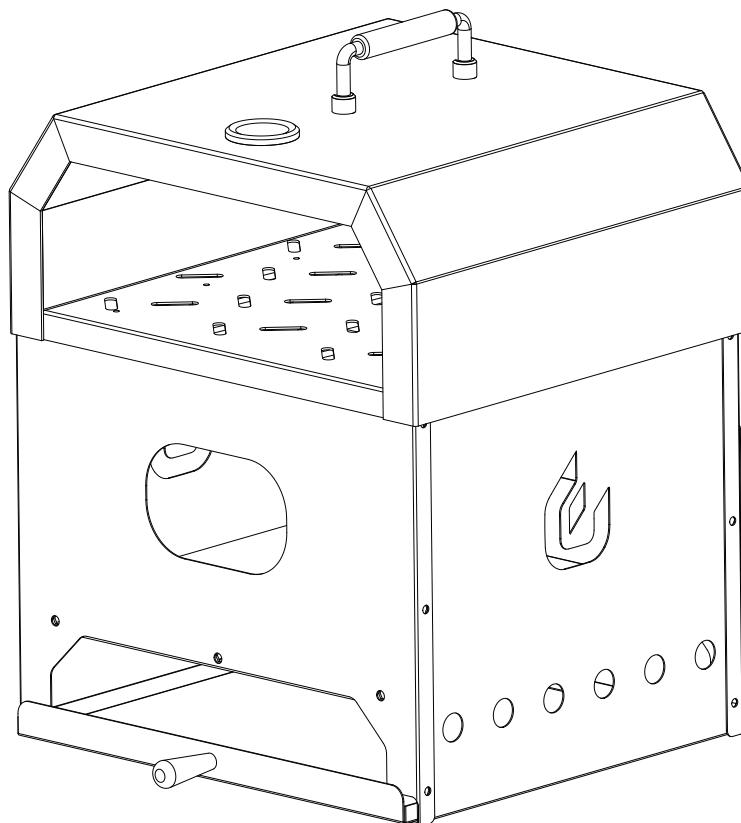


PIZZELL

THE ARTISANS OF PIZZA



PIZZA OVEN USER MANUAL

For Model **PEL IV**



Size(W/ D/ H): 37.5*32.5*53 CM/14.7*12.8*20.8 INCH

Oven weight: 12.9 KG/28.5LBS

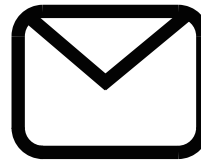
Oven floor area: 0.12 m² /1.29 ft²

Max oven temp: 300°C /572°F

Important: Retain these instructions for the future use.

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**For any queries or assistance mail
Promise to responded within 24 hours**



Customer Service
homedateservice@outlook.com

**These information will be required to offer under
the 12 months warranty.**

Product Model:

Order ID:

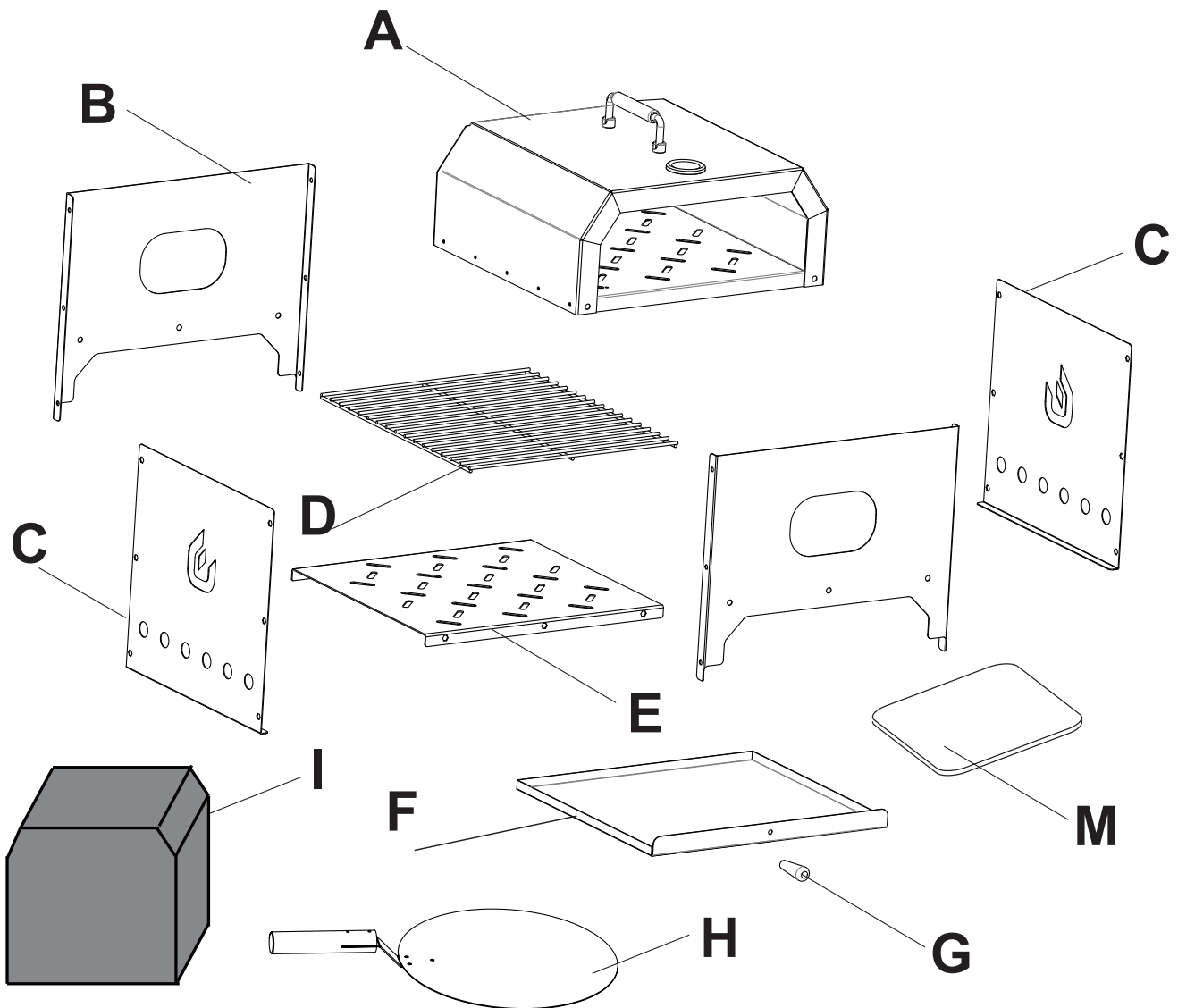
Purchase date:

Safety Legal Disclaimer

All instructions and guidelines given in this manual must be followed without exception.

1. Pizzello is designed for outdoor use only. Must always be placed outdoors, away from structures and never inside a building or a garage or in proximity to any enclosed area. Place your OVEN on a sturdy, level, stable and non-flammable surface and keep it clear and free from flammable or combustible materials, gasoline and other flammable vapours and liquids.
2. Be aware of any local laws or regulations that may specify a required distance between outdoor cookers and any structures, or that may limit outdoor flame of any type during drought or hazard periods.
3. Do not install or use your Pizzello in or on boats or recreational vehicles.
4. Do not use your Pizzello in high winds.
5. Your Pizzello is not intended to, and should never be used as a heater.
6. Toxic fumes can accumulate and may cause asphyxiation.
7. Flames can blow outside of the metal enclosure:
 - a. At the back where the fire is;
 - b. From the top of the hatch when the lid is opened;
 - c. From the front of the oven when you open the door; ord. from the top of the chimney.
8. Please keep away from the Pizzello's openings and warn others around you.
9. Improper installation, adjustment, alteration, service or maintenance of your Pizzello may cause injury or property damage. Therefore, do not use your Pizzello unless it is completely assembled and all parts are securely fastened and tightened.
10. Your Pizzello should be inspected on a regular basis

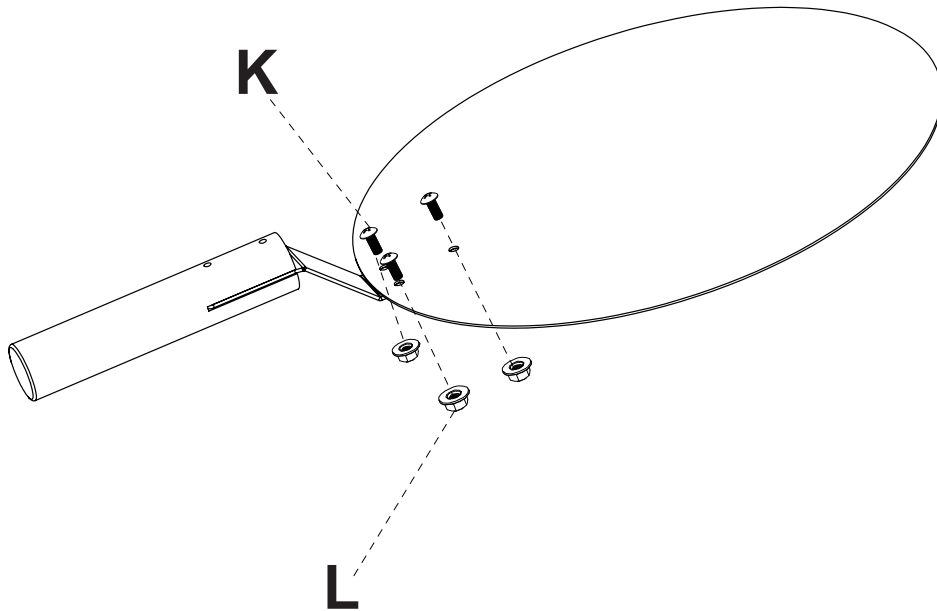
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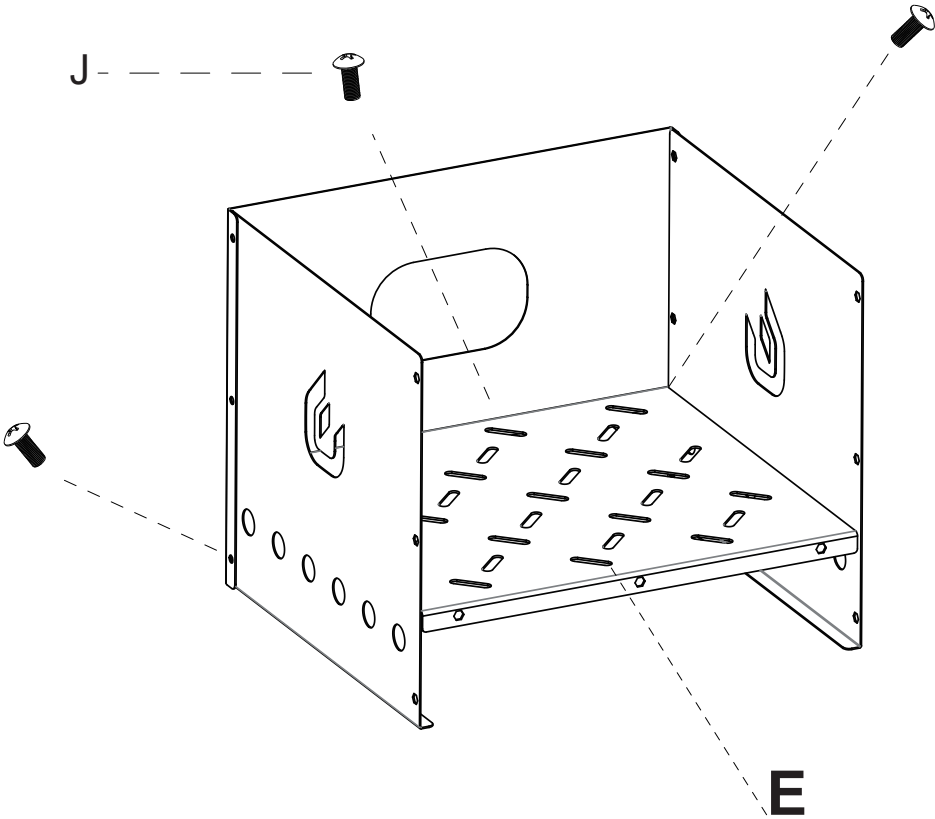
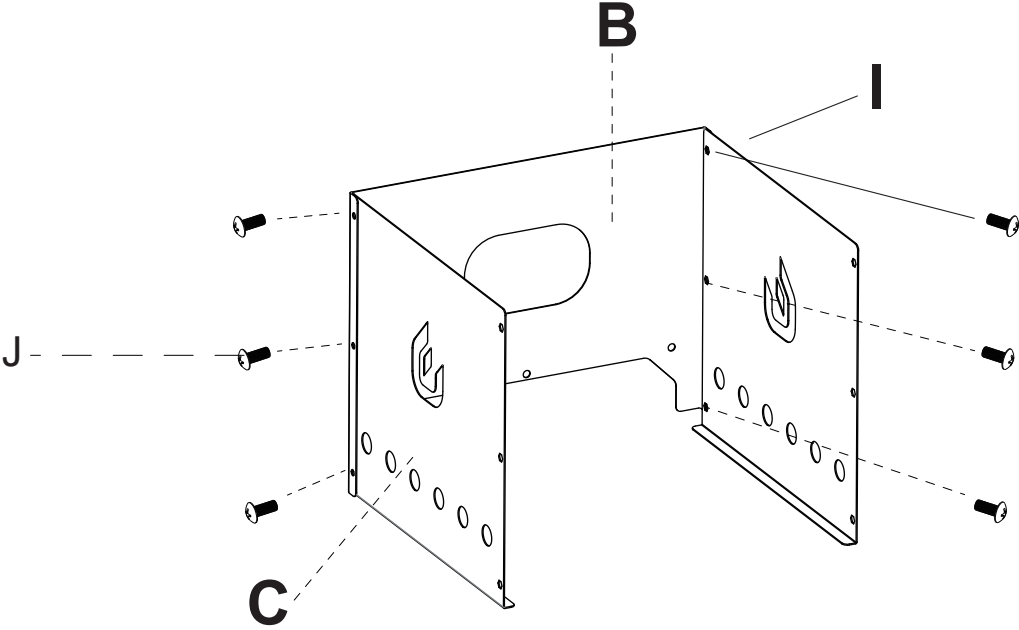
Ref	Part	Quantity	Ref	Part	Quantity
A	Body	1	G	Tray Handle	1
B	front and back Plate	2	H	Pizza Peel	1
C	Side Plate	2	I	Cover	1
D	Cooking Grid	1	J	Screw M6*12	19
E	Charcoal Pan	1	K	Screw M4*12	3
F	Tray Pan	1	L	Nut M4	3
M	Pizza Stone	1			

Assembly Instructions

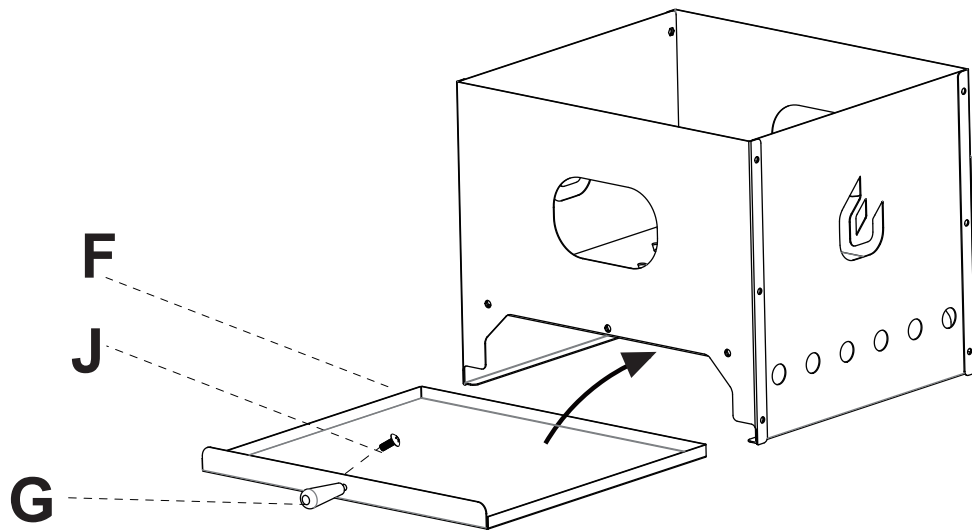
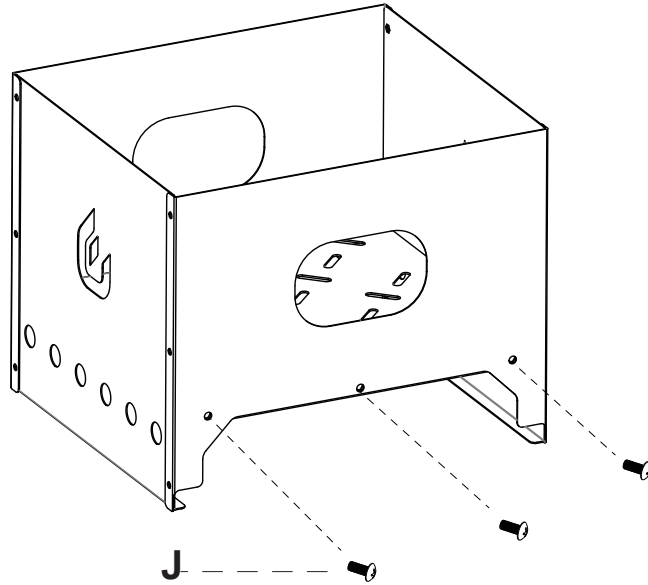
Step 1 Assemble the peel pan with the wood handle with 3 pcs screws (K) and nuts (L).



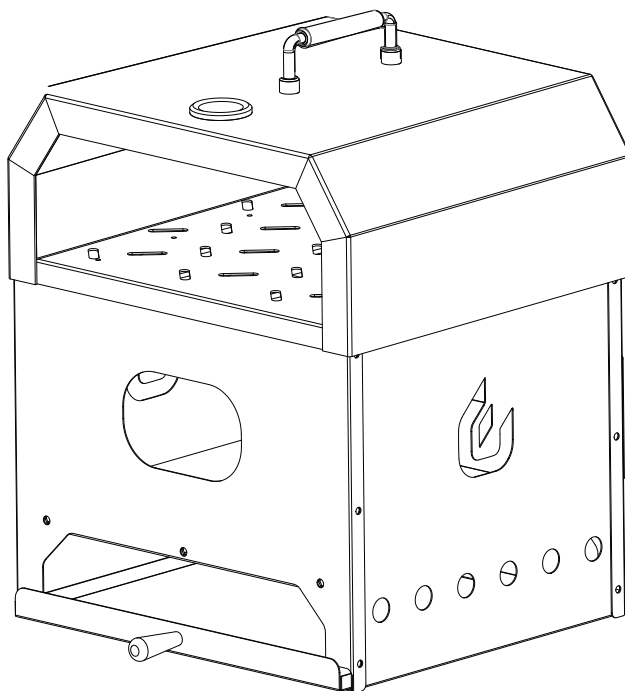
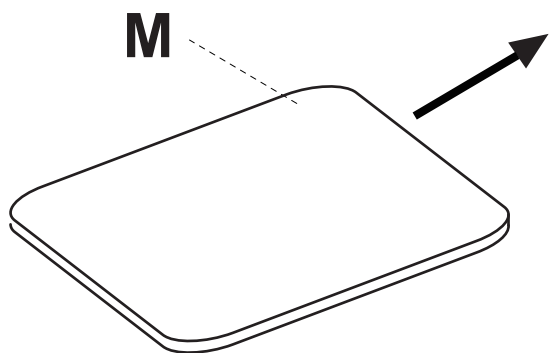
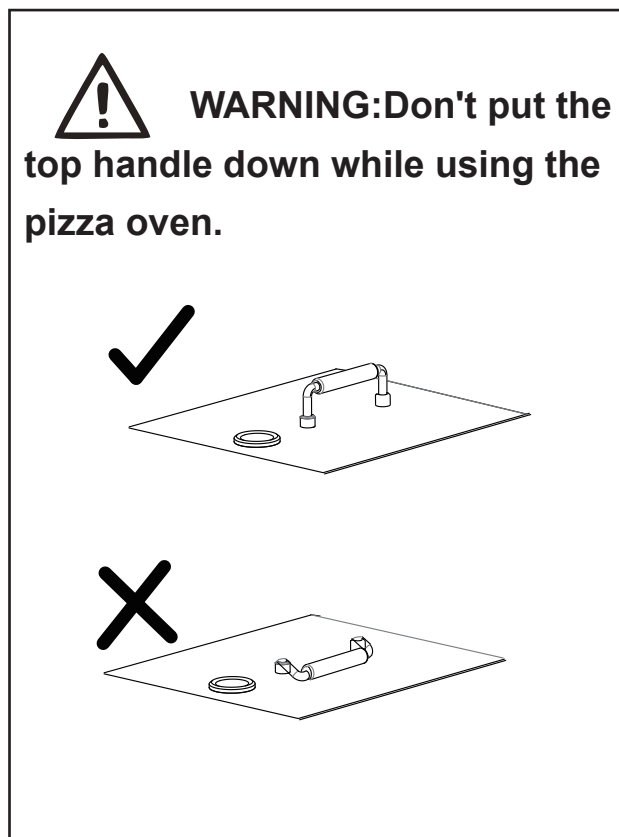
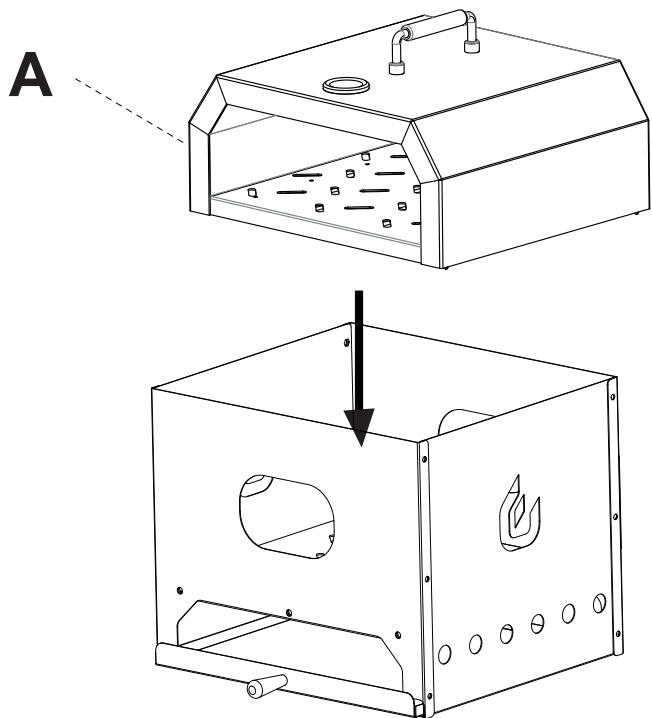
Step 2 Assemble the 2 side plates C to 1 of the Plate with handle hole B with 6pcs screws J.
Then assembling the Tray Plate E to the side plates.



Step 3 Assemble the other plate with handle hole B to the side plates with 3 screws J.

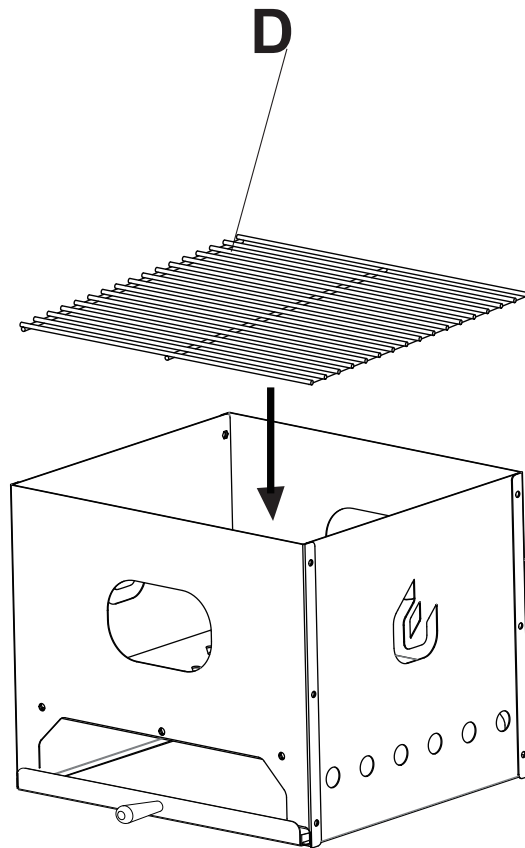


Step 4 Put the pizza body A on top , and place the M pizza stone in the oven.
Then you can use the pizza oven

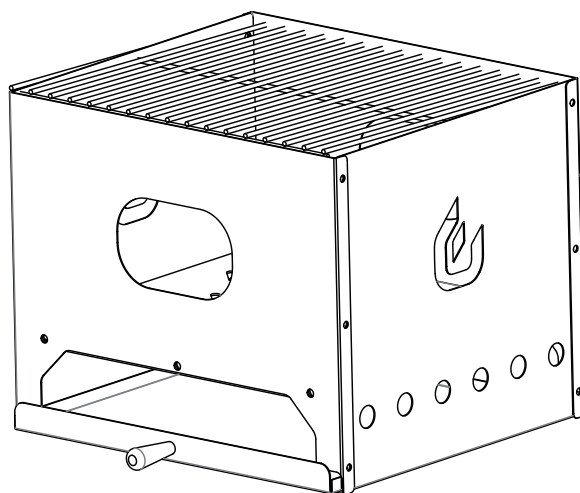


TIPS : How to use the grill?

- Remove pizza body A
- Put on the cooking grill D on top.

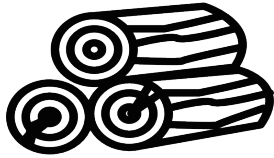


Now you are ready for the cooking.



Fuel Choice

Pizza oven fuel choice:



Firewood



Charcoal



Wood Pellet

How much FUEL you need put in?



For Firewood Choice

-We recommend use one layer of wood about 3 cm in MAX height.



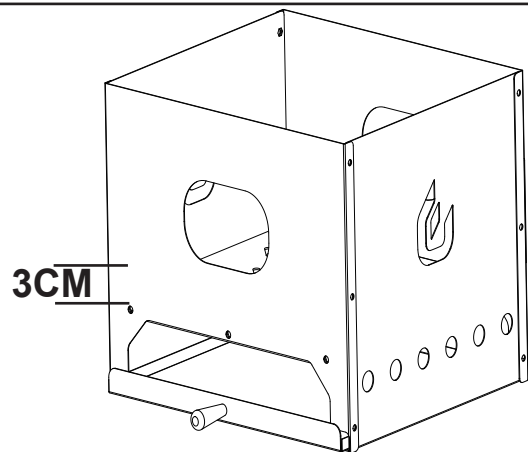
For Charcoal Choice

-We recommend use 1-2 layer, about 2.2-2.64 lbs in MAX weight.
(3-4 pieces of charcoal not too much)



For Wood Pellet Choice

-We recommend use about 2.2-2.64 lbs Wood Pellet in MAX weight.



NOTE:The amount of fuel needs to be adjusted according to the actual situation.