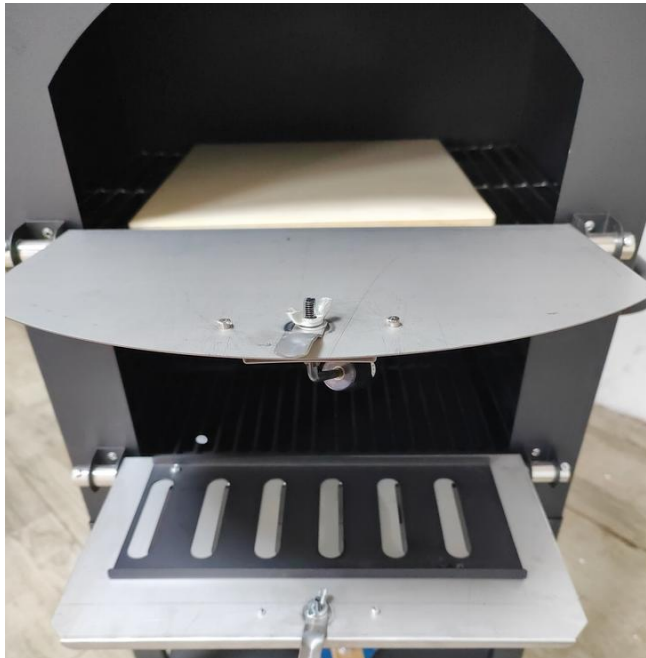




- Assemble the pizza grill according to the assembly instructions
- Open the top door and put the pizza stone inside.



- Burning the wood on the charcoal grate.



- Put the pizza on the pizza stone by pizza peel.





- Slide the handle to control the air flow and thus the temperature inside the grill.





- Slide the handle to control the air flow and thus the temperature inside the grill.





- Pull off the ash pan to check the ash.

Thank you for your recent purchase of our wood burning pizza oven! We hope that you will enjoy using it to make delicious pizzas and other dishes in the comfort of your own outdoor space.

To get started, it is important to note that our pizza oven can reach high temperatures of over 700°F / 371.1°C in just 5 minutes, depending on the amount of wood you use. It is recommended to use dry hardwoods like oak to achieve the best results. When cooking pizza, it is important to use wood as your fuel source for that authentic wood-fired flavor.

The built-in thermometer on your pizza oven will help you keep an eye on the temperature levels while you're cooking. This will ensure that your pizzas are cooked to perfection in just 6-7 minutes.

In addition to pizza, you can use your pizza oven to bake bread, roast meat, and fish. The adjustable chimney and air outlet will allow you to control the firepower and smoke, making it easy to achieve the perfect cooking conditions for any dish.

Our mobile pizza oven is designed for easy movability with a side handle and two wheels, making it practical for use in your backyard, on your deck, or even while camping. There is also an open shelf under the oven where you can store wood for your convenience.

We hope this information is helpful as you begin to use your new pizza oven. If you have any further questions or concerns, please do not hesitate to contact us."

Happy cooking!