

PIZZA OVEN  
**WORKSTATION**  
FOR USE WITH LEG KIT

from the makers of  
 **pizzacraft**<sup>®</sup>  
FOR 6000 SERIES  
PORTABLE OVENS

# 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<sup>®</sup>  
PizzaQue<sup>®</sup>  
Pizzacraft<sup>®</sup>  
PC6026  
JS0817

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1250 9th Street, Berkeley, CA 94710  
1.800.521.0505  
info@companion-group.com

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**CALIFORNIA PROPOSITION 65 WARNING:**

The burning of gas cooking fuel generates some by-products, which are on the list of substances known by the State of California to cause cancer, reproductive harm, or other birth defects. This product may contain chemicals known to the State of California to cause cancer, reproductive harm, or birth defects. To reduce exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

# 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.

# 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 packing 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.

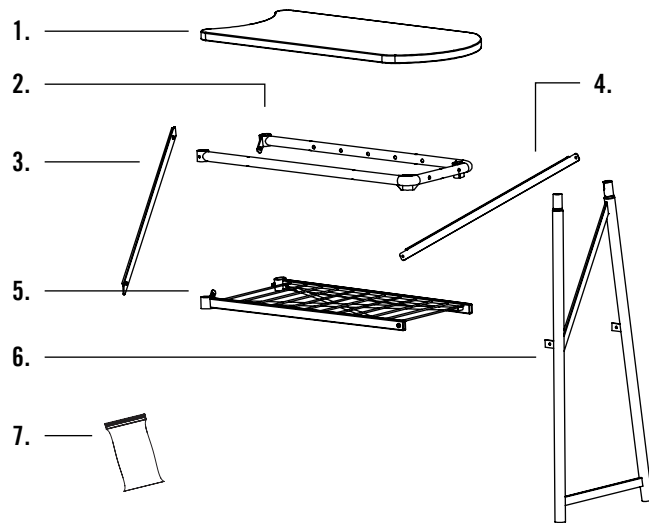
To watch assembly video, go to: [www.pizzacraft.com/manuals-use-care/](http://www.pizzacraft.com/manuals-use-care/)

**Estimated assembly time: 20 minutes**

**Tools Required: #2 Phillips screwdriver, 10mm wrench, 5mm hex wrench and rubber mallet/wood block. TOOLS NOT INCLUDED.**

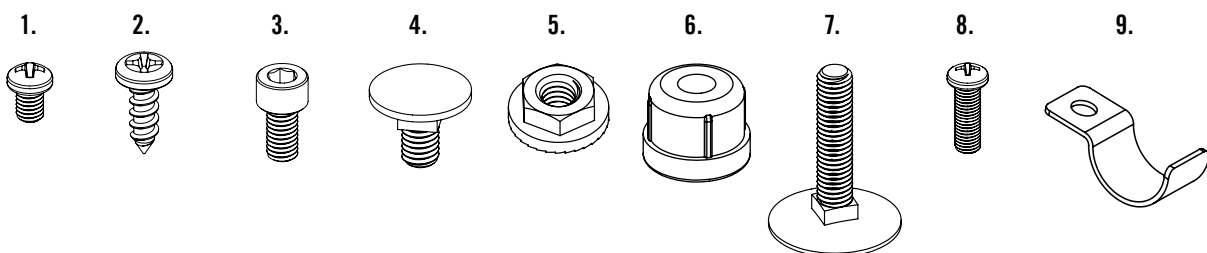
## PACKAGE CONTENTS:

1. Bamboo Tabletop
2. Top Support Tube
3. Interior Support Bar
4. Rear Support Bar
5. Wire Shelf
6. Exterior Legs
7. Hardware Pack

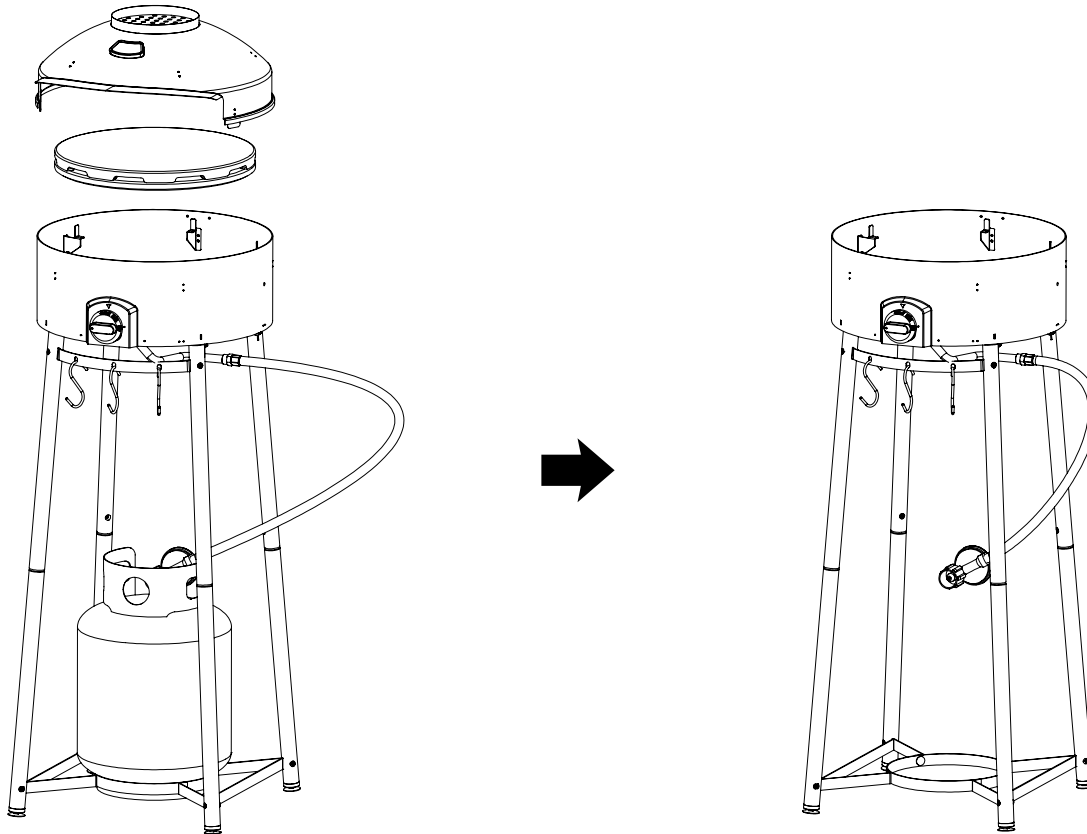


## HARDWARE PACKAGE CONTENTS:

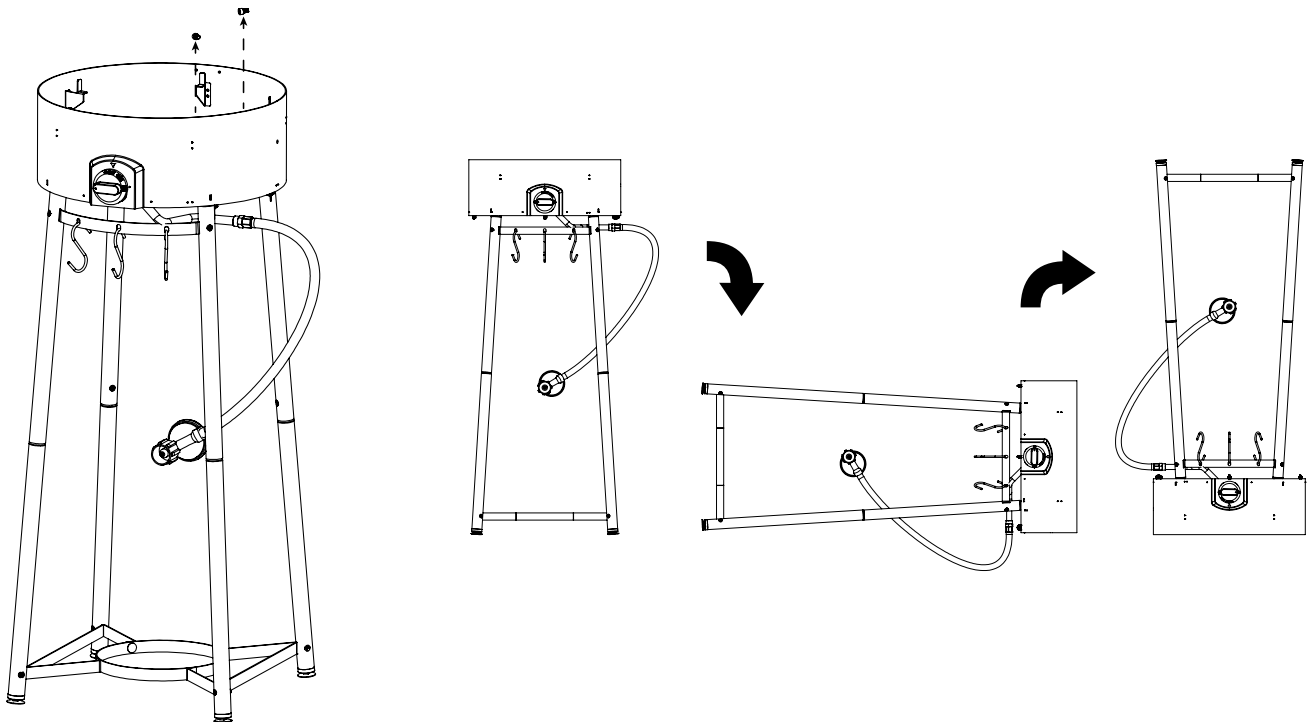
1. (6) M6x8 Phillips Screw - to secure Top Support Bar and attach/secure Wire Shelf
2. (3) M4x14 Pan Head Wood Screw - to secure Tabletop to Top Support Bar
3. (2) M6x12 Hex Screw - to secure Exterior Legs to Top Support Bar
4. (2) M6x12 Carriage Bolt - to secure Interior Support Bar
5. (2) M6 Hex Flange Nut - to secure Interior Support Bar
6. (6) Plastic Foot Insert - press fit into base of all Legs
7. (6) M8x40 Elevator Bolt - screw into Plastic Foot Insert
8. (2) M5x15 Phillips Screw - to secure Rear Support Bar
9. (1) Gas Hose Bracket - to secure gas hose to underside of Bamboo Tabletop



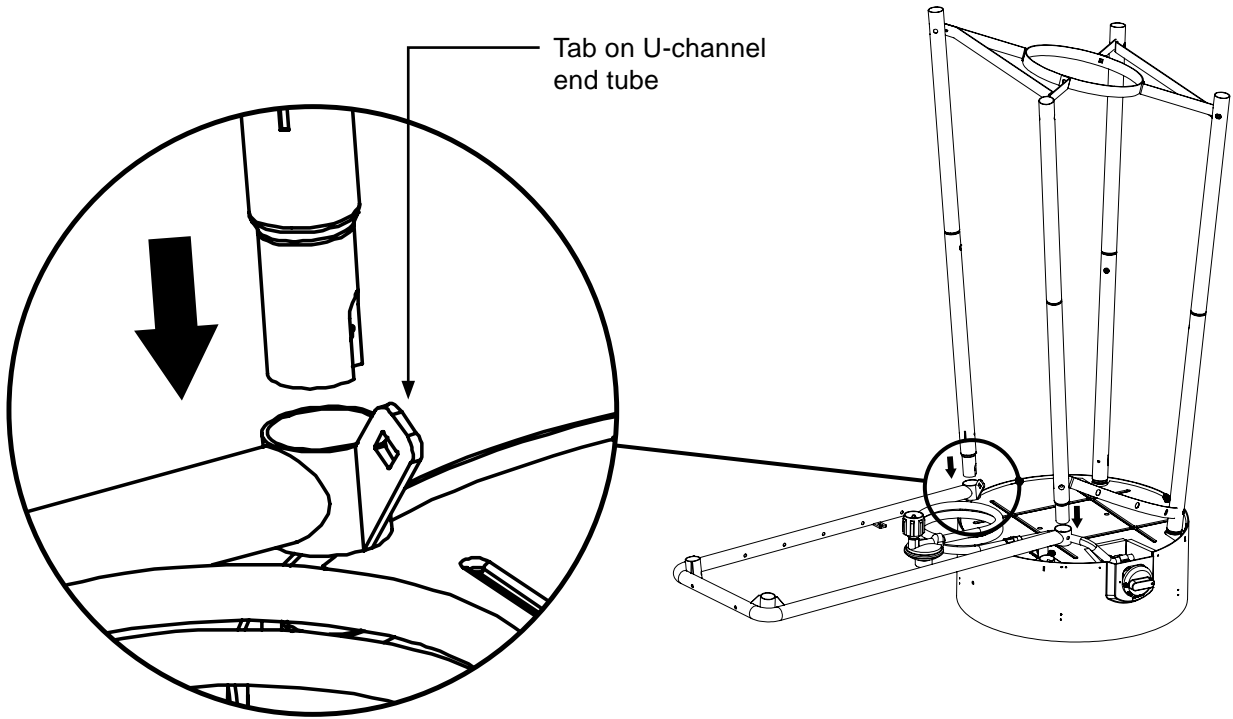
1. Remove hood and stones. Then disconnect hose from propane tank and carefully set tank aside.



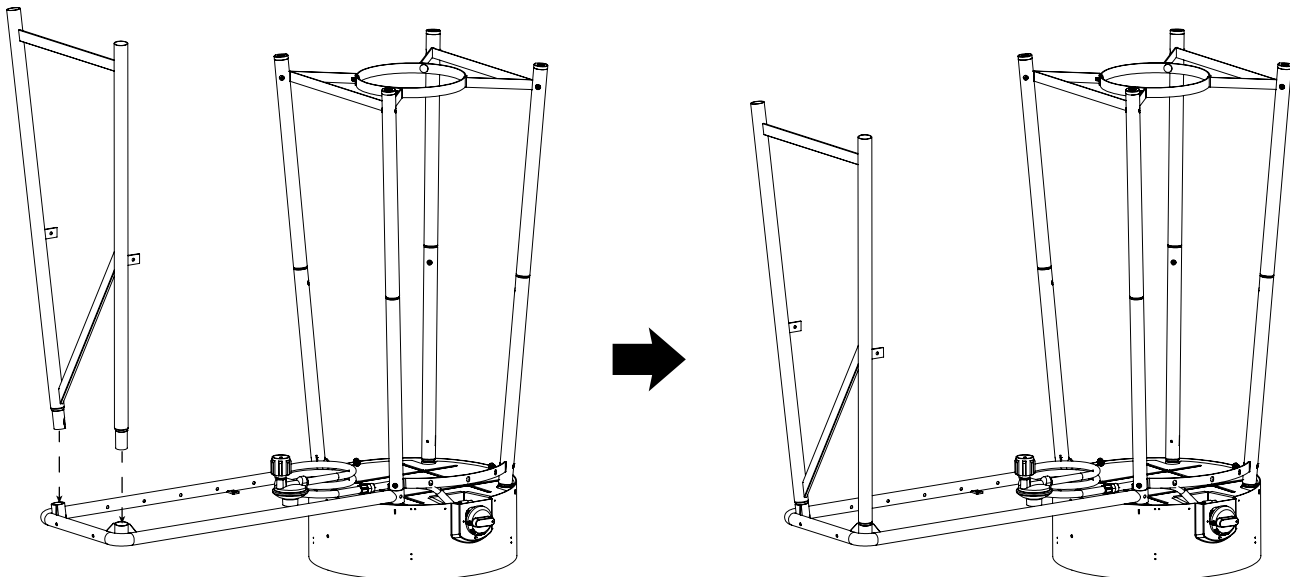
3. Unscrew the 2 hex screws that secure the legs to the body on the gas hose side of the oven. Then **CAREFULLY** flip your oven over.



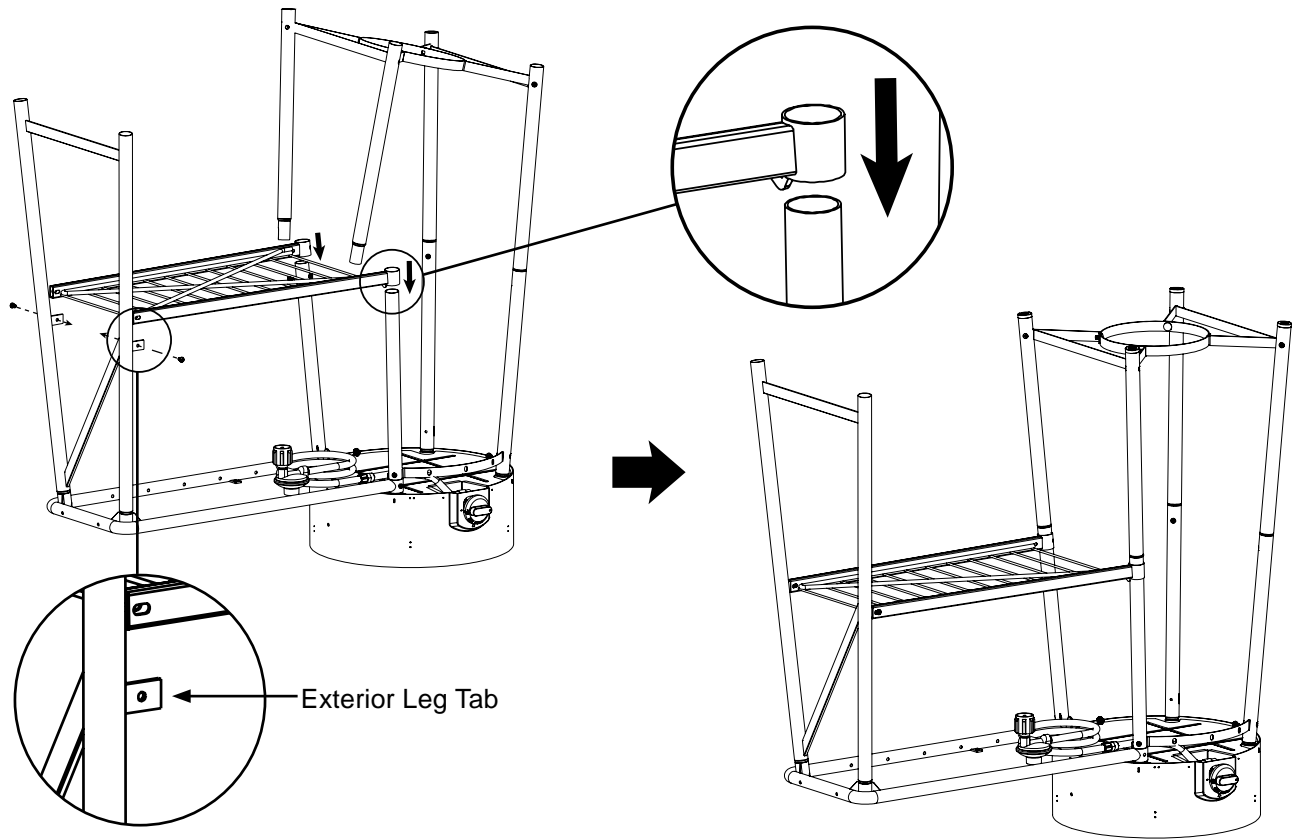
4. Remove the legs from the oven body on the gas hose side. Then align the U-channel end tubes with the legs on the side of the gas hose, making sure the tab on the U-channel end tube is facing away from the oven body, as shown below. Slide legs through U-channel end tubes and re-attach legs to oven body and secure with existing hex screws (you will need to turn oven onto its side to access body screw holes on interior of oven).



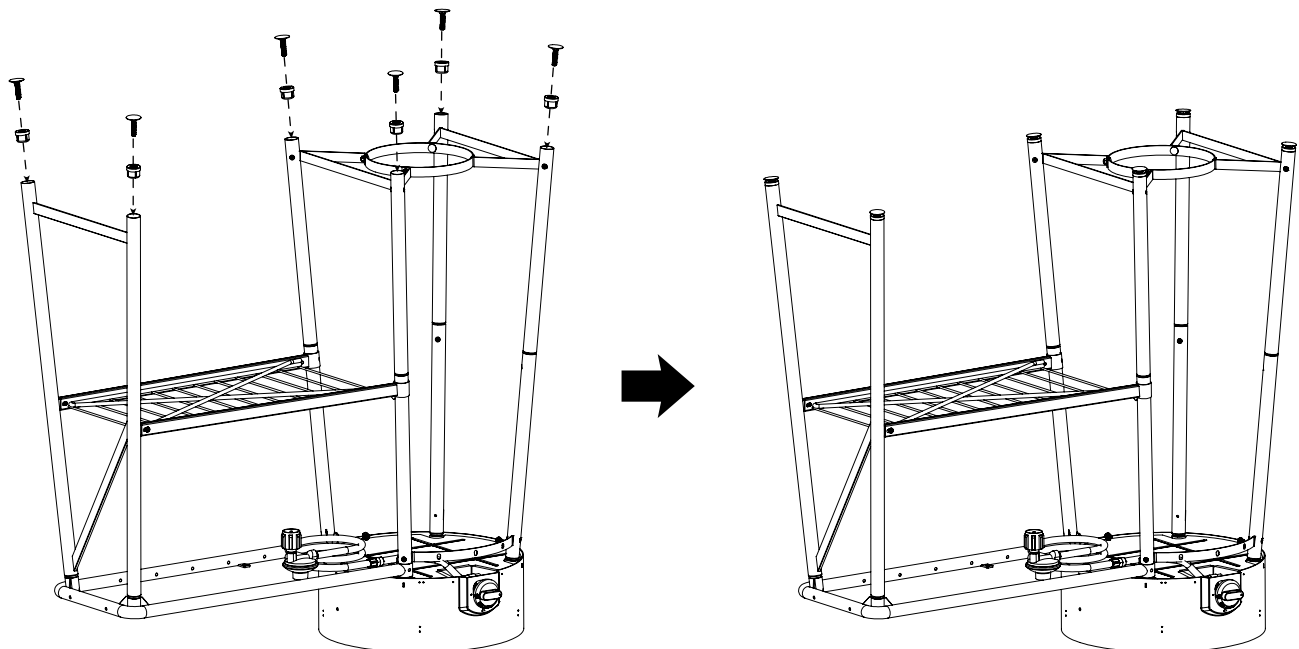
5. Insert exterior legs into the corresponding brackets just inside the U-channel, making sure the brackets extend away from the oven body and the tabs on the legs are facing inward toward the oven. Align the screw holes where the legs and brackets overlap and secure with M6x12 hex screws.



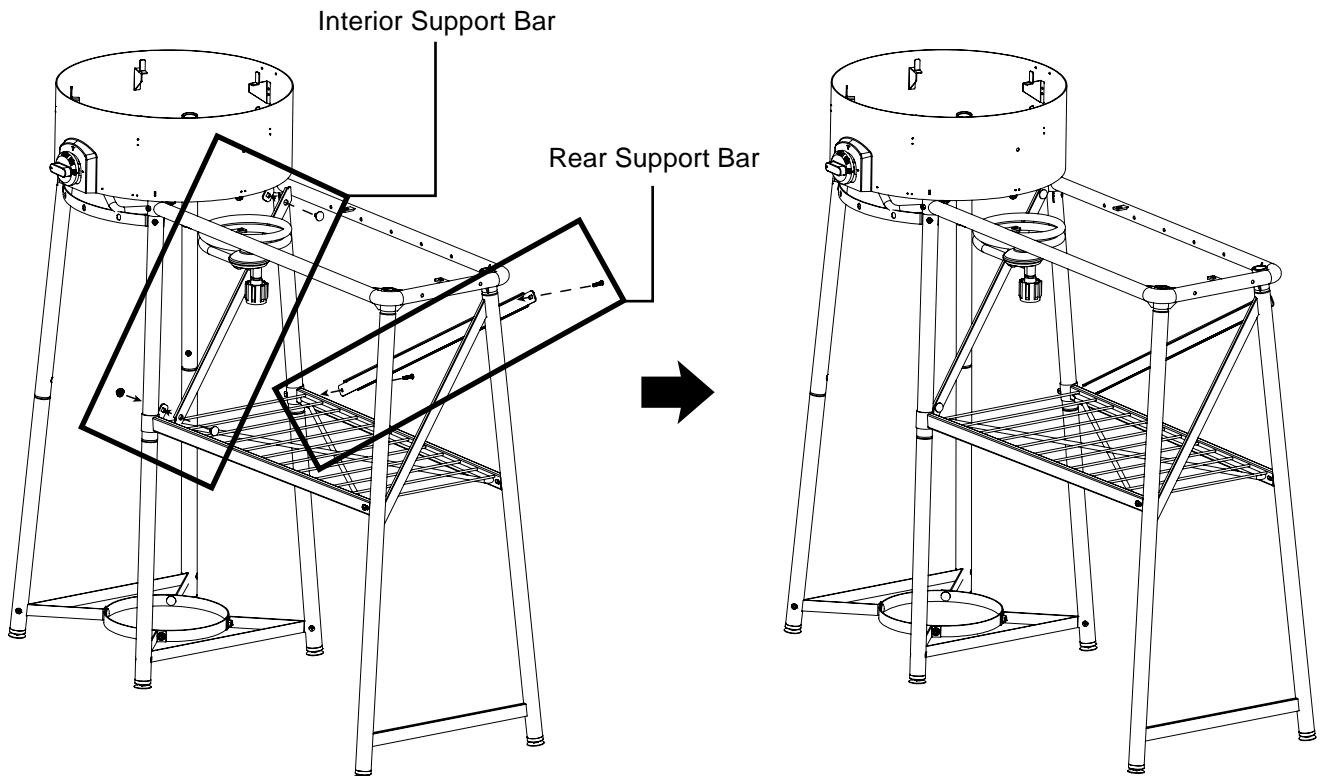
6. Detach the lower half of the legs on the side of the gas hose and slide the wire shelf end tubes over them, making sure the wire shelf is in the proper orientation. Replace the lower half of the leg kit legs and secure wire shelf to exterior leg tabs with M6x8 phillips head screws.



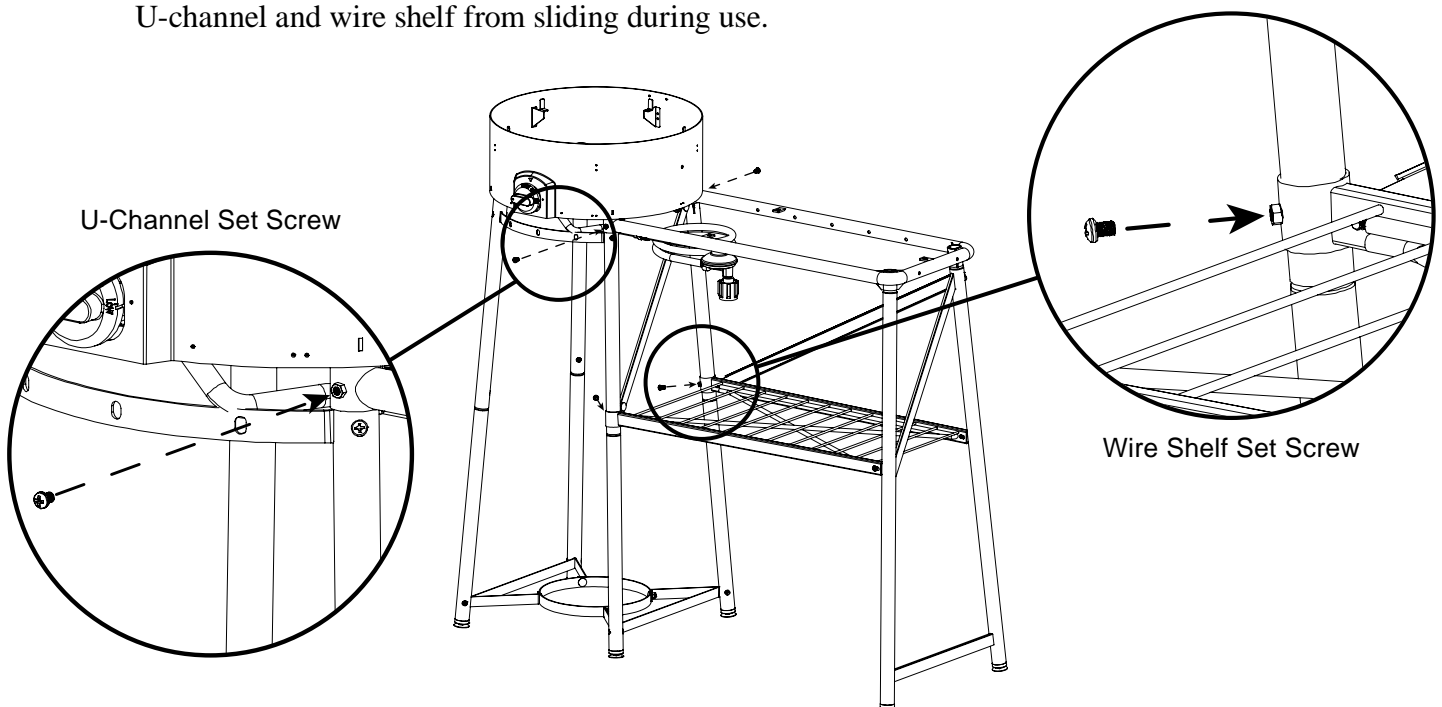
7. Using pliers, remove the plastic feet at the base of the leg kit legs. Replace feet with new plastic feet that came with your workstation. You should have 6 total: 4 for the existing leg kit legs and 2 for the exterior legs that came with your workstation. Now screw an elevator bolt into each foot and carefully flip the entire unit back over (You're almost done!)



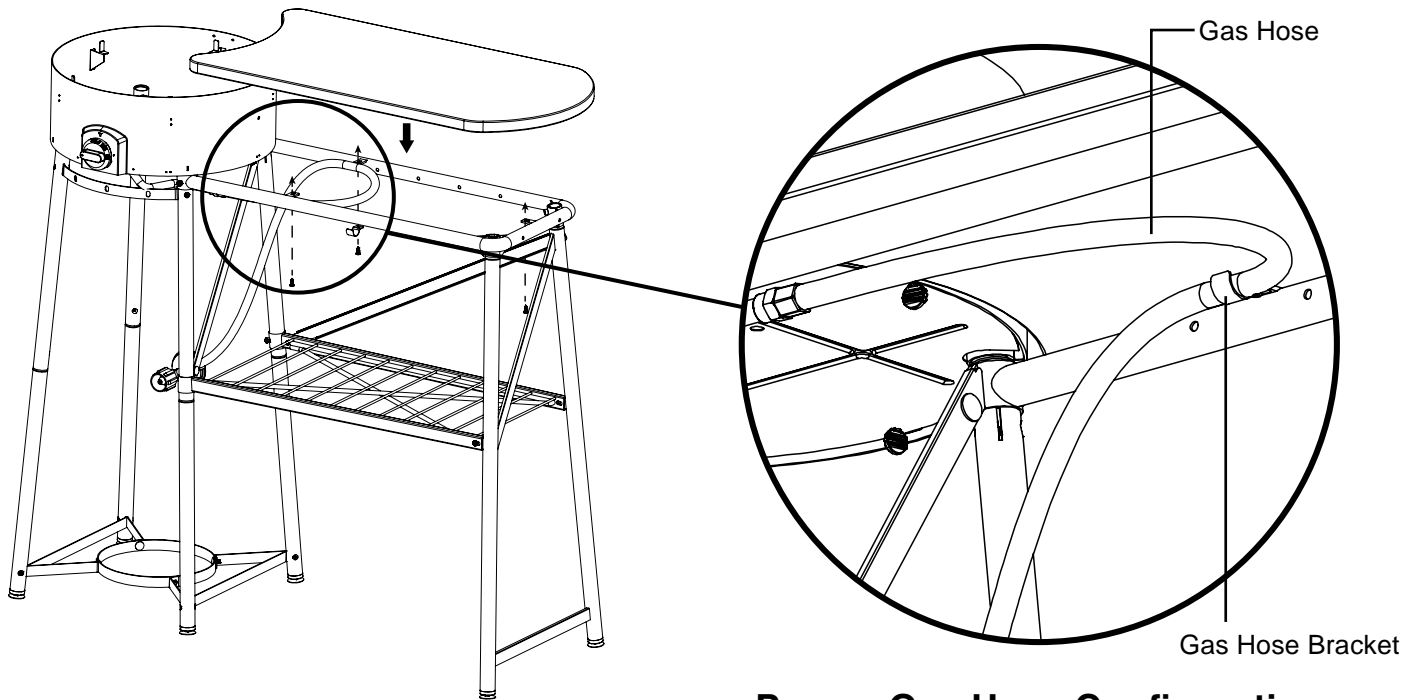
8. Attach interior and rear support bars. Align holes in tabs on wire shelf and U-channel with holes in interior support bar and use M6 carriage nuts and M6x12 carriage bolts to attach interior support bar. Then align holes in rear exterior leg and rear middle leg with rear support bar holes and secure with M5x15 screws.



9. Insert M6x8 phillips head screws to lock U-channel and wire shelf into place. Make sure your U-channel and wire shelf are level, then insert M6x8 screws into the M6 nuts welded to the end tubes of the U-channel and wire shelf that capture the middle legs from the leg kit. Secure tightly to prevent U-channel and wire shelf from sliding during use.

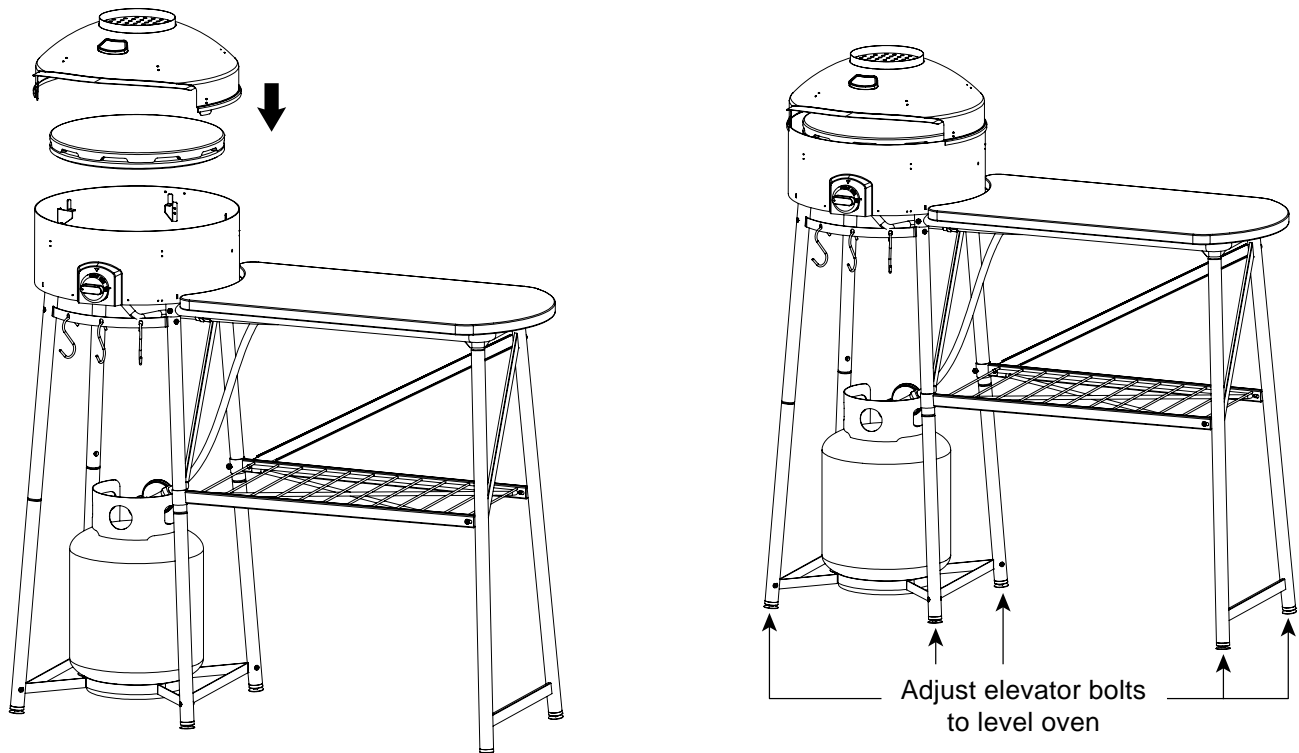


10. Attach Bamboo Tabletop. Align pilot holes in bottom of tabletop surface with tabs welded to the interior side of the U-channel and secure with M4x14 pan head wood screws. Make sure to attach Gas Hose Bracket to the rear-most M4x14 pan head wood screw and capture hose in its proper configuration, as shown below. Make sure gas hose is safely routed away from hot surfaces of oven body.



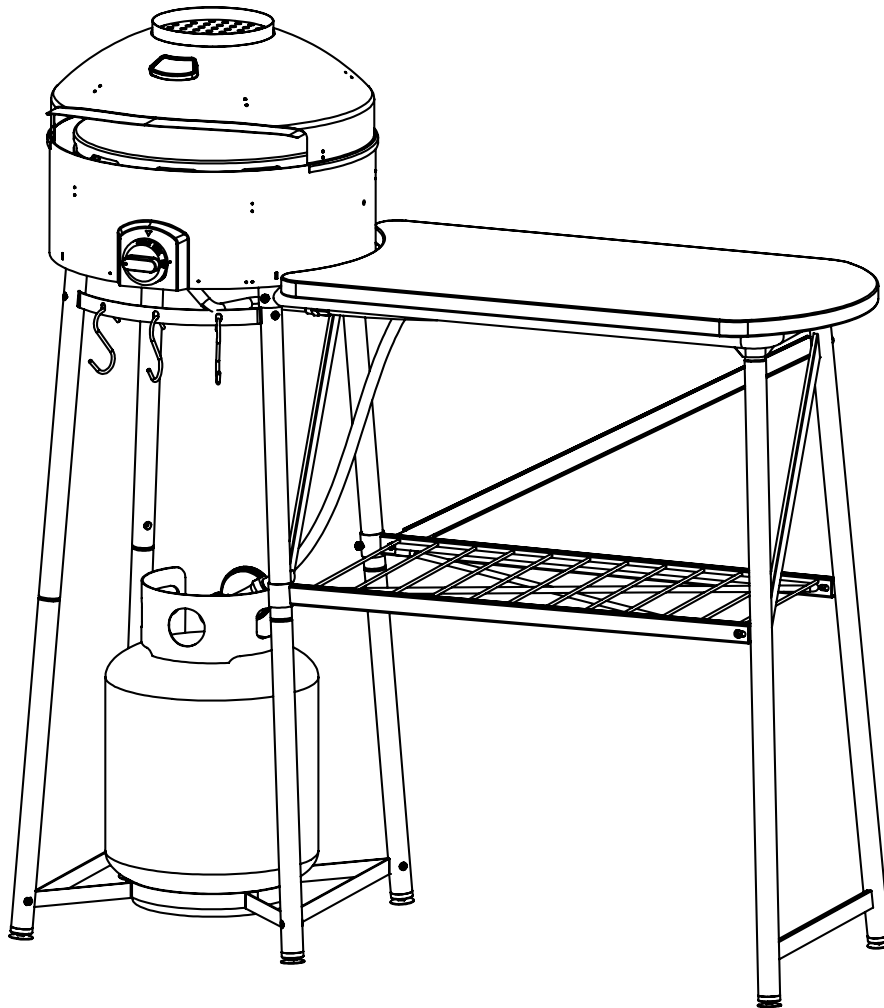
### Proper Gas Hose Configuration

11. Replace tank, pizza stones, oven hood, and S-hooks. Then make sure oven is stable. We recommend adjusting elevator bolts up or down to stabilize oven on an uneven surface.





12. Now you are ready to use your Pizza Oven Workstation. Enjoy!



## CARE AND MAINTENANCE

### CLEANING

#### Coated Steel Finish

To clean, wipe the outside surfaces with a cloth dampened with water and a mild dish washing detergent; dry immediately. Do not use abrasive scrubbers or the finish may become scratched or damaged. Never clean the oven when it is hot. We recommend cleaning twice yearly or as needed.

#### Bamboo Tabletop

Wipe down your Bamboo Tabletop surface with a damp cloth and dry immediately. Do NOT soak, immerse, or wash your Bamboo Tabletop surface in the dishwasher. Do NOT use surface for cutting, as you could damage the wood surface.


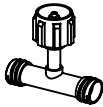


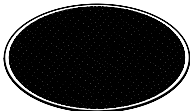


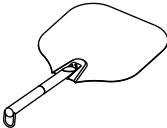
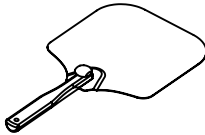

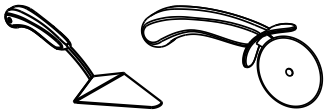
### STORAGE

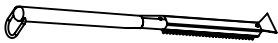
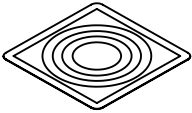
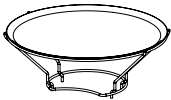

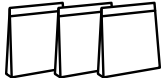

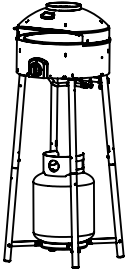
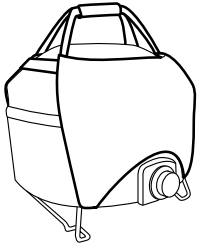
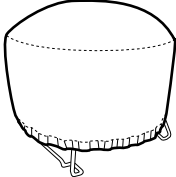
#### Storing your Pizza Oven Workstation

To maximize the lifespan of your Pizza Oven Workstation we recommend storing it inside or in a protected covered area away from weather. Always remember to re-cover the Bamboo Tabletop, after use with the protective nylon cover provided.

# ACCESSORIES

For these and more visit [pizzacraft.com/accessories.html](http://pizzacraft.com/accessories.html)

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

ACCESSORY	DESCRIPTION	ITEM NUMBER
	<p><b>Stone Brush:</b> Long handle brush with natural fiber bristles. Keeps stone clean between pizzas.</p>	PC0218
	<p><b>Flexible Dough Rolling Mat:</b> Easy to measure and roll perfectly sized pizza crust.</p>	PC0408
	<p><b>Pizza Warming Stand and Tray:</b> 12 inch pan is held above the hot oven, keeping the cooked pizza warm.</p>	PC6020
	<p><b>Organic '00' Pizza Flour:</b> A premium blend of organic domestic wheat, milled to the finest grind for perfect pizza crust. Made in the USA.</p>	PC0503
	<p><b>Pizza Herb Blends:</b> 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.</p>	PC0500-0502
	<p><b>Pizza: From Everyday to Gourmet:</b> Learn how to confidently prepare pizza from start to finish. Includes over 30 pizza recipes.</p>	PC0599
	<p><b>Leg Kit:</b> Creates a stable, independent platform for the pizza oven. Oven and tank not included.</p>	PC6011
	<p><b>Pizza Oven Tote:</b> Allows you to transport oven one-handed while securing oven components in place for travel. Durable nylon construction.</p>	PC6016
	<p><b>Deluxe Rain Cover:</b> Nylon rain cover offers additional protection for outdoor storage.</p>	PC6012