



**10685**

# Outdoor Pizza Oven



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# Specification

## Product Description

Nothing beats freshly made pizza! The warm runny cheese and crispy crust are the best qualities of a homemade, stone baked pizza. You will achieve this taste sensation with the KuKoo Outdoor Pizza Oven. Have a look at some of its amazing features...

Able to grill, smoke, barbecue and stone bake, this outdoor oven is incredibly versatile – no need to limit yourself just to pizzas on your al fresco dining! You can really put on a spread for all the family – just like the Italians do it! And you can monitor this with the added temperature gauge.

No need to worry about moving the oven around, it's even got wheels and a handle for manoeuvrability – this really is the perfect accompaniment to your warm, relaxed afternoons and sundowners in the garden.

## Product Information

Weight: 29 KG

Fuel: Wood and Charcoal

Dimensions: 49.5cm W x 37cm D x 160cm H

## Monster Guarantee

If you wish to return a product in perfect working order, we provide a 30 day returns policy as long as the item is unopened and in a resalable condition.

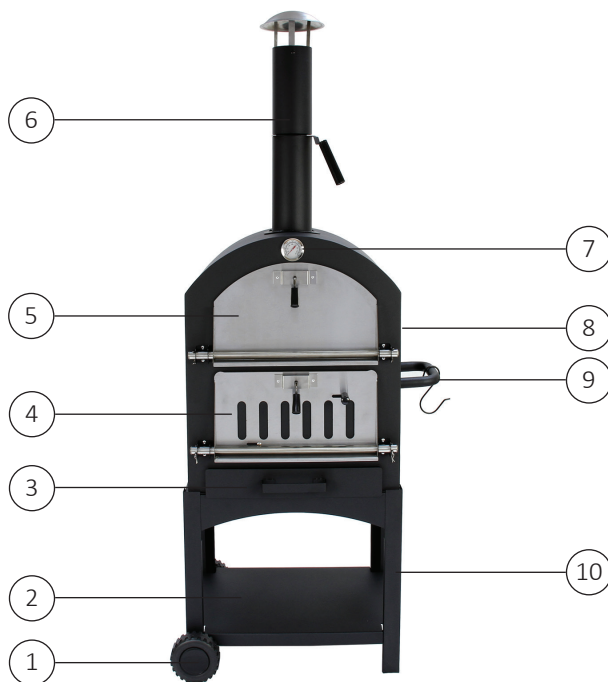
A 12 month warranty applies to all of our electrical products; we will cover the cost of labour and parts. Our policy is to try and repair the item before arranging an exchange or refund.

If for any reason a part is missing please get in touch with us within 7 days on receipt of your order. You can contact our friendly and helpful Customer Support Team via email or call. For full terms and conditions contact our Support Department via the details on the Contact Us page.

# Specification

## Product Features

- 1) Wheels
- 2) Shelf
- 3) Ash Tray
- 4) Lower Cooking Door
- 5) Upper Cooking Door
- 6) Chimney
- 7) Temperature Gauge
- 8) Oven Body
- 9) Handle
- 10) Legs



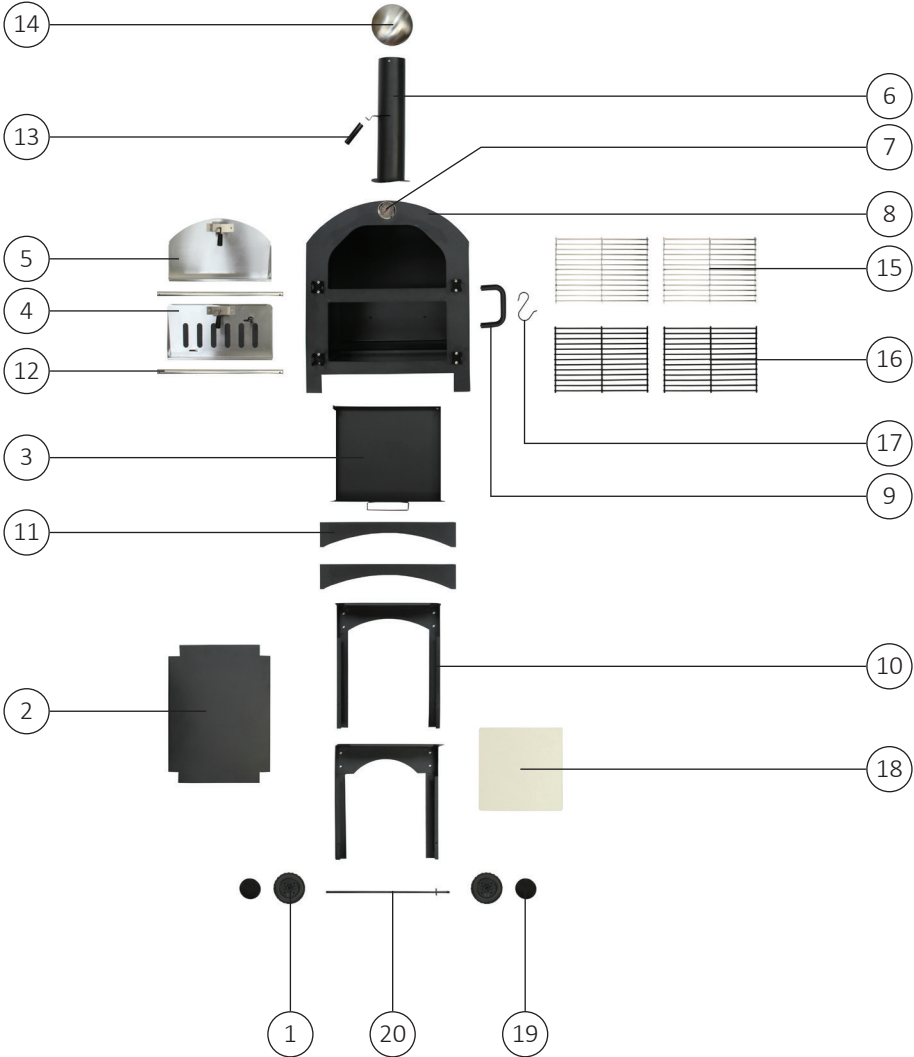
# Specification

## Product Specifies

- 1) Wheels (2)
- 2) Shelf
- 3) Ash Tray
- 4) Lower Cooking Door
- 5) Upper Cooking Door
- 6) Chimney
- 7) Temperature Gauge
- 8) Oven Body
- 9) Handle
- 10) Legs
- 11) Trolley Bracket (2)
- 12) Hinge Bar (2)
- 13) Fuel Arrestor
- 14) Chimney Cowl
- 15) Silver Cooking Grate (2)
- 16) Black Fire Grate (2)
- 17) Hook
- 18) Pizza Stone
- 19) Wheel Caps (2)
- 20) Wheel Axle

# Specification

## Product Specifies



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## Nuts and Bolts

A number of items will come with your KuKoo Outdoor Pizza Oven:



26 x Screw



4 x Washers



2 x Handle Bar Screw  
(attached to handle bar)



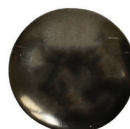
2 x Nut



4 x Pin



4 x Split



2 x Hinge Bar Cap



2 x Fuel Arrestor Screw

# User Guide

## Assembly Instructions

Step One:

In a clear, large area, layout and check you have all the parts listed.

Step Two:

Attach the 2 trolley brackets to the legs using 8 screws.



Step Three:

Attach the shelf to the legs using 4 screws.



# User Guide

## Assembly Instructions

Step Four:

Feed the wheel axle through the holes in the legs, and secure with one nut per wheel. Cover each with a wheel cap.



Step Five:

Attach the oven body using 4 screws and 4 washers.





# User Guide

## Assembly Instructions

Step Six:

Attach the handle bar to the oven body using the preassembled screws and washers.



Step Seven:

Place 2 silver cooking grates on the ledge in the upper oven. Place 2 black fire grates on the ledge in the lower oven.



# User Guide

## Assembly Instructions

Step Eight:

Attach the lower door using 1 hinge bar and secure with 2 split and pin. Add 1 hinge bar cap.



Step Nine:

Attach the upper door using 1 hinge bar and secure with 2 split and pin. Add 1 hinge bar cap.



# User Guide

## Assembly Instructions

Step Ten:  
Slide in the ash draw.



Step Eleven:  
Fit the fuel arrestor to the chimney with 2 fuel arrestor screws.



# User Guide

## Assembly Instructions

Step Twelve:

Fix the chimney cowl with 3 screws to the chimney.



Step Thirteen:

Fix the chimney to the oven body with 3 screws.



# User Guide

## Assembly Instructions

Step Fourteen:

Add the hook and your outdoor pizza oven should now be assembled and ready to use!



# User Guide

## Lighting and Operating

**Note: When using the oven, it is vital the flames are kept under control. Over heating can cause damage to the oven paint work.**

Step One:

Place the required amount of charcoal on the black fire grate.

Step Two:

Place your firelighters at regular distribution in the charcoal.

Step Three:

Light the firelighters.

**Disclaimer:** Lighting the charcoal is at your own risk, read the Safety Advice before starting.

Step Four:

With a heat resistant tool, start to spread the ignited mound of charcoal outwards from the centre of the grate to create an evenly distributed heat source.

Step Five:

Add additional charcoal over the length of the grate to increase the temperature of the heat source.

Step Six:

Monitor the fuel levels, adjusting accordingly with further wood or charcoal. Allow 30 minutes for the oven to heat up before use. Always keep the lower door closed when the fuel is lit. The ash tray will collect any debris.

Step Seven:

Only use the pizza stone on top grate. When grilling or smoking remove the pizza stone.

Step Eight:

When smoking, add wood chips to the fuel. Restrict air flow by closing the baffle plate on the lower door and damper on the chimney.

Step Nine:

To keep meat moist, add a small amount of water to a small foil tray, separate the fuel in the lower section and place the tray between the fuel prior to lighting. Top up water as necessary. Air flow can be adjusted via the lower door baffle plate and damper on the chimney.

# Troubleshooting

## Resolution Guide

Please read through the guide below if you have any issues or faults with your KuKoo Outdoor Pizza Oven.

**Q: There are parts missing from my order.**

A: If there appears to be any part missing from your package contact our Customer Support team via the details on the Contact Us page.

**Q: How do I stop the fuel burning when I have finished using my oven?**

A: To extinguish the unit, first stop adding fuel and allow the fire to die down or douse with sand. DO NOT use water – this could damage the oven.

**Q: My oven won't cook my pizza.**

A: Please ensure there is enough fuel, and you have left the oven to heat for 30 minutes before attempting to cook.

**Q: What kind of tools should I use to assemble the oven?**

A: A crosshead screwdriver and spanner will be required.

**Q: Why is my oven rusting?**

A: Please make sure you store in a dry area or cover in-between use with a rain cover.

**Q: How do I clean the pizza stone?**

A: To clean the pizza stone remove all debris then soak in warm water for 20 minutes. Allow to dry over night. Depending on the flavours of the pizza cooked on the stone, you may need to repeat this process several times to remove all odours. The stone will develop soot on the underside; this is normal and will be hard to remove but is completely normal.

**Q: Why is the door frames discolouring and the paint work cracking?**

A: You are not monitoring the flame and temperature level. It is vital they are kept under control to prolong the life of the oven.

# Safety Advice

## Safe Working Practice

Please read through the safe working practice to ensure prevention of injury or damage to the device.

Outdoor use only.

Store inside in a dry area when not in use.

Position the oven on a permanent, flat, level, heat resistant and non-flammable surface during use.

Ensure there is a 2m high and wide clearance from surrounding items.

Never operate in wet conditions.

Remove all packaging before use.

Always use heat resistant gloves during use.

Do not overload the oven with fuel.

Only use genuine spare parts to maintain a safe and usable pizza oven.

If damaged, do not use.

Do not operate if you are drowsy or under the influence of drugs or alcohol – slow responses can cause injuries to the user.

The workstation should be well lit and clear of hazards. Do not operate around flammable liquids and gases.

The oven will get extremely hot during use, do not touch the metal without protecting your hands.



# Safety Advice

## Safe Working Practice

The pizza oven should be operated by a competent adult. Keep out of reach of children and do not allow children to operate the machine.

Do not transport the machine when the oven is lit.

Appropriate clothing must be worn whilst operating this machine.

Abrasive cleaners will damage the oven, do not use oven cleaner on any part of the product. Use mild dish washing detergent or baking soda to wipe surfaces clean.

Rise clean with water and dry thoroughly before storage or use.

The oven will rust or age if left outside. Please store or cover in-between use.



# Contact Us

## Sales Department

For information regarding this device or other products from our Monster divisions please use the following details below.

Tel: 01347 878888

Email: [hello@monstershop.co.uk](mailto:hello@monstershop.co.uk)

## Support Department

For queries about this device, warranty, returns or reporting faults please use the following details below.

Tel: 01347 878887

Email: [help@monstershop.co.uk](mailto:help@monstershop.co.uk)

## Website

To view our product range and fantastic offers in the Monster divisions please visit our website

[www.monstershop.co.uk](http://www.monstershop.co.uk)

## Address

To visit our office Monster House and view our products, send postal correspondence or return items our address is provided below.

Monster House, Alan Farnaby Way, Sheriff Hutton  
Industrial Estate, Sheriff Hutton, York YO60 6PG



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