

Item: Pizza Oven Model: HPO01S

**WARNING:**

Read and understand instructions prior to assembly and use. Place the Outdoor Oven on a non-combustible surface before use.

Always use cooking utensils (peels, brushes and cookware) suitable for wood-fired cooking. The outdoor oven has to be installed on a secure level base prior to use;

The recommendation that the barbecue shall be heated up and the fuel kept red hot for at least 30 min prior to the first cooking on the barbecue;

**DO NOT OVERHEAT OVEN:** Extreme heat can permanently damage the Outdoor Oven. Bring the Outdoor Oven up to temp slowly. Start with a small fire in the center. Once established, move the fire to the LEFT side of the oven. Add small amounts of wood until the Outdoor Oven reaches even, high heat. A good temperature for pizza baking is when the Cooking Stone is 620°F~650°F.

**NEVER USE CHEMICAL FUEL STARTERS:** Only use small kindling and newspaper to help start your fire. Starting fluids and other fire starters can foul the cooking surface and permanently damage the Outdoor Oven.

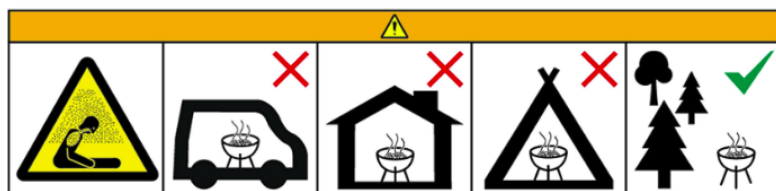
Do not cook before the fuel has a coating of ash

**NEVER USE CHEMICAL CLEANERS:** Only clean a cool oven. Only use a metal bristle brush or a damp cloth to clean the Cooking Stone.

**WARNING!** Do not use spirit or petrol for lighting or re-lighting! **WARNING!** Keep children and pets away **WARNING!** This barbecue will become very hot, do not move it during operation. Use only firelighters complying to EN 1860-3!

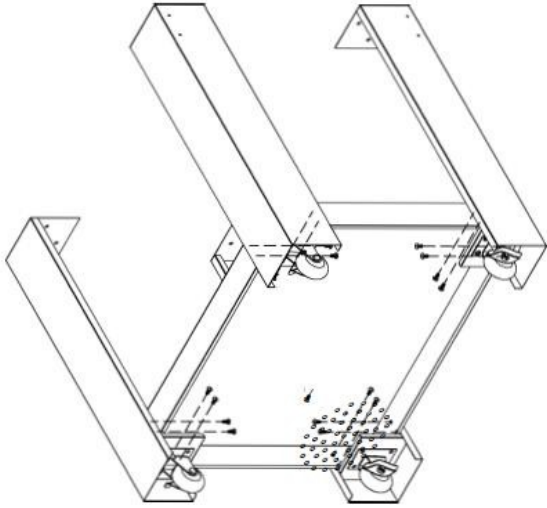
**WARNING!** Do not use indoors!

Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality

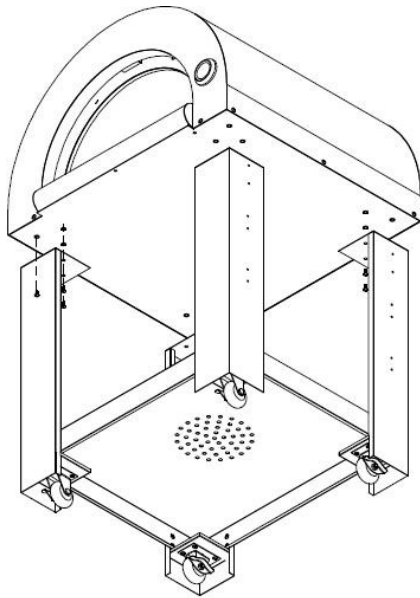


Assembled your oven first with followed step:

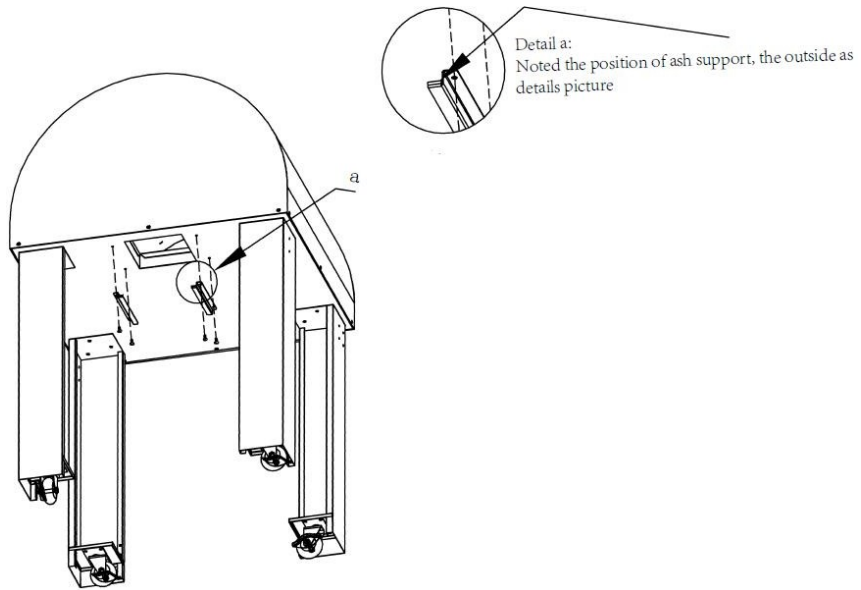
1/. Bottom shelf installment with 16pcs of 1/4" \*15mm screws



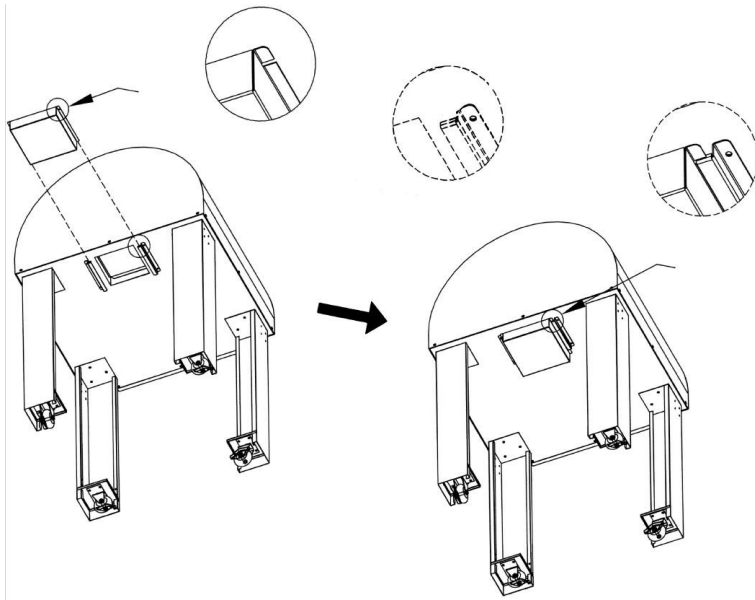
2/. Fasten legs on the oven body with 12pcs of 1/4"\*15mm screws



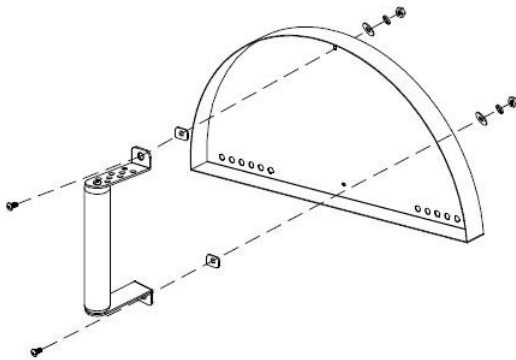
3/. Ash support installment with 4pcs of 1/4"\*15mm screws



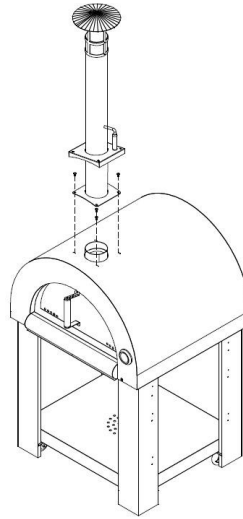
4/. Installed the ash box on the oven bottom



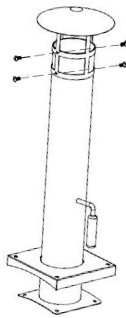
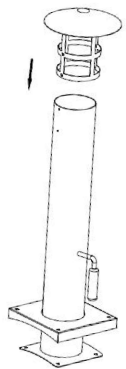
5/. Installed the door handle with each 2 pcs of 1/4"\*15mm screws + insulation mat + flat washer + spring washer + 1/4" bolts



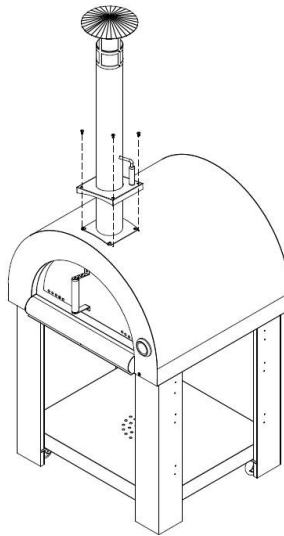
7/. Installed Chimney with 4pcs of 1/4"\*15mm screws



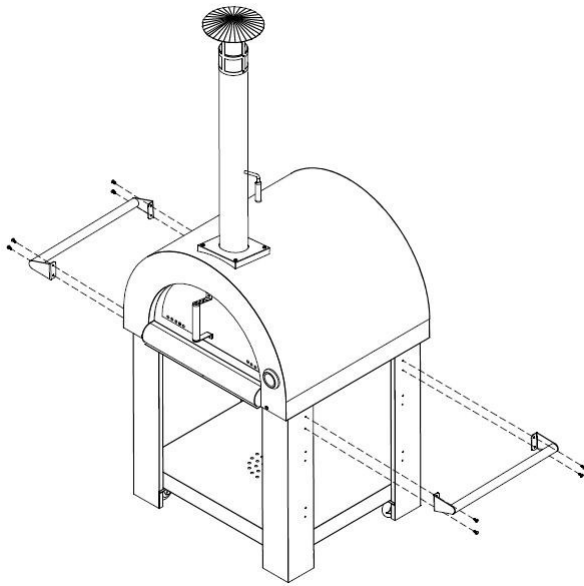
6/. Installed chimney cap with 4pcs of 5/32"\*10mm screws



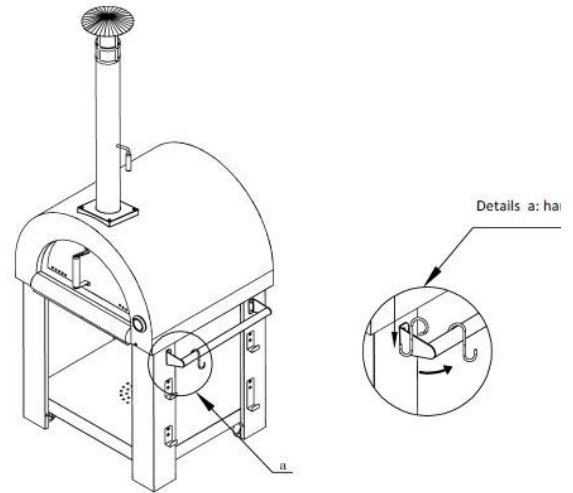
8/. Installed chimney box with 4pcs of 1/4" 30r screws



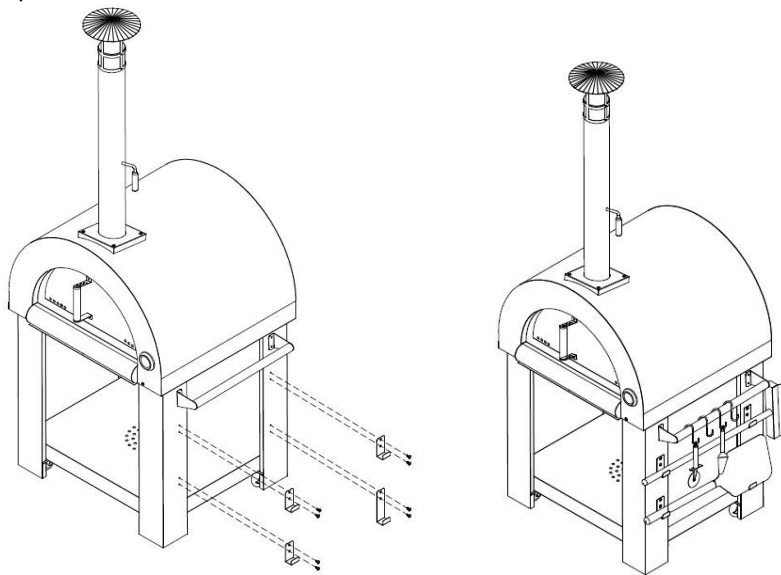
9/. Installed left and right handle with 8pcs of 1/4"\*15mm screws



11/. Hanged 4pcs of "S" hooks on the handle



10/. Installed 3pcs of hooks 1 and 1pc of hooks with 8pcs of 1/4"\*15mm screws



12/. Put the parts as followed

### Getting started

Carefully unpack your Wood-fired Outdoor Oven, it's not too heavy, but use two people to lift it out of the box. Be sure to place the Outdoor Oven on a noncombustible stand, such as the Kitchen Woodbox/Stand kit with granite top. Remove all the protective film and discard. Assemble the pizza oven according to the instruction. Hint: Season the Outdoor Oven prior to use. Burn two or more times, allow the thermometer to reach 650 °F and let the fire die out.

### The art and science of wood-fired cooking

Cooking in your Outdoor Oven is much like using the oven in your home. You will quickly learn how to regulate the temperature, use different woods for flavor, and be amazed at how good the food tastes. Anyone can bake delicious pizza and bread, roast meat and vegetables, grill fish and seafood, and create mouthwatering desserts.

The Cooking Stone and Dome of your Outdoor Oven give off radiant heat from all sides, creating a natural convection that bakes everything to perfection, while the fire on the side brings out a unique crisp and smoky taste. Any variety of oven-safe metal, ceramic or glass pan can be used to cook in your Outdoor Oven.

Warning: Keep ovenware away from flame and don't use in temperatures over 650°F. Always read and follow ovenware manufacturers usage instructions.

### Choosing your wood

Use only dry hardwood such as oak and beech. Avoid resinous wood such as pine or spruce. Never use treated lumber.

Below is some information on different hardwoods most common in outdoor cooking. Hint: if the wood produces a lot of black smoke, it is generally an indication you are using the wrong type of wood.

### Firing up your oven

Your Outdoor Oven will bring years of enjoyment and countless delicious dishes once you have mastered the art of building and maintaining a fire that creates an evenly distributed, high-temperature Cooking Stone.

Hint: Invest in a laser thermometer to show you the exact temp inside your Outdoor Oven.

Start the fire in the Outdoor Oven approximately one hour before cooking. Split wood into small pieces about 10" long by 1/2" thick. The maximum loading is 3.5KG. Using kindling and newspaper, start a match lit fire in the center of the Cooking Stone. Continue to feed the fire with two or three larger pieces until it becomes well established. At this point, put the fire to the left side of the Outdoor Oven using the Ash Sweep. Hint: it doesn't take much wood to bring the Oven to 650°F on the thermometer.

Close the Outdoor Oven door, vented enough to keep the flame burning, and continue to add wood as needed. The flame will reach the top of the dome and curve around to the other side; this is normal, just make sure the flames don't come out of the Outdoor Oven opening. The goal is for the Cooking Stone and Dome to absorb the heat.

Once the thermometer reaches between 620°F-650°F you are ready to start cooking.

**High Temperature Cooking:** When the Oven Stone is between 620°F-650°F, you are at a perfect temperature to cook pizza. Pizzas are placed with the 11.5" Square Peel on the Cooking Stone and take less than 3 minutes. Remember to rotate the pizza, with the 8.5" Round Peel, to ensure even cooking. Hint: A great trick to check if your pizza crust is fully baked, is to lift your pizza (while cooking) with the 8.5" Round Peel. If the pizza folds over the sides of the peel, the crust is not fully cooked.

**Medium Temperature Cooking:** When the Cooking Stone is between 450°F-600°F, you are at a good temperature to roast meat, vegetables, fish and seafood.

Depending on the dish, you may want to cover it initially to allow it to cook fully before removing the cover for browning. You will also want to rotate the pans and roasts, alternating the side facing the fire.

**Low Temperature Cooking:** When the Cooking Stone is between 325°F-425°F, you are at a good temperature for baking breads, pies and desserts. Generally this is easiest to do after all of your cooking is complete, and by removing all the embers from the Outdoor Oven. Keep in mind that the Outdoor Oven will have to be pre- heated well in order to retain enough heat for cooking without fire. So make sure the Cooking Stone is 500°F or higher for at least 15 minutes before removing all the embers.

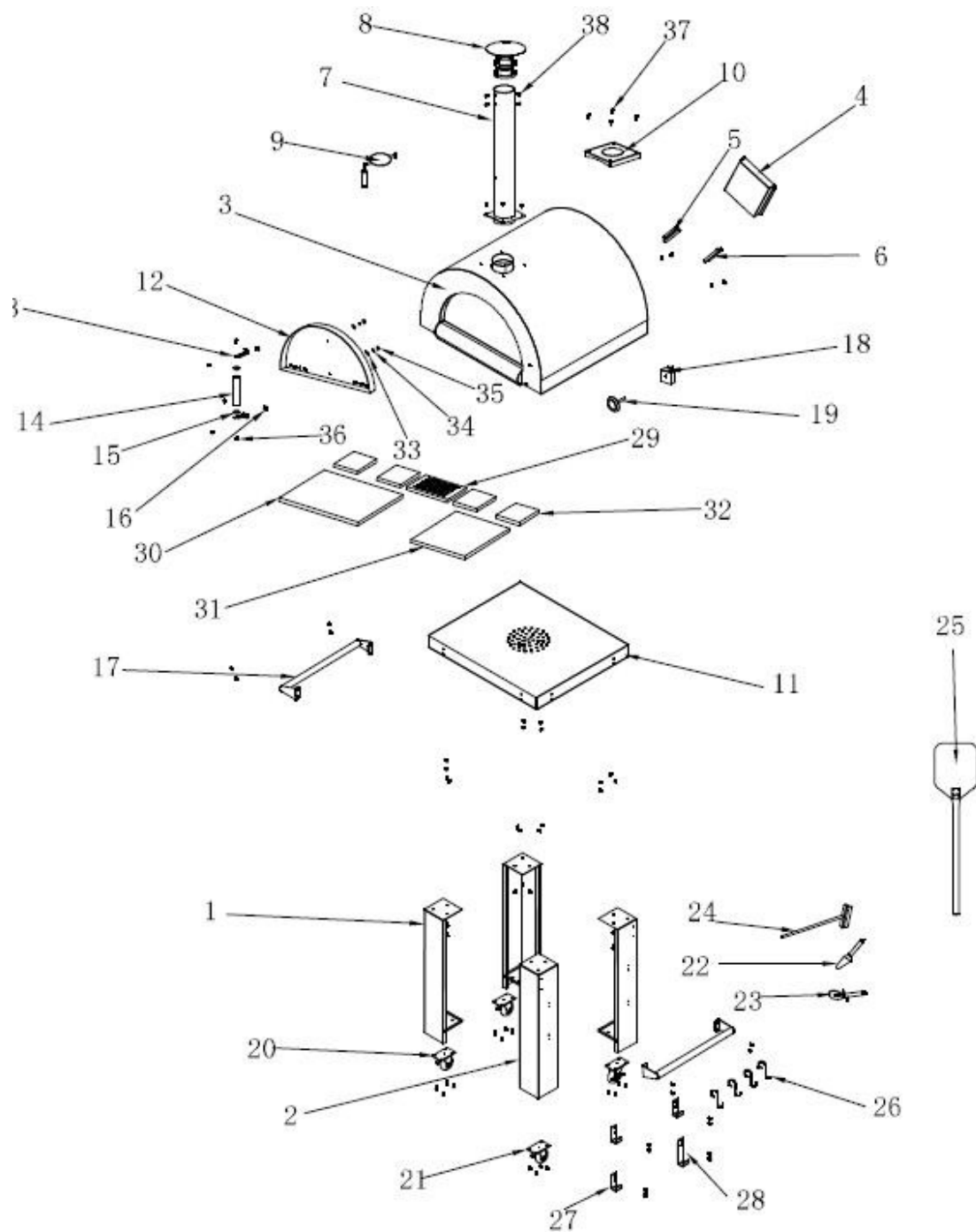
**Hint:** Always wear barbecue mitts when cooking or adjusting the vents as well as when using a chimney starter. When preparing food, adjusting the vents, placing wood and using the thermometer or lid always wear barbecue mitts. Please use grill gloves(heat protected), the grill gloves must be in accordance with the directive 89/686/EEC(for example: performance level 2 for resistant for contact heat,( in accordance to DIN EN 407))

**Cleaning the oven**

Once the Outdoor Oven is cold, use the 11.5" Square Peel and the Ash Sweep to brush the Cooking Stone to remove all the ash and debris. Never extinguish the fire with water. Never use chemical cleaners. If you wish to clean the surface of your Cooking Stone, a damp cloth works best.



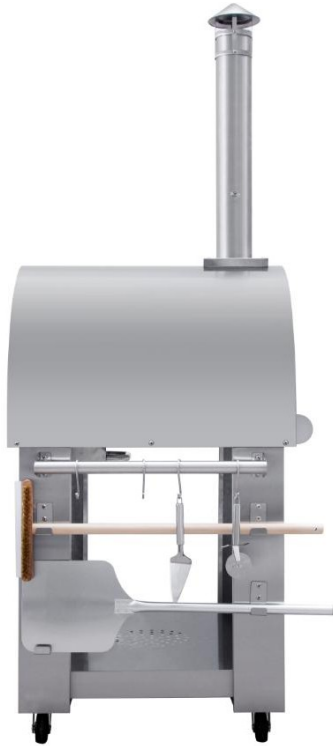
# Explosive view and parts list



No.	Parts name	qty/se
1	left legs	2
2	right legs	2
3	oven	1
4	ash pan	1
5	ash support 1	1
6	ash support 2	1
7	chimney	1
8	chimney top	1
9	chimney handle	1
10	chimney bottom	1
11	bottom	1
12	door	1
13	handle support	2
14	doorhandle	1
15	Insulation Mat 1	1
16	Insulation Mat 2	1
17	side handle	2
18	thermometersupport	1
19	thermometer	1
20	rigid caster	2
21	caster with brake	2
22	pizza-shovel	1
23	pizza-knife	1
24	pizza brush	1
25	bid shovel	1
26	"S" hooks	4
27	"L" hooks 1	3
28	"L" hooks 2	1
29	ash cover	1
30	pizza stone 1	1
31	pizza stone 2	1
32	pizza stone 3	4
33	1/4" flat washer	2
34	1/4" spring washer	2
35	1/4" bolts	2
36	1/4"*15mm screw	52
37	1/4"*35mm screw	4
38	5/32"*10mm screw	4

Accessories  
Oven Toolkit

Large squared peel has a 9" x 11" head and a 30.5" reach.  
Small, 2.6" dia. peel has stainless handle, stay-cool stainless grip with unique sliding handle feature.  
9.8 x 2" W oven brush has brass bristles, wood handle with a 30" reach.  
4.7"\*2.3" pizza-shovel have stainless handle with a 9.6" reach.  
4pcs of hooks to hanged on the small peel and pizza-shovel



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[www.ciaobellapizzaovens.com](http://www.ciaobellapizzaovens.com)

