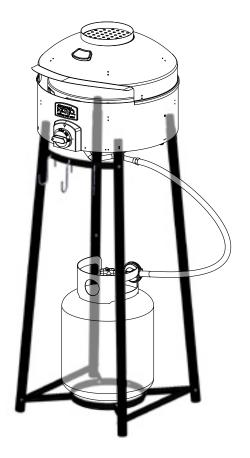




OWNER'S MANUAL

IMPORTANT: This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance. Keep this manual for future reference.



Pizzeria Pronto® Pizzacraft® PC6000/ PC6002/ PC6004/ PC6005/ PC6500 CS042414 ©The Companion Group 2014 1250 9th Street, Berkeley, CA 94710 1.800.521.0505 info@companion-group.com

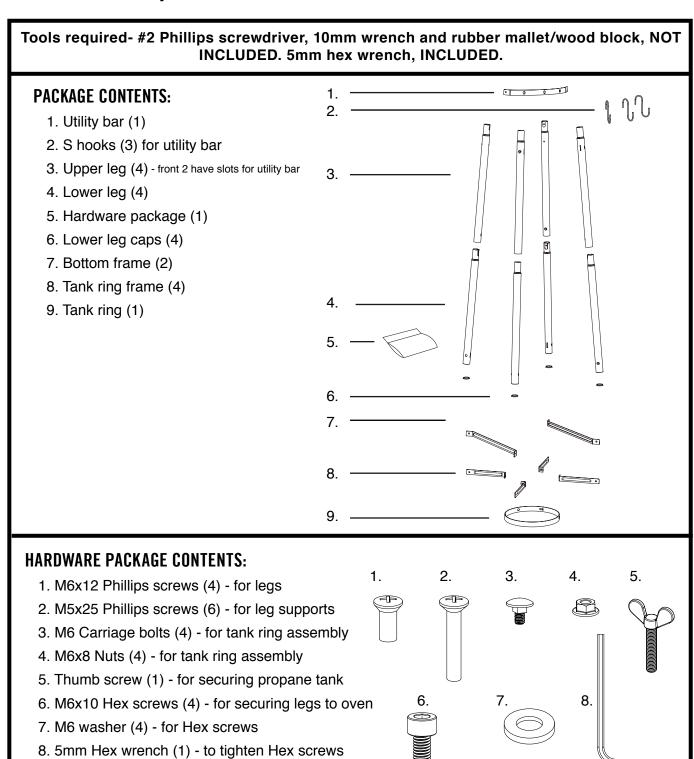
Pizza oven and propane tank not included

ASSEMBLY INSTRUCTIONS

Before beginning assembly of product, make sure all parts are present. Compare parts with package contents and hardware contents list. Do not discard package materials before assembly is complete. If any part is missing or damaged, do not attempt to assemble the product. Call customer service at 800.521.0505.

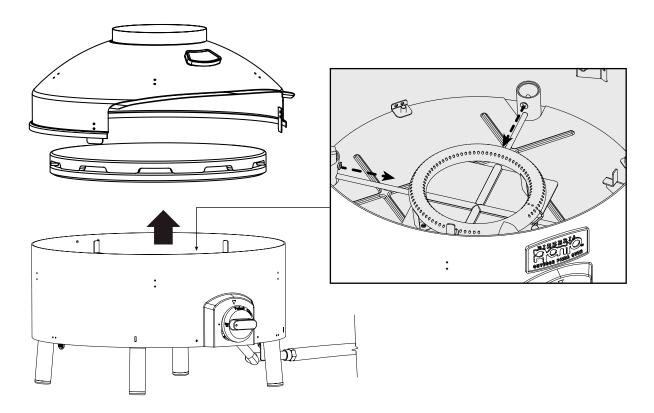
To watch assembly video go to companion-group.com/pizzeria-pronto/assembly/

Estimated assembly time: 30 minutes

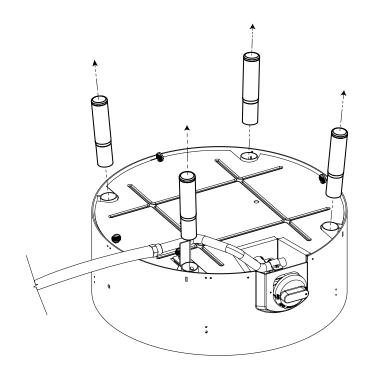


*IF RECENTLY USED, ALLOW OVEN TO COOL COMPLETELY. MAKE SURE PROPANE TANK IS OFF AND DISCONNECTED FROM PIZZA OVEN

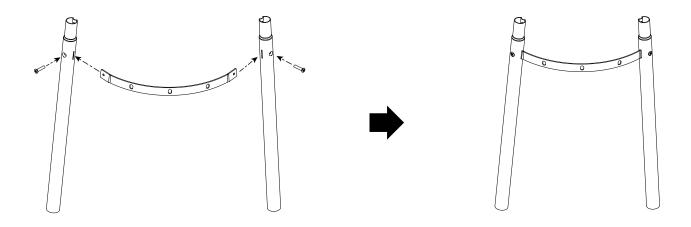
1. Remove hood and baking stones (2 parts) and set aside. Unscrew interior leg screws(4).



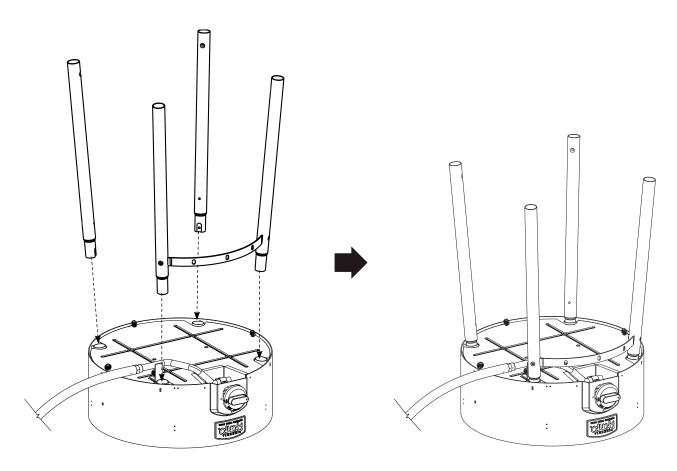
2. Flip oven over and remove short legs.



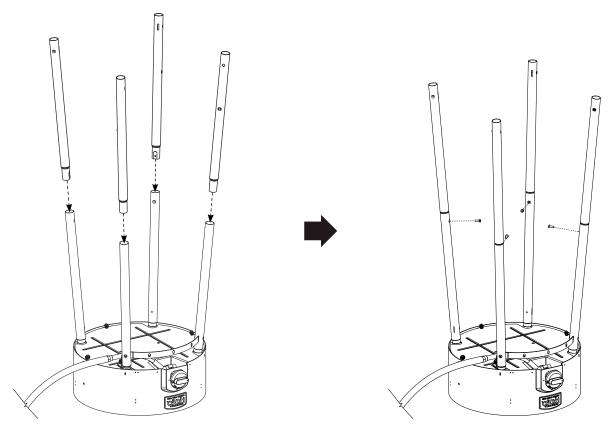
3. Assemble front legs(2) and utility bar(1). Insert either end of utility bar into slots on upper leg. Secure with M5x25 screws(2).



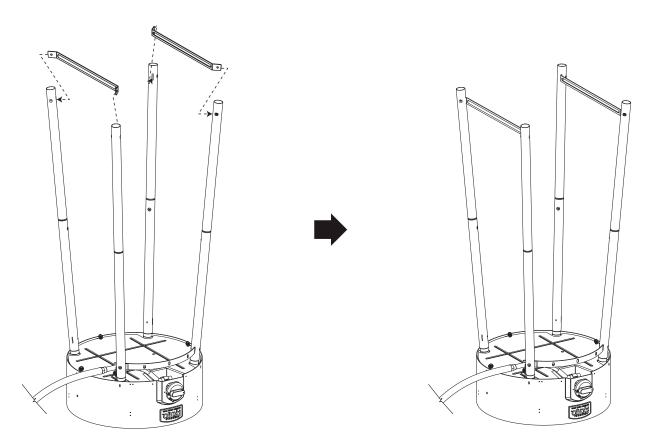
4. Insert upper front leg assembly and upper rear legs(2) into corrsponding leg holes at the base of the pizza oven.



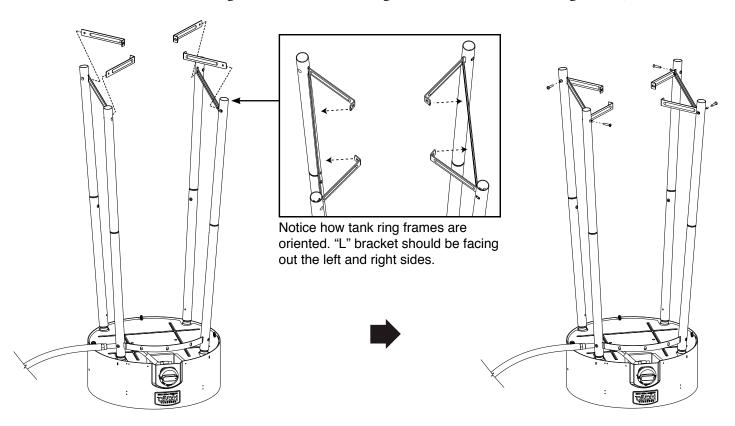
5. Insert lower legs(4) into upper legs(4), align holes and attach with M6x12 screws(4). DO NOT FULLY TIGHTEN THESE SCREWS UNTIL THE FINAL STEP OF ASSEMBLY.



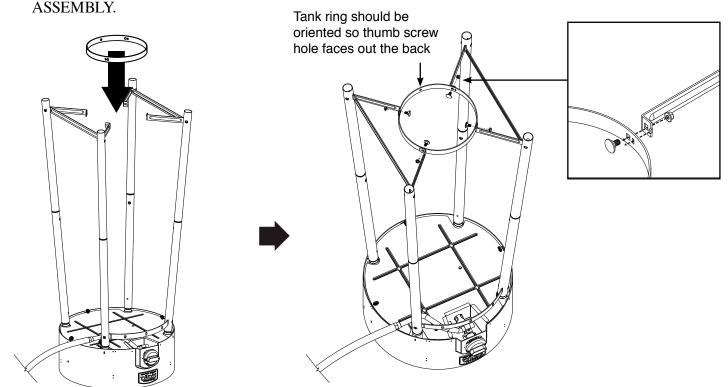
6. Insert bottom frames(2) into corresponding slots located near the base of the lower legs. Do NOT secure yet.



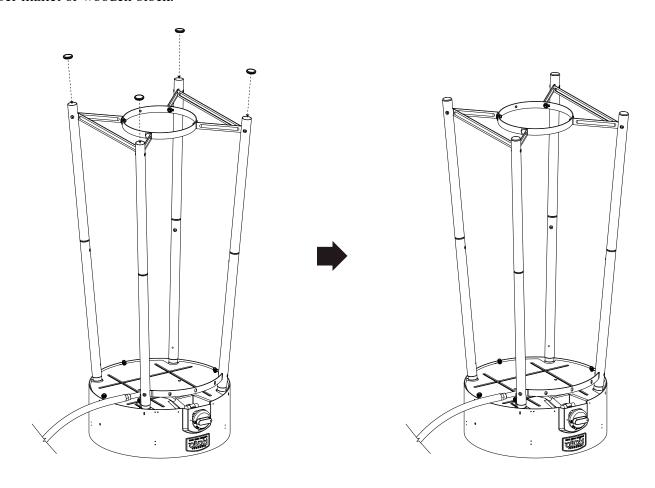
7. Insert the straight ends of the tank ring frames(4) one at a time into the slots near the base of the lower leg so that they rest inside the lower frames within the slots. Each slot should contain one end of the bottom frame as well as one tank ring frame. Secure tank ring frames and bottom frames with M5x25 screws(4). (Note: the "L" bracket of the tank ring frames should be facing each other on the left and right sides)



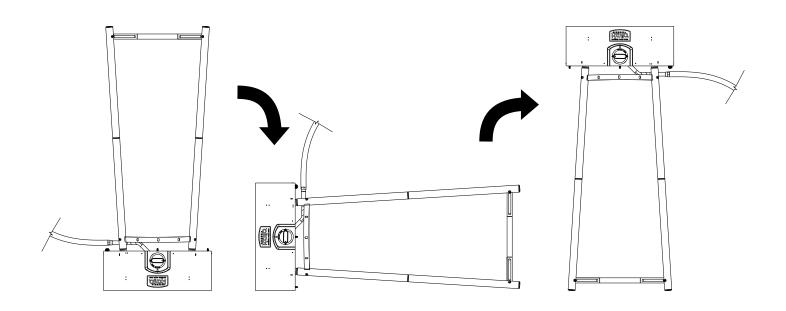
8. Align tank ring so that the thumb screw hole is facing towards the back of the oven. Secure the tank ring to the tank ring frames using M6x8 nuts(4), so that the nuts are on the outside and the carriage bolts (4) are on the inside of the tank ring. DO NOT FULLY TIGHTEN THESE BOLTS UNTIL THE FINAL STEP OF

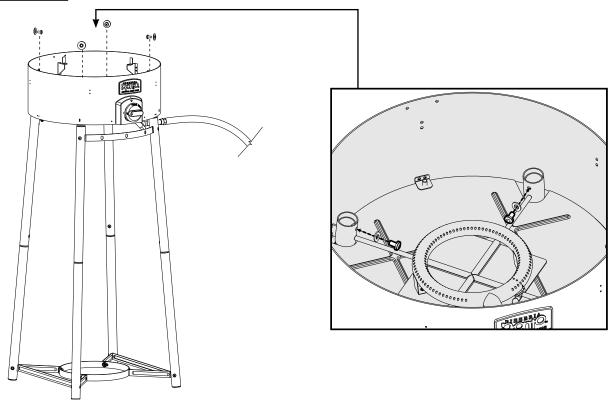


. Insert a lower leg cap(4) into each of the lower legs(4). Carefully tap leg caps into place securely using a rubber mallet or wooden block.

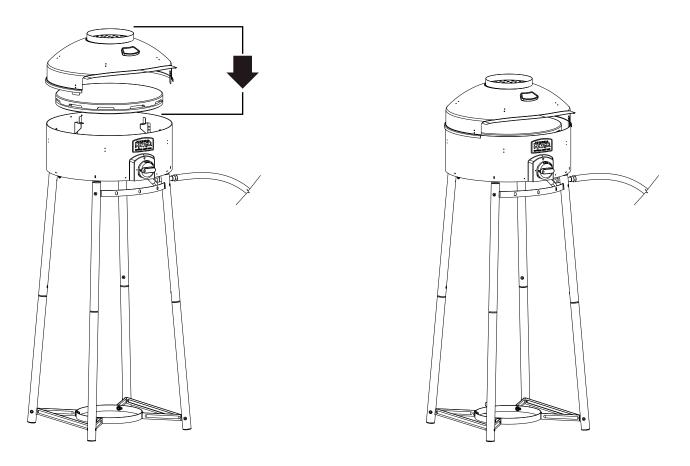


10. CAREFULLY flip oven upright onto legs.

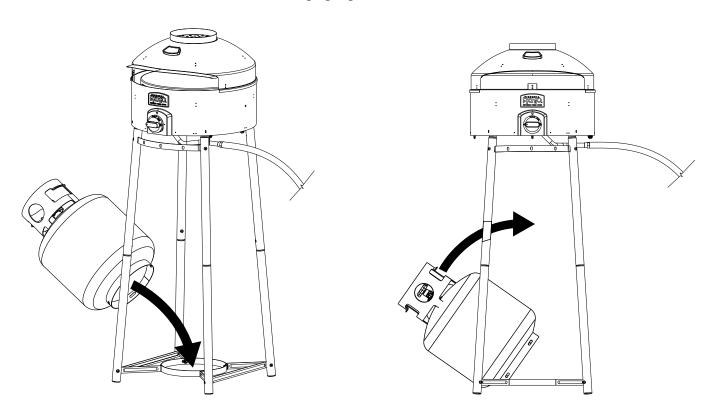




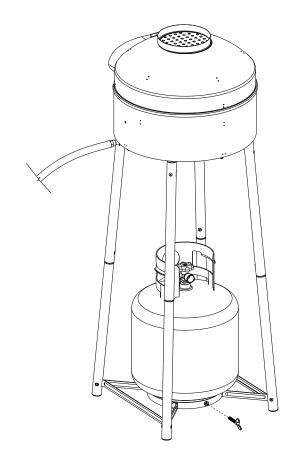
12. Gently place both pizza stones back into the oven and replace the hood.

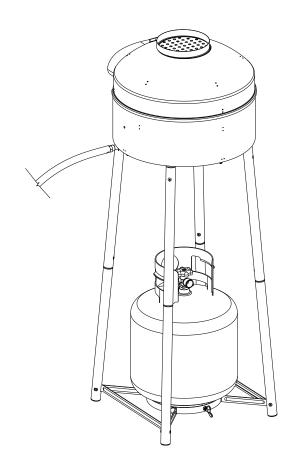


13. Place propane tank into support ring through either the left or right side. Insert tank at an angle so the base seats first and then rotate the tank into its upright position.

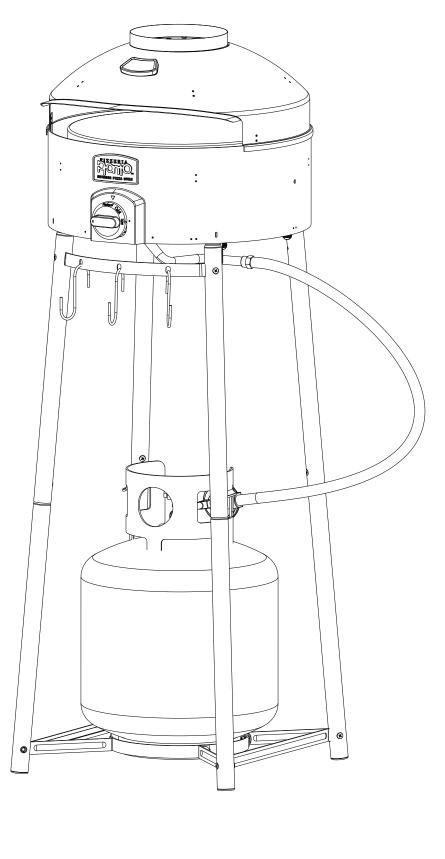


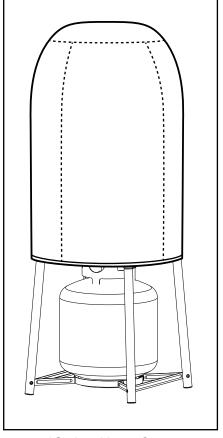
14. Insert thumb screw into nut attached to rear of propane support ring and screw tight to secure propane tank into place.





15. Reattach the gas line (rubber hose) to oven and enjoy. (WARNING: Make sure no part of the rubber hose is in contact with the oven body while the oven is hot).





Tank

*Optional Long Cover (available at pizzacraft.com) PM6019

WARRANTY AND REGISTRATION

We guarantee our products for one year from date of purchase for defects in manufacture or materials. We will repair or replace at our option. Proof of purchase is required.

For replacement parts call 1.800.521.0505

Please register your oven at pizzacraft.com/register-pizza-oven.html or with enclosed postcard

ACCESSORIES

For these and more visit pizzacraft.com/accessories.html

ACCESSORY	DESCRIPTION	ITEM NUMBER
	1 Pound Disposable Tank Adapter: Allows small portable propane bottle to be used with the pizza oven. Great for tailgating and camping.	PC6013
	Tee Valve: Allows you to use only one or two cooking units for a 20 lb. portable propane tank.	PC6014
NG KIT	NG Conversion Kit: Kit includes everything you need to convert your pizza oven to run on standard household natural gas.	PC6018
	Stone Replacement Set: Designed specifically for the oven to ensure even heat and a crisp crust. (identical to original stone set)	PC6015
	Pizza Screen: Aluminum screen helps even cooking for frozen pizzas.	PC0306
	Pizza Mitt: Aramid fibers with silicone grips which protects against surfaces up to 475° F.	PC0407
	Infrared Thermometer: Accurately reads stone surface temperatures. 32°-800° F range.	PC0413
	Pizza Peel: Aluminum peel sized perfect for pizza oven with fixed handle.	PC0202
	Folding Pizza Peel: Aluminum peel sized perfect for pizza oven and storage.	PC0216
	All-Purpose Wood Pizza Peel: Wood peel sized perfect for pizza oven with fixed handle. Ideal for building pizza and placing into oven.	PC6017
	Tool Set: Comes with both pizza wheel and server. Constructed from stainless steel with TPR handles.	PC0215

ACCESSORY	DESCRIPTION	ITEM NUMBER
	Stone Brush: Long handle brush with natural fiber bristles. Keeps stone clean between pizzas.	PC0218
	Flexible Dough Rolling Mat: Easy to measure and roll perfectly sized pizza crust.	PC0408
	Pizza Warming Stand and Tray: 12 inch pan is held above the hot oven, keeping the cooked pizza warm.	PC6020
'00' PIZZA FLOUR	Organic '00' Pizza Flour: A premium blend of organic domestic wheat, milled to the finest grind for perfect pizza crust. Made in the USA.	PC0503
	Pizza Herb Blends: Made from premium dried herbs to provide maximum flavor on pizzas made at home. Comes in Neopolatin, Tuscan and Spicy Calabrese. Made in the USA.	PC0500-0502
PIZZA non referent to consert	Pizza: From Everyday to Gourmet: Learn how to confidently prepare pizza from start to finish. Includes over 30 pizza recipes.	PC0599
	Workstation: Provides a stable work surface next to your pizza oven (with leg kit) to prep your pizza for cooking. Oven, leg kit and tank not included.	PC6026
	Pizza Oven Tote: Allows you to transport oven one-handed while securing oven components in place for travel. Durable nylon construction.	PC6016
	Deluxe Rain Cover: Nylon rain cover offers additional protection for outdoor storage.	PC6012