

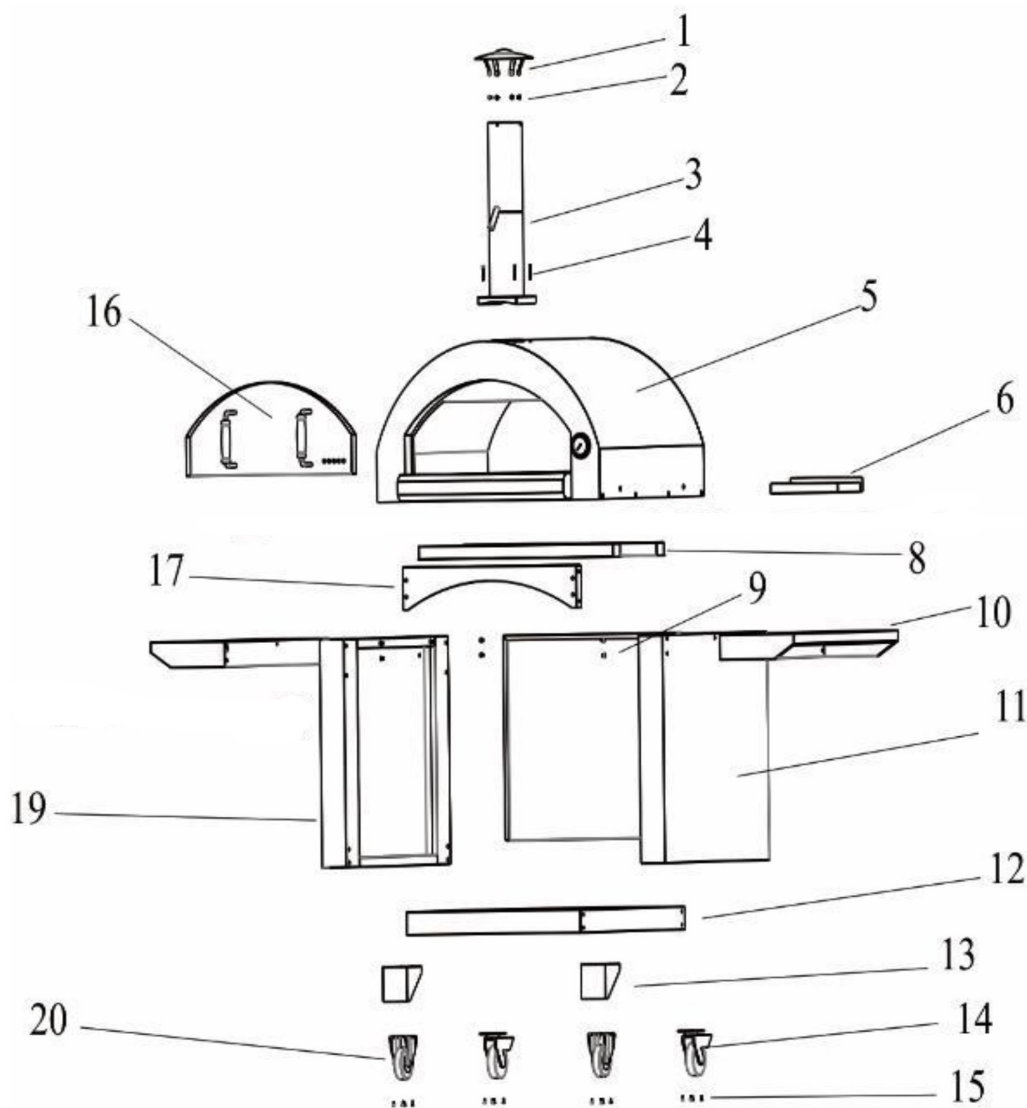


# Owner's Manual & User's Guide

## **4 Quattro**



## Explosive View & Parts List



|    | PART NAME                | QUANTITY |
|----|--------------------------|----------|
| 1  | Chimney cover            | 1        |
| 2  | M5*10 screw              | 4        |
| 3  | Chimney                  | 1        |
| 4  | M6*40 screw              | 4        |
| 5  | Oven body                | 1        |
| 8  | Trolley's Bar            | 2        |
| 9  | Trolley rear plate       | 1        |
| 10 | Side table               | 2        |
| 11 | Trolley right side plate | 1        |
| 12 | Trolley bottom plate     | 1        |
| 13 | Wheel's cover            | 2        |
| 14 | Wheels with brake        | 2        |
| 15 | M6*12 screw              | 61       |
| 16 | Door                     | 1        |
| 17 | Trolley beam             | 1        |
| 19 | Trolley Left Side Plate  | 1        |
| 20 | Wheels                   | 2        |

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

- WE WANT YOU TO ASSEMBLE AND USE YOUR OVEN AS SAFELY AS POSSIBLE.
- THE PURPOSE OF THIS SAFETY ALERT SYMBOL IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR OVEN.
- WHEN YOU SEE THE SAFETY ALERT SYMBOL, PLEASE PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS.
- READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING & OPERATING YOUR OVEN.

### Warning

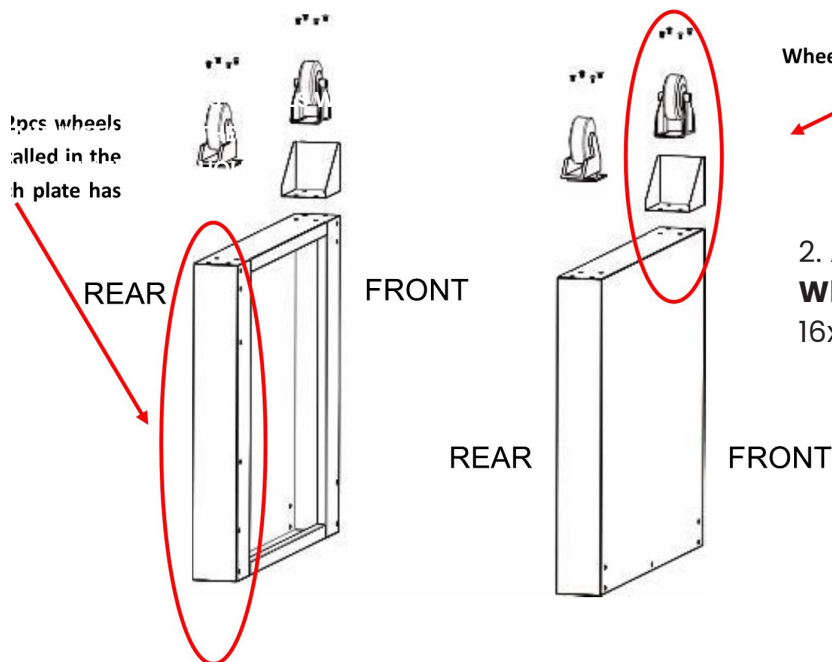
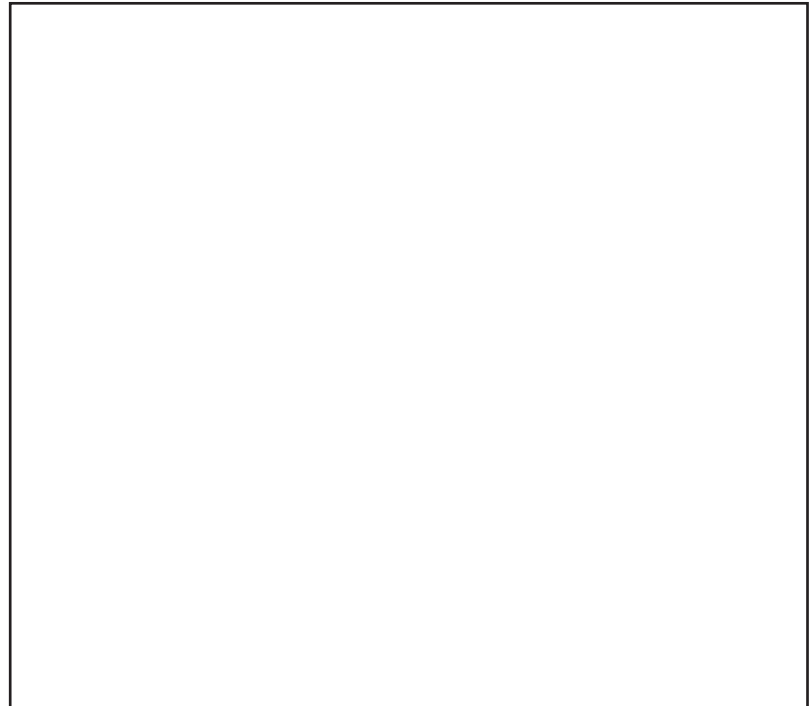
- Only use the oven on a hard, level, non-combustible, stable surface (concrete, stone, etc.) capable of supporting the weight of the oven. Never use the oven on wooden or other combustible surfaces.
- Maintain proper clearance of 3 meters (apx. 10') between the oven and combustible materials (bushes, trees, wooden decks, fences, buildings, etc.) at all times when the oven is in use. **BEWARE** of flying sparks from the oven mouth.
- Do not place the oven under a roof covering, awning, overhang, or other enclosed area.
- **FOR OUTDOOR USE ONLY.** Do not operate the oven indoors or in an enclosed area. In windy weather, place the oven in an outdoor area that is protected from the wind.
- Do not use petrol, kerosene, or alcohol for lighting wood. Use of any of these or similar products will cause an explosion, possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot, or even warm coals, to start or "freshen up" a fire in the oven, as flashback or an explosion may occur, causing severe burns.
- Use firewood for burning only. **DO NOT** use charcoal, charcoal pre-treated with lighter fluid, pressure-treated lumber, chipped wood products, sappy wood (such as pine,) laminated wood, or any material other than dry, untreated, medium or hard firewood in your oven. Use extreme caution when adding wood during cooking.
- The oven will be extremely hot during use. Use caution when reaching into the oven. To protect yourself from burns, always wear shoes, long oven mitts or gloves, protective clothing with long sleeves, and the correct flame-resistant tools while operating this oven. Avoid touching hot surfaces and be very careful when removing the oven door.
- Place the oven in an area where children and pets cannot come into contact with the unit. Close supervision is necessary when the oven is in use. Do not leave the oven unattended when it is in use.
- Lock the caster wheels before use. Never move the oven when it is in use, or when it contains hot coals or ashes.
- Do not store or use the oven near petrol or other flammable liquids, or where gases or flammable vapors may be present.
- Improper installation, amendment, service, or maintenance may cause property damage, personal injury, or death.
- Use caution when assembling and operating your oven to avoid scrapes or cuts from any sharp edges on the metal parts.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the oven by a person responsible for their safety.

1. You must first remove all protective stainless steel film from stainless steel cart when assembling. The grey film is used to protect from scratches. Follow the arrows and peel back.

**HINT #1:** To speed up the process of removing the protect film — use a heat gun or hair dryer to warm up the material and it will peel off with ease.

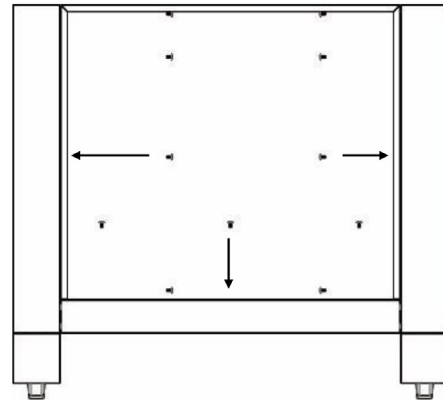
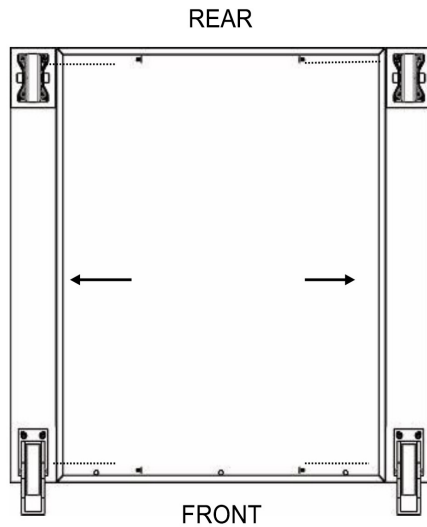
**HINT #2: RECOMMENDED SETUP OF YOUR CIAO BELLA PIZZA OVEN**

Choose a flat, cleared assembly area. This oven is best assembled with two or more people. Unpack the parts and place them on the cardboard box or a furniture blanket to prevent scratches.



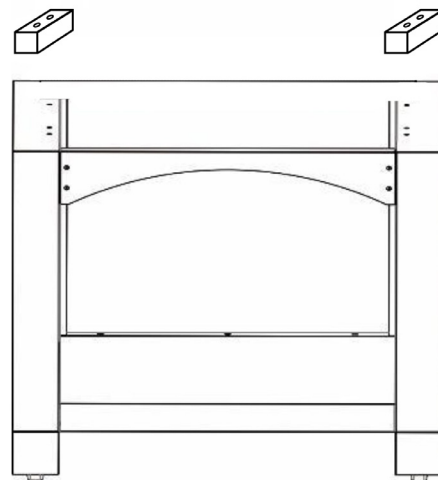
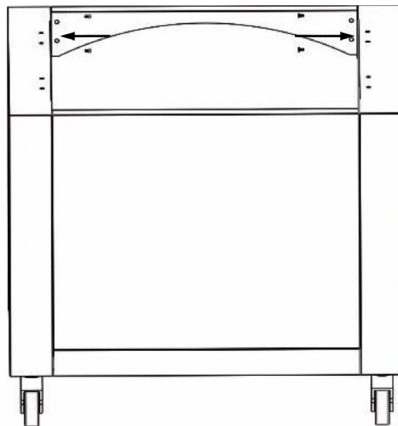
Wheels without brake

2. Attach 4x **Wheels** (Part #20) and **Wheel Covers** (Part #14) to legs with 16x **M6\*12 Screws** (Part #15).



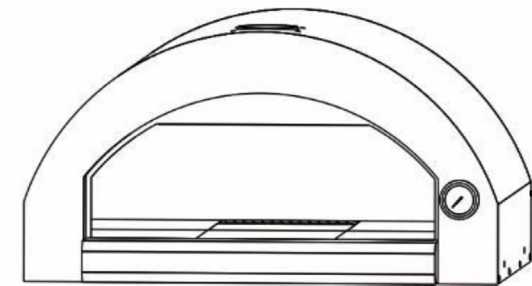
3. Attach **Trolley Bottom Plate** (Part #12) to legs with 8x **M6\*12 Screws** (Part #15).

4. Attach **Trolley Rear Plate** (Part #9) to step 2 with 11x **M6\*12 Screws** (Part #15).

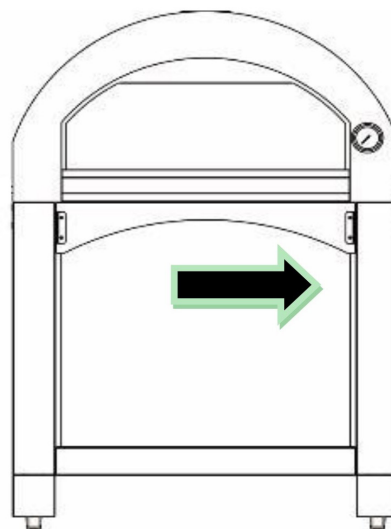
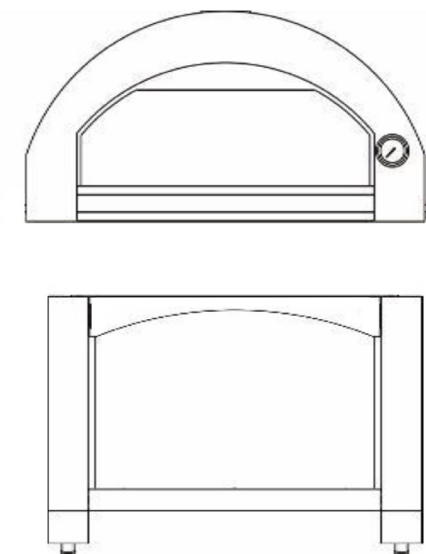


5. Attach **Trolley Beam** (Part #17) to step 3 with 4x **M6\*12 Screws** (Part #15).

6. Attach **Trolley's Bar** (Part #8) to step 4 with 8x **M6\*12 Screws** (Part #15).



7. Attach handle to **Oven Body** (Part #5).



8. Put **Oven Body** (Part #5) onto Trolley.

**NOTE:** A CIAO BELLA PIZZA OVEN WEIGHS OVER 300 LBS AND LIFTING IT IS A TWO TO FOUR PERSON JOB. KEEP THE OVEN UPRIGHT WHEN MOVING IT. TIPPING THE OVEN OR TURNING IT ON ITS SIDE MAY RESULT IN SIGNIFICANT DAMAGE TO THE UNIT. THIS DAMAGE IS NOT COVERED UNDER THE WARRANTY.

IF NEEDED, REMOVE STONES TO MAKE OVEN LIGHTER TO LIFT BEFORE PLACING IT ON TROLLEY OR COUNTER TOP. ONCE COMPLETED, THEN YOU MAY REMOVE THE HANDLE.

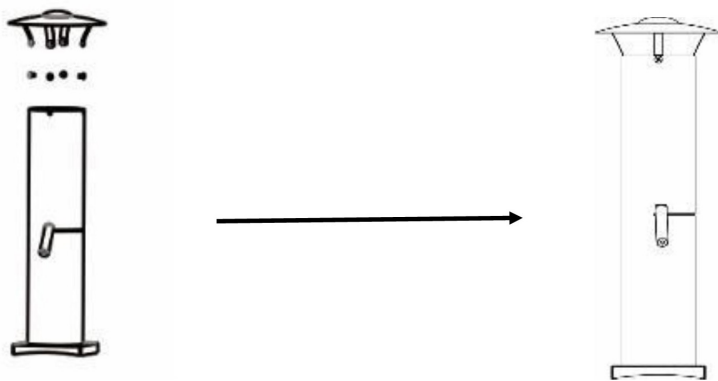


9. Attach right **Side Table** (Part #10) as shown with 5x **M6\*12 Screws** (Part #15).

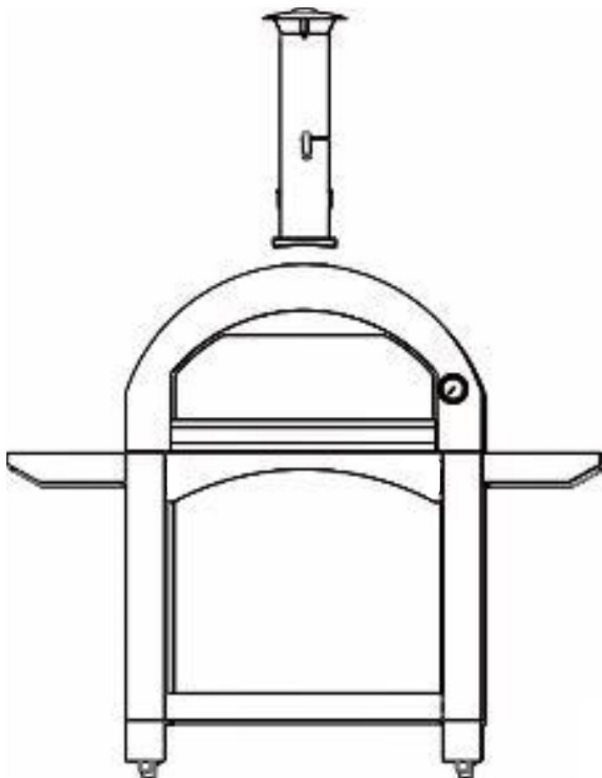


9. Attach left **Side Table** (Part #10) as shown with 5x **M6\*12 Screws** (Part #15).





11. Attach **Chimney Cover** (Part #1) to top of Chimney (Part #10). Use 5x **M6\*12 Screws** (Part #15).



12. Attach **Chimney** (Part #3) to the top of the oven with 4x **M6\*40 Screws** (Part #15).

**NOTE:** INSTALL CHIMNEY WITH HANDLE FACING THE BACK INSTEAD OF FRONT.

**Wipe down with a stainless steel cleaner and enjoy!.**

## Preliminary Safety Messages:

**As this oven uses a naked flame, it is advisable to keep a well-maintained fire extinguisher close by for safety.**

Ensure the oven is not overloaded with firewood and that burning logs cannot roll out.

**DO NOT OVER-FIRE.** The oven temperature should not exceed 800° F. "Over-firing" by exceeding this temperature, or having flames spill out the front of the oven, may cause personal injury and/or damage to the pizza oven which is not covered under the warranty.

Due to the intense heat, please use due care when operating this oven. These units have been designed as ovens for cooking purposes, not as a general wood fire for outdoor heating.

Recommended maximum cooking temperature is **750° F?**

See **Page ?** of this manual for additional warnings and instructions on using your oven.

## Firing Your Oven:

When firing up your oven, it is recommended that you gradually heat the oven to the desired temperature. Maximum airflow is recommended to get your fire going, so do not place the door over the mouth of the oven when lighting your fire.

Start your fire in the center of the oven's cooking floor using dry kindling and a taste-free, odor-free fireblock or fire starter. Build your fire up slowly, adding wood to the back and sides as the fire grows. Once the fire is burning consistently, add wood as required (just a few pieces of wood will be needed.) **Let the fire burn for about 15-20 minutes**, or until the fire has settled with minimal smoke output, and the oven is at the desired heat.

To prepare for cooking, move the fire to one side of the oven and brush the oven floor. Only use a copper or brass brush. Do not use steel wire brushes, natural fiber brushes, or wet cloths to clean the oven floor.

Cooking should commence when the coals have formed. Additional firewood can be added as necessary to sustain the required heat. To maintain the most consistent oven



temperature, use your metal pizza peel to place any new wood inside of the oven away from the active fire for a few minutes. When the wood has warmed, move it over onto the coals. Never toss or throw wood into the oven or directly onto the fire.

Always check the temperature gauge or use a point-and-shoot infrared thermometer to ensure the oven is maintaining the desired temperature. Note: Shooting an infrared thermometer directly into the flame will give varying readings.

An open oven mouth (i.e. no door covering the opening) allows extra air flow. This is useful when lighting the fire, or for boosting the fire when adding firewood. Partially blocking the mouth of the oven with the door will reduce the flame size, intensity, and heat, allowing for a more controlled cooking temperature. Do not completely cover the mouth of the oven with the door when there is a live flame inside.

**BEWARE of very high temperatures in the oven and use long oven gloves and mitts to handle pots and tools. DO NOT put unprotected hands or arms inside of the oven while it is lit.**

## Firewood and Fuels:

The efficiency of the oven depends on the quality of the firewood used. Only dry wood should be used, as damp wood produces excessive smoke and will delay the oven reaching the desired operating temperature. Double-split wood in lengths of 12"-16" and 2"-5" diameter is preferred.

**Visit [www.ciaobellapizzaovens.ca](http://www.ciaobellapizzaovens.ca) to learn more about firewood types, properties, and recommendations.**

Use solid wood fuels only. DO NOT use charcoal, pressure treated lumber, chipped wood products, sappy wood (such as pine,) laminated wood, or any material other than dry, medium or hard firewood.

**DO NOT use liquid fuel (firelighter fluid, gasoline, lantern oil, kerosene, or similar liquids) to start, "freshen up," or maintain the fire.**

## Oven Clearances:

**The Ciao Bella Pizza Ovens is designed for outdoor use only. BEWARE of flying sparks from the mouth of the oven.** It is essential to maintain clearance space between the oven components and any combustible material, such as walls, ceilings, awnings, canopies, foliage, or construction materials. The oven must have a minimum 10 feet (apx. 3 meters)

## Oven Door:

When removing the door, use a mitt to avoid contact with the hot surface. Place the door on the storage tray of the pizza oven for safe keeping. NEVER close the oven door completely when a fire is burning, as this cuts off oxygen, which can cause the fire to erupt when the door is removed.

## Water:

- Water can damage the inside of your oven. You must ensure that no water enters the oven chamber, either through the oven door opening, or through the chimney.
- Always place the provided metal door in the oven opening when not in use to stop water from entering through the opening into the oven chamber.
- Do not install the oven at a backward-leaning angle, where water could enter the oven and pool, causing damage.
- Do not ice or wet-mop the oven floor.
- Water is not required to clean the cooking floor. The oven operates at very high temperatures. The high heat acts as an automatic "self-cleaning" mode, burning off all spilled or stuck-on foods. If stuck-on food is a problem during cooking, you can remove it with a brass oven brush. As a preventative measure, non-dough based foods should always be placed on appropriate cookware before being placed in the oven.



## Soot:

Over time, the top of the opening to your oven will darken with soot. While your Ciao Bella's vent and chimney system do an excellent job of drawing smoke out of the oven chamber, soot is an unavoidable part of any wood oven. You can occasionally clean the oven opening with soap and water (with the door firmly in place,) only when the oven is cool and not in use or you can allow the opening to naturally become black. Ensure there is enough clearance to combustibles from all sides and top when in use. See Page 4 for specific details. Failure to maintain these clearances can result in fire.

## Maintenance and Cleaning Instructions:

- **To prevent a possible burn injury, always allow the oven to cool before cleaning.**
- For painted models, use warm soapy water and a soft cloth to clean the exterior of the oven. Do not use oven cleaner, as it may damage the surface coating. Use a stainless steel cleaner for stainless steel models.
- Do not dispose of ash residue or unburnt charcoal briquettes until they have completely cooled. Do clean the ashes out of your oven before you light a new fire. Old, cold ashes will get in the way of baking food.
- Disposal of Ashes: Ashes should be placed in a metal container with a tight-fitting lid. Pending disposal, the closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials.

## Ways to use Ciao Bella Pizza Ovens

### Baking:

The oven door should be used to have heat circulate properly when baking. The door should be removed when cooking pizza.

**Tips:** Add your ingredients in layers, sautéing and browning them as needed. Add your liquid ingredients at the end, and cover your pan to bake. (This not only keeps you out of the kitchen and reduces the number of pans you have to clean, it also holds all of the flavors of your ingredients in your food.)

### Roasting:

450°F – 600°F

**Fire:** Medium-sized bed of coals and a small flame of 2"–4" high.

**Type:** Used to sear meats, and brown vegetables or casseroles before covering with a lid or liquid to finish cooking completely.

**Tools:** Cast iron pan or good cast iron/terracotta pot.

### Warming and Melting:

MOUTH OF THE OVEN

**Fire:** Place the dish at the front of the oven away from the direct heat and let warm.

**Type:** Warm a sauce or stock, melt butter, or make flavored olive oils for dipping.

**Tools:** Small heat-safe dish, cup, or pan:



## Sautéing:

450°F – 600°F

**Fire:** Small to mid-sized fire with coals.

**Type:** Onions, garlic, carrots, ground beef.

**Tools:** Metal or cast iron pan.

**Tips:** Preheat the pan for a minute or two, add your olive oil, and return the pan for a few seconds. Add chopped vegetables, or anything else you need to sauté, and return the pan to the oven for a few minutes. You can either slightly sauté vegetables until they are soft and translucent, or leave them in longer to brown the vegetables and build up the browned bits that you can reduced into a sauce with a splash of wine. You can leave your pan in even longer to caramelize your onions.

## Combination Cooking:

400°F – 600°F

**Fire:** Small to mid-sized fire with coals. Hot to start, cooler temps to finish baking.

**Type:** Coq au Vin, Chicken Fricassee, and baked vegetable dishes.

**Tools:** Cook in a single oven-safe pan.

**Tips:** Add your ingredients in layers, sautéing and browning them as needed. Add your liquid ingredients at the end, and cover your pan to bake. (This not only keeps you out of the kitchen and reduces the number of pans you have to clean, it also holds all of the flavors of your ingredients in your pan and in your food.)

## Browning:

450°F – 600°F

**Fire:** Small to mid-sized fire with coals.

**Type:** Meats and vegetables.

**Tools:** The reflected heat from the fire acts like a broiler for searing and browning. Cast iron skillets work well for this style.

## Grilling

Hot Coals

**Fire:** Fire the oven, then rake a layer of hot coals across the cooking floor.

**Type:** Meats and vegetables.

**Tools:** Place a free standing cast iron grill into the oven over the coals (The Tuscan Grill is available in the online store.) Allow it to heat up before placing food on top.

**Tips:** Your food will cook faster in a Ciao Bella oven than a traditional grill, leaving it moist and tender. (It cooks 3 ways – heat of the grill, coals underneath, & hot dome above.)

Be careful not to overcook your food.





**TIP FROM OUR CHEF?:** IF YOU ARE COOKING PIZZA SEQUENTIALLY FOR A LARGE GATHERING, AFTER YOU FINISH EACH PIZZA, PULL SOME COALS OUT ONTO THE COOKING FLOOR TO QUICKLY “RECHARGE IT.” (MAYBE INSTEAD OF “RECHARGE”) REHEAT THE OVEN FLOOR AGAIN. THIS PROMOTES EVEN COOKING TO THE UNDERSIDE OF YOUR PIZZA. WHEN YOUR NEXT PIZZA IS PREPARED AND READY TO GO IN, SIMPLY PUSH THE COALS BACK TO THE SIDE, GIVE THE FLOOR A QUICK BRUSH OFF, AND BEGIN COOKING AGAIN.

**BAKEWARE TO AVOID?:** WHITE PORCELAIN COOKWARE TENDS TO CRACK IN WOOD FIRED OVENS. BE CAREFUL WITH CAST IRON/TERRACOTTA-LOOKING PANS MASS-PRODUCED IN ASIA.

THEY MIGHT NOT WITHSTAND THE TEMPERATURE OF YOUR WOOD FIRED OVEN. CAST IRON /TERRACOTTA PANS THAT ARE GUARANTEED TO WORK WELL IN YOUR OVEN ARE AVAILABLE IN THE CIAO BELLA PIZZA OVENS ONLINE STORE.

IN GENERAL, BE CAREFUL WITH ANY CERAMIC PAN THAT YOU WOULD BE SAD TO LOSE. BETTER SAFE THAN SORRY. THE COMBINATION OF HIGH HEAT, FLAME, AND BEING MOVED AROUND WITH A PIZZA PEEL CAN BE ROUGH ON ANY PAN.

## Limited Warranty | Ciao Bella Pizza Ovens

### THE WARRANTY

Ciao Bella Pizza Ovens, a producer and importer of quality ovens, warrants its Ciao Bella Pizza Ovens and their components, including oven body, floor, venting system, factory-installed finishes, stand, door, and accessories (herein referred to as Product) to be free from defects in materials and workmanship for a period of two (2) years from the date of shipment. Additionally, Ciao Bella Pizza Ovens warrants the internal dome welds on the oven to be free from defects for a period of five (5) years. Warranty may be invalidated if Product is not correctly installed, operated, and maintained according to all supplied instructions.

### QUALIFICATIONS TO THE WARRANTY

The complete Product Warranty outlined above does not apply under the following circumstances:

- (1)** The Product was not installed in accordance with Ciao Bella Pizza Ovens installation instructions and local building codes.
- (2)** This Warranty does not apply to any hairline cracking in the ceramic cooking floor, or any problems caused by over-firing, as defined in the Owner's Manual.
- (3)** The Product has been subjected to non-standard use, including but not limited to, tossing or throwing firewood into the oven with force, addition of non-approved appliances or burners, use of improper tools, burning fuels with abnormal burning characteristics, including: driftwood, coal, plywood, and wood products using a binder that may burn at excessive temperatures and cause damage to the Product.
- (4)** The Product has been subjected to icing or wet-mopping the oven while it is still heated (which can cause cracking or damage to the oven floor,) or improper chemicals or liquids have been used to clean or sanitize the interior of the oven.
- (5)** This Warranty does not cover damage caused from storing any materials on the top of the oven.
- (6)** This Warranty does not apply to normal wear and tear of the Product, or on parts that would be worn or replaced under normal conditions, including:
  - (a)** Normal, minor cracking due to expansion and contraction stress relief in the refractory materials of the floor tiles.
  - (b)** Scratch marks on the stainless steel or powder coated finishes from normal use.
  - (c)** Discoloration of exterior finishes in areas repeatedly exposed to smoke, as this is considered normal wear on wood fired pizza ovens.
- (7)** This Warranty does not cover damage to, or failure of the Product, resulting from natural causes, or other catastrophe, such as flood, fire, earth movement, wind, or storms.

### LIMITATION ON LIABILITY

It is expressly agreed and understood that Ciao Bella Pizza Ovens sole obligation, and Purchaser's exclusive remedy under this Warranty, and under any other Warranty, expressed or implied otherwise, shall be limited to replacement, repair, or refund up to the original purchase price of the Product,



excluding shipping costs, as specified above. Such liability shall not include, and Purchaser or other third parties, specifically renounce any rights to recover special, incidental, consequential, or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, damage to business reputation or goodwill, all costs incurred receiving, unloading, moving at your location, and installing Ciao Bella Pizza Ovens Products, or loss of use of the Product.

In no event shall Ciao Bella Pizza Ovens be responsible for any incidental or consequential damages caused by defects in its Products, whether such damage occurs, or is discovered before or after replacement or repair, and whether or not such damage is caused by Ciao Bella Pizza Ovens. The duration of any Warranty with respect to this Product is limited to legitimate claims received within the duration of the foregoing Warranty.

Warranty of replacement parts or Product shall only be from the original purchase date of Product, not date of repair or replacement covered under this Warranty. Parts to be replaced under the Warranty will be repaired or replaced with new or functionally sound parts at Ciao Bella Pizza Ovens option.

Note: Some states do not allow the exclusion or limitation of incidental or consequential damages, or the duration of an implied warranty, so the above exclusion or limitations may not apply to you.

#### **INVESTIGATION OF CLAIMS AGAINST WARRANTY**

Ciao Bella Pizza Ovens reserves the right to investigate any and all claims against this Warranty and to decide upon the method of settlement.

Before any Product is returned, Ciao Bella Pizza Ovens, or its authorized representative, must provide Purchaser with written return authorization and instructions for preparation of the shipment. Failure to properly package Product for return may result in Purchaser being billed by Ciao Bella Pizza Ovens. Ciao Bella Pizza Ovens reserves the right to bill Purchaser for return freight if Product was found to be damaged through negligence or Warranty was voided, as outlined in this Warranty. Reference your original Terms of Sale Agreement for additional details.

#### **DEALERS HAVE NO AUTHORITY TO ALTER THIS WARRANTY**

Ciao Bella Pizza Ovens employees and dealers have no authority to make any Warranties, nor to authorize any remedies in addition to, or inconsistent with, those stated above.

#### **HOW TO REGISTER A CLAIM AGAINST WARRANTY**

In order for any claim under this Warranty to be valid, Ciao Bella Pizza Ovens must be notified of the claimed defect by either: (CIAO BELLA INFO)

All claims against this Warranty should include the Product model, original invoice number, date of installation, a description of the defect, photographs of the area of concern, and a full description of the circumstances giving rise to the Warranty Claim, if known. Please examine all of the contents of your delivery as soon as possible after receipt and inform Ciao Bella Pizza Ovens within ten (10) days if any items are missing, incorrect, or damaged.

ENJOY  
YOUR  
BRAND  
NEW  
OVEN.

info@ciaobellapizzaovens.com  
ciaobellapizzaovens.com



Don't forget to share posts  
and stories on Instagram  
and Facebook.

CIAO.