



**TUCKER**  
BARBECUES

# **SICILIAN**

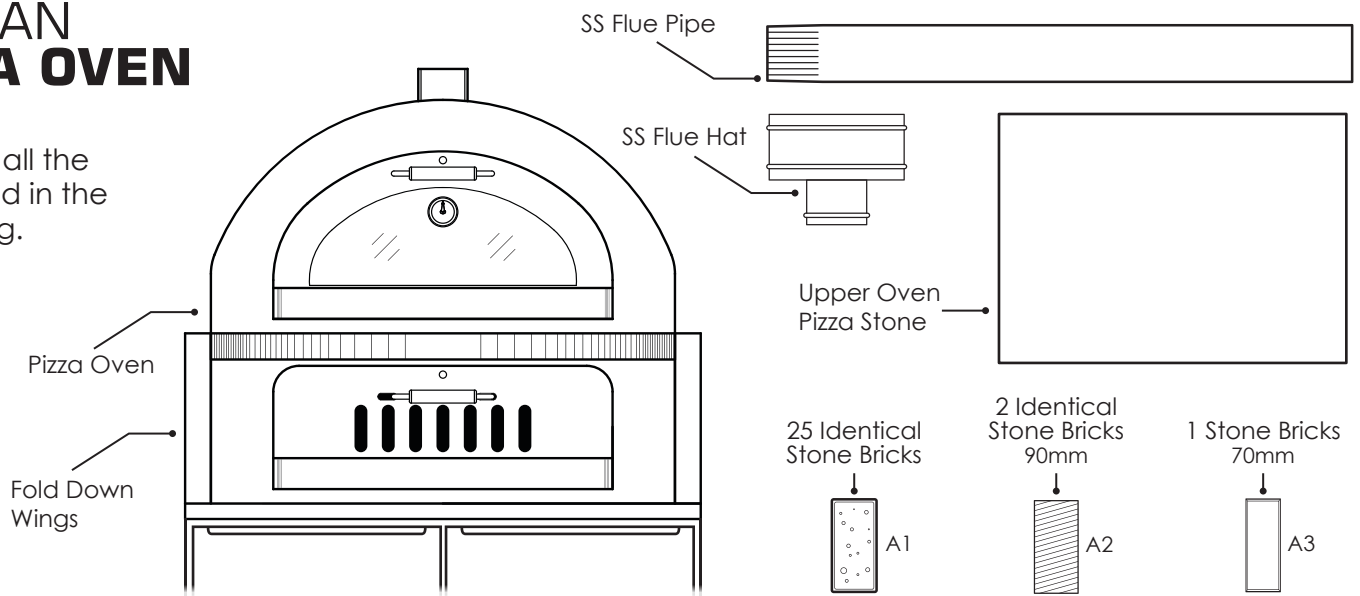
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# **PIZZA OVEN**



# SICILIAN PIZZA OVEN

These are all the parts found in the packaging.



## Assembly Instructions

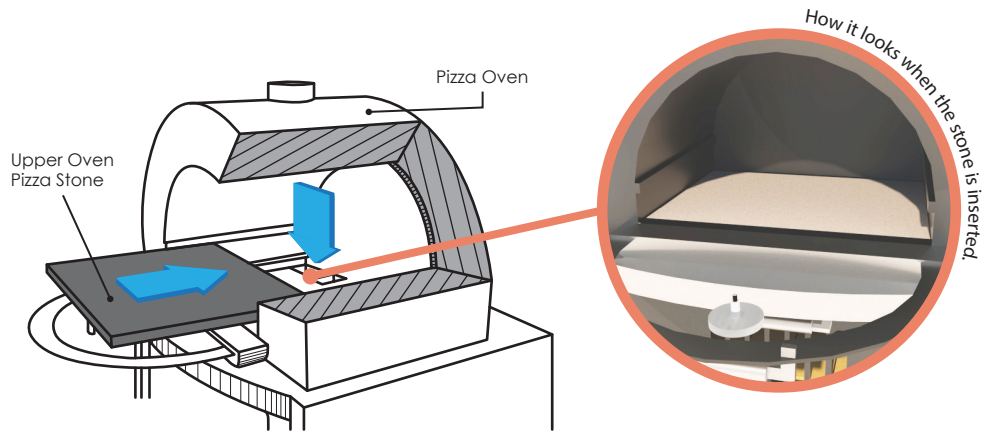
### Step 1

The Sicilian Pizza Oven frame comes in one assembled piece. Place the Pizza Oven in the desired location.

### Step 2

Insert the Oven Pizza stone by sliding it into the grooves and center it by placing your hands under it via the fire box door.

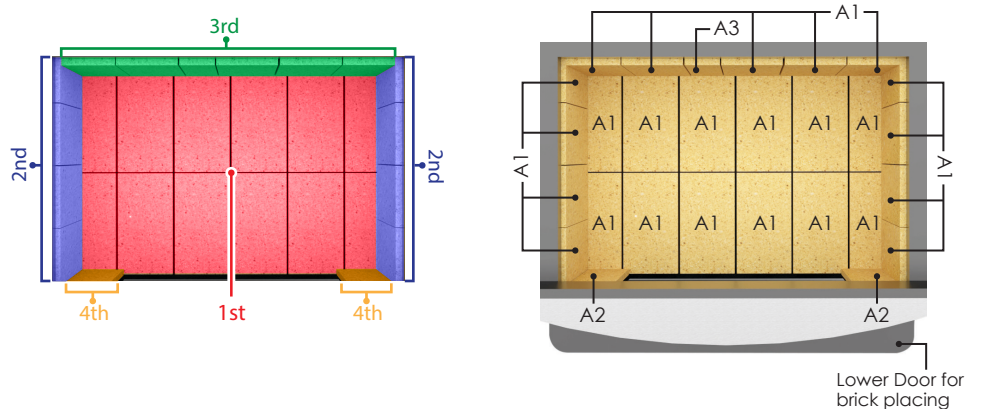
The stone is heavy and this step may need the help of a second person.



### Step 3

Insert the stone bricks into the firebox in the correct order by following the colour number as seen in this picture.

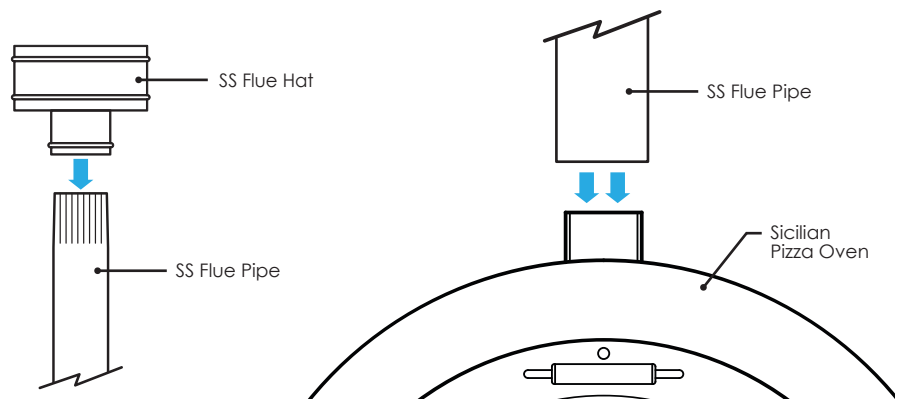
Refer to the 2nd picture to place each stone brick in its correct place.



### Step 4

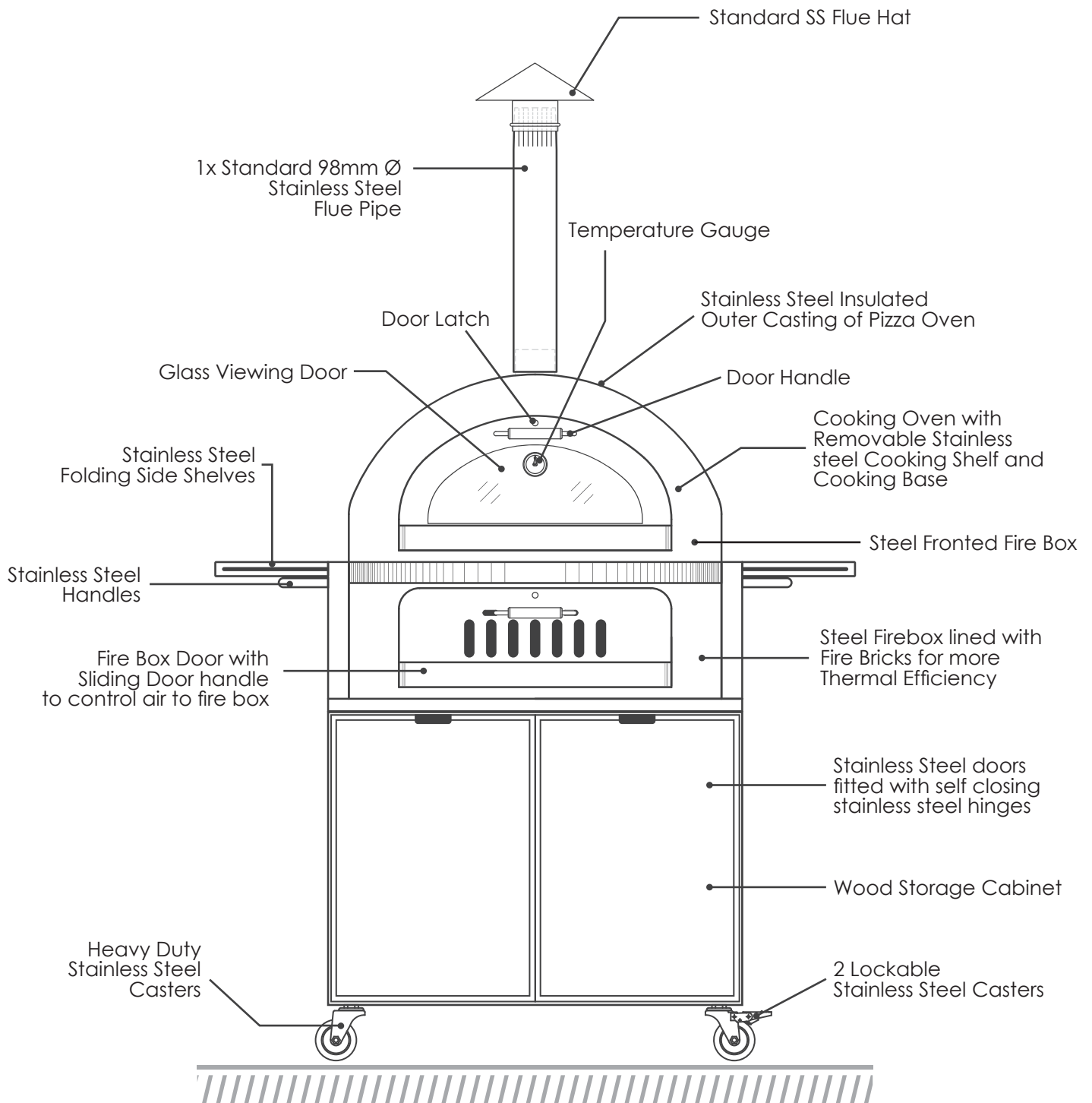
Insert the SS Flue Hat into the crimped part of the SS Flue Pipe.

Then insert the SS Flue Pipe into the Sicilian Pizza Oven Pipe.



After following all the four steps as illustrated, your installation for the Sicilian Pizza Oven is ready.

# TUCKER SICILIAN PIZZA OVEN



Congratulations on the purchase of your new Tucker Pizza Oven.  
We are convinced you will enjoy many great times and meals with family and friends around  
your Tucker Pizza Oven.

The uses are unlimited and you will love learning new ways to cook indoor meals outdoors  
with the bonus of the smokey flavors of natural timber.

## INITIAL FIRING OF PIZZA OVEN



150°C for 1 Hour

### IMPORTANT NOTICE

It is very important that the paint on your new pizza oven be seasoned before use.

Your pizza oven has been painted with heat resistant paint and the paint must be cured and any associated fumes dispersed before it is used to cook in.

On initial firing both the oven door and the firebox door of your pizza oven must be closed and the air vent of the fire box door must be open for approximately 1 hour at a temperature of around 150 degrees.

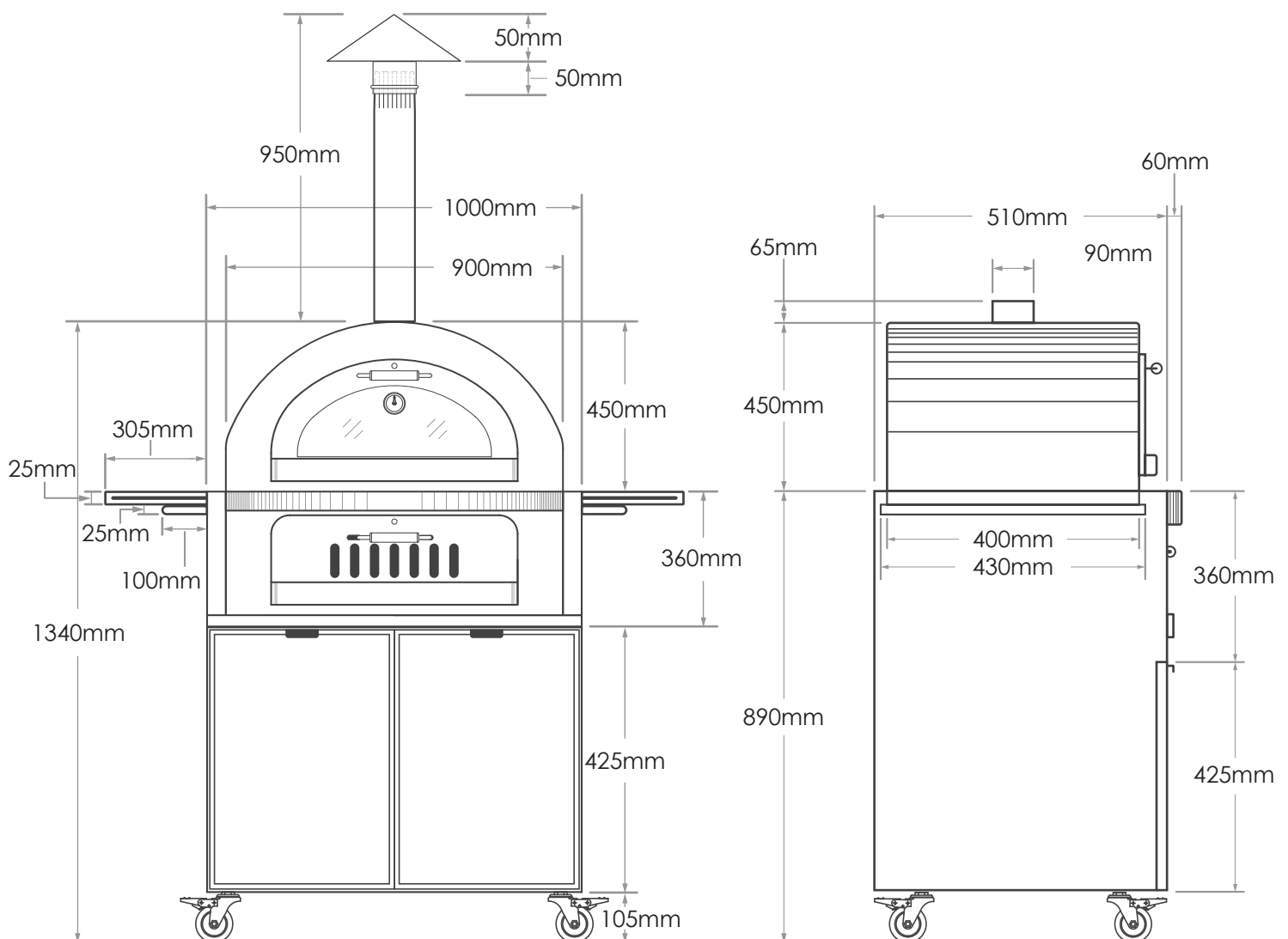
## SET UP

When looking for a place to set up your Pizza Oven outside think about the surroundings around it. Look for a safe level surface away from bushes or overhanging trees or other possible fire hazards.

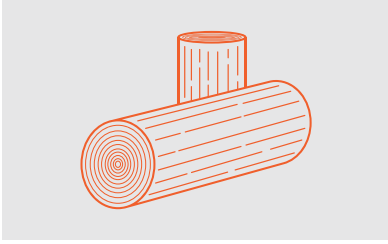
**Do not use** the Pizza Oven indoors or near flammable materials such as petrol cans or gas bottles.

**Note:** The Pizza Oven can get very hot, if placing the Pizza Oven on a timber deck it is advisable to place something non-combustible such as pavers or tiles in front of the oven just in case wood or coals roll out when opening the fire box door.

## DIMENSIONS



## FUEL FOR PIZZA OVEN



### BEST TIMBER TO USE

For best results, we recommend you use natural hardwood as it generates good coals which will provide longer burn times and a cleaner burn which is ideal for roasting.

Soft wood is only recommended when lighting the fire inside the oven as it will burn hotter than hardwood but the coals will not last as long as the coals from hardwood.

## TEMPERATURE CONTROL

To pre-heat your oven to 200°C - 250°C it takes about 40 minutes.

Once your desired temperature is reached, the temperature can be controlled by opening or closing the sliding air vent on the front of the fire box door.

The air vent will increase or decrease the air flow into the firebox which controls the burning of the wood.



### IMPORTANT SAFETY NOTICE

The more air allowed into the fire box the more heat will be produced from the wood and therefore into the oven.

The less air allowed into the fire box the less heat will be produced from the timber and therefore less heat will enter into the oven and you will also achieve longer burn times from the wood.

**NEVER** use accelerators like petrol or kerosene as the fumes will contaminate the food.



### WARNING

The rear wall behind a Tucker Pizza Oven **MUST BE NON COMBUSTIBLE** or a **CLEARANCE OF 800mm** from a Combustible wall must be adhered to.

Remember that all surfaces of the pizza oven are hot when it is in use and after use as it cools down.

We strongly believe that the use of child barriers or guards be used and that children are supervised at all times during and after the use of the pizza oven.

**DO NOT** install the pizza oven under low hanging trees or bushes as the heat from the flue may catch fire to any combustibles overhanging.

Be careful when positioning the pizza oven, choose a flat surface where it cannot roll away during or after use.

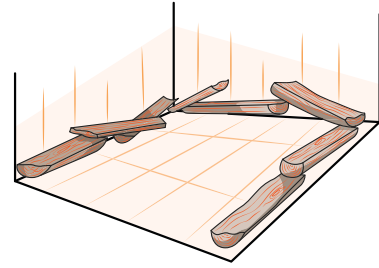
Make sure to lock the castor wheels once you have the oven in place and are ready to fire it up.

# LIGHTING YOUR PIZZA OVEN

Your Pizza Oven has been designed to be used with hardwood.

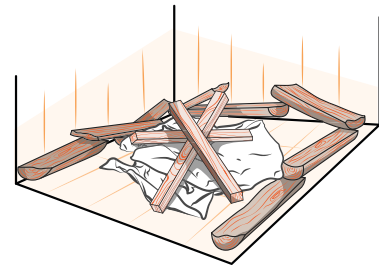
## STEP 1

Place split hardwood around the perimeter of the inside firebox.



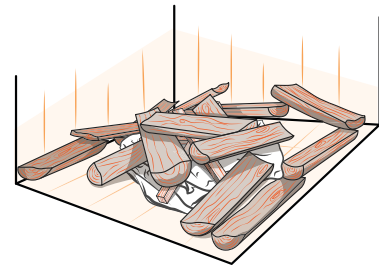
## STEP 2

Place scrunched up newspaper beneath small pieces of soft wood kindling.



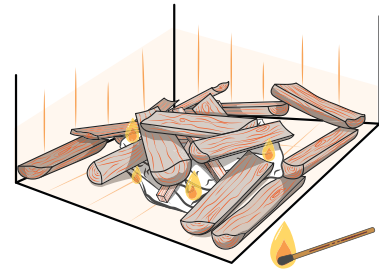
## STEP 3

Then place some more split hardwood above the kindling to fill the firebox up.



## STEP 4

Light the paper under the kindling and leave the firebox door fully open for 15 - 20 minutes.



## STEP 5

After 20 minutes shut the firebox door, but keep the sliding air vent fully open for another 20 minutes, or until your desired temperature is reached. Then you can close the sliding air vent.



## WARNING

**DO NOT** run the Pizza Oven full of wood with the door of the fire box open for any extended period as this is dangerous, Hot coals could easily spill out and cause injury or a fire.

The Pizza Oven is not designed to be a Heater or Brasier and running it like this could also damage the Pizza Oven.

## HOW TO PUT OUT YOUR PIZZA OVEN

When you have finished using your Pizza Oven you can simply let the fire die down and go out on its own.

**DO NOT** use water to put the fire out or it will damage the Pizza Oven.

**IN AN EMERGENCY** use a fire extinguisher or fire blanket or a hose to extinguish any flames.

## COLOUR CHANGE OF YOUR PIZZA OVEN.

Your Pizza Oven will change colour if left outside and will go a rusty colour due to oxidization. This is not going to effect the life of the Pizza Oven but if you want to prevent it from happening you can paint the external surfaces with hi-temperature stove paint on a regular basis.

## CLEANING THE PIZZA OVEN



### WARNING

**DO NOT** attempt to clean the Pizza Oven when it is hot.

Always wait until it is cold before cleaning to avoid burning yourself or any property.

Scrape out most of the ash and then brush out the remainder. Ash is very good for gardens so you can recycle your ash waste in your garden bed.

Do not leave old ash in the Pizza Oven for long periods as this can cause rust prematurely internally.

## SAFETY

Keep children and pets well away from the Fire Pit when it is in use as all surfaces are hot.

In case of minor burns place the burn in cold ice water for as long as possible. The faster you cool the burn down the less the severity of the burn.

**DO NOT** use the Pizza Oven during fire bans.

**DO NOT** use petrol to light the Pizza Oven.

**DO NOT** try to move the Pizza Oven while it is alight.

We hope you enjoy your Tucker Pizza Oven.  
For any further information contact [tuckerbbq.com.au](http://tuckerbbq.com.au)