

IMPORTANT NOTICE

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

OUTDOOR PIZZA OVEN

Automatic Rotation
Consistent High Temperatures
Time and Effort Saver
Quick and Even Cook

THANK YOU FOR YOUR PURCHASE

Automatic Rotation
Consistent High Temperatures
Time and Effort Saver
Quick and Even Cook



Unleash the Flavors of Nature
with Our Outdoor Pizza Oven

BEFORE YOUR FIRST USE

Before first use remove all packaging materials and assemble according to the Assembly sections of this manual.

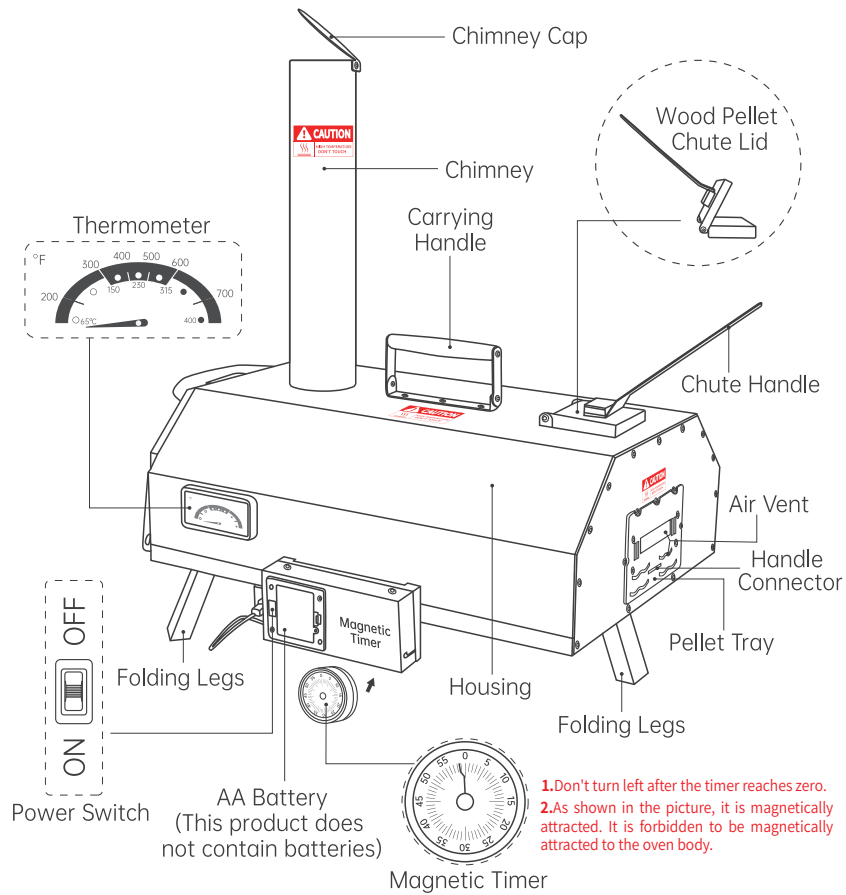
Clean according to the Care & Cleaning section of this manual.

IMPORTANT SAFEGUARDS

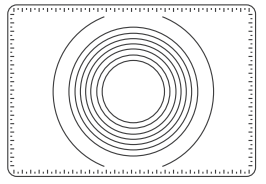
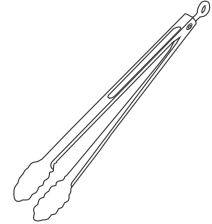
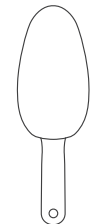
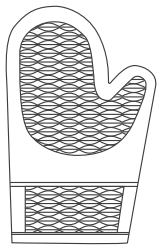
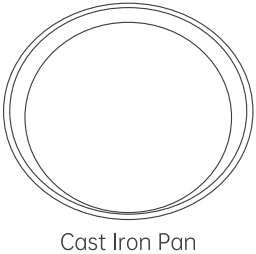
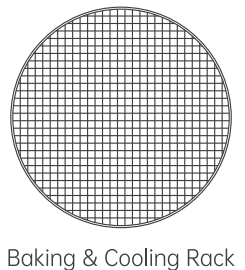
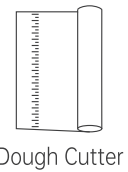
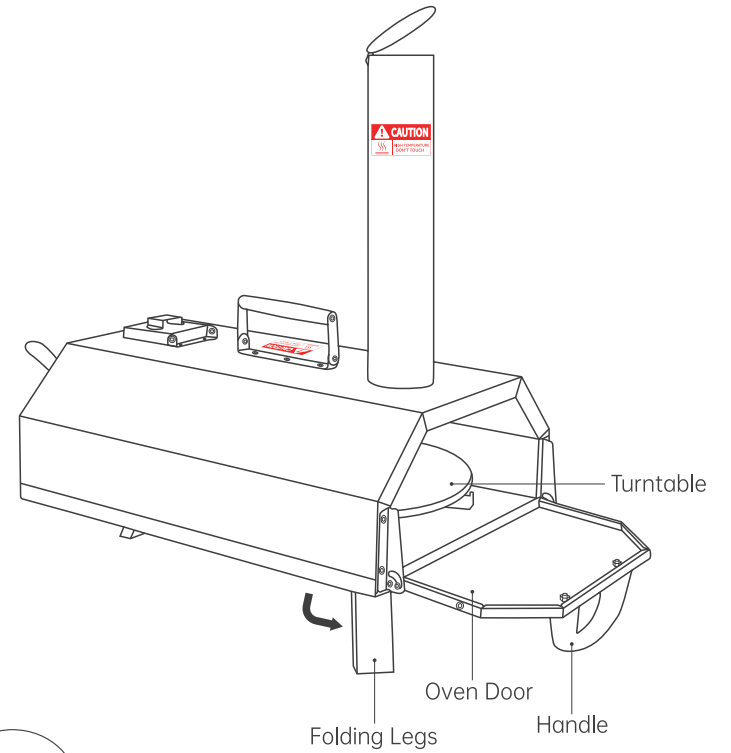


01. Outdoor Pizza Oven is for outdoor use only. The oven should only be used when at least 3 feet away from structures. We also recommend that you use it in an outdoor space that is sheltered from wind. Do not use your pizza oven on high wind days.
02. Never use your Pizza Oven with the legs folded, ensure they are fully extended before use.
03. This Pizza Oven is designed to be used only with hardwood or charcoal pellets.
04. When not in use we recommend storing the Pizza Oven indoors. The Pizza Oven is designed for compact storage as the legs fold up and the Chimney can be stored in the oven cavity once disassembled. If left outside, we recommend covering your oven with a weatherproof cover.
05. Do not use your Pizza Oven on plastic or glass tables. The oven can be used on the following surfaces, stainless steel, wood, marble, concrete, or stone. Ensure that the surface is level and stable.
06. Your Pizza Oven is designed to operate with internal temperatures up to 450°F. Do not touch any surfaces of the oven except for the handles.
07. Do not use your Pizza Oven unattended.
08. This Pizza Oven is not to be used by children or by persons with reduced physical, sensory, or mental capabilities. Keep children and pets away from the Pellet Oven until it has completely cooled.
09. Always wear oven mitts or heat resistant gloves when adding or removing food, or when adding pellets to the Pellet Chute.
10. Due to the high cooking temperature of this oven, only use the included Pizza Stone, or cast iron cooking vessels.
11. Never place anything on any part of the oven during use. Wait for the oven to completely cool down before storing.
12. **Regular cleaning and maintenance:** After using your outdoor pizza oven, remove food residue and grease promptly to avoid clogging and build-up. Check and clean your pizza oven's parts regularly and keep them in good working order.

KNOW YOUR PIZZA OVEN



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Actual product may differ slightly from illustrations on these pages

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ASSEMBLY

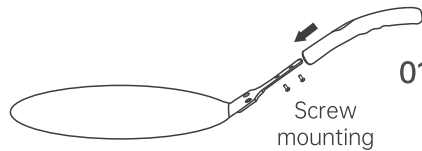


Fig 1

- 01.** Insert the pizza spatula into the handle and turn it clockwise with the screws to make sure the handle is locked in place. As shown in Figure 1.

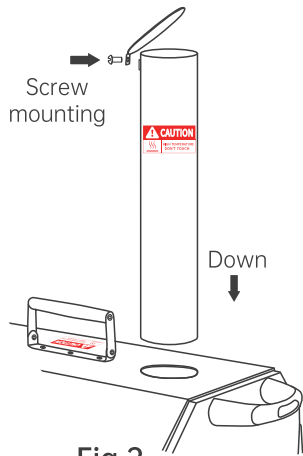


Fig 2

- 02.** Secure the rain hood with screws and place the chimney into the chimney container in the top housing of the pizza stove. As shown in Figure 2.

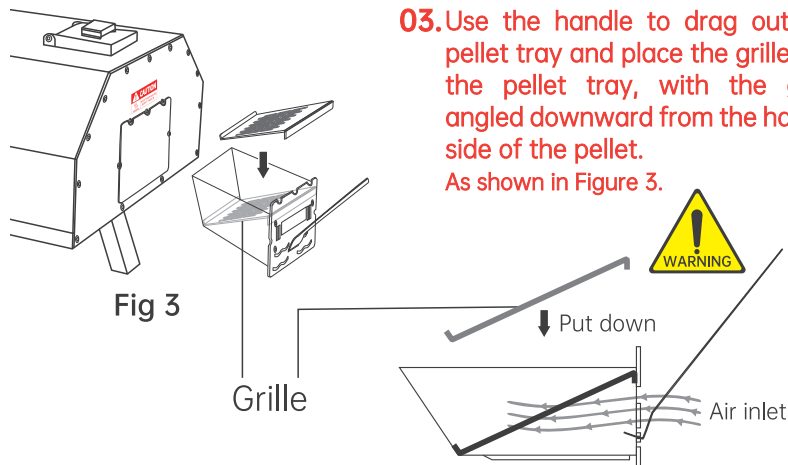


Fig 3

- 03.** Use the handle to drag out the pellet tray and place the grille into the pellet tray, with the grille angled downward from the handle side of the pellet. As shown in Figure 3.

Tips: The particle grid is placed as shown to ensure ventilation

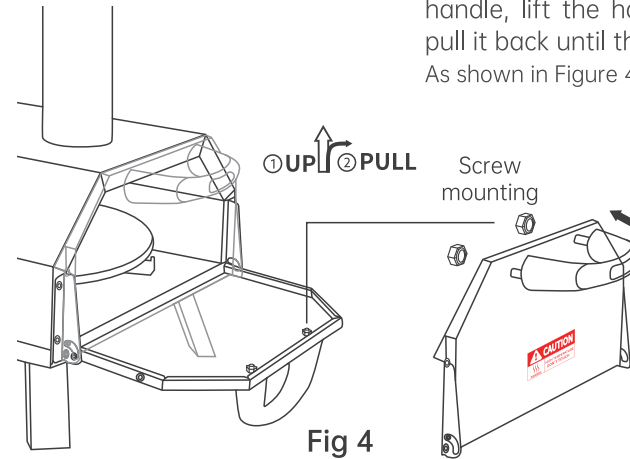


Fig 4

- 04.** Use screws to secure the oven handle, lift the handle up and then pull it back until the oven door is flat. As shown in Figure 4.

LIGHTING YOUR PELLETS

- 01.** Place approximately 1.5 cups of pellets into the Pellet Tray. The pellets should be loaded into the lower side of the Pellet Tray. Do not overfill the Pellet Tray as this will cover the air holes on the Pellet Grate.
- 02.** Place a Firestarter designed for grills on top of the pellets. Do not use Firestarters designed for fire pits or chimneys as these would create an overwhelming unnatural taste to your food.
- 03.** Light the Firestarter then place the Pellet Tray inside the Housing.
- 04.** The Oven Door should always be in place on the oven unless adding or removing food. To place the Oven Door on the Housing, ensure the top of the Oven Door is nested behind the Door Clip on the top of the Housing, then swing the bottom of the Oven Door until it nests against the Housing.
- 05.** The Pellet Chute should always be closed unless adding additional pellets.
- 06.** A full Pellet Tray will take approximately 15 minutes to burn through. Always check the Pellet Chute and refill as necessary to keep a constant flame. While cooking, never let the Pellet Tray extinguish.

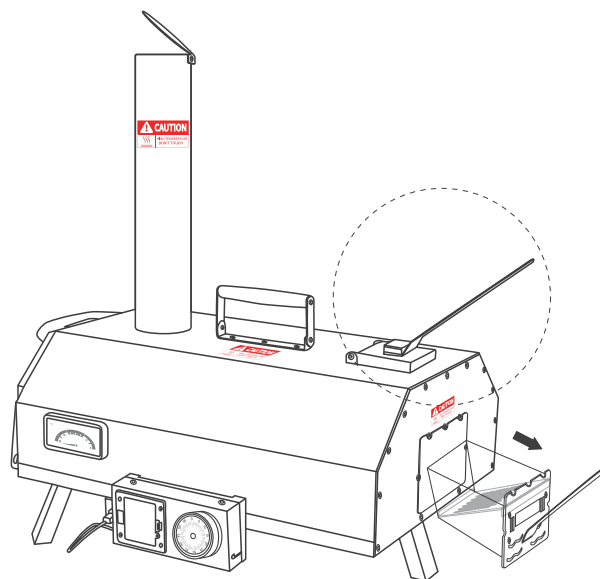
REFILLING YOUR PELLETS



WARNING:

The Pellet Chute Lid should only be opened using the Pellet Chute Handle. Do not leave the Pellet Chute Handle on the Housing or attached to the Pellet Chute Lid as it will become extremely hot. Use caution when opening the Pellet Chute Lid as flames from the oven will be visible coming from the Pellet Chute. Use heat resistant gloves or oven mitts when refilling.

01. Do not add additional pellets to the Pellet Chute until the pellets in the Pellet Tray are fully ignited.
02. Slide the tip of the Pellet Chute Handle into the slot on the Pellet Chute Lid then open the Lid carefully.
03. Do not overfill the Pellet Chute as this will prevent the Pellet Chute Lid from fully closing and cause heat to escape.
04. Do not pack pellets tightly into the Pellet Chute. Simply pour pellets into the Pellet Chute and they will gravity feed into the Pellet Tray as they burn through.
05. Ensure that the Pellet Chute is always replenished by checking every 5 minutes during cooking.
06. Close Pellet Chute Lid and remove Handle from Lid after refilling.



UNDERSTANDING PIZZA OVEN

01. **Elegant design:** The aesthetic design of the outdoor pizza oven adds a touch of elegance to your outdoor cooking area. It not only serves as a functional cooking appliance but also enhances the overall visual appeal of your outdoor space.
02. **Rapid heating:** The outdoor pizza oven is designed for quick and efficient heating, allowing you to cook your pizzas in a short amount of time. This is especially beneficial when entertaining guests or hosting events.
03. **Rotating turntable for even heating:** The outdoor pizza oven features a rotating turntable that ensures even heating, resulting in a perfectly cooked pizza with evenly baked crust and toppings.
04. **Temperature gauge:** Equipped with a temperature gauge, the pizza oven allows you to monitor the internal temperature, ensuring the ideal cooking temperature for crispy crust and melted cheese.
05. **Built-in timer:** With a built-in timer, you can easily set and track the cooking time for your pizza, preventing overcooking or burning.
06. **Double-layer insulation and good sealing:** The outdoor pizza oven is designed with double-layer insulation and excellent sealing capability, allowing it to maintain a consistent high temperature without the need for frequent door opening.
07. **Versatility:** In addition to pizzas, the outdoor pizza oven can be used to cook a variety of other dishes, such as steak, bread, roasted meat and vegetables, and even desserts. It offers a versatile cooking experience for outdoor cooking enthusiasts.
08. **Durable construction:** The outdoor pizza oven is built with high-quality materials, ensuring its durability and longevity. It can withstand outdoor elements and frequent use, making it a reliable investment.
09. **Complete accessories:** The outdoor pizza oven comes with a range of accessories, such as baking pans and rack, providing everything you need for versatile cooking options.
10. **Easy maintenance:** The outdoor pizza oven is designed for easy cleaning and maintenance. It often features removable parts and surfaces that can be easily wiped down or cleaned, ensuring a hassle-free cooking experience.
11. **Portable and easy to use:** The outdoor pizza oven is designed for portability and convenience, making it easy to carry and operate during outdoor activities.

COOKING IN YOUR PIZZA OVEN

Ensure all Folding Legs are fully extended before use.

Ensure smooth and stable surface.

01. Preparation and Preheating

Before you start cooking, make sure to preheat the pizza oven so that the thermometer reaches 300 degrees Fahrenheit.

02. Fuel and Fire Management

a. If using wood or charcoal, always exercise caution and follow safety guidelines.

b. Adjust the amount of wood and fire intensity to control the cooking temperature.

03. Oil & Flour Coating

a. Apply a thin layer of olive oil or cooking spray on the pizza dough and oven surfaces to prevent sticking and enhance flavor.

b. Apply a thin layer of flour on the surface of pizza shovel to prevent sticking.

04. Cooking Time

Adjust the cooking time based on the specific pizza oven model and the size and type of pizza being cooked.

05. Cooking Sequence

If cooking multiple pizzas, start with thinner crusts before moving on to thicker ones to ensure consistent cooking.

06. Monitoring and Adjusting

a. Keep a close eye on the pizza's appearance and cooking process.

b. Rotate the pizza as needed to ensure even cooking. (manual version)

07. Removal and Slicing

a. Carefully remove the cooked pizza from the oven.

b. Allow the pizza to cool for a short period before slicing.

c. Use appropriate tools and utensils to slice the pizza.

08. Cleaning and Maintenance

a. After use, clean any remaining food debris or grease from the oven surfaces. Then cook the next pizza.

b. When not using the pizza oven, put it into the bag. Do not directly expose to the sunlight, to ensure the longevity and proper functioning of the pizza oven.

CARE & CLEANING

Although your Pizza Oven is designed for outdoor use it is best to protect it from inclement weather. Once fully cooled down, store your Pizza Oven away from the elements. If you will keep your Pizza Oven outside, we recommend using a cover to protect it.

01. Cleaning the Interior of the Oven

The inside of the oven Housing can be cleaned when needed by letting the oven run at high temperature for 20 minutes. Once cooled down use paper towels or a cloth to wipe the inside down to remove food debris.

02. Cleaning the Exterior of the Oven

Wipe the exterior of the oven with warm soapy water and dry thoroughly. Do not use abrasive cleaners or sponges.

03. Cleaning the Pizza Stone

After the stone has completely cooled, we recommend using a wire bristle brush to scrape the smooth side of the Pizza Stone clean to remove excess food debris. It is normal for the smooth side of the Pizza Stone to become stained after repeated use. Never use water to clean the smooth side of the Pizza Stone or place the stone in a dishwasher. The Pizza Stone will absorb water and could crack when exposed to high heat. The coated ridged side of the Pizza Stone can be cleaned with a damp cloth and dried thoroughly.

04. Pellet Tray

Always ensure that the pellets are completely extinguished and the ashes are cool before disposing the ashes. Any burnt-on debris can be scraped off the Pellet Tray and Pellet Grille. Pellet Tray and Grille and not dishwasher safe.

05. Cleaning the Pizza Peel

The Pizza Peel and wooden Handle can be cleaned with a damp cloth and soapy water then dried thoroughly. Do not place the Pizza Peel or Handle in the dishwasher.

MARGHERITA PIZZA

INGREDIENTS

1 pizza dough (store-bought or homemade)
1/2 cup tomato sauce or marinara sauce
2 cups shredded mozzarella cheese
1/4 cup grated Parmesan cheese
Fresh basil leaves
Olive oil
Salt and pepper, to taste

METHOD

- 01.** Preheat your oven to the highest temperature, usually around 475°F (245°C).
- 02.** Roll out the pizza dough on a lightly floured surface to desired thickness.
- 03.** Place the rolled-out pizza dough onto a baking sheet or pizza stone.
- 04.** Spread the tomato sauce evenly over the dough, leaving a small border around the edges for the crust.
- 05.** Sprinkle the shredded mozzarella cheese over the sauce, covering the entire surface.
- 06.** Sprinkle the grated Parmesan cheese evenly over the mozzarella.
- 07.** Tear or chop the fresh basil leaves into smaller pieces and scatter them on top of the cheese.
- 08.** Drizzle a little bit of olive oil over the pizza.
- 09.** Season with salt and pepper to taste.
- 10.** Place the pizza in the preheated oven and bake for about 2 minutes, or until the cheese is bubbly and golden brown, and the crust is crispy.
- 11.** Remove the pizza from the oven and let it cool for a few minutes before slicing. You can also garnish with additional fresh basil leaves if desired.
- 12.** Serve hot and enjoy your homemade Margherita pizza!

AMERICAN STYLE GRILLED STEAK

INGREDIENTS:

1 pound steak (such as ribeye, sirloin, or T-bone) Salt and pepper, to taste
2 tablespoons olive oil
2 cloves garlic, minced
1 tablespoon fresh rosemary, chopped (optional)
1 tablespoon fresh thyme leaves (optional)

METHOD

- 01.** Preheat your grill to medium-high heat.
- 02.** Season the steak generously with salt and pepper on both sides.
- 03.** In a small bowl, mix together the olive oil, minced garlic, fresh rosemary, and thyme leaves.
- 04.** Brush the steak with the olive oil mixture, coating both sides evenly.
- 05.** Place the steak on the preheated grill and cook for about 4-6 minutes per side, depending on the desired level of doneness. For medium-rare, cook for about 4 minutes per side. Adjust the cooking time according to your preference.
- 06.** While grilling, avoid pressing or poking the steak too much to retain its juices and tenderness. Flip the steak only once during cooking.
- 07.** Once cooked to your desired doneness, remove the steak from the grill and let it rest for about 5 minutes on a cutting board to allow the juices to redistribute.
- 08.** Slice the steak against the grain into thin slices for maximum tenderness.
- 09.** Serve the grilled steak hot with your choice of side dishes or sauces.
- 10.** Enjoy your delicious grilled steak!

BBQ

INGREDIENTS:

1-2 pounds of meat (such as chicken, pork ribs, beef brisket, or steak)
Barbecue sauce (store-bought or homemade)
Dry rub or seasonings of your choice
Olive oil
Salt and pepper, to taste

METHOD

- 01.** Preheat your outdoor pizza oven to a medium-high heat, typically around 425-450°F (220-230°C).
- 02.** Season the meat with salt, pepper, and your desired dry rub or seasonings. Rub the seasonings into the meat to ensure even distribution.
- 03.** If using chicken, ribs, or brisket, brush a thin layer of olive oil over the meat before seasoning. This will help the seasoning stick and enhance the crust.
- 04.** Once the pizza oven is preheated, place the meat on the grill grates or directly on the pizza stone.
- 05.** Cook the meat in the pizza oven, keeping the lid closed as much as possible, for the appropriate amount of time based on the type of meat you are cooking. Refer to a recipe or cooking guide for specific cooking times and temperatures.
- 06.** After the meat has cooked for a while, brush or baste it with barbecue sauce, ensuring to coat all sides. Close the pizza oven lid and continue cooking for a few more minutes to allow the sauce to glaze and caramelize.
- 07.** Check the internal temperature of the meat with a meat thermometer, making sure it reaches the safe recommended temperature for the specific type of meat. This will ensure that the meat is cooked thoroughly.
- 08.** Once the meat is cooked to perfection, remove it from the pizza oven and let it rest for a few minutes to allow the juices to redistribute.
- 09.** Slice or serve the meat as desired, and serve with additional barbecue sauce on the side if desired.
- 10.** Enjoy your delicious barbecue cooked in your outdoor pizza oven!

LIMITED WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 30 days from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item.

Product is intended for outdoor use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- 01.** Damages from improper use or assembly.
- 02.** Defects other than manufacturing defects.
- 03.** Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or use of attachments or accessories not made by the manufacturer.
- 04.** Damage from service by other than an authorized dealer or service center. Proof of purchase required to validate the warranty.