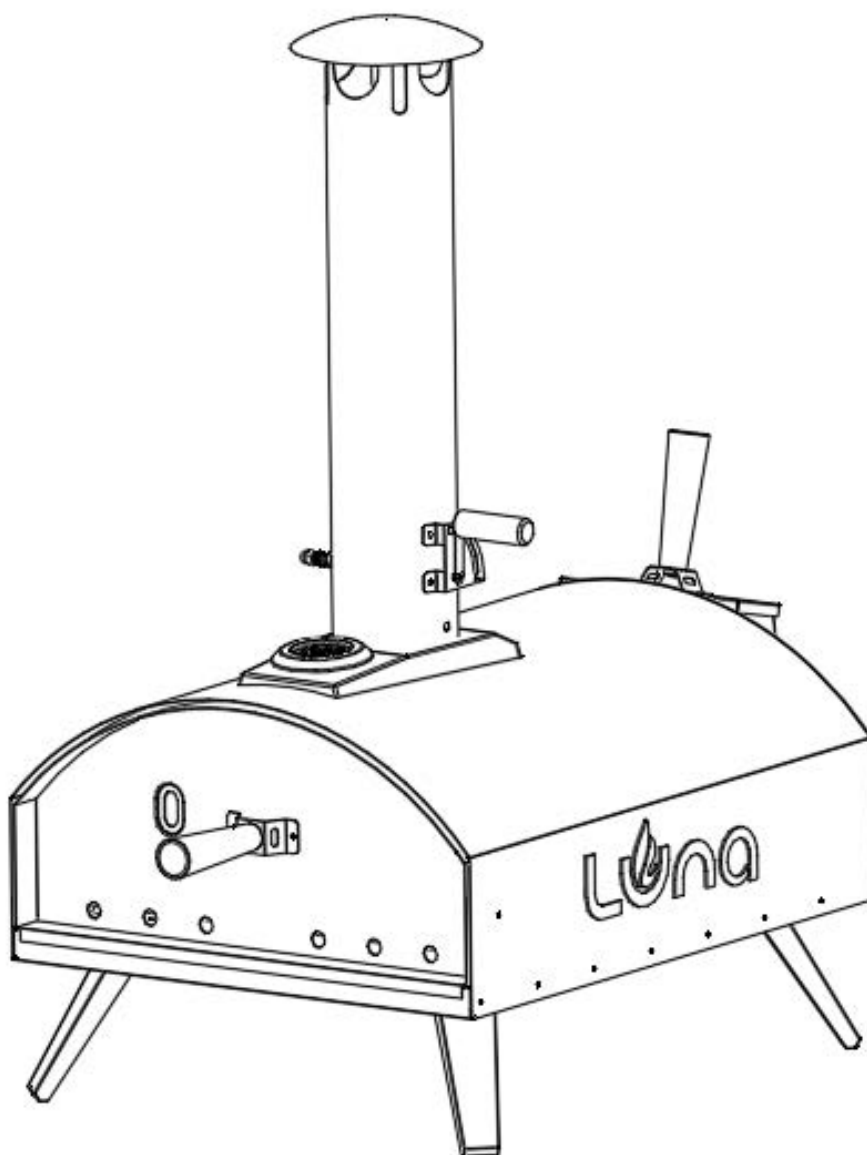




# VENICE

WOOD FIRED PIZZA OVEN



User Instructions



## WARNING

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

Please keep for future reference

**IMPORTANT** – Carefully remove any packaging before use, but retain the safety instructions. These instructions form part of the product.


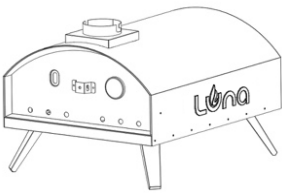
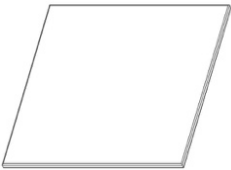
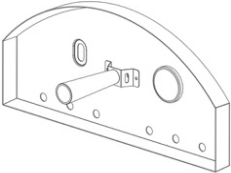

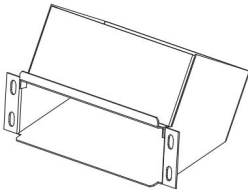
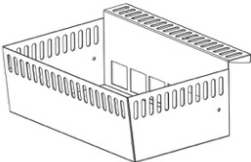
Please take note of all of the safety warnings listed in these instructions.

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 domestic use **ONLY** and should not be used commercially or for contract purposes.

Prior to assembly, read the instructions carefully. Check all parts against the parts list. Please retain this information for future reference. For ease of assembly only loosely tighten bolts or screws and then tighten fully when assembly is complete.

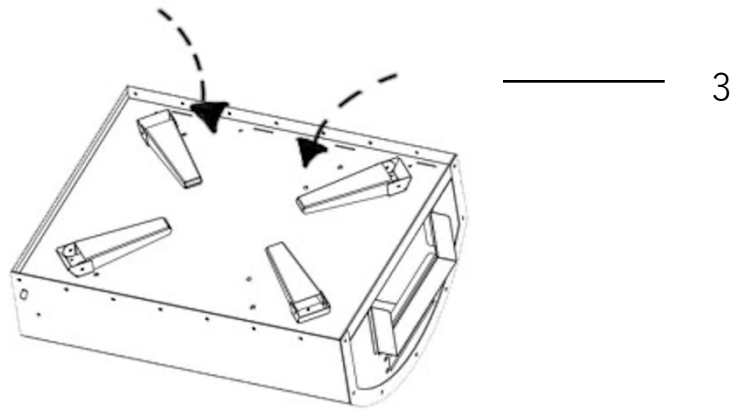
PARTS LIST			
No.	NAME	PICTURE	QTY
1	Chimney		1
2	Oven body		1
3	Ceramic Baking Board 33x33x1cm		1
4	Door		1
5	Door Handle / Handle for Tray/Handle for Hopper		3
6	Burner Hopper		1
7	Tray		1

# Assembly Instructions and Diagram

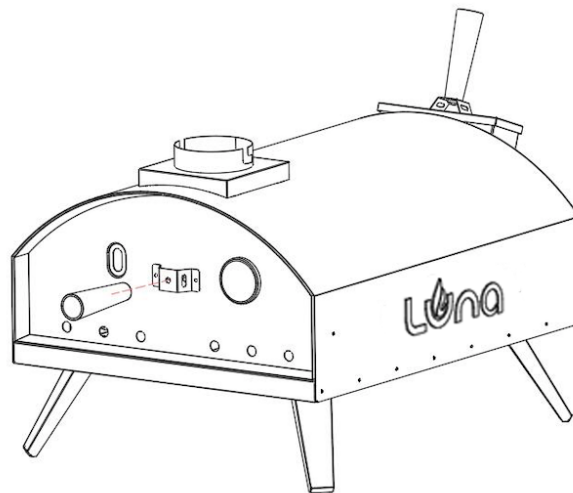
IMPORTANT - Remove any packaging before use, but retain the safety instructions and store them with this product.

## ASSEMBLY

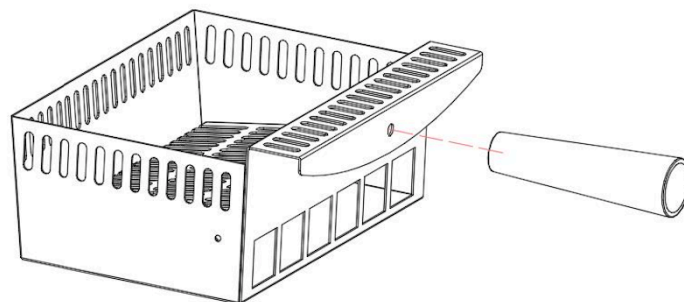
**STEP 1 :Unfold the legs.**



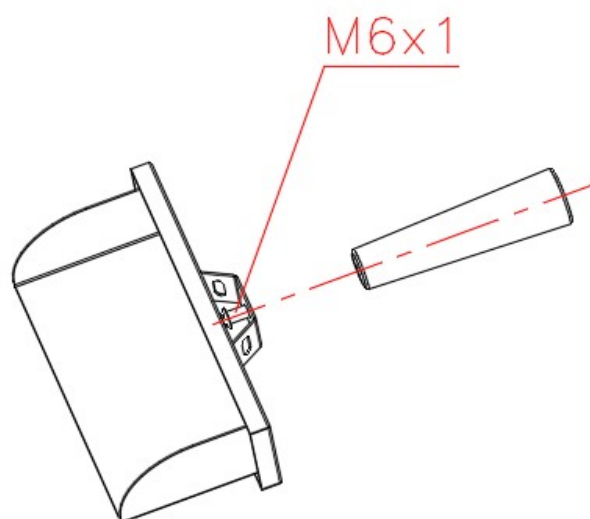
**STEP 2 : Attach the handle on the Door.**



**STEP 3 : Attach the handle on the Tray.**

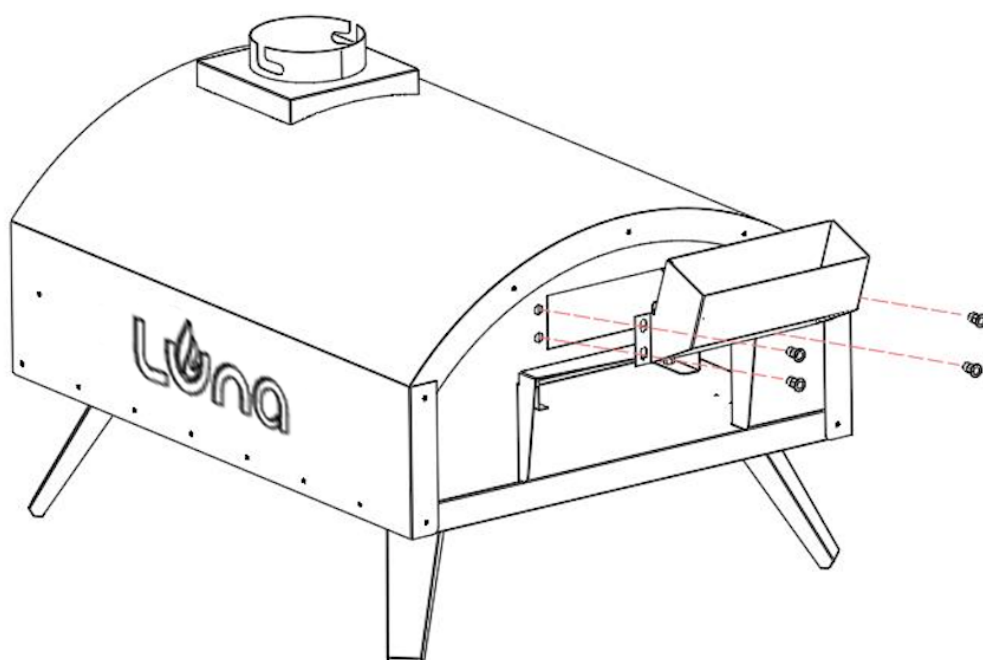


**STEP 4 : Attach the handle on the Hopper.**

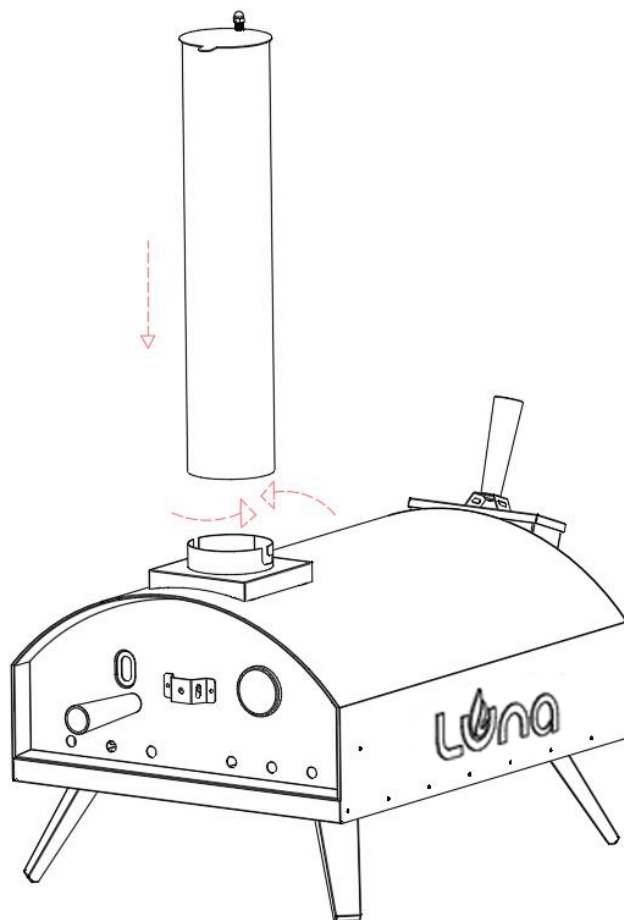


**STEP 5 : Attach hopper to the main body using four screws.**

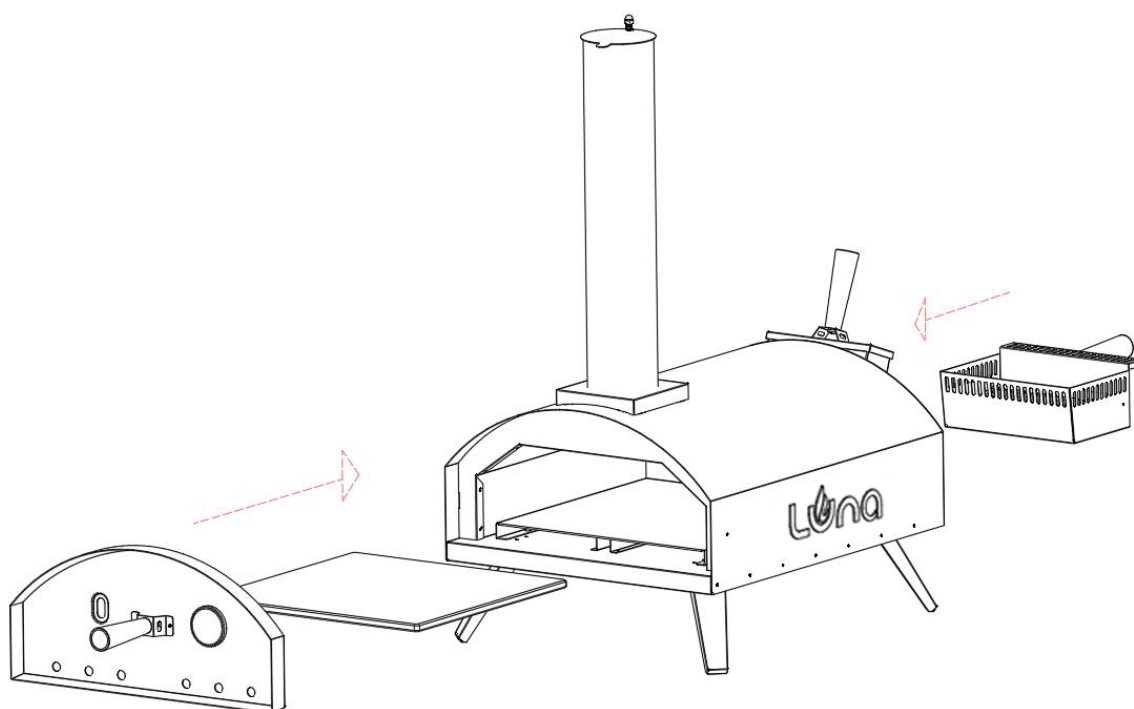
**Please note, hopper must be placed against the main body before inserting screws.**



**STEP 6 : Twist to locate the chimney on the oven body.**



**STEP 7: Put the Ceramic Baking board into the Oven and place the door and Tray.**



# 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 untreated wood, logs or charcoal.
- **DO NOT** use this oven on decking or any other flammable surfaces such as dry grass, wood chips, leaves or decorative bark.
- 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 75% of fuel area capacity.
- Place rolled up newspaper and kindling in with the fuel and using heat resistant gloves light the fuel.
- Allow the fuel to heat up and be kept red hot for at least 30 minutes prior to the first cooking on the oven or pizza stone.
- **Do not** cook before the fuel has a coating of ash. If required, place the pizza stone in oven.
- Once the fuel has a coating of ash, place your food onto brick floor or pizza stone in the oven.
- 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 brick 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.
- **DO NOT** cook until your fuel has a coating of ash.

## COOKING PIZZA

- Place the pizza into the oven when it reaches optimum temperature.
- Allow the oven to reach approximately 350 - 750 °F.
- 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).

## EXTINGUISHING

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

## COOLING AND DISPOSING OF ASH

- Please allow the pizza oven to burn through any remaining pellets.
- After ensure the oven is completely cooled, carefully remove the tray.
- Please wear the heatproof gloves while removing the tray.
- Please gently shake the ash into a large metal bucket of water.
- Please do not submerge or expose the oven tray directly to the water, this may cause serious injury.

## STORAGE

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