

PIZZA OVEN USER MANUAL

For Pizzello Grande 12



Size(W/ D/ H): 54.1*31.5*63.5CM/21.3*12.4*25INCH

Oven weight: 10.4KG/23.0LBS Oven floor area: 0.11 m 2/1.23 ft 2

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For any queries or assistance, please send us an email. Our typical response time is 24 hours.



Customer Service support@pizzello.com

This information may be required under the 12 months warranty.

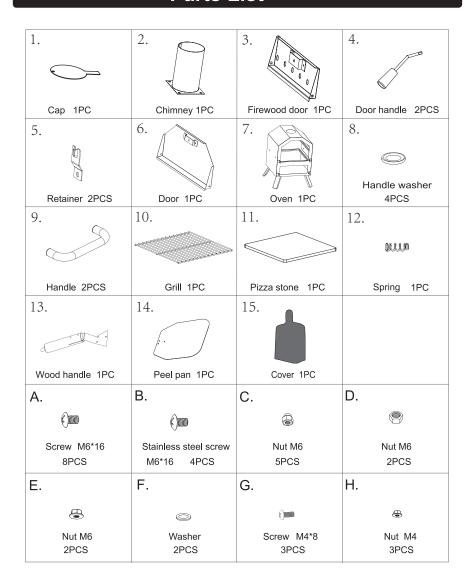
Product Model:
Order ID:
Purchase date:

Safety Legal Disclaimer

All instructions and guidelines in this manual must be strictly followed.

- 1. Pizzello is only intended for usage outside. Must always be placed outside, away from structures, and never inside a building, garage, or near any enclosed space. Keep your OVEN clean and free of flammable or combustible items, fuel, and other flammable vapours and liquids by placing it on a solid, level, stable, and non-flammable surface.
- Be aware of any local laws or regulations that may demand a certain distance between outdoor cookers and structures, or that may restrict outside cooking of any kind during drought or hazardous times.
- 3. Do not use or install your Pizzello in or on boats or recreational vehicles.
- 4. Never use your Pizzello in strong winds.
- 5. Your Pizzello is not designed to be a heater and should never be used as one.
- 6. Toxic fumes can build up and induce asphyxiation.
- 7. Flames can fly outside the metal enclosure from the following locations:
 - a. in the back where the fire is;
 - b. from the top of the hatch when the lid is opened:
 - c. from the front of the oven when the door is opened;
 - d. from the top of the chimney.
- 8. Please avoid the Pizzello's entrances and notify those near you.
- Improper installation, adjustment, modification, repair, or maintenance of your Pizzello may result in personal injury or property damage. As a result, do not use your Pizzello until it has been entirely constructed and all pieces have been securely connected and tightened.
- 10. You should inspect your Pizzello on a regular basis.

Parts List



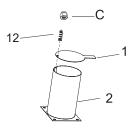
▲ Note

Before assembly of larger pieces, you must first assemble parts as described in steps 1, 2 and 3. Please follow all instructions.

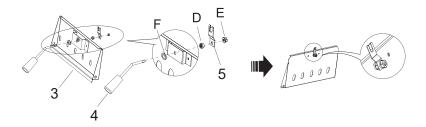
Contact us if if any item is damaged or rendered defective during delivery.

Assembly Instructions

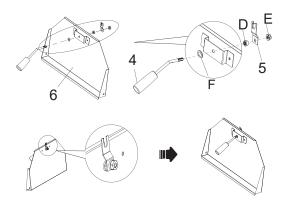
STEP 1 Assemble chimney (2) and cap (1) with screw nut C and spring 12.



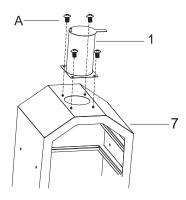
STEP 2 Assemble firewood door (3) and door handle (4) with washer F and screw nut D. Then put on the retainer (5) and fix it with screw nut E.



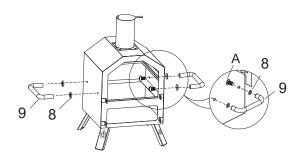
STEP 3 Assemble door (6) and door handle (4) with washer F and screw nut D. Then put on the retainer (5) and fix it with screw nut E.



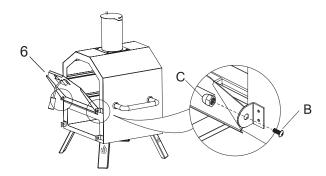
STEP 4 Assemble the chimney 1 to the stove 7 with 4 screw A.



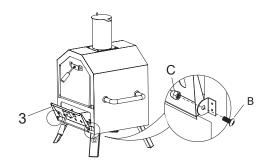
STEP 5 Assemble the handle 9 and Handle washer 8 to the oven with screw A



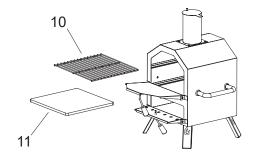
STEP 6 Assemble the door to the oven with screw B and nut C.



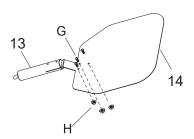
STEP 7 Assemble the firewood door to the stove with screw B and nut C.



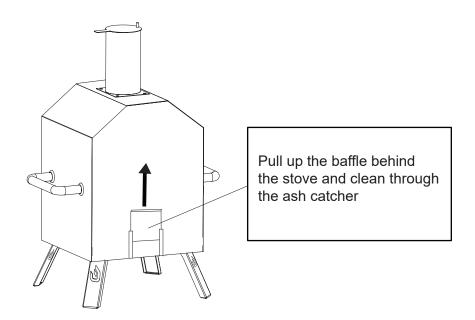
STEP 8 Place pizza stone and grill net.



STEP 9 Assemble the peel pan14 with the wood handle 13 with 3 pcs screw G and nuts H.



TIPS:How to clean firewood ash?



Top Reasons Why Pizza Stones Crack

- 1. PUTTING A COLD PIZZA STONE INTO A HOT OVEN
- 2. ALLOWING MOISTURE TO SEEP INTO THE PIZZA STONE
- 3. PLACING COOL OR COLD FOOD ONTO THE PIZZA STONE
- 4. HANDLING THE STONE TOO MUCH
- 5. REMOVING THE STONE TOO SOON FROM A HOT OVEN
- 6. USING TOO MUCH HEAT

How To Prevent Your Pizza Stone From Cracking In The Future

- Take frequent care and maintenance of your stone. To keep it looking nice and to protect from drips, cover with aluminum foil.
- Always place the stone into the oven when it's still cool and preheat it before using it.
- Avoid unnecessary handling. Moving the stone in and out of the stove too often can cause cracking.
- Don't clean with liquid or oil the stone. The moisture can cause it to split.
- Wait until rock has cooled down entirely before removing if from the oven.
- Don't place frozen pizzas on your pizza stone.
- Use a folded up towel to insulate the pizza stone from the counter when you take it out to avoid giving the stone a sudden "thermal shock".