



**Flaming
Coals**

Owner's Manual

Wood Fired Oven

Model: PO006-12

Customer Service

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****Important Safety Warnings****

For your own and the safety of others, please ensure you read and understand this manual before assembling and operating your Wood Fired Pizza Oven. Failure to follow proper procedures and safeguards may result in property damage or personal injury.

1. Do not operate this pizza oven before reading this instruction manual in its entirety.
2. Do not place objects on/against this pizza oven while in use
3. This pizza oven is designed to be used outdoors. Do not use indoors.
4. Read all instructions before lighting your fuel.
5. Use this pizza oven on a level, stable non-combustible surface like brick, concrete or direct. Do not use the smoker on or around any surface that will burn or melt like wooden decks, dry grass, leaves, vinyl or plastic.
6. Never operate this oven under any overhead roof covering, awning or overhand.

7. Children should always be supervised while your pizza oven is in use.
8. Do not leave your pizza oven unattended.
9. Avoid wearing flammable clothing while your pizza oven is in use.
10. Keep chemicals and flammable materials away from this pizza oven.
11. Do not use petrol or kerosene on your pizza oven.
12. Clearance from combustible materials must be followed. Minimum clearances are 700mm side and rear. 1500mm top.
13. Avoid contact with the pizza oven while in use.
14. Never use this product for anything other than its intended purpose
15. This product is not intended for commercial use
16. Do not use this product as a heater.
17. Avoid moving the pizza oven while hot.
18. Do not use water to put out the coals as this may damage your pizza oven.
19. Allow the pizza oven to cool before cleaning and storing your pizza oven.
20. Always wear shoes and protective clothing during operation of this product
21. Ensure the item is correctly assembled as per the assembly instructions.

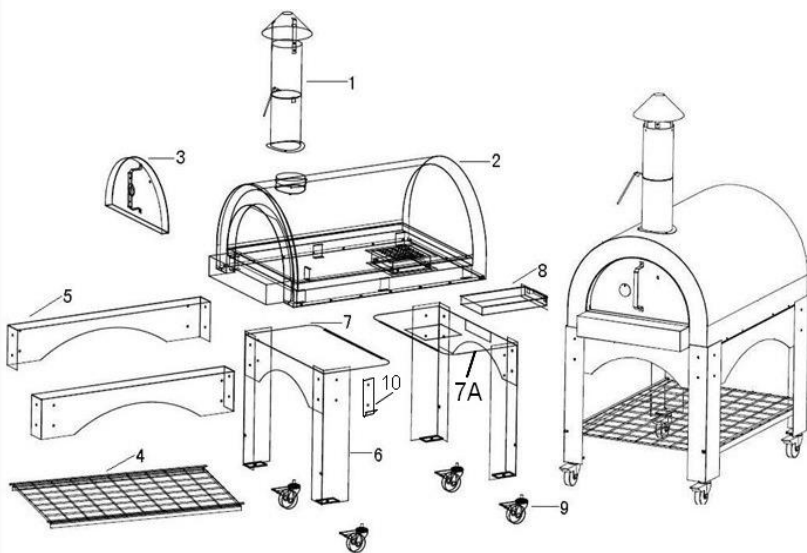
22. Seek the assistance of a minimum of 3 strong people before attempting to lift the cooking dome on to the base.

Assembly instructions

Safety warning:

Please ensure you are wearing appropriate safety gear when assembling the pizza oven as some edges can be sharp. Also ensure you are wearing protective gloves when using the pizza oven as the oven gets very hot.

Heavy load. This pizza oven weighs 140kg. Please make sure you use correct heavy load lifting procedures when lifting the pizza oven. It is recommended to use a forklift or trolley when lifting or moving the pizza oven. If this oven needs to be moved manually, it is recommended that you have a minimum of 3 fit and strong people to lift the oven. Failure to lift the oven using correct lifting techniques may result in injury



**Do not tighten screws until they are all lined up and
screwed in.**

Assembly instruction video can be found at

<http://youtu.be/4xVOUQ3sK7Y>



No.	Parts	Qty
1	Chimney assembly	1
2	Pizza oven body	1
3	Door	1
4	Trolley shelf	1
5	Trolley side bracket	2
6	Trolley legs	4
7	Trolley baffle front	1
7A	Trolley baffle rear	1
8	Ash tray	1
9	Caster wheels	4
10	Door holder	1
A	M8 screw (biggest)	16
B	M5 screws	8
C	14 screws with washers (smallest)	4

1. Attach trolley shelf (4) to 4 trolley legs (6) using 8 screws (B).
2. Attach trolley bracket (5) then trolley baffle(7) and (7A) to trolley section (6) using 16 screws(A) DON'T FORGET TO ATTACH DOOR HOLDER (10) IF REQUIRED (This will be welded on frame in future models)
3. Tighten all screws well
4. Feed four casters (9) to trolley section (6) and tighten using a 19mm spanner
5. Attach chimney assembly (1) to body (2) using 4 screws with washers (C)
6. Place the body on trolley. (make sure there are at least 3 people to help with the lifting.)
7. Attach door (3) to body (2).
8. Slides in the ash drawer (8) between the body (2) and the trolley sections (6).

Ensure all fixings are tight and your pizza oven is now ready for use.

Operating Instructions

Once correctly assembled, your oven is ready for use. You should check the screws on your oven prior to each use to ensure they have not loosened.

Similar to lighting a standard fire in a household fireplace, use some kindling and a flame to start a fire directly on top of the fire bricks in the center of the oven.

Use 3 pieces of untreated wood, i.e. red gum, approximately 30cmL x 10cmD x 10cmW and position the wood in a teepee shape over the kindling.

Carefully light the kindling and close the oven door.

Check the fire periodically to ensure the fire has 'taken' and re-light if necessary.

Once the oven temperature has reached the desired temperature (400-450 degrees Celsius for pizzas), remove the door of the oven and push the fire to the rear of the oven either using the long handled pizza paddle provided, or another fire proof long handled implement.

The oven will take approximately 45 minutes to reach 400-450 degrees, however this will vary depending on the amount and type of wood used.

Use a fire proof broom to sweep away any ashes left behind from the fire.

Once the fire bricks are clean, pizzas can be applied to the bricks.

Use the pizza paddle to insert and remove your pizza from the oven. If your pizza dough is sticking, put some semolina on the bottom of your pizza paddle. You may also use a wooden pizza peel to assist in inserting your pizza into the oven.

After cooking for a few hours, you may find that the cooking temperature of your oven will start to cool. To increase the temperature, additional wood can be added to the fire at any time. If the existing fire has become too low and the new wood isn't catching a light, use some more kindling or charcoal to reignite the fire before adding a larger piece of wood.

The ideal cooking temperature for pizzas is between 400-450 degrees Celsius. At this temperature, pizzas will cook in approximately 3 minutes. This will vary depending on the thickness of the pizza dough and toppings. You may find that at this temperature, you will cook without the oven door on to allow you to regularly rotate the pizza.

To prevent the pizza crust from burning on the side closest to the fire, use the long handled pizza

paddle to rotate the pizza to ensure the crust cooks evenly.

Instead of cooking pizzas directly on the fire bricks, you may choose to cook on metal pizza trays. If you choose to do this and find that the pizza bases are not crisp, remove the pizza from the pizza tray for the last minute and cook directly on the fire bricks to crisp up the base of the pizza.

Another alternative to cooking directly on the fire bricks is to cook on a ceramic pizza stone. To ensure you get a crisp base on your pizza, you will need to ensure your pizza stone is hot before putting the pizza on it. Check with the manufacturer of the pizza stone whether it can withstand temperatures of up to 450 degrees before trying this.

This oven can be used to cook any foods that can be cooked in a domestic kitchen oven such as bread, roasts and desserts. The ideal cooking temperature for these foods are the same as if they were cooked in a domestic kitchen oven, approximately 200 degrees Celsius for roasts and bread.

Caring for your pizza oven instructions

After each use and after the pizza oven is cooled, sweep out the wood and ashes either into the grate at the rear of the oven, or through the front of the oven.

Empty any ashes from the ash tray at the rear of the oven.

Due to the extreme temperatures this pizza oven can take, you may notice that the stainless steel will dis-colour and take on a copper like appearance.

A stainless steel pizza oven is more than just another kitchen or outdoor cooking gadget. It is an investment. When properly cared for, your stainless steel pizza oven will provide years of dependable service and become a center piece for your outdoor gatherings.

What is Stainless Steel?

This durable metal is an alloy that contains at least 10.5 percent chromium. It is this element that inhibits the corrosion that may damage your pizza oven.

What is Corrosion?

Corrosion, or rust, is the natural process whereby objects that contain iron interact with oxygen, resulting in the formation of oxides that first appear as stains or minor flaking on the surface of the object. While this is an organic process, it is a form of decay that can ultimately result in compromise and eventual disintegration of the pizza oven.

What Impacts Corrosion?

Stainless steel is resistant to corrosion, but it is not immune to it. In particular, stainless steel can be affected by rust when the environment is one of low oxygen, high salinity, or poor circulation. When allowed to accumulate, grease, dirt, and moisture can penetrate the metal and result in staining or even pitting on the surface of the oven.

How Can I Prevent Corrosion?

Exposure to harsh chemicals, excess moisture, or saline environments can damage this protective layer. Pitting may occur when small areas of the skin-like coating sustain damage. These pits leave portions of the pizza oven vulnerable to corrosion.

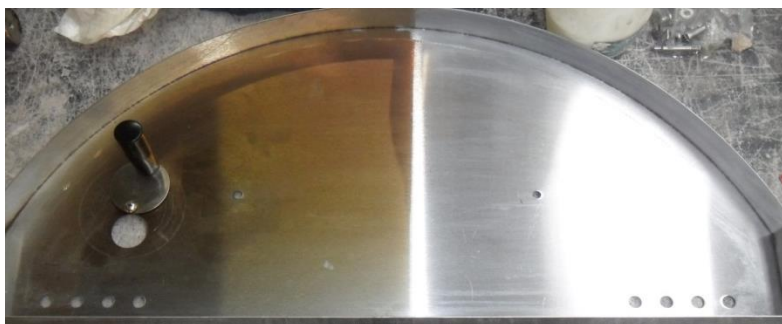
Maintaining your pizza oven with careful cleaning and protective measures will ensure that this passive barrier remains intact and continues to protect your pizza oven. Ideally your pizza oven will be stored until cover and be fitted with a waterproof cover.

General Cleaning Tips

When cleaning the outside of your pizza oven, it is important to utilize gentle, non-abrasive tools and cleaners. In many cases, warm water and a soft cloth will suffice. Clean with the grain of the stainless steel to thoroughly remove build up.

Deeper Cleaning Tips

When deeper cleaning is required, a small amount of diluted dish detergent, rubbing alcohol, or club soda can be applied to a soft cloth and used to buff out stains or areas of greasy build up. Follow this cleaning with a rinse of warm water. Remember to avoid abrasives and cleaners that contain chlorine or bleach. We recommend using 'Bar Keepers Friend' cleanser and polisher. BKF is the premium household cleanser. With a non-bleach formula, it's recommended for cleaning stainless steel cookware and sinks, glass and ceramic cooktops, solid surface countertops, porcelain and acrylic bathtubs and more. Below are before and after photos using BKF



Dry Your Appliance Thoroughly

Since remaining moisture may promote corrosion, carefully dry your pizza oven with a fresh cloth. Towels constructed of microfiber may be particularly effective.

Oil Your Appliance

Use a soft cloth to apply a small amount of mineral oil to your pizza oven. Oiling your pizza oven will provide an additional protective layer against grease, moisture, and fingerprints. When buffed, the oil also lends it an attractive shine.

Cover Your Appliance

Perhaps most importantly, your pizza oven should never be left exposed to the elements. A cover will protect your applicant from moisture, abrasives, and chemicals.

When it comes to protecting your pizza oven, it is vital to understand how your pizza oven is equipped to organically avoid corrosion and rust. This knowledge can help you guarantee that this natural protective layer is gently maintained to avoid damage and ensure years of quality service. Through careful cleaning, oiling, and protection from the elements, your pizza oven will provide years of enjoyment as a functional center piece for your outdoor food preparation needs.

Outdoor Areas

This oven should only be used in an above ground scenario with ventilation, without stagnant areas.

Any enclosure in which the pizza oven is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (figure 1)
- Within a partial enclosure that includes a ceiling and more than two walls (figure 2)

Figure 1 Outdoor Area,
Example 1

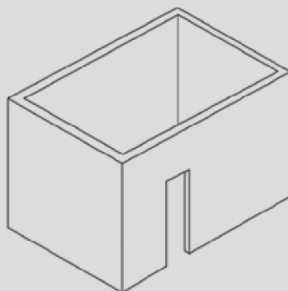
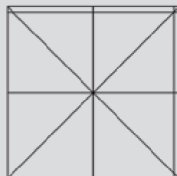
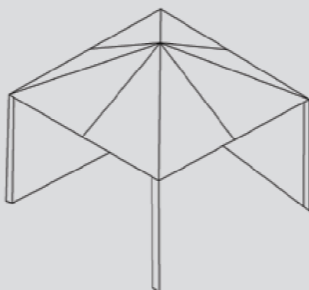


Figure 2 Outdoor Area,
Example 2



Within a partial enclosure that includes an overhead cover and more than two walls:

1. At least 25% of the total wall area is completely open, and
2. At least 30% of the remaining wall area is open and unrestricted (figures 3, 4 and 5)

With balconies, at least 20% of the total side, back and front walls shall remain open and unrestricted

Figure 3 Outdoor Area,
Example 3

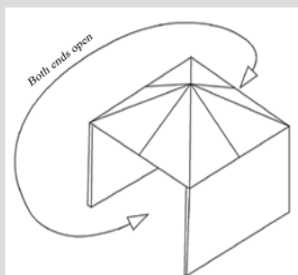


Figure 4 Outdoor Area,
Example 4

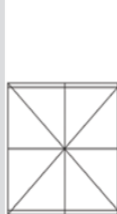
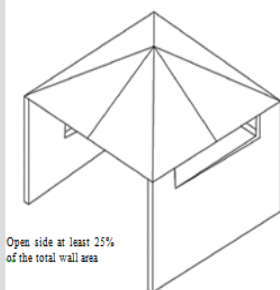


Figure 5 Outdoor Area,
Example 5

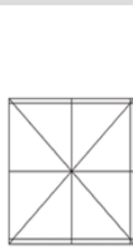
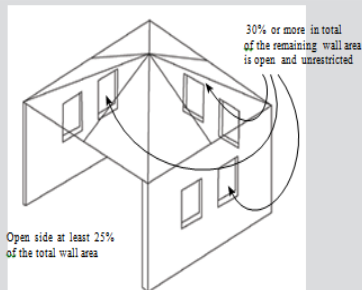


Photo Gallery



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