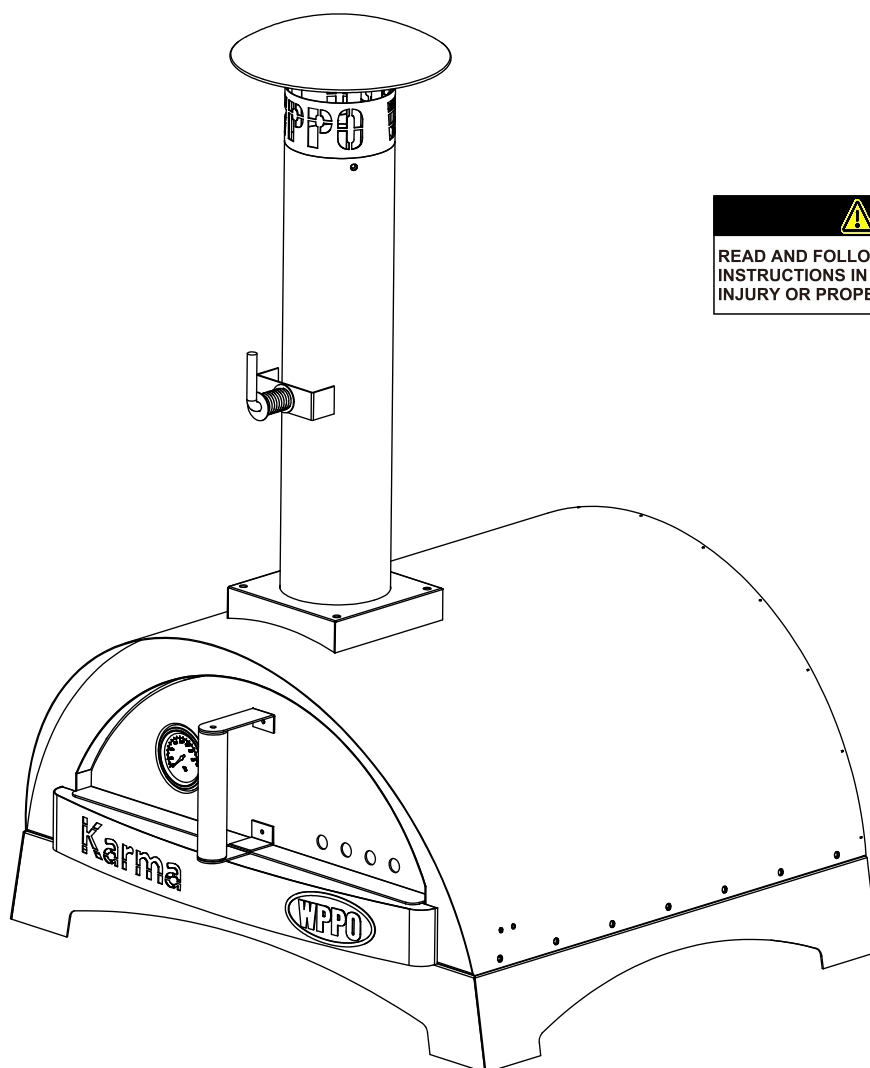




OWNER'S MANUAL

Outdoor Wood Fired Pizza oven

25"



WARNING

READ AND FOLLOW ALL SAFETY WARNINGS AND INSTRUCTIONS IN THIS MANUAL TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE.

User Instructions - Please keep for future reference

IMPORTANT – Carefully remove any packaging before use, but retain the safety instructions.

These instructions form part of the product.

Please take note of all of the safety warnings listed in these instructions.

Please read these instructions in their entirety and retain them for future reference.

These instructions should be stored with the product.

This product is for outdoor using.

Prior to assembly, read the instructions carefully. Check all parts against the parts list. Carry out assembly on a soft surface to avoid scratching the paint. Please retain this information for future reference. For ease of assembly only loosely tighten bolts and then tighten fully when assembly is complete.

Parts list

1 (1X)



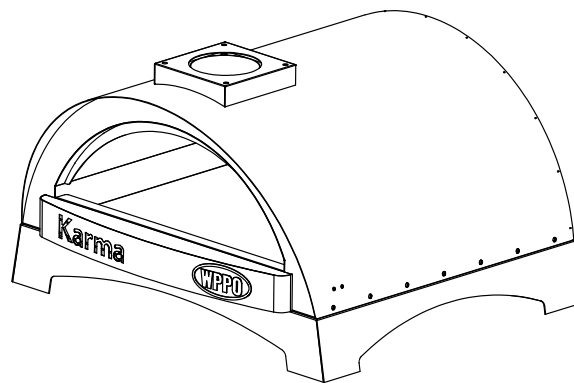
Chimney Cap

2 (1X)



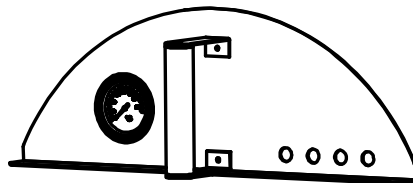
Chimney

3 (1X)



Oven body

4 (1X)



Door

A(3x)



M5 * 12 Bolt

3pcs screws was pre-assembled on chimney cap

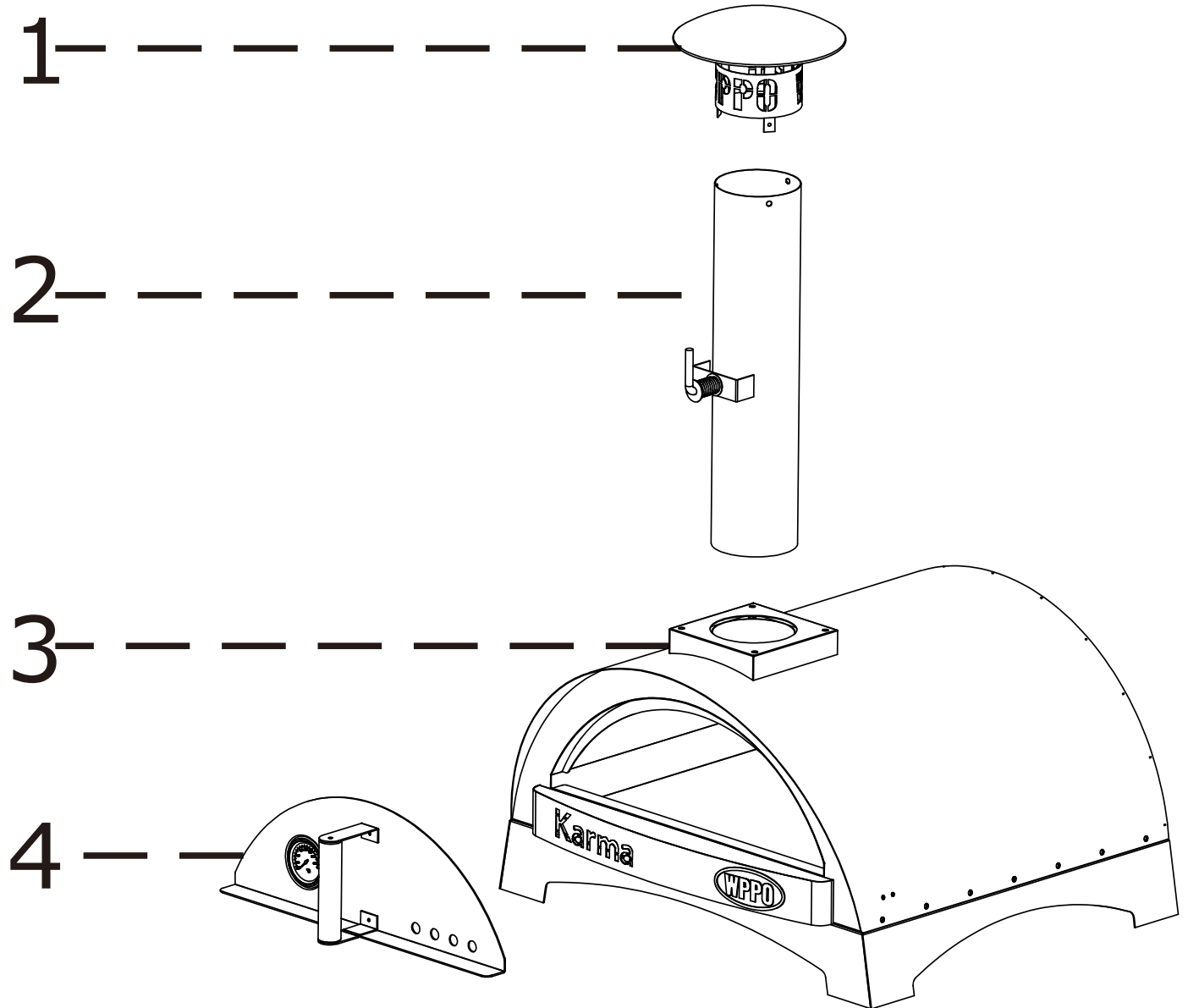
Assembly Instructions and Diagram

IMPORTANT - Remove any packaging before use, but retain the safety instructions and store them with this product.

DIAGRAM

STEP 1 - Attach chimney cap (1) to chimney (2) by 3 x M5 screws (A). Attach door (4) to oven body (3).

Please make sure all bolts and nuts are tightened fully.



Care and Safe Use Guidelines

WARNING!

- This product is intended **FOR OUTDOOR USE ONLY. DO NOT USE INDOORS.**
- **NEVER** leave a burning fire unattended.
- **DANGER** of carbon monoxide poisoning - **NEVER** light this product or let it smoulder or cool down in - confined spaces.
- **DO NOT** use this product in a tent, caravan, car, cellar, loft or on a boat.
- **DO NOT** use under any awnings, parasols or gazebos.
- **DO NOT** overload the unit with fuel.
- **FIRE HAZARD** - Hot embers may emit while in use.
- **WARNING - DO NOT** use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- This product is **ONLY** suitable for use with untreated wood, logs or charcoal.
- **DO NOT** use this oven on decking or any other flammable surfaces such as dry grass, wood chips, leaves or decorative bark.
- Ensure that the oven is positioned at least 2 metres away from flammable items.
- **DO NOT** use this oven as a furnace.
- **DO NOT** handle or move the oven whilst alight as it will be hot.
- **ALWAYS USE** heat resistant gloves when in use as the unit will be hot.
- Allow the unit to cool down completely before moving or storing.
- **ALWAYS** keep children and pets at a safe distance from the oven when in use.
- Always inspect the unit prior to use for fatigue and damage and replace as and when necessary.

POSITIONING, LIGHTING, USAGE AND CARE INFORMATION

- Ensure the oven is positioned on a permanent, flat, level, heat resistant non-flammable surface away from flammable items.
- Ensure the oven has a minimum of 2m overhead clearance and has a minimum 2m clearance from other surrounding items.
- Place untreated wood into oven. Do not use more fuel than 75% of fuel area capacity.
- Place rolled up newspaper and kindling in with the fuel and using heat resistant gloves light the fuel.
- Allow the fuel to heat up and be kept red hot for at least 30 minutes prior to the first cooking on the oven or pizza stone.
- **Do not** cook before the fuel has a coating of ash. If required, place the pizza stone in oven.
- Once the fuel has a coating of ash, place your food onto brick floor or pizza stone in the oven.
- If you wish to use as a smoker unit, add wood chips to the fuel and restrict air flow to the unit by closing damper on the chimney.
- Air flow can be adjusted as required via the damper on the chimney.
- Always use heat resistant gloves during the handling process and when refueling.
- The unit may be left outside all year if a weatherproof cover is used to help protect it from bad weather.

FOOD COOKING INFORMATION

- Please read and follow this advice when cooking.
- Always wash your hands before and after handling uncooked meat and before eating.
- Always keep raw meat away from cooked meat and other foods.
- Before cooking ensure brick surfaces and tools are clean and free of old food residues.
- **DO NOT** use the same utensils to handle cooked and uncooked foods.
- Ensure all meat is cooked thoroughly before eating.
- **CAUTION** - eating raw or under cooked meat can cause food poisoning (e.g. bacteria strains such as E.coli.)
- To reduce the risk of under cooked meat cut open to ensure it cooked all the way through.
- **CAUTION** - if meat has been cooked sufficiently the meat juices should be clear and there should be no traces of pink/red juice or meat colouring.
- Pre-cooking large pieces of meat and joints is recommended before finally cooking in your oven.
- After cooking always clean the cooking surfaces and utensils.
- **DO NOT** cook until your fuel has a coating of ash.

COOKING PIZZAS

- Place the pizza into the oven when it reaches optimum temperature.
- Allow the oven to reach approximately 350 - 400°F (175-200°C).
- Ensure that the damper on chimney is open.
- Check your pizza occasionally as they can cook quickly.
- Once its cooked to your taste, remove carefully using a paddle and heat resistant gloves (both not supplied).

COOKING OTHER FOODS

- This oven can be used to various other types of foods such as fish, meats, bread etc.
- Please fuel the oven as described under lighting section.
- To keep meat moist, add a small amount of water to a small foil tray, separate the coals in the lower fuel section and place the tray between the fuel prior to lighting.
- Top up liquid as necessary using heat resistant gloves (not supplied).

SMOKING

- If you wish to use as a smoker unit, add wood chips to the fuel and restrict air flow to the unit by closing the damper on the chimney.
- To keep meat moist, add a small amount of water to a small foil tray, separate the fuel in the fuel section and place the tray between the fuel prior to lighting.
- Top up liquid as necessary.

EXTINGUISHING

- To extinguish the unit - stop adding fuel and allow fire to die.
- **DO NOT** use water as this could damage the oven.

STORAGE

- When not in use, cover the oven with a waterproof cover once completely cooled.



WPPO LLC - Manufacturer of Wood Fired Ovens

WPPO LLC 3131 W. Orangeville Rd Orangeville, IL 61060 www.wppollc.com

Install - Safety - Care - Warranty information

Precautionary Safety Messages ⚠:

As this oven uses a naked flame, it is advisable to keep a well-maintained fire extinguisher close by for added safety.

Ensure the oven is not overloaded with firewood and that burning logs cannot roll out.

DO NOT OVER-FIRE. The oven temperature should not exceed 805° F. “Over-firing” by exceeding this temperature, or having flames spill out the front of the oven, may cause personal injury and/or damage to the pizza oven which is not covered under the warranty.

Due to the intense heat, please use due care when operating this oven.

These units have been designed as ovens for cooking purposes, not as a general wood fire for outdoor heating.

Recommended maximum cooking temperature is 900° F.

Firing Your Oven:

When heating up your oven, it is recommended you gradually increase the flame up to the desired temperature. Maximum airflow is recommended during this process, so do not place the door over the opening of the oven after lighting your fire.

Start your fire in the center of the oven's cooking floor using dry kindling and a taste-free, odor-free fire block or fire starter. Build your fire up slowly, adding wood to the back and sides as the fire grows. Once the fire is burning consistently, add wood as required (just a few pieces of wood will be needed.) Let the fire burn for about 15-20 minutes, or until the fire has settled with minimal smoke output, and the oven is at the desired heat.

To prepare for cooking, move the fire to one side of the oven and brush the oven floor.

Only use a copper or brass brush. Do not use steel wire brushes, natural fiber brushes, or wet cloths to clean the oven floor.

Cooking should commence when the coals have formed, and the oven floor and dome have reached the desired temperatures.

Always check the temperature gauge, or use a point-and-shoot infrared thermometer to ensure the oven is maintaining the desired temperature. Note: Shooting an infrared thermometer directly into the flames will give varying and less helpful readings.

Additional firewood can be added as necessary to sustain the required heat. To maintain the most consistent oven temperature, use your metal pizza peel to place any new wood inside of the oven away from the active fire for a few minutes. When the wood has warmed, move it over onto the coals, where it will light quickly with a minimum of smoke. Never toss or throw wood into the oven or directly onto the fire.

An open oven mouth (i.e. no door covering the opening) allows extra air flow. This is useful when lighting the fire, or for boosting the fire when adding firewood. Partially blocking the mouth of the oven with the door will reduce the flame size, intensity, and heat, allowing for a more controlled cooking temperature.

DO NOT completely cover the mouth of the oven with the door when there is a live flame inside the oven. This will cut off oxygen to the fire, and can cause the fire to erupt suddenly when the door is removed. Gasses from the fire can also create pressure build up behind the light-weight door, causing it to blow out like a projectile.

BEWARE of very high temperatures in the oven. Use long, heat-resistant gloves or mitts that are rated as flame-retardant and non-combustible up to a minimum of 1000°F when handling pots and tools. DO NOT put unprotected hands or arms inside of the oven while it is lit.

Firewood and Fuels:

The efficiency of the oven depends on the quality of the firewood used. Only dry wood should be used, as damp wood produces excessive smoke and will delay the

oven reaching the desired operating temperature. Double-split wood in lengths of 12”-16” and

2”-5” diameter is preferred. Visit www.wppollc.com to learn more about firewood types, properties, and recommendations.

Use solid wood fuels only. DO NOT USE pressure treated lumber, chipped wood products, sappy wood (such as pine,) laminated wood, or any material other than dry, medium or hard firewood.

⚠ DO NOT use liquid fuel (firelighter fluid, gasoline, lantern oil, kerosene, or similar liquids) to start, “freshen up,” or maintain the fire. These types of fuels can cause explosions or flashbacks to occur, resulting in severe burns.

Oven Clearances:

The WPPO LLC Ovens are designed for outdoor use only unless otherwise stated on the oven and packaging. ⚠ BEWARE of flying sparks from the opening of the oven. It is essential to maintain clearance space between the oven and any materials. Be mindful of walls, ceilings, awnings, canopies, foliage, or construction materials and at all times maintain a minimum of 12 foot clearance to combustibles from all directions of the oven when in use.

Please note that the oven’s exterior can be hot to the touch. The exterior of the oven can reach in excess of 200°F, while the chimney can exceed 400°F. Do not touch the exterior of the oven or chimney without wearing heat- resistant, protective gloves. Do not move or store the oven until the exterior and interior of the oven has cooled down to less than 85°F.

Oven Door - Baking Function:

The oven door is used when baking. The door should be removed when cooking pizza. Use safety gloves rated to 1000°F when removing the door to avoid contact with the hot surface. Place the door on the storage tray of the pizza oven stand for safe keeping.

⚠ NEVER close the oven door completely when a fire is burning in the oven. Among other risks, closing the door fully will cut off oxygen to the fire, and can cause the fire to erupt suddenly when the door is removed, increasing the possibility of injury.

Water:

Water can damage the inside of your oven. You must ensure that no water enters the oven chamber, either through the oven door opening, or through the chimney.

Always place the provided metal door in the oven opening when not in use to stop water from entering through the opening into the oven chamber.

Do not install the oven at a backward-leaning angle, where water could enter the oven and pool, causing damage.

Do not ice or wet-mop the oven floor.


Water is not required to clean the cooking floor. The oven operates at very high temperatures. The high heat act as an automatic “self-cleaning” mode, burning off all spilled or stuck-on foods. If stuck-on food is a problem during cooking, you can remove it with a brass oven brush. As a preventative measure, non-dough based foods should always be placed on appropriate cookware before being placed in the oven.

If possible use a snug fitting cover when not in use. Visit www.wppollc.com to learn more about covers.

Soot:

Over time, the top of the opening to your oven will darken with soot. While your Bella’s vent and chimney system do an excellent job of drawing smoke out of the oven chamber, soot is an unavoidable part of any wood oven. You can occasionally clean the oven opening with soap and water (with the door firmly in place,) or you can allow the opening to naturally become black.

Maintenance and Cleaning Instructions:

 To prevent a possible burn injury, always allow the oven to completely cool before cleaning it.

Use warm soapy water and a soft cloth to clean the exterior of the oven. Do not use oven cleaner, as it may damage the surface coating. Wipe the stainless steel with the grain to reduce external scratching of the finish.

Do not dispose of ash residue or unburnt charcoal briquettes until they have completely cooled. Do clean the ashes out of your oven before you light a new fire. Old, cold ashes will get in the way of baking food.

Disposal of Ashes: Ashes should be placed in a metal container with a tight-fitting lid. Pending disposal, the closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials.

Creosote: When wood is burned slowly, it produces tar and other organic vapors. The vapors combine with expelled moisture and condense in a relatively cool oven flue of

a slow burning fire, accumulating as creosote. When ignited, this creosote makes an extremely hot fire.

Inspect your chimney for creosote buildup regularly. We recommend that you sweep your chimney no less than once per year, minimum, or as often as is required, based on the type and volume of use. Have your chimney cleaned by a professional chimney sweep if you are unsure about the process or your ability to clean it. Use a plastic, wood, or steel brush. Do not use a brush that will scratch the stainless steel liner of your chimney. Scrub the spark arrestor with a wire brush. You should also remove the chimney cap for cleaning. Be sure to replace the spark arrestor and cap on the chimney after the cleaning is complete and before lighting a fire in your oven again.

Limited Warranty

WPPO LLC

THE WARRANTY

WPPO LLC, a producer and importer of quality ovens and fireplaces, warrants its WPPO Llc Pizza Ovens and their components, including oven body, floor, venting system, factory-installed finishes, stand, door, and accessories (herein referred to as Product) to be free from defects in materials and workmanship for a period of one (1) year from the date of shipment. Additionally, WPPO Llc warrants the internal dome welds on the oven to be free from defects for a period of two (2) years. Warranty may be invalidated if Product is not correctly installed, operated, and maintained according to all supplied instructions.

QUALIFICATIONS TO THE WARRANTY

The complete Product Warranty outlined above does not apply under the following circumstances:

- (1) The Product was not installed in accordance with WPPO Llc installation instructions and local building codes.
- (2) This Warranty does not apply to any hairline cracking in the ceramic cooking floor, or any problems caused by over- firing, as defined in the Owner's Manual.

(3) The Product has been subjected to non-standard use, including but not limited to, tossing or throwing firewood into the oven with force, addition of non-approved appliances or burners, burning fuels with abnormal burning characteristics, including: driftwood, coal, plywood, and wood products using a binder that may burn at excessive temperatures and cause damage to the Product.

(4) The Product has been subjected to icing or wet-mopping the oven while it is still heated (which can cause cracking or damage to the oven floor,) or improper chemicals or liquids have been used to clean or sanitize the interior of the oven.

(5) This Warranty does not cover damage caused from storing any materials on the top of the oven.

(6) This Warranty does not apply to normal wear and tear of the Product, or on parts that would be worn or replaced under normal conditions, including:

(a) Normal, minor cracking due to expansion and contraction stress relief in the refractory materials of the floor tiles.

(b) Scratch marks on the stainless steel or powder coated finishes from normal use.

(c) Discoloration of exterior finishes in areas repeatedly exposed to smoke, as this is considered normal wear on wood fired pizza ovens.

(7) This Warranty does not cover damage to, or failure of the Product, resulting from natural causes, or other catastrophe, such as flood, fire, earth movement, wind, or storms.

LIMITATION ON LIABILITY

It is expressly agreed and understood that WPPO Llc sole obligation, and Purchaser's exclusive remedy under this Warranty, and under any other Warranty, expressed or implied otherwise, shall be limited to replacement, repair, or refund up to the original purchase price of the Product, excluding shipping costs, as specified above. Such liability shall not include, and Purchaser or other third parties, specifically renounce any rights to recover special, incidental, consequential, or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, damage to business reputation or goodwill, all costs incurred receiving, unloading, moving at your location, and installing WPPO Llc Products, or loss of use of the Product.

In no event shall WPPO Llc be responsible for any incidental or consequential damages caused by defects in its Products, whether such damage occurs, or is discovered before or after replacement or repair, and whether or not such damage is caused by WPPO Llc. The duration of any Warranty with respect to this Product is limited to legitimate claims received within the duration of the foregoing Warranty.

Warranty of replacement parts or Product shall only be from the original purchase date of Product, not date of repair or replacement covered under this Warranty. Parts to be replaced under the Warranty will be repaired or replaced with new or functionally sound parts at WPPO Llc option.

Note: Some states do not allow the exclusion or limitation of incidental or consequential damages, or the duration of an implied warranty, so the above exclusion or limitations may not apply to you.

INVESTIGATION OF CLAIMS AGAINST WARRANTY

WPPO Llc reserves the right to investigate any and all claims against this Warranty and to decide upon the method of settlement.

Before any Product is returned, WPPO Llc, or its authorized representative, must provide Purchaser with written return authorization and instructions for preparation of the shipment. Failure to properly package Product for return may result in Purchaser being billed by WPPO Llc. WPPO Llc reserves the right to bill Purchaser for return freight if Product was found to be damaged through negligence or Warranty was voided, as outlined in this Warranty. Reference your original Terms of Sale Agreement for additional details.

DEALERS HAVE NO AUTHORITY TO ALTER THIS WARRANTY

WPPO Llc employees and dealers have no authority to make any Warranties, nor to authorize any remedies in addition to, or inconsistent with, those stated above.

HOW TO REGISTER A CLAIM AGAINST WARRANTY

In order for any claim under this Warranty to be valid, WPPO Llc must be notified of the claimed defect by either:

Telephone at 1-603-986-6578,
Writing to WPPO Llc 3131 W. Orangeville Rd Orangeville, IL 61060, or Email to dan@wppollc.com.

All claims against this Warranty should include the Product model, original invoice number, date of installation, a description of the defect, photographs of the area of concern, and a full description of the circumstances giving rise to the Warranty Claim, if known. Please examine all of the contents of your delivery as soon as possible after receipt and inform WPPO Llc within fifteen (15) days if any items are missing, incorrect, or damaged.

Customer Service

For all WPPPO Llc ovens including but not limited to:

WPPPO WPPPOPRO WPPPO Pro 4,5,and 6, Karma 25, 32 and 36,

For assistance with your WPPPO Wood Fired Oven, or for more information on this product, please contact us in one of the following ways:

Website: www.wppollc.com Telephone: 1 (603) 986-6578

Mail: 3131 W. Orangeville Rd Orangeville, IL 61060 Email: dan@wppollc.com