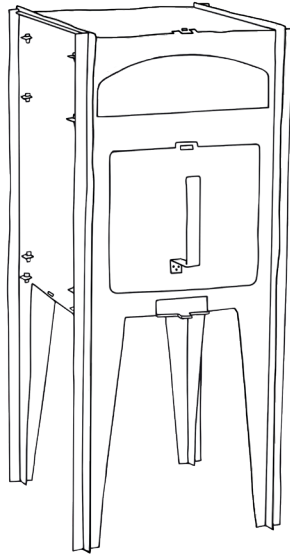


STÄDLER MADE

OUTDOOR



OVEN

USER MANUAL

Hello!

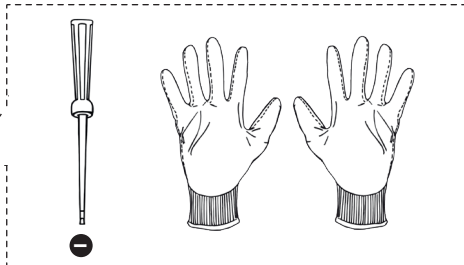
Thank you very much for investing in Städler Made and buying an Outdoor Oven. The User Manual contains all essential information for you to build the Städler Made Outdoor Oven. It includes step-by-step guidance and practical information on how to make fire.

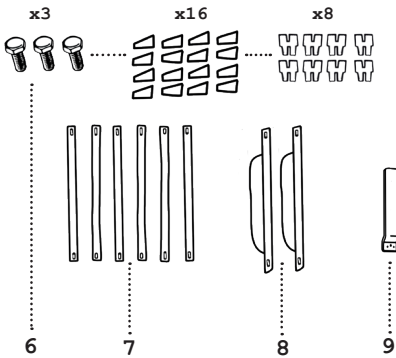
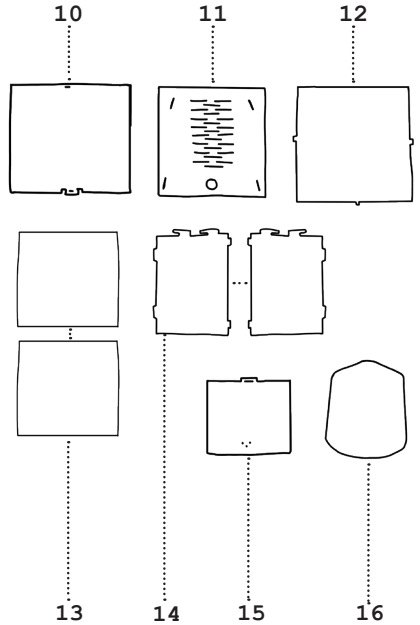
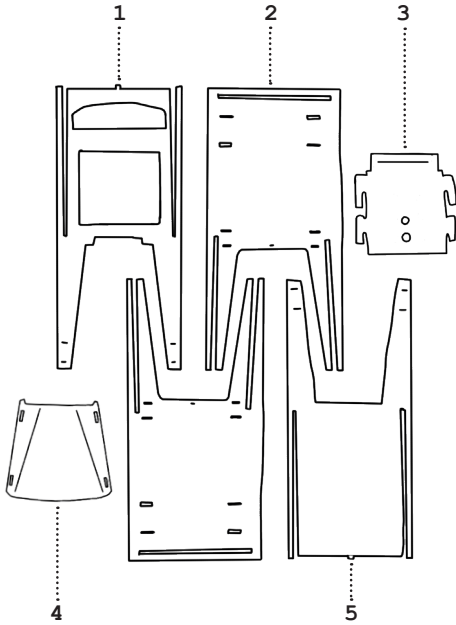
Cheers,
Pieter Städler

Make sure you are wearing protection gloves and construct the oven on a flat surface.

STÄDLER
MADE

i





Box 1

- 1. Frontpanel 1x
- 2. Sidepanel 2x
- 3. Back panel Fire box 1x
- 4. Top panel Fire box 1x
- 5. Backpanel 1x
- 6. Envelope 1x
- 7. Strips 6x
- 8. L-strips 2x
- 9. Oven door handle 1x

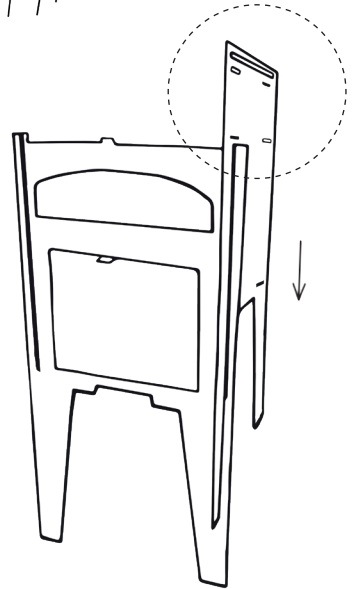
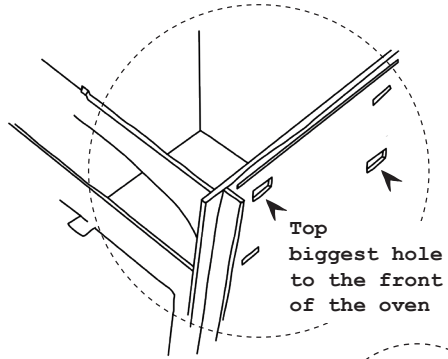
Box 2

- 10. Top plate 1x
- 11. Perforated plate 1x
- 12. Bottom plate 1x
- 13. Stone 2x
- 14. Side panel Fire box 2x
- 15. Oven door 1x
- 16. Small pizza peel 1x

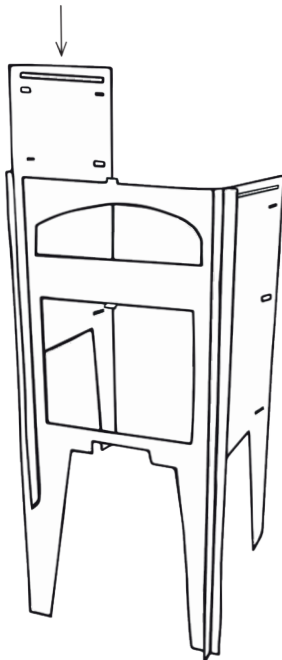
1. Slide the side panel into the front panel. Pay attention to the location of the holes in the panel.

2. Slide the second side panel into the front panel and lay the oven down on its front.

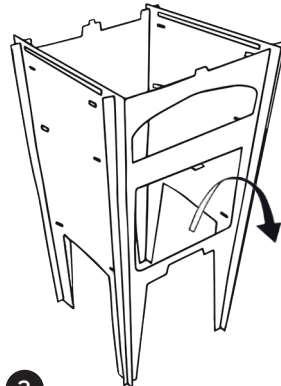
3. When the oven is down on its front, you can slide the back panel into the side panels and stand the oven up on its four legs.



1



2



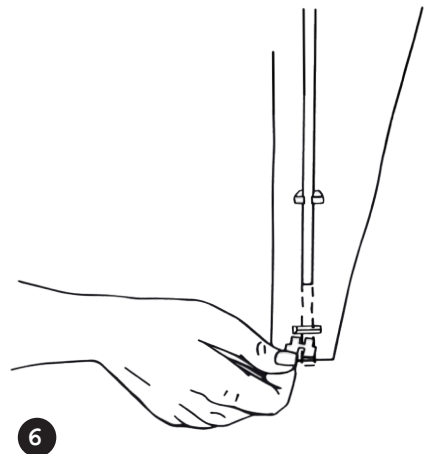
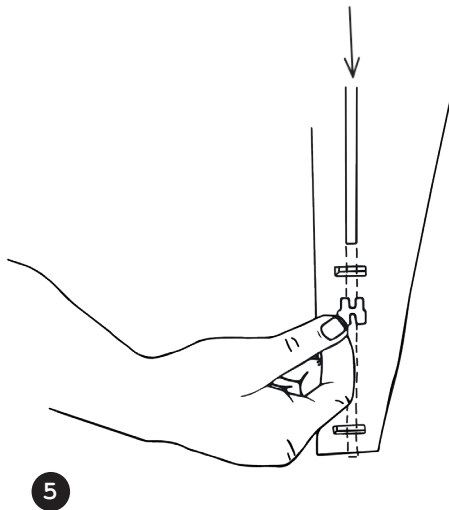
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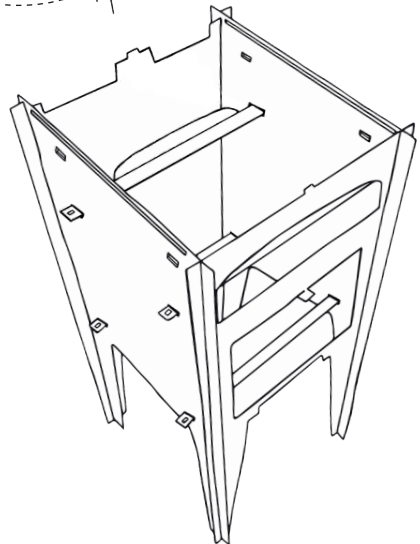
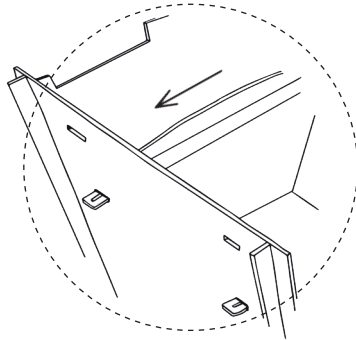
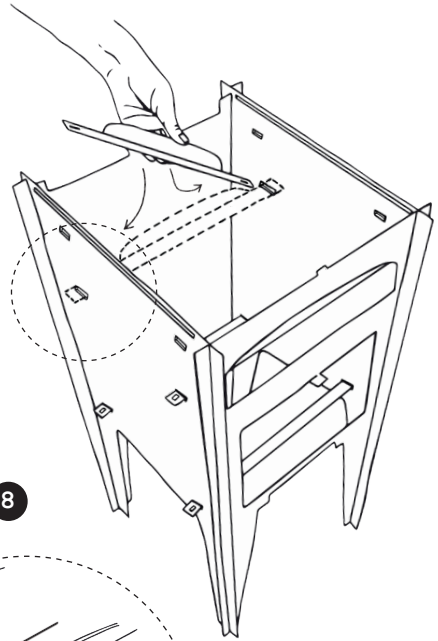
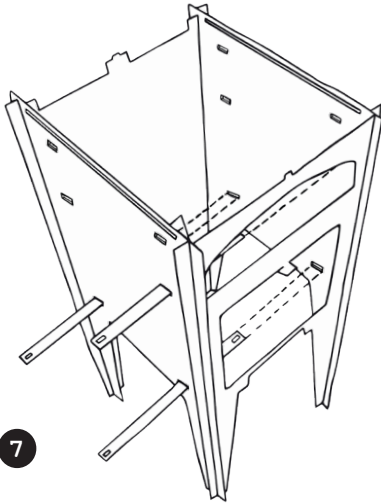


4. Lift up the side panel, revealing the slits in the front panel.

5. Insert H-shaped connectors into the top slits of all four legs.

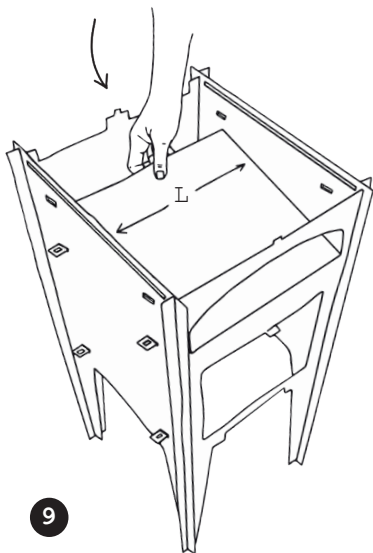
6. Drop the side panel back down, so that the leg of the panel slides into the top H-shaped connectors. Now put the remaining H-shaped connectors into the bottom slits and drop the panels all the way down. Repeat for all four legs.





7. There are 8 holes in the side panel, insert 3 metal strips as shown. Slide the strips all the way through.

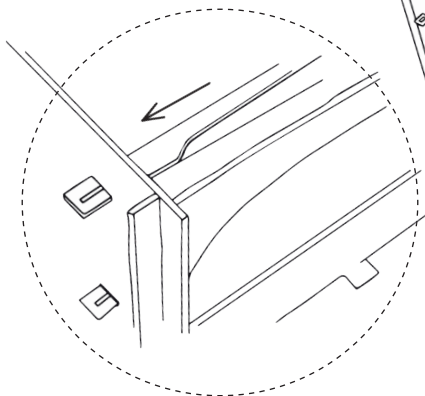
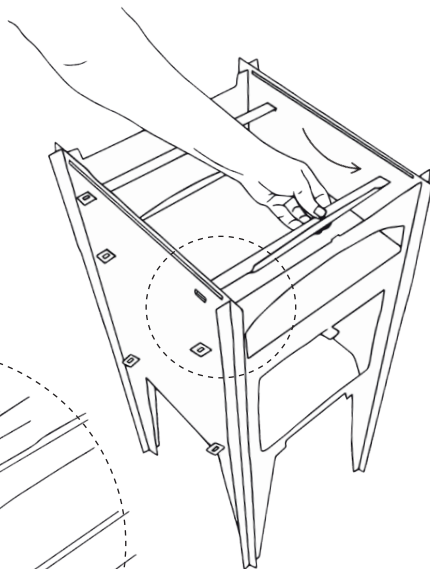
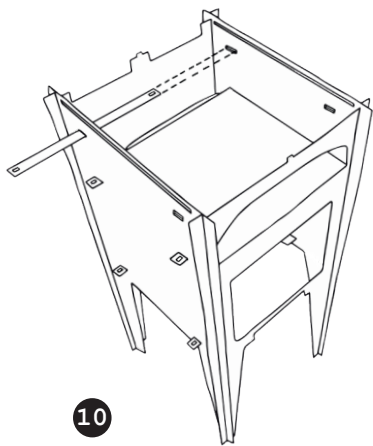
8. Insert L strip in the hole as shown. The L shape facing the front.



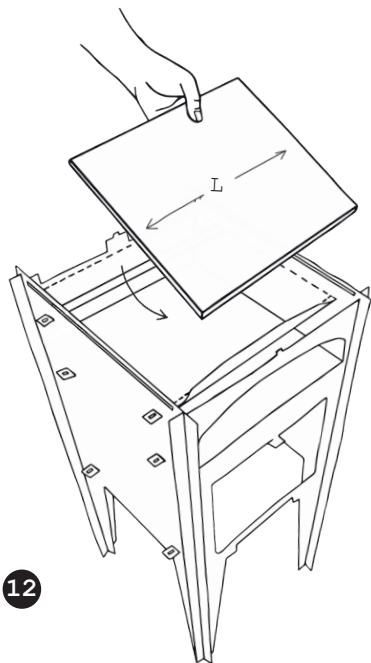
9. Place the first pizza stone on top of the metal strips. The pizza stone is not square, so make sure that the long side is in the width of the oven.

10. Insert one more metal strip into the top back hole.

11. Insert the L strip in the top front hole. The L shape facing to the back.

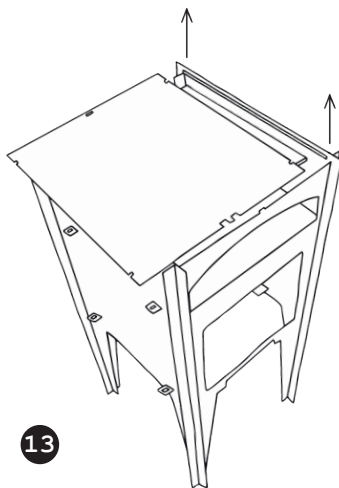


11



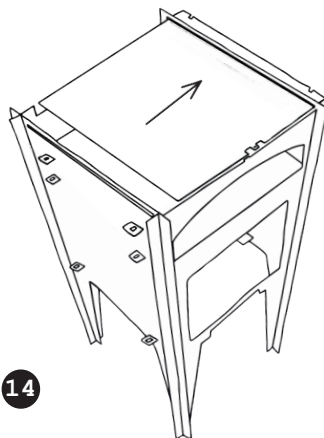
12

12. Place the second pizza stone on the metal strips.



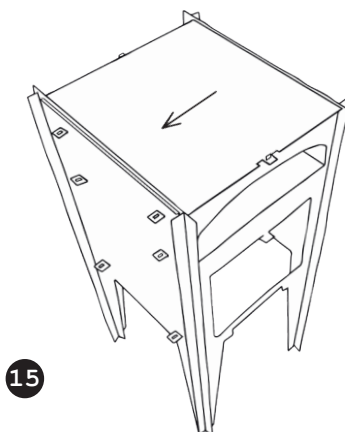
13

13. Place the top panel on top of the oven. Lift up the side panel by approx. 1 cm / 0,4 inch.



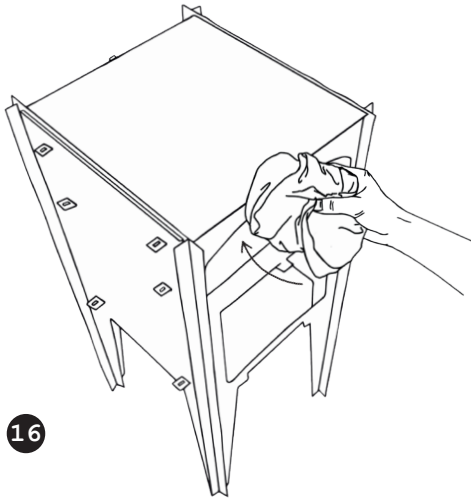
14

14. Lifting up the side panel, slide a few cm of the top panel through the slit in the side panel.



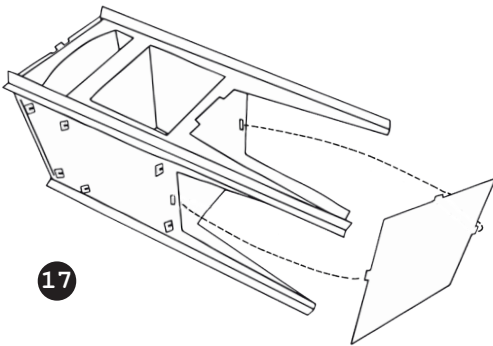
15

15. Slide the top panel back, until it also slides through the slit in the other side panel.



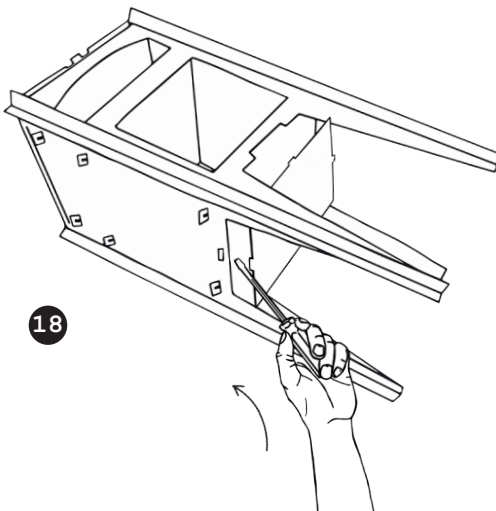
16

16. Temporarily place a cloth, towel, or a piece of cardboard or foam into the oven in order to protect the stone for the next step.



17

17. Lay the oven on its back and get the bottom panel ready to insert.



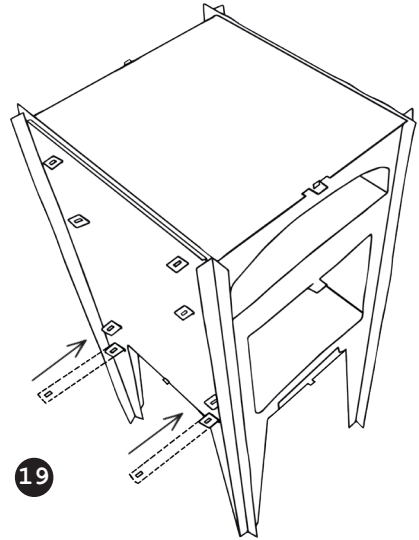
18

18. When inserting the bottom panel, make sure the side pins of the panel fall into the slits in the oven's side panels. You might need a flat screw driver to force it in.

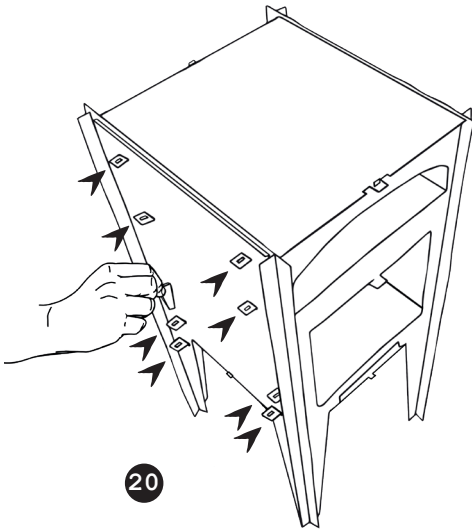
19. Slide in the bottom two metal strips into the side panel of the oven.

20. When all metal strips are in place, lock them in place with the little metal wedges.

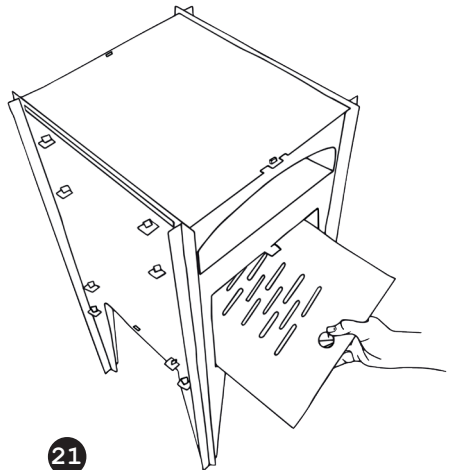
21. Insert the perforated panel, placing it on the metal strips.



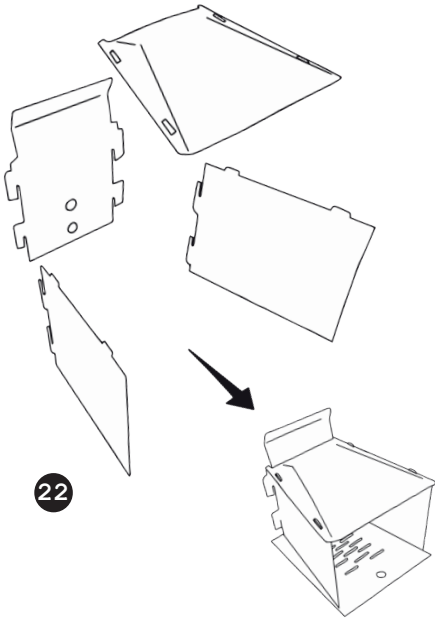
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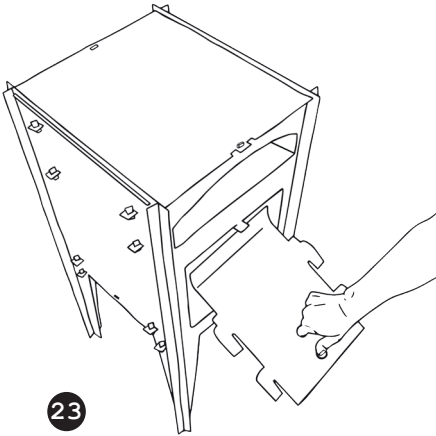


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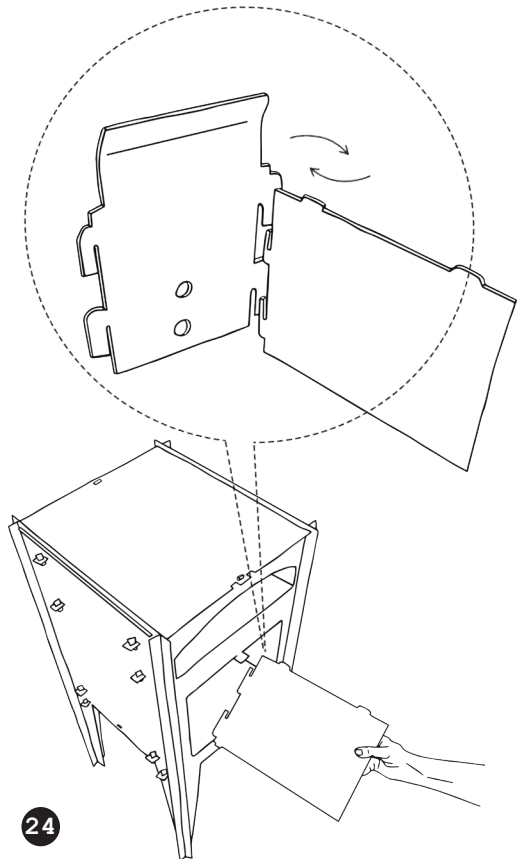
22. There are four metal plates left to construct the firebox inside the oven.

23. Insert the firebox back panel.

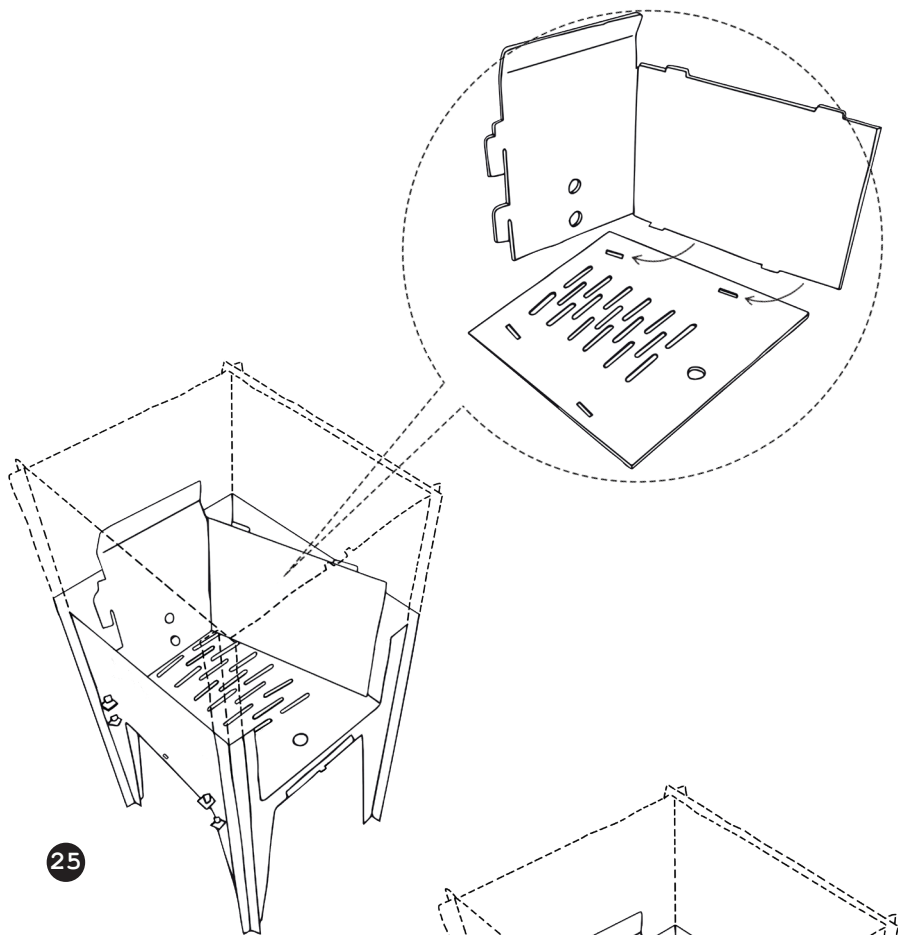
24. Insert the firebox side panel and interlock it with the firebox back panel.



23

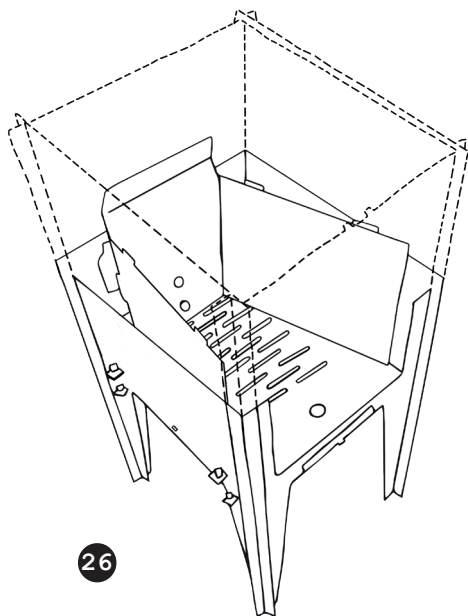


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25

25. Hook the firebox side panel into the bottom perforated plate.

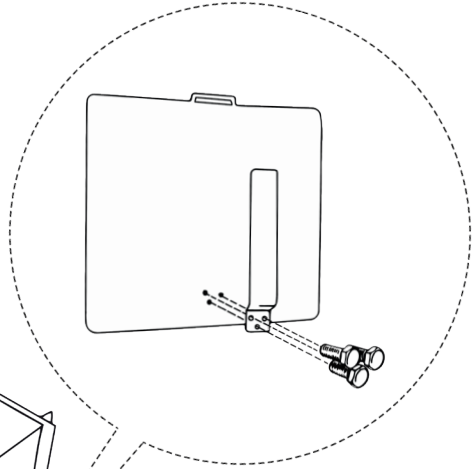
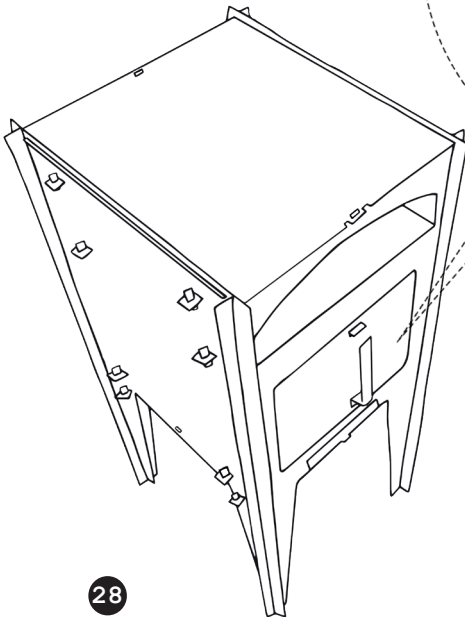
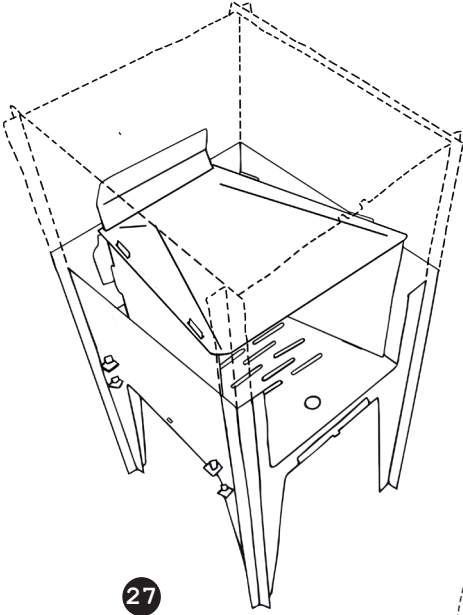


26

26. Insert the second side panel and repeat the last two steps.

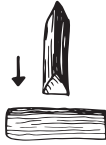
27. Insert the firebox top panel. Make sure to interlock the four holes with the matching pins.

28. Connect the handle with the door using the 3 bolts.



MAKING FIRE

When building a fire, start by stacking small pieces of kindling wood on top of each other, as shown in the drawing. Then place a fire lighter or piece of paper in the wooden construction and light this with a long match.



***Use dried hardwood,
preferably beech
or oak**

Then make sure to use dry hardwood: Beech or oak with a moist level around 20%. Chop the wood so it has a diameter of about 7 cm. Place the wood up against the backplate in the oven this way the fire goes up and over your food. Slowly keep on adding hardwood but don't add it all at once, this will prevent your fire from causing lots of smoke.

MATERIAL AND MAINTENANCE

The outdoor oven is made entirely from 3mm thick (0.12in) corten steel sheets. Corten is a steel alloy that forms a protective layer of rust on its surface. The steel is meant to rust in order to form a protective coating. In the first phase of the rusting process, some flakes of rust might come loose, but after a while this will stop and the oven will get its final look.

You will receive it without any rust. As soon as you place your oven outside, where it will be subject to different weather conditions, the rusting process will set in. Depending on where you live, the process of turning from blank to rusty steel can take a few months up to a year.

When the oven is fired up, there is a big chance that some deformations will occur in the steel in reaction to the high temperatures. This is normal and will not affect the proper operation of the oven.

The top part of the oven holds two baking stones made out of high-quality cordierite. The stones can withstand temperatures of over a thousand degrees (°C) and are food grade. The cordierite baking stone has a porous surface, which means you should never clean it with soap. Using a dry brush is the best way to clean the stone and if it is really dirty you can use a little warm water and a towel.

Only use the Outdoor Oven when the stones have completely dried.

DANGER

Do not use indoors! This Outdoor Oven is designed for outdoor use in a well-ventilated area and is not intended to be used as an indoor heater.

If used indoors, toxic fumes will accumulate in the body and cause serious illness or death. Do not use it in a garage, building, breezeway, or any other enclosed area.

Do not use petrol, alcohol, or other highly volatile liquids to light the flame. Keep the cooking area clear of flammable vapours and liquids (such as petrol, alcohol, etc.) and of combustible materials.

WARNINGS

The use of alcohol, prescription, or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the Outdoor Oven. Exercise caution when operating your Outdoor Oven. It will be hot during cooking, and should never be left unattended.

This Outdoor Oven will become very hot.

Do not move it during operation.

Keep children, elderly people and pets away from the oven. Do not use spirit or petrol to light or re-light the oven. This Outdoor Oven is not intended to be installed in or on recreational vehicles and/or boats. Do not use this Outdoor Oven within five feet (1.5M) of any combustible materials. Combustible materials include, but are not limited to, wood or treated wood decks, and porches. Keep the Outdoor Oven on a secure, level surface at all times, clear of combustible materials. Do not place the Outdoor Oven on glass, combustible surfaces or any other surface that must not be damaged. Do not use the Outdoor Oven in case of strong winds. This Outdoor Oven is not for commercial use. Use heat-resistant barbecue mitts or gloves while cooking, opening the fire door, adding charcoal or wood, and handling the thermometer.

Warning! all parts of the Outdoor Oven will be very hot during and directly following operation. Do not store until ashes, charcoal, and wood are completely burned out and fully extinguished and the Outdoor Oven is cool. Never wash your pizza stone with soap. Never burn laminated woods, such as plywood (or particle board), glued woods, or woods that are pressure, paint, or chemically treated.

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