardwoods for the best results
- allow approximately 40 minutes for the fire to reach maturity.

Regulating the Temperature

- regulating the oven chamber temperature can be achieved in two ways
- adjust the firebox damper by sliding the handle from side to side, to allow more or less air passage
- the amount of firewood in the firebox will impact oven temperature
- we recommend waiting for the fire to mature (hot coals, minimal flame) prior to cooking
- temperatures can be achieved from 350F to 800F
- to maintain temperatures of 700F or higher and additional piece 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.
- Oven efficiency is impacted by grade and type of wood, wood moisture content, altitude, outdoor temperatures and general weather conditions.
- please note – when additional firewood is needed, open the fire box chamber and add wood. Be sure to have the oven chamber empty or to have food covered when adding firewood as fly ash may rise into the oven chamber.

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

Maintenance Instructions

- Tuscan Chef GX series wood fired ovens are constructed from heavy gauge steel, 304 stainless steel, refractory firebrick, cooking stone and high temperature insulating material

We recommend the following to keep your oven looking good and operating efficiently.

- clean firebox chamber before use. Use any small brush or ash pan to clean ashes from the Firebox.
- clean oven chamber before using to wipe out any residue from the previous operation. Use a small brush and if needed a wire bristle brush for any build ups. Clean inside of oven, bottom stone, SS rack and inside of door with a damp cloth.
- we recommend the purchase of a Tuscan Chef custom fit all weather cover to protect your oven when not in use.
- the ovens have exposed steel surfaces that are affected by the high oven temperatures and the elements. External surfaces can be maintained by regularly wiping with a damp cloth. The possibility of surface rust may occur and with the use of fine steel wool, the affected area can be prepped for a light coating of high heat flat black paint.

Warranty Information

Tuscan Chef outdoor wood fired ovens are warrantied for a period of two (2) years for parts only, subject to normal consumer use.

Warranty excludes surface rust and damage caused by abuse or neglect.

The following are temperatures recorded during normal operation, oven at 700°F

Oven Location	Temperature	
	F	C
Oven Interior	700	370
Firebox Interior	800	424
Oven Door Exterior	360	184
Firebox Door Exterior	360	184
Left Side SS Exterior	100	37
Right Side SS Exterior	100	37
Top SS Exterior	150	65
Back Exterior	450	230
Underside Exterior	250	120

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Oven Accessories

10035 35" pizza peel/paddle, 12"x14" aluminum blade, **TUSCAN RED** hardwood handle with Tuscan Chef engraved logo leather hanging thong,



36" pizza peel/paddle, 12"x14" aluminum blade, hardwood handle with Tuscan Chef engraved logo, leather hanging thong. With Tuscan Chef logo imprint on handle



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" round hi-heat (cordierite) pizza stone



CUSTOM FIT OVEN COVERS

(for all models with carts)
Made from heavy duty (1000D) black Polyester material with PVC coating. Designed for easy install, fits snugly around oven body and chimney. Includes full length Velcro closure and 3 buckle straps for added safety.
We do not offer covers for built-in units but any of these models can be modified to fit



- 10601** small oven cover for GX-C1
- 10602** medium oven cover for GX-C2
- 10603** medium oven cover for GX-B1
- 10604** large oven cover for GX-D1
- 10605** medium oven cover for GX-B2

A Few Built-in Applications



GX-DL oven



GX-C2 oven without castors



GX-CM oven