

FRESH ≡GRILLS≡

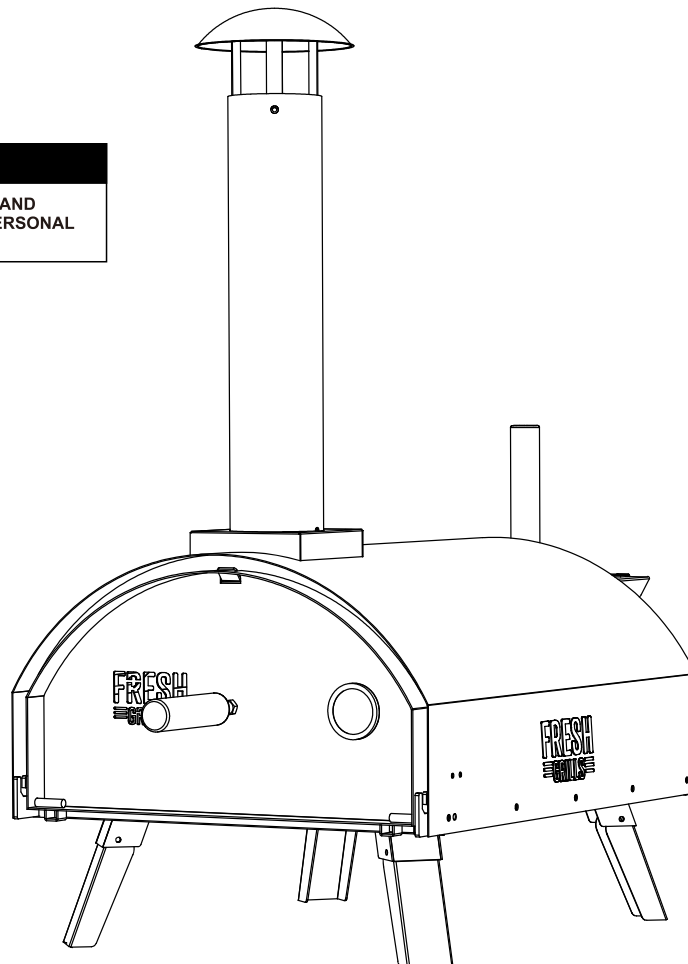
OWNER'S MANUAL

Outdoor Portable Pizza oven



WARNING

READ AND FOLLOW ALL SAFETY WARNINGS AND INSTRUCTIONS IN THIS MANUAL TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE.



User Instructions - Please keep for future reference

IMPORTANT – Carefully remove any packaging before use, but retain the safety instructions.

These instructions form part of the product.

Please take note of all of the safety warnings listed in these instructions.

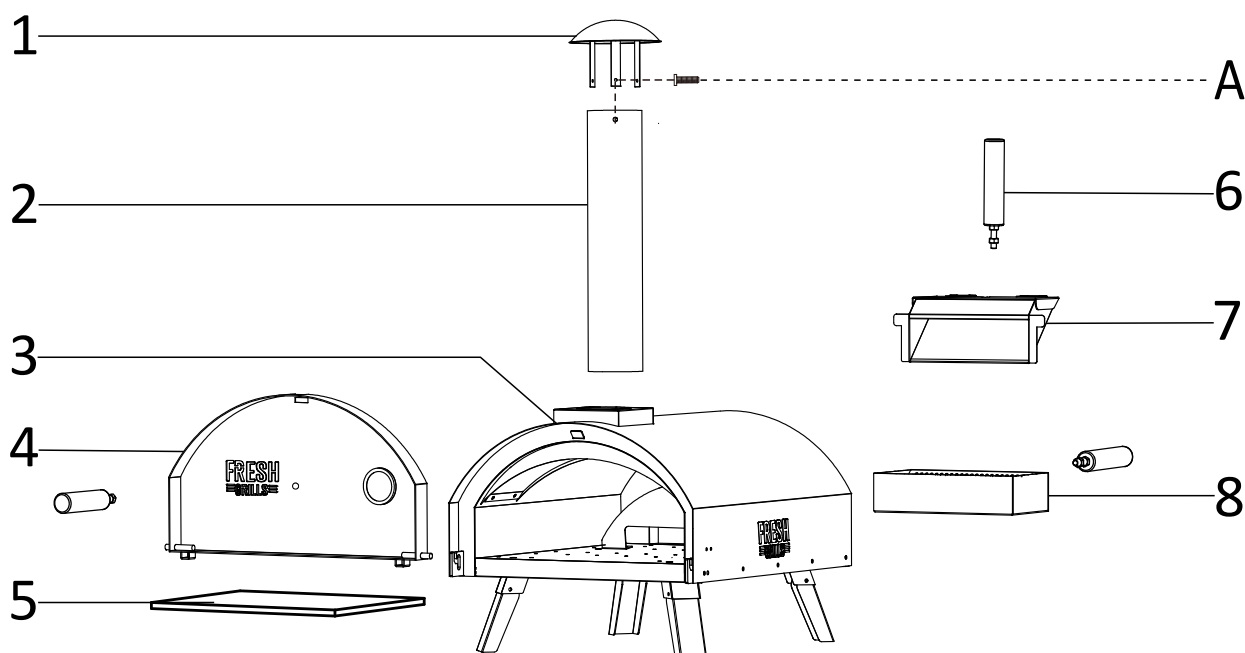
Please read these instructions in their entirety and retain them for future reference.



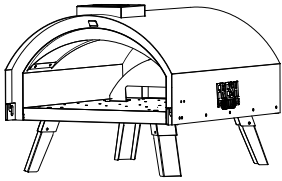
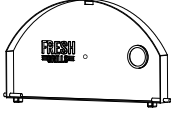





These instructions should be stored with the product.

This product is for outdoor using.

Prior to assembly, read the instructions carefully. Check all parts against the parts list. Carry out assembly on a soft surface to avoid scratching the paint. Please retain this information for future reference. For ease of assembly on ly loosely tighten bolts and then tighten fully when assembly is complete.

Parts list



Parts no.	Picture	Description	Quantity
1		Chimney cap	1
2		Chimney	1
3		Oven body	1
4		Door	1
5		Pizza stone	1
6		Wooden handle	3
7		Feeding box	1
8		Fuel box	1
A		M5 Screws	3

Assembly Instructions and Diagram

IMPORTANT - Remove any packaging before use, but retain the safety instructions and store them with this product.

ASSEMBLY

STEP 1 -Attach 1 x wooden short handle (6) to door (4) by screwing; attach 1 x wooden handle (6) to feeding box (7) by screwing; attach 1 x wooden handle (6) to fuel box (8) by screwing.

STEP 2 -Lift oven body and pull four legs to stand the oven up.

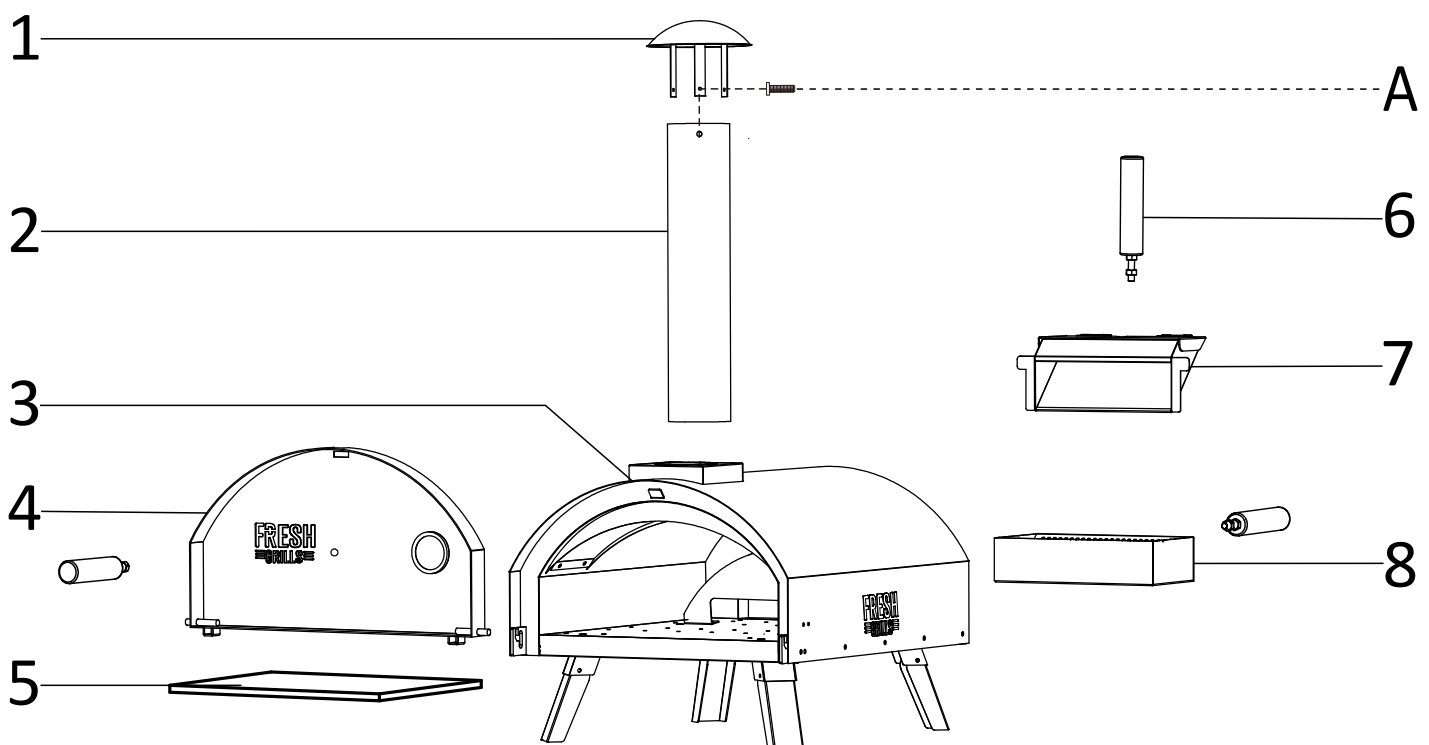
STEP 3 -Attach 1 x chimney base (3) to oven body (4) by 4 x screws (B).

STEP 4 -Attach 1 x chimney cap (1) to chimney by 3 x screw (A) and feed the chimney into oven body (3).

STEP 5 -Feed feeding box (7) to the rear of oven body (3) and feed fuel box (8) inside it.

STEP 6 -Attach pizza stone (5) inside the oven body (3).

The oven is now ready to use but please ensure your have read these instructions thoroughly prior to use.





Quick Start Guide

Optional Extras:

- Protective Gloves
- Infrared Thermometer
- Firelighters
- A small Fan
- Blow Torch

Note: These items are not essential but can be helpful in getting the best out of your pizza oven.

Quick Start

Using Wood as a Fuel

1. Position the pizza oven with the breeze & air flow directing through the back of the oven, removing the fuel chute and the front panel. On dry and still days, a small electric fan could be helpful here to regulate and distribute the air flow more effectively and evenly.
2. Insert some firelighters and chopped wood into the fuel tray and light the firelighters from underneath the wood. Insert the tray into the back of the pizza oven to start containing the heat.
3. Continue to add wood little and often into the back of the oven with the fuel chute and front panel still detached.
4. When you can feel heat generating from the oven, its time to re-attach the fuel chute and the front panel.

Note: at this stage an infrared thermometer can come in handy, as the temperature at the centre of the oven can differ from the temperature at the front of the oven where the temperature gauge is.

Using Charcoal as a Fuel

Charcoal is a good fuel for slow cooking for foods such as joints of meat and chicken wings etc. as it holds the heat well and burns for a longer time.

1. Insert some charcoal and fire lighters into the fuel tray and light the fire lighters. A blow torch can be helpful here to light the coals quickly and spread the heat around effectively.
2. Insert the tray into the back of the pizza oven to start containing the heat.
3. Again, you'll need a steady air flow through the back of the oven. A small electric fan can be helpful.

4. When you can feel heat generating from the oven, its time to re-attach the fuel chute and the front panel.
5. Use the fuel chute to keep adding charcoal little and often.

Note: at this stage an infrared thermometer can come in handy, as the temperature at the centre of the oven can differ from the temperature at the front of the oven where the temperature gauge is.

Using Wood Pellets as a Fuel

There are several different types of wood pellet on the market, offering different finishes and tastes to your food.

1. Insert firelighters and pellets into the fuel tray and light the firelighters. Again, a blowtorch can help to get the fire started quickly.
2. Insert the tray into the back of the pizza oven to start containing the heat.
3. Again, you'll need a steady air flow through the back of the oven. A small electric fan can be helpful.
4. When you can feel heat generating from the oven, its time to re-attach the fuel chute and the front panel.
5. Use the fuel chute to keep adding wood pellets little and often.

Note: at this stage an infrared thermometer can come in handy, as the temperature at the centre of the oven can differ from the temperature at the front of the oven where the temperature gauge is.

If you are having difficulties, or you would like some advice, please contact sales@nu-fit.co.uk or call us at 01422 884585 and we'll be more than happy to help.

Care and Safe Use Guidelines

WARNING!

- This product is intended **FOR OUTDOOR USE ONLY. DO NOT USE INDOORS.**
- **NEVER** leave a burning fire unattended.
- **DANGER** of carbon monoxide poisoning - **NEVER** light this product or let it smoulder or cool down in confined spaces.
- **DO NOT** use this product in a tent, caravan, car, cellar, loft or on a boat.
- **DO NOT** use under any awnings, parasols or gazebos.
- **DO NOT** overload the unit with fuel.
- **FIRE HAZARD** - Hot embers may emit while in use.
- **WARNING - DO NOT** use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- This product is **ONLY** suitable for use with wood pellets, wood, logs or charcoal.
- **DO NOT** use this oven on any other flammable surfaces.
- Ensure that the oven is positioned at least 2 metres away from flammable items.
- **DO NOT** use this oven as a furnace.
- **DO NOT** handle or move the oven whilst alight as it will be hot.
- **ALWAYS USE** heat resistant gloves when in use as the unit will be hot.
- Allow the unit to cool down completely before moving or storing.
- ALWAYS keep children and pets at a safe distance from the oven when in use.
- Always inspect the unit prior to use for fatigue and damage and replace as and when necessary.

POSITIONING, LIGHTING, USAGE AND CARE INFORMATION

- Ensure the oven is positioned on a permanent, flat, level, heat resistant non-flammable surface away from flammable items.
- Ensure the oven has a minimum of 2m overhead clearance and has a minimum 2m clearance from other surrounding items.
- Place untreated wood into oven. Do not use more fuel than 95% of fuel area capacity.
- Place rolled up newspaper and kindling in with the fuel and using heat resistant gloves light the fuel.
- Once the fuel has a coating of ash, place your food onto brick floor or pizza stone in the oven.
- If you wish to use as a smoker unit, add wood chips to the fuel and restrict air flow to the unit by closing damper on the chimney.
- Air flow can be adjusted as required via the damper on the chimney.
- Always use heat resistant gloves during the handling process and when refueling.
- The unit may be left outside all year if a weatherproof cover is used to help protect it from bad weather.

FOOD COOKING INFORMATION

- Please read and follow this advice when cooking.
- Always wash your hands before and after handling uncooked meat and before eating.
- Always keep raw meat away from cooked meat and other foods.
- Before cooking ensure stone surfaces and tools are clean and free of old food residues.
- **DO NOT** use the same utensils to handle cooked and uncooked foods.
- Ensure all meat is cooked thoroughly before eating.
- **CAUTION** - eating raw or under cooked meat can cause food poisoning (e.g. bacteria strains such as E.coli.)
- To reduce the risk of under cooked meat cut open to ensure it cooked all the way through.
- **CAUTION** - if meat has been cooked sufficiently the meat juices should be clear and there should be no traces of pink/red juice or meat colouring.
- Pre-cooking large pieces of meat and joints is recommended before finally cooking in your oven.
- After cooking always clean the cooking surfaces and utensils.

COOKING PIZZAS

- Place the pizza into the oven when it reaches optimum temperature.
- Allow the oven to reach approximately (280-350°C).
- Check your pizza occasionally as they can cook quickly.
- Once its cooked to your taste, remove carefully using a paddle and heat resistant gloves (both not supplied).

COOKING OTHER FOODS

- This oven can be used to various other types of foods such as fish, meats, bread etc.
- Please fuel the oven as described under lighting section.
- To keep meat moist, add a small amount of water to a small foil tray, separate the coals in the lower fuel section and place the tray between the fuel prior to lighting.
- Top up liquid as necessary using heat resistant gloves (not supplied).

SMOKING

- If you wish to use as a smoker unit, add wood chips to the fuel and restrict air flow to the unit by closing the damper on the chimney.
- To keep meat moist, add a small amount of water to a small foil tray, separate the fuel in the fuel section and place the tray between the fuel prior to lighting.
- Top up liquid as necessary.

EXTINGUISHING

- To extinguish the unit - stop adding fuel and allow fire to die.
- **DO NOT** use water as this could damage the oven.

STORAGE

- When not in use, cover the oven with a waterproof cover once completely cooled.