

PIZZA OVEN USER MANUAL

For Pizzello Molto 12



Size(W/ D/ H): 50.5*48*23.9 CM / 19.9*18.9*9.4 INCH

Oven weight: 10.3KG / 22.6LBS Oven floor area: 0.3 m2 / 3.2ft 2

Important: Retain these instructions for the future use.

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For any queries or assistance mail Promise to responsed 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.

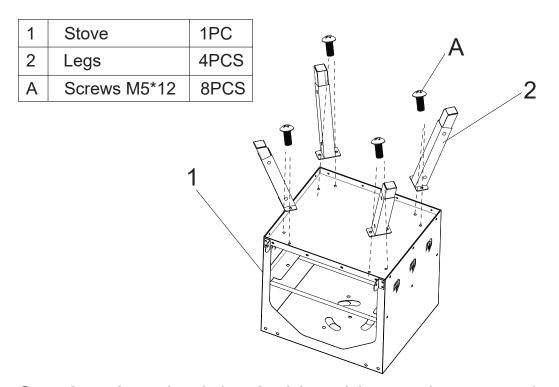
- 1. Pizzello is only intended for usage outside. It must always be placed outside, away from structures, and never inside a building, garage, or near any enclosed space. Keep your oven clean and free of flammable or combustible items, fuel, and other flammable vapours and liquids by placing it on a 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.

Parts List

| | 1 | | <u> </u> |
|---------------------|---|------------------------------|--------------------|
| 1. Stave ADG | 2. | 3. Side table 2PCS | Door 1PC |
| Stove 1PC | Leg 4PCS | | |
| 5. | 6. | 7. | 8. |
| Door handle 1PC | Air flap 1PC | Ash damper 1PC | Pot holder 1PC |
| 9. | 10. | 11. | 12. |
| Pizza stone 1PC | Retainer 1PC | Cover 1PC | Pizza peel 1PC |
| 13. Wood handle 1PC | | | |
| A. | B. | C. | D. |
| | | O. | |
| Screw M5*12 8PCS | Stainless steel screw M6*12 2PCS | Nut M6 2PCS | Nut M6 1PC |
| E. | F. | G. | H. |
| | | | () — |
| Nut M6 1PC | Washer 1PC | Shoulder screw M5*19 8PCS | Screw M4*8 3PCS |
| l. | J. | K. | |
| Nut M4 3PCS | Stainless steel shoulder screw M5*9 1PC | 1PC | |

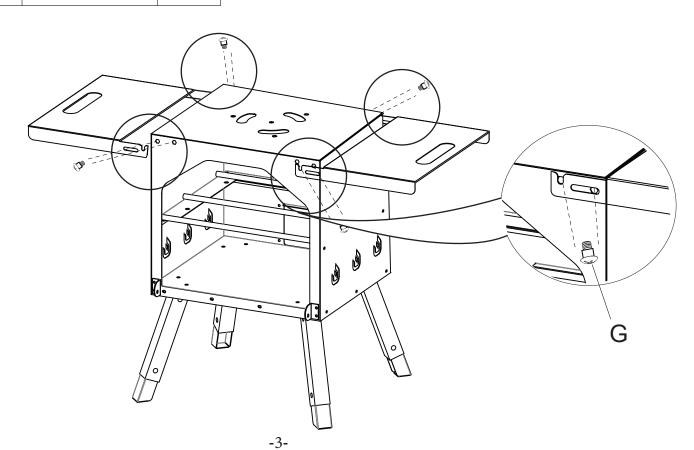
Assembly Instructions

Step1 Assemble the 4 legs 2 to the stove 1 with 8 screws A.



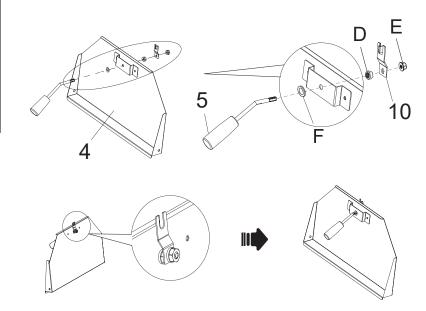
Step2 Attached the 2 side tables to the stove 1 with 8 screws G.

| G Screws M5*19 | 8PCS |
|----------------|------|
|----------------|------|



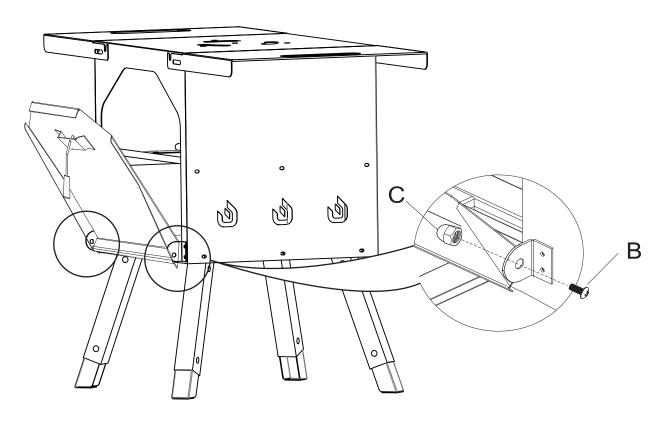
Step3 Assemble the door handle 5 to door 4 with washer F, nut D, retainer 10 and nut E.

| 4 | Door | 1PC |
|----|-------------|-----|
| 5 | Door handle | 1PC |
| 10 | Retainer | 1PC |
| F | Wahser | 1PC |
| D | Nut M6 | 1PC |
| Е | Nut M6 | 1PC |
| | | |



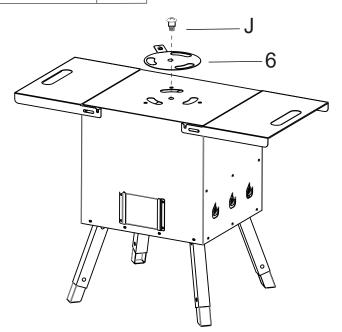
Step4 Assemble the door to stove with 2 screws B and 2 nuts C.

| В | Stainless steel Screws | 2PCS |
|---|------------------------|------|
| С | Nut M6 | 2PCS |



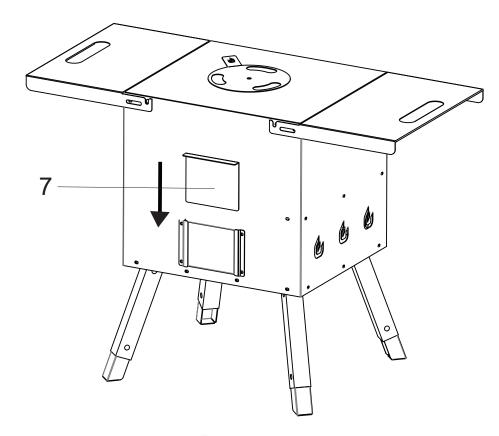
Step5 Assemble the air flap with a stainless steel shoulder screw J.

| 6 | Air flap | 1PC |
|---|--------------------|-------|
| J | Shoulder Screw M5* | 9 1PC |



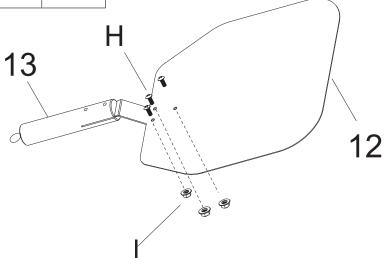
Step6 Insert the ash damper 7 into the ash outlet on the back of the stove.

| 7 | Ash damper | 1PC |
|---|------------|-----|
|---|------------|-----|



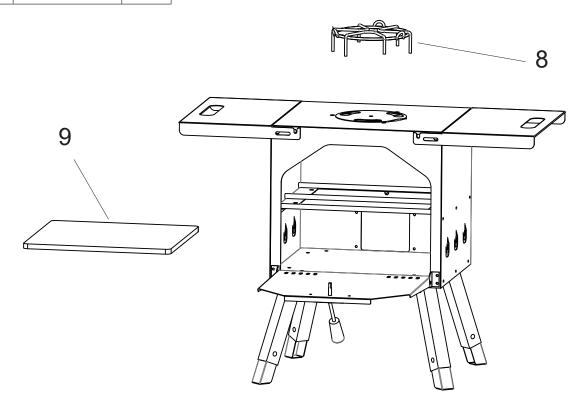
Step7 Assemble the pizza peel.

| 12 | Pizza peel | 1PC |
|----|-------------|------|
| 13 | Wood handle | 1PC |
| Н | Screws M4*8 | 3PCS |
| I | Nut M4 | 3PCS |
| | | |

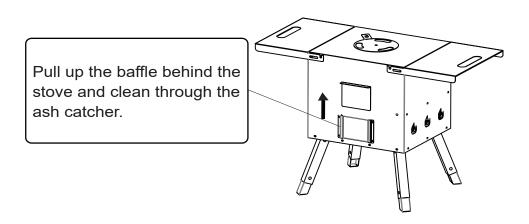


Step8 Put the pot holder 8 on top of the stove, put the pizza stone 9 in the stove.

| 8 | Pot holder | 1PC |
|---|-------------|-----|
| 9 | Pizza stone | 1PC |



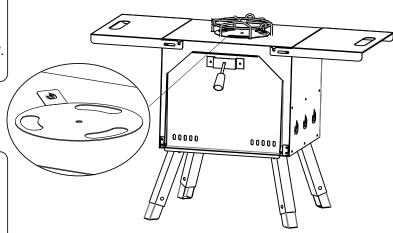
1. How to clean firewood ash?



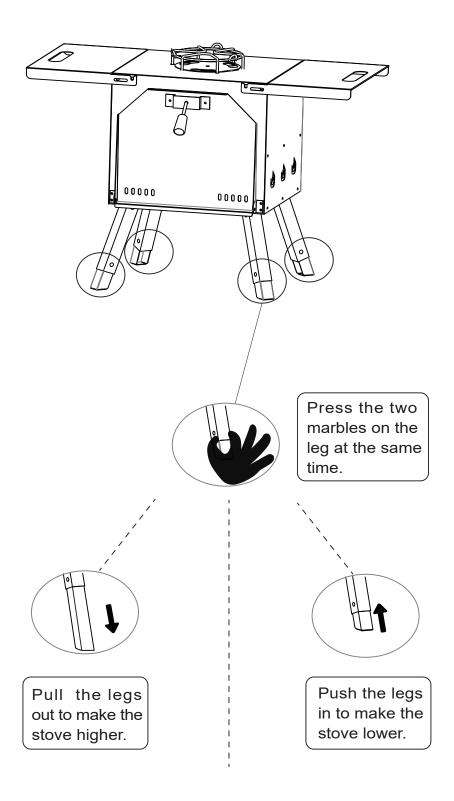
2. How to use the top dampers correctly?

When the stove needs to be heated up,please turn the air flap to close the top air window.

When there is something on pot holder that needs to be heated, please turn the air flap to open the top air window.



3. How to adjust the height of the oven?



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 preheat.
- 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".