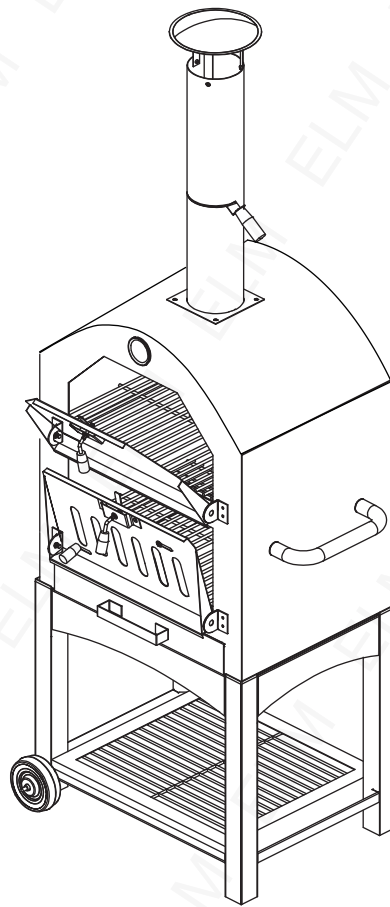


Outdoor Pizza Oven Instruction Manual_16154BK



! ATTENTION

Please check if all the parts as listed below are received. Feel free to contact us if you have missing parts or damaged parts before assembling.



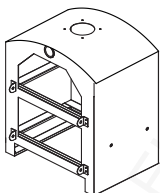

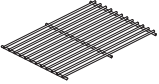


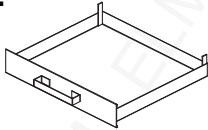


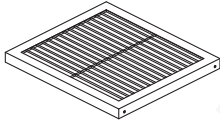
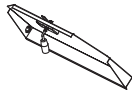
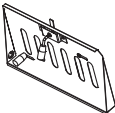

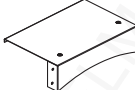




! WARNING





It is recommended that two or more people lift the oven due to its weight.

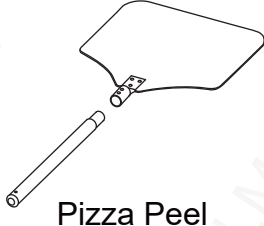

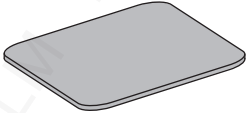
! CAUTION

The oven can be very hot. Gloves or oven mitts are recommended when opening wood chamber and cooking chamber doors.

Parts List

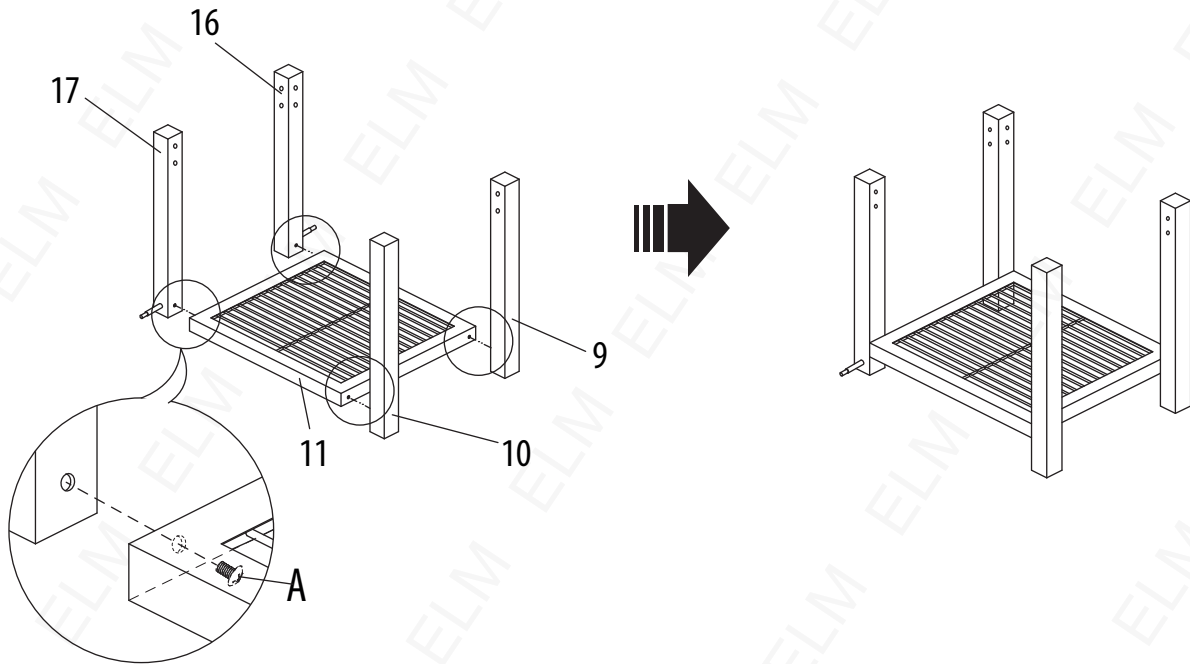
1.  1PC	2.  1PC	3.  1PC	4.  2PCS
5.  2PCS	6.  1PC	7.  2PCS	8.  1PC
9.  1PC	10.  1PC	11.  1PC	12.  1PC
13.  1PC	14.  2PCS	15.  2PCS	
16.  1PC	17.  1PC	18.  2PCS	19.  Cloth cover 1PC

A		Phillips screw M6*15	33PCS
B		Nut M8	2PCS
C		Hexagon screw M6*15	4PCS
D		Bolt M6	4PCS

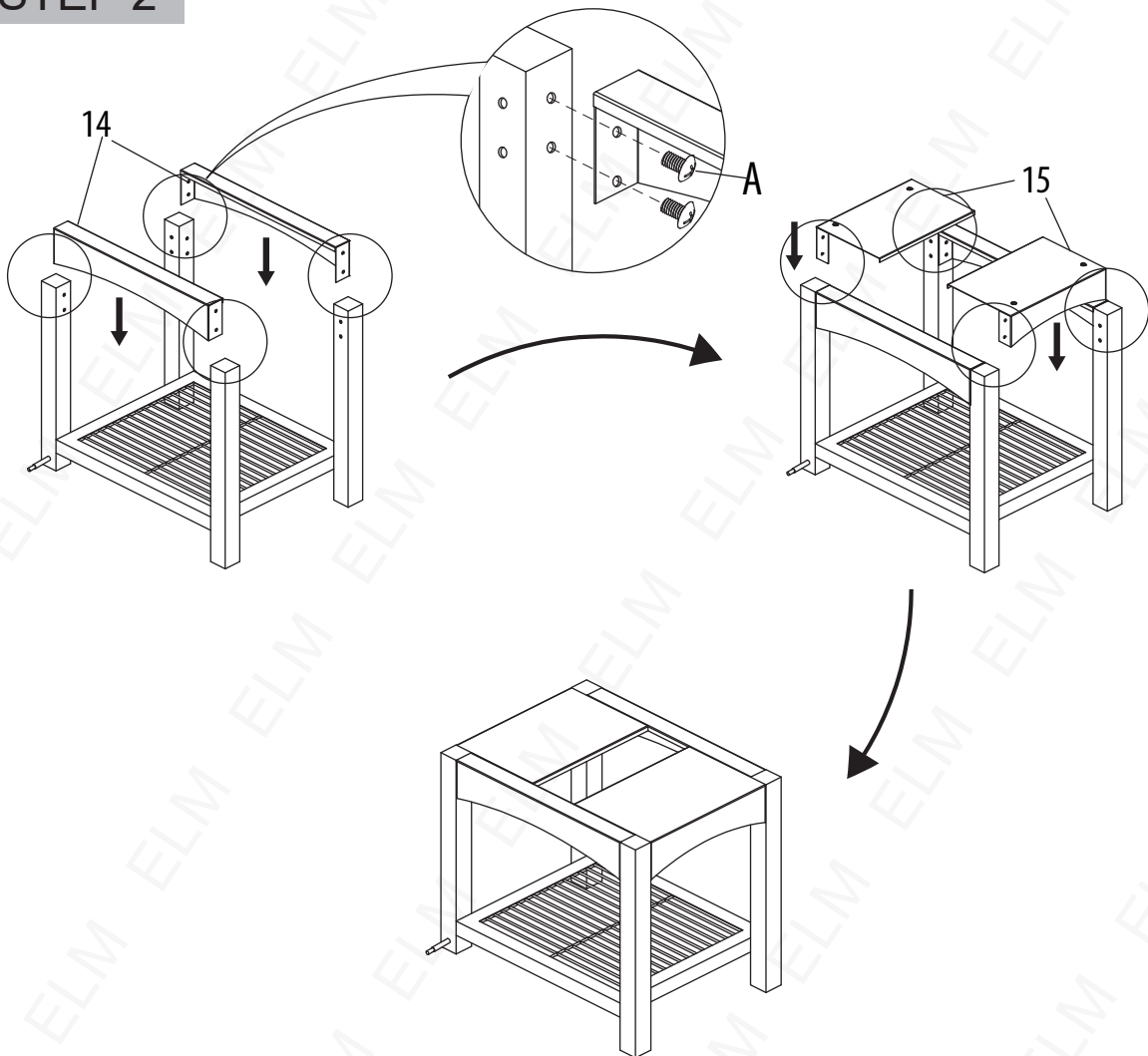
We provide pizza stone and pizza peel for free.	
 Pizza Peel	E  Phillips screw ST3.9*15 2PCS
 Pizza Stone	

Assembly Guide

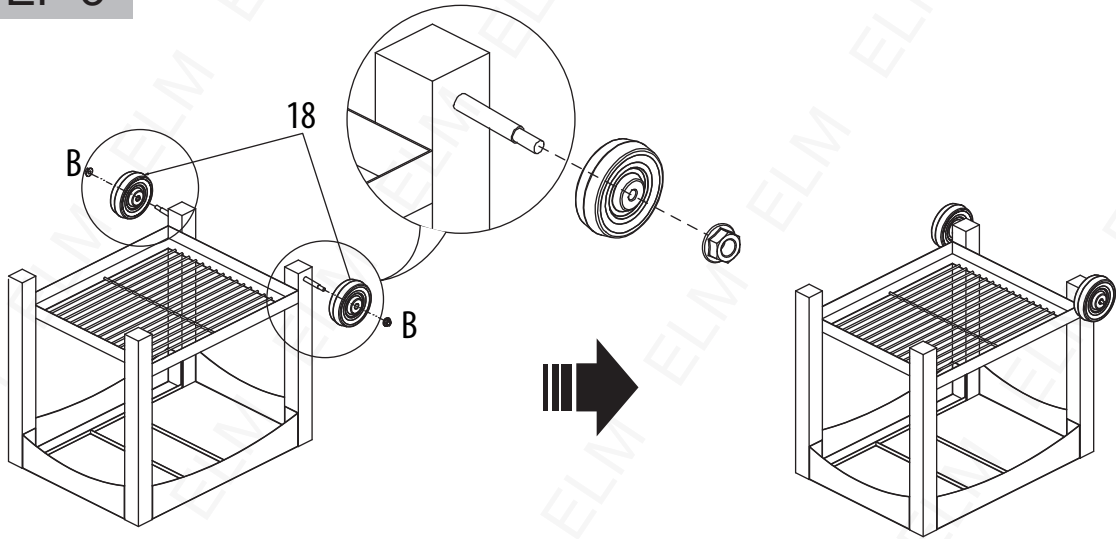
STEP 1



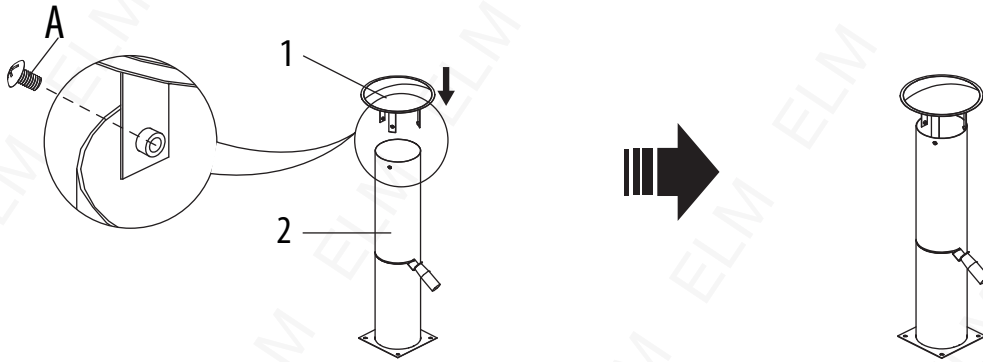
STEP 2



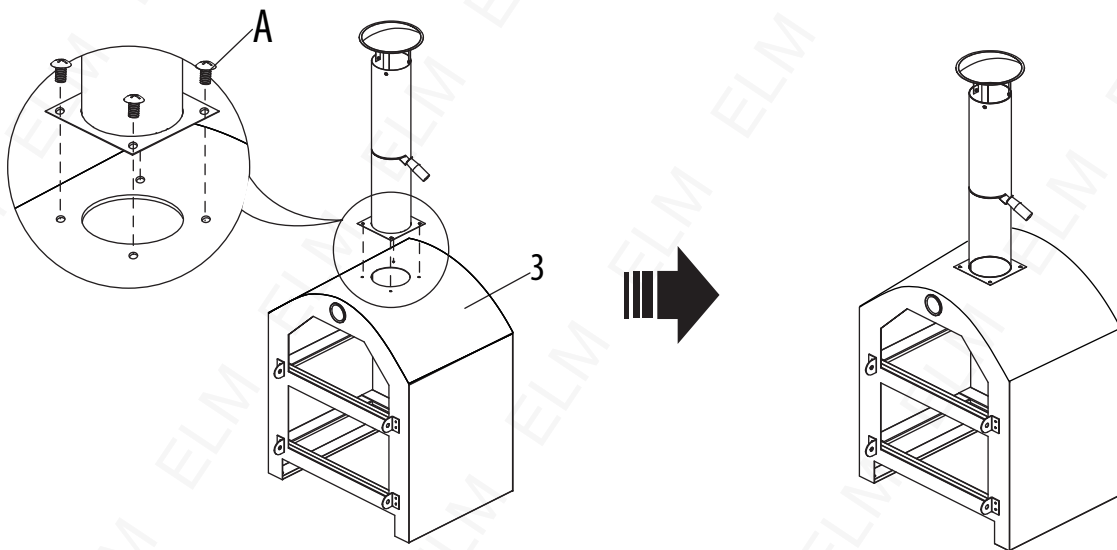
STEP 3



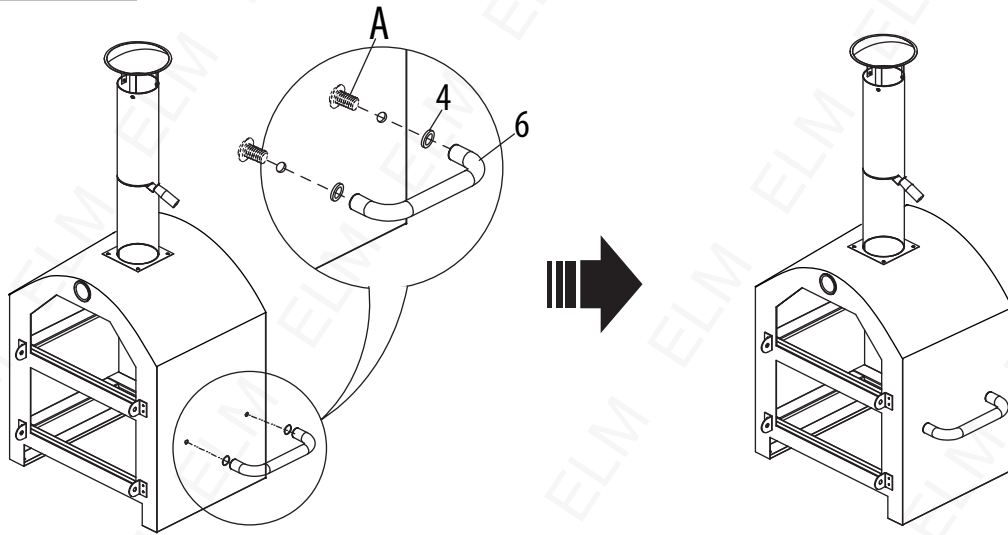
STEP 4



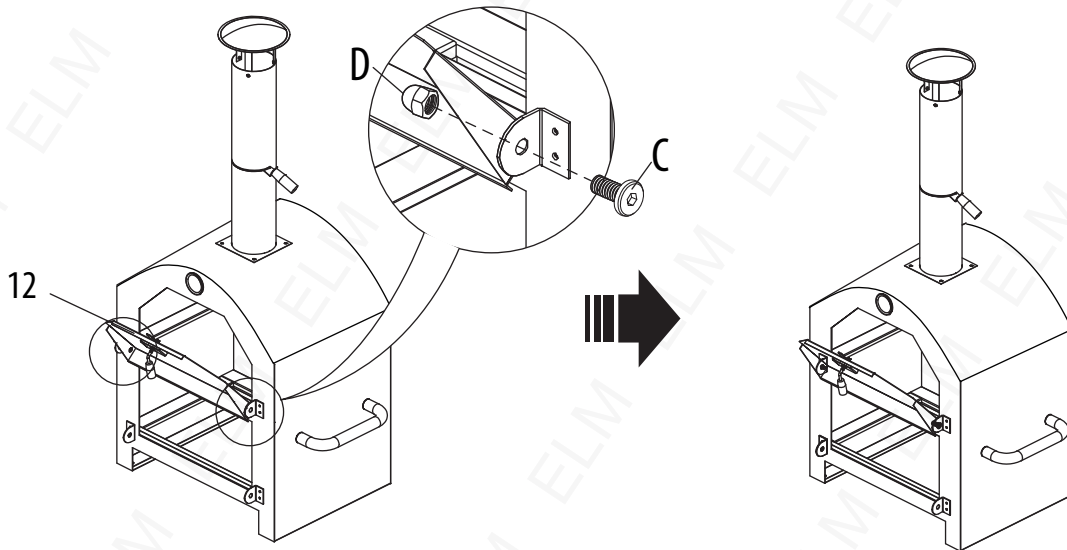
STEP 5



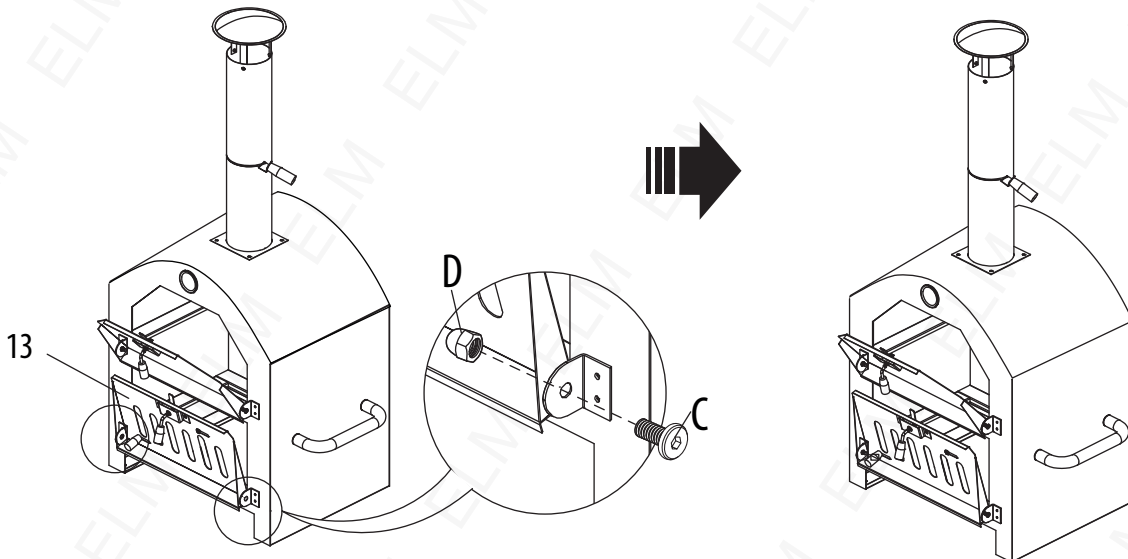
STEP 6



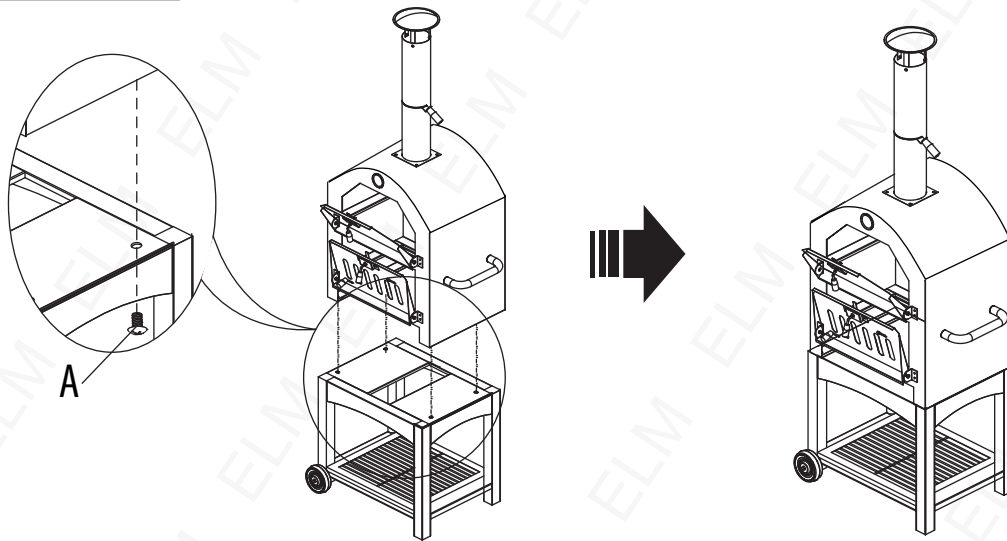
STEP 7



STEP 8

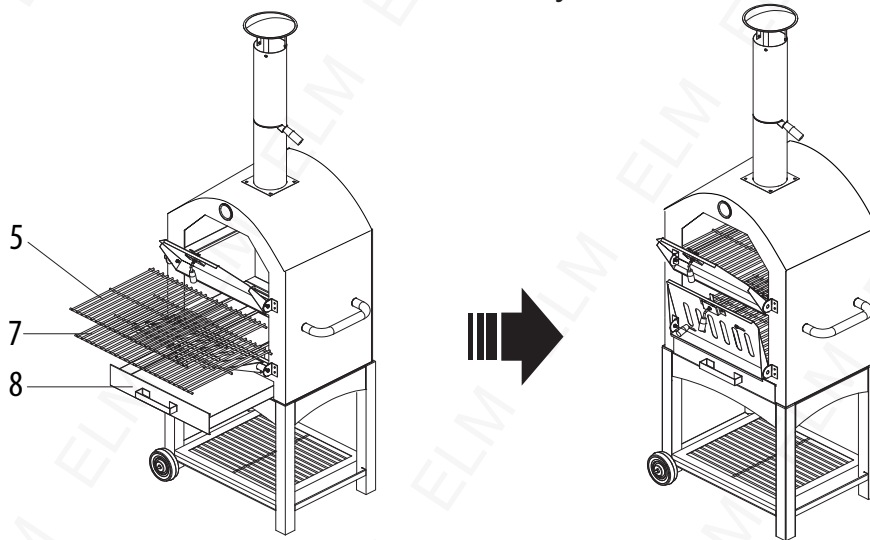


STEP 9

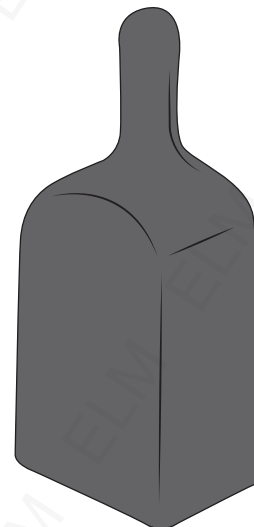
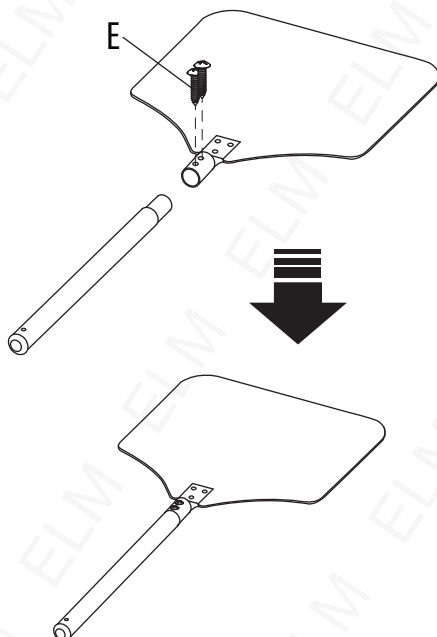


STEP 10

5# is coated with enamel for sake of safety that can be used with food.



Pizza Peel



When you are not using it, you can cover the pizza oven with a cloth cover.

User Guide

Regulating the Temperature

- Regulating the oven chamber temperature can be achieved in two ways
- Adjust the firebox damper by sliding the handle from side to side, to allow more or less air passage.
- The amount of firewood in the firebox will impact oven temperature.
- We recommend waiting for the fire to mature (hot coals, minimal flame) prior to cooking.
- Temperature can be achieved from 350°F to 800°F.
- To maintain temperatures of 700°F or higher and additional piece of wood may be required every 20-30 minutes. The oven will maintain temperatures of 350°F+ for several hours by adding one or more pieces of wood per hour.
- Oven efficiency is impacted by grade and type of wood, wood moisture content, altitude, outdoor temperatures and general weather conditions.
- Please note-when additional firewood is needed, open the fire box chamber and add wood. Be sure to have the oven chamber empty or to have food covered when adding firewood as fly ash may rise into the oven chamber.

The following are temperatures recorded during normal operation, oven at 700°F

Oven Location	Temperature	
	F	C
Oven Interior	700	370
Firebox Interior	800	424
Oven Door Exterior	360	184
Firebox Door Exterior	360	184
Left Side Steel Exterior	248	120
Right Side Steel Exterior	248	120
Top Steel Exterior	275	135
Back Steel Exterior	356	180
Underside Exterior	212	100