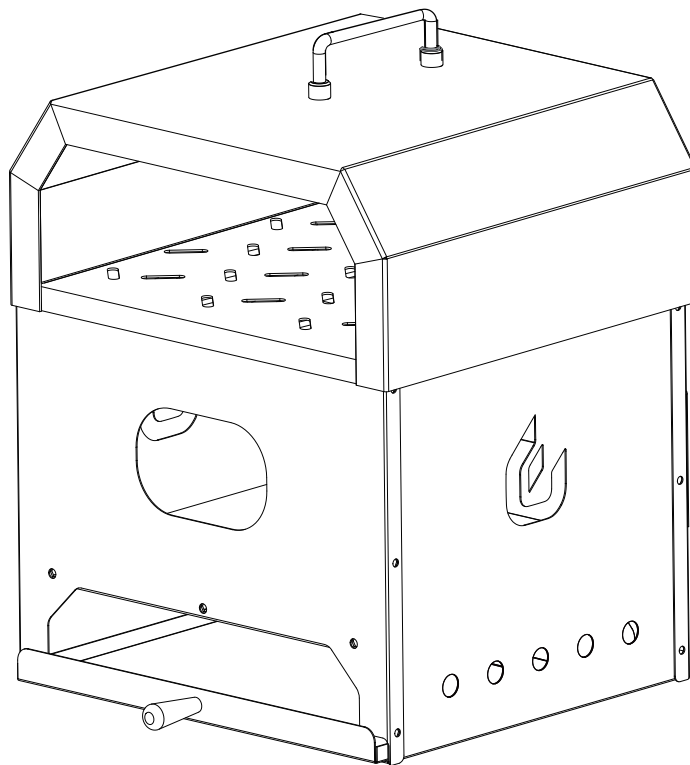


PIZZELL

THE ARTISANS OF PIZZA



PIZZA OVEN USER MANUAL

For Pizzello Gusto 12 & Gusto 16



Size(W/ D/ H): 14.7*13.4*18.9INCH / 19.9*18.9*9.4 INCH

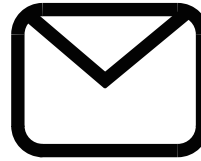
Oven weight: 21.51 LBS / 39.8 LBS

Oven floor area: 1.29 ft² / 1.9 ft²

Important: Retain these instructions for the future use.

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**For any queries or assistance mail
Promise to responded within 24 hours**



Customer Service
support@pizzello.com

These information may be required under
the 12 months warranty.

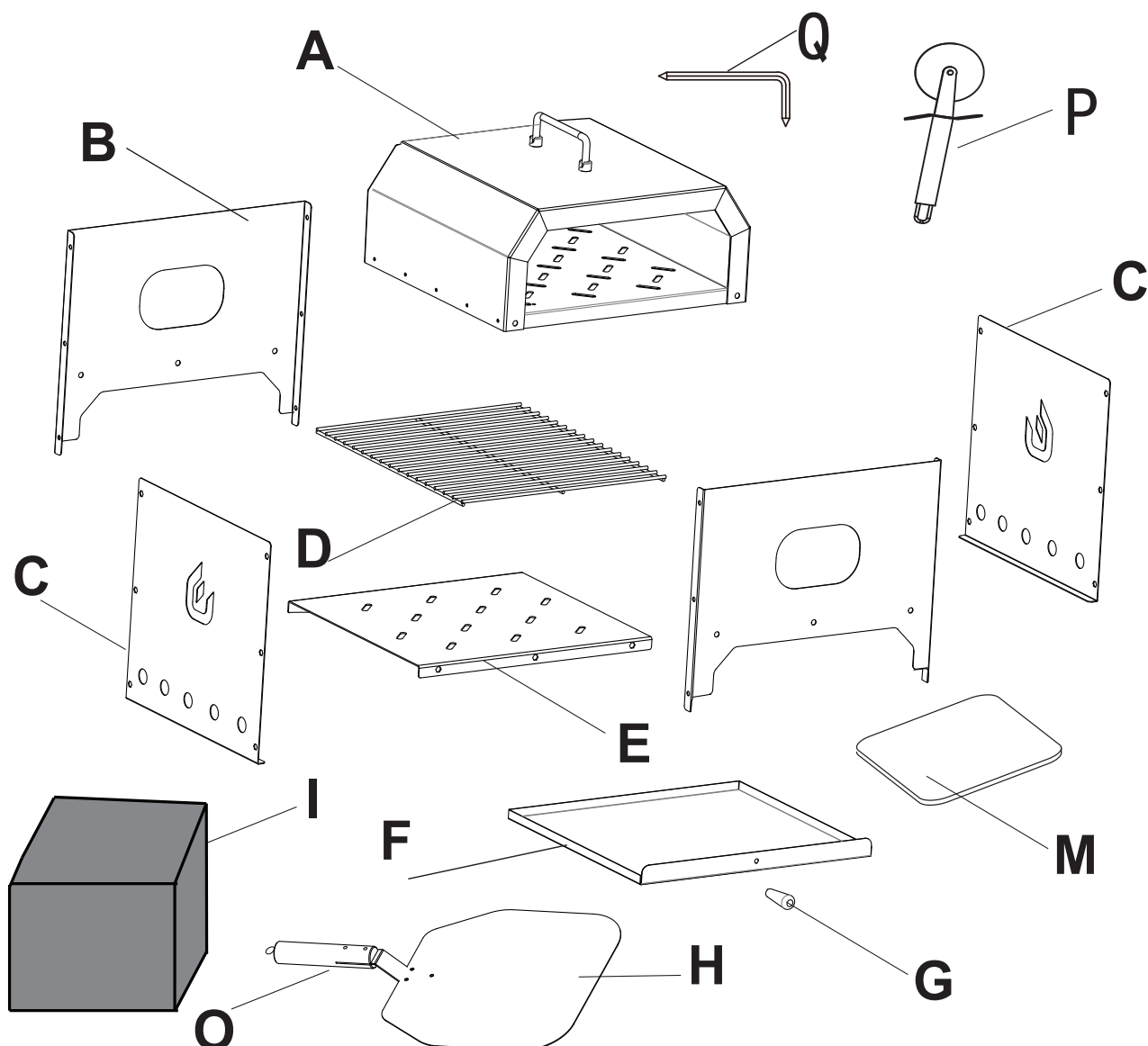
Product Model:
Order ID:
Purchase date:

Safety Legal Disclaimer

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

- 1. Pizzello is only intended for usage outside. It 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.**
- 2. 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 ventilation and other small openings and notify those near you.**
- 9. 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 assembled and all pieces have been securely connected and tightened.**
- 10. You should inspect your Pizzello on a regular basis.**

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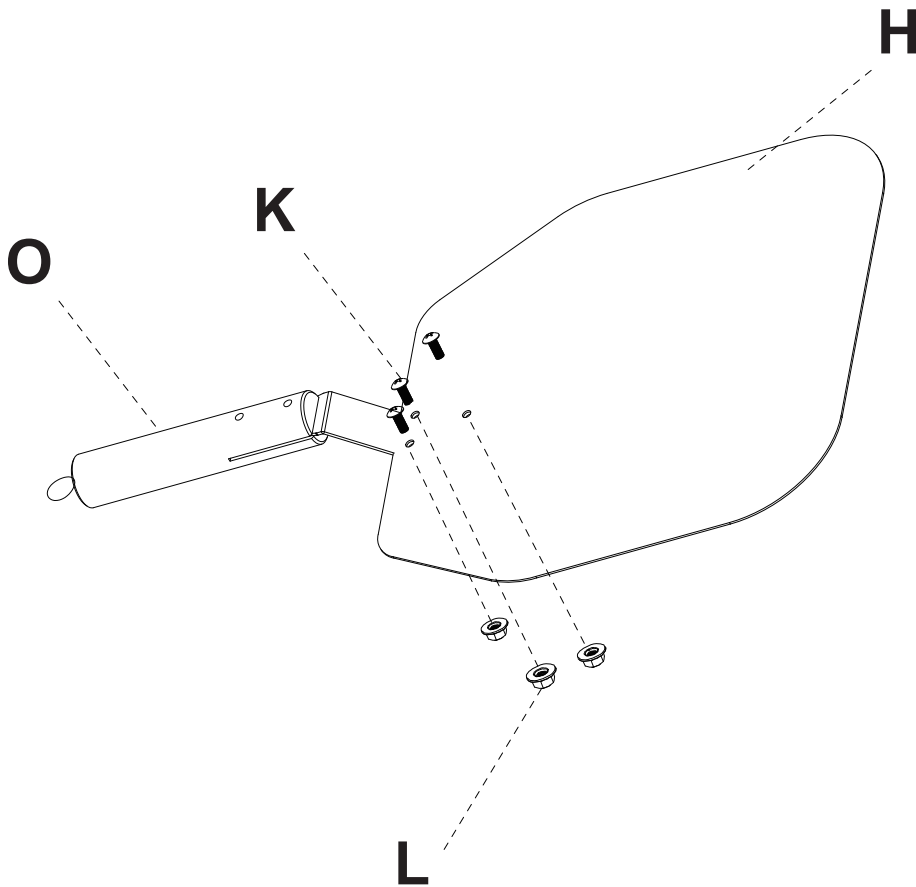


Ref	Part	Quantity	Ref	Part	Quantity
A	Oven Body	1	G	Tray Handle	1
B	Front and Back Plate	2	H&O	Pizza Peel	1
C	Side Plate	2	I	Cover	1
D	Cooking Grid	1	J	Screw M5*12	18
E	Charcoal Pan	1	K	Screw M4*8	3
F	Tray Pan	1	L	Nut M4	3
M	Pizza Stone	1	N	Screw M6*8	1
P	Pizza Cutter	1	Q	Bolt Driver	1

Assembly Instructions

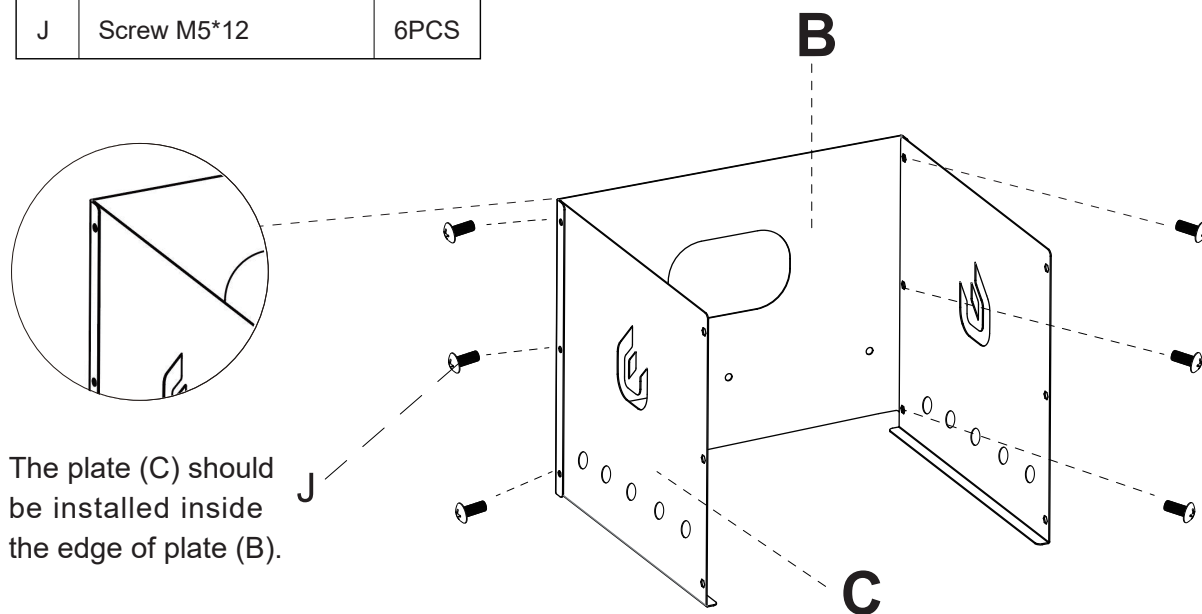
Step 1 Assemble the peel pan with the wood handle with 3 pcs screws (K) and nuts (L).

H&O	Pizza Peel	1PCS
K	Screw M4*8	3PCS
L	Nut M4	3PCS



Step 2 Assemble the 2 side plates (C) to 1 of the plate with handle hole (B) with 6 pcs screws (J).

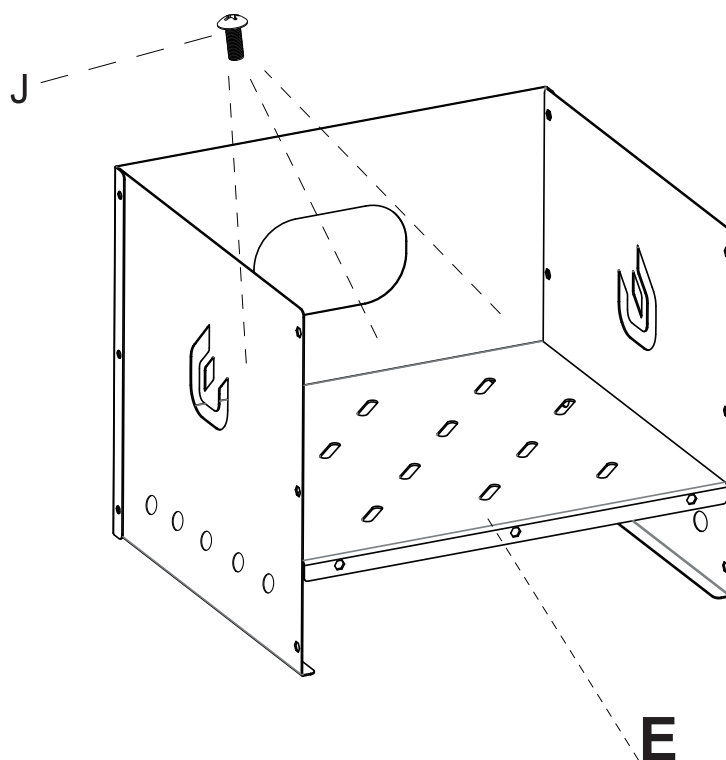
C	Side Plate	2PCS
B	Front and Back Plate	1PC
J	Screw M5*12	6PCS



The plate (C) should be installed inside the edge of plate (B).

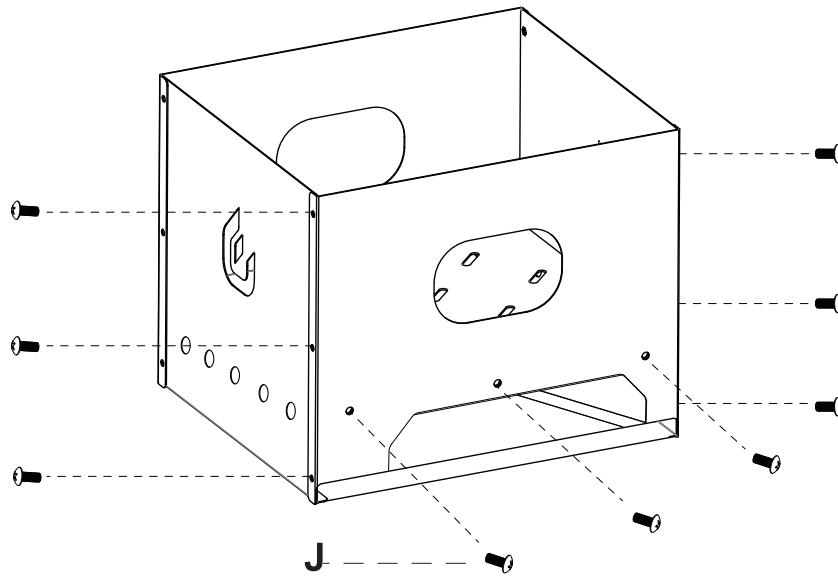
Step 3 Then affix the charcoal pan (E) to the side plates with 3 pc screws(J).

E	Charcoal Pan	1PC
J	Screw M5*12	3PCS



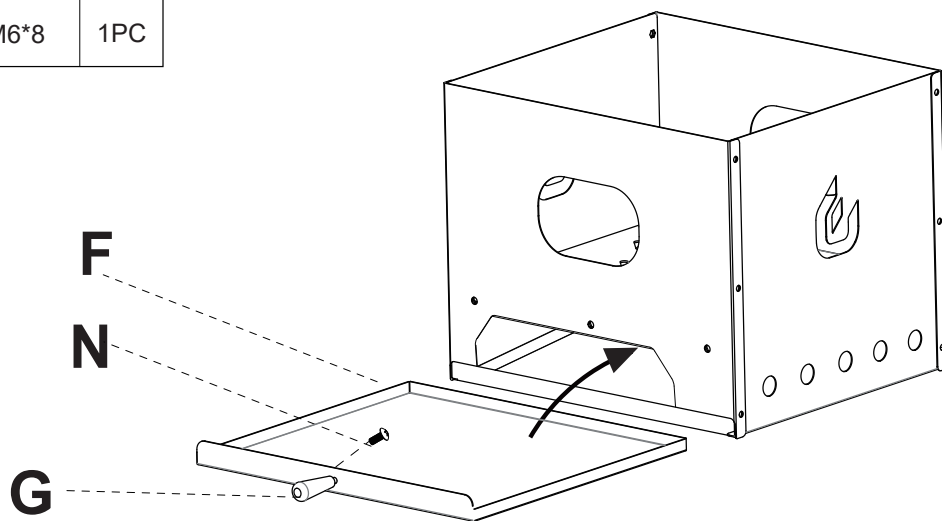
Step 4 Assemble the other plate with handle hole (B) to the side plates with 9 screws (J).

B	Front and Back Plate	1PC
J	Screw M5*12	9PCS



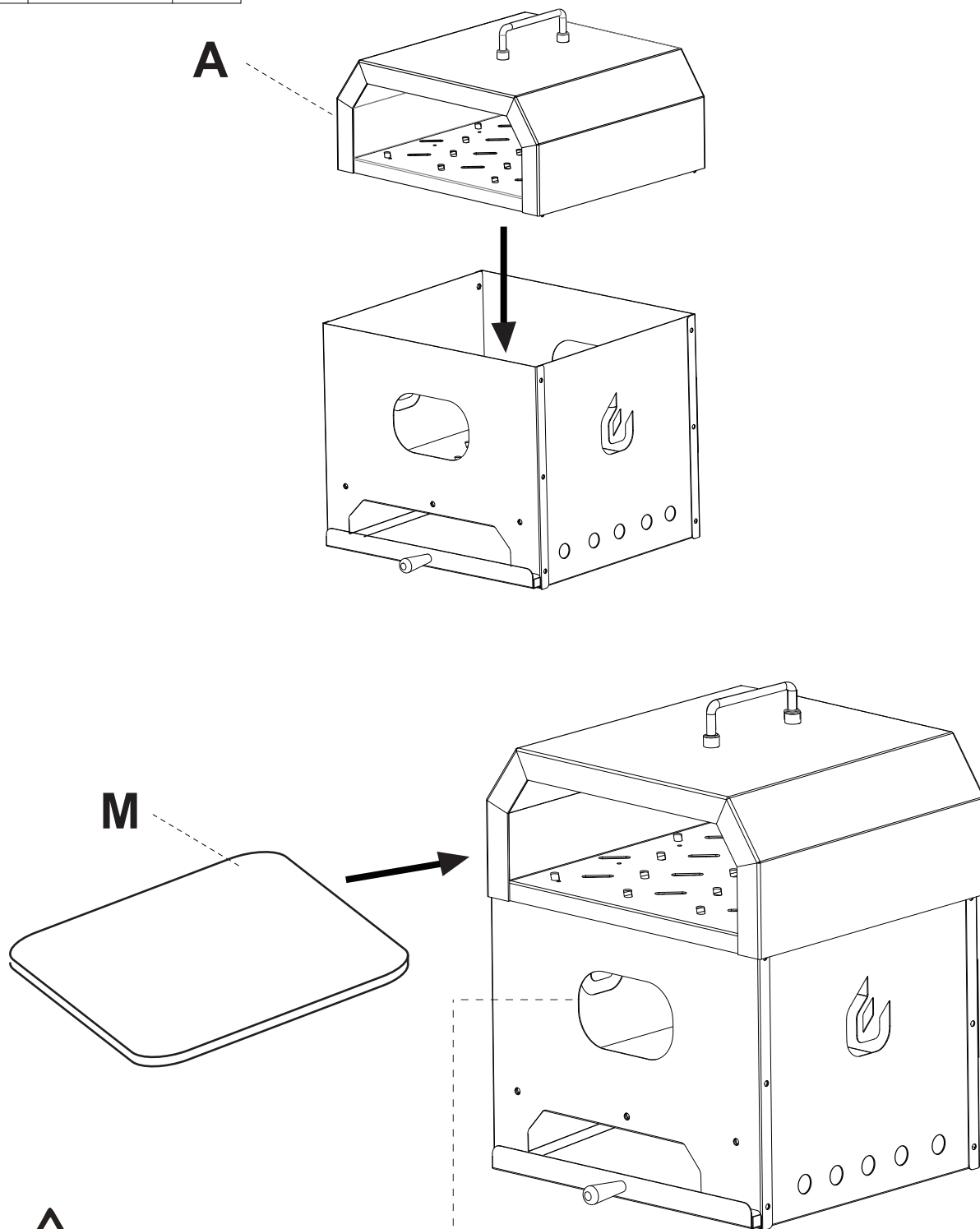
Step 5 Install the handle (G) to the ash tray pan (F) with 1 screw (N), then install the ash tray into the body.

F	Tray Pan	1PC
G	Tray Handle	1PC
N	Screw M6*8	1PC



Step 6 Put the pizza body (A) on top, and place the (M) pizza stone in the oven. Then you can use the pizza oven.

A	Oveb Body	1PC
M	Pizza Stone	1PC



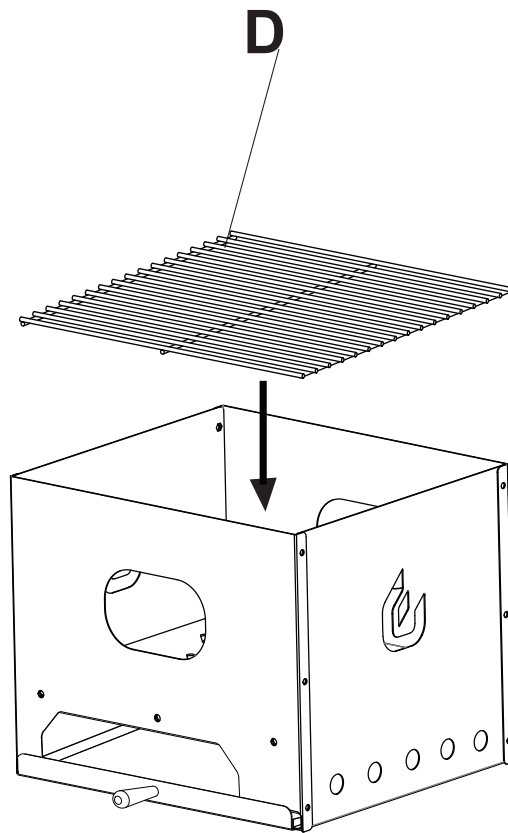
 **ATTENTION!**

Please wait for the oven to cool down before moving it with the help of the handle hole. And it is recommended to move the oven top first.

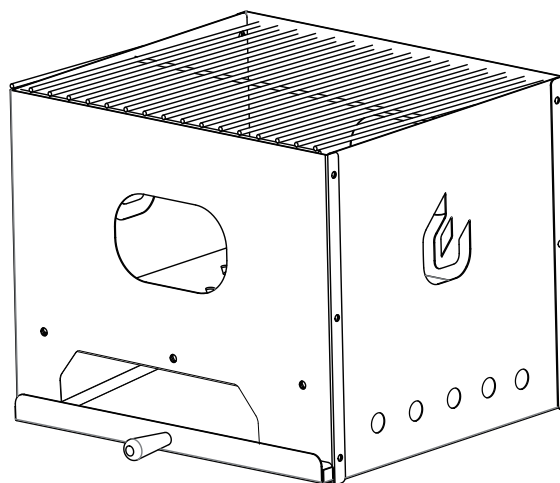
TIPS : How to use the grill?

-Remove pizza body A

-Put on the cooking grill D on top.



Now you are ready for the cooking.



Fuel Choice

Pizza oven fuel choice :



Firewood



Charcoal



Wood Pellet

How much FUEL you need put in?



For Firewood Choice

-We recommend using one layer of wood with a maximum height of 3cm.



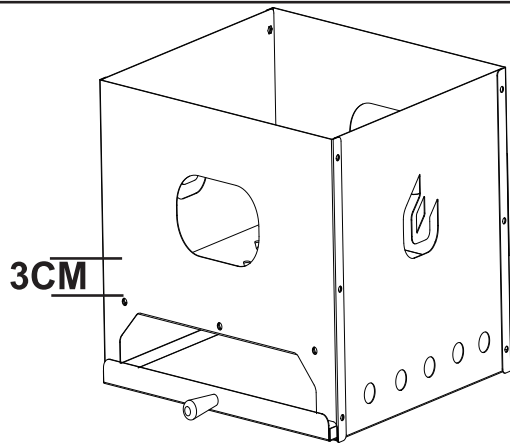
For Charcoal Choice

-We recommend use 1-2 layer, about 2.2-2.64 lbs in MAX weight. (3-4 pieces of charcoal not too much)



For Wood Pellet Choice

-We recommend using about 2.2-2.64 lbs Wood Pellet in MAX weight.



NOTE: The amount of fuel needs to be adjusted according to the actual situation.

Top Reasons Why Pizza Stones Crack

1. PUTTING A COLD BAKING STONE INTO A HOT OVEN
2. ALLOWING MOISTURE INTO THE BAKING STONE
3. PLACING COOL OR COLD FOOD ONTO THE BAKING 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

- Maintain your stone in your oven at all times. If you such as a pretty looking rock, cover with aluminum foil so drips from other things don't discolor it.
- Always place a rock into a cool stove as well as do a long pre-heat.
- Decrease handling. Moving in and out of the stove can cause cracking.
- Stay clear of cleaning or oiling a stone. The moisture can create it to split.
- Wait until rock is entirely chilly before removing it from oven.
- Don't place icy pizzas on your pizza stone.
- Utilize a folded up towel and also place on the counter prior to you take the rock out of the stove, so the counter will not send your rock right into "thermal shock".