



# Outdoor Gas-Wood Pizza Oven User Manual



## Primo Dual Model Shown with Stand + Riser

### \*\*IMPORTANT:\*\*

- This instruction manual contains essential information necessary for the proper assembly and safe use of the appliance.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Follow all warnings and instructions when using the appliance.
- Keep this manual for future reference.

\* Primo Dual shown with optional 8" Riser

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# Outdoor Grill Safety

**Your safety and the safety of others are very important.**

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what will happen if the instructions are not followed.

**DANGER**

**If you smell gas:**

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department. Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

**WARNING:**

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. Gas not connected for use shall not be stored in the vicinity of this or any other appliance.

**WARNING:**

1. Use outdoors only. Read the instructions before using the appliance.
2. Warning: accessible parts may be very hot. Keep young children away.
3. This appliance must be kept away from flammable materials during use. Do not move the appliance during use.
4. Turn off the gas supply at the gas container after use. Do not modify the appliance.

**WARNING:**

1. Never operate this appliance unattended.
2. Never operate this appliance within 10ft(3.0m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within of any flammable liquid. [Do not](http://5.do/) fill cooking vessel beyond maximum fill line.
4. Never allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°F(200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.
5. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F(45°C) or less.
6. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water. Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

The gas regulator should comply with CAN/CSA-B339 and local code. The flexible hose should comply with relevant CAN/ CSA-B339 standard and local code. The maximum hose length should be 1.5m. For Finland: 1.2m.



8" RISER SEPERATE BOX

# Precautions for all appliances

1. Installation must conform with local codes or, in their absence, adhere to the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or Natural Gas and Propane Installation Code, CSA B149.1: Propane Storage and Handling, CSA B149.2; or the Standard for Recreational Vehicle ANSI A119.2/NFPA 1192; and Recreational Vehicle Code, CSA Z240 RV Series, as applicable.
2. This appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area.
3. This appliance is not intended for installation in or on a boat. For other than a recreational vehicle gas grill, this appliance is not intended for installation in or on a recreational vehicle.
4. Minimum clearance from sides and back of unit to combustible construction: 24 inches (61cm) from both sides and 24 inches (61cm) from the back.
5. The regulator and hose assembly must be inspected before each use of the grill. The hose used should not exceed 1.5m. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being put into operation. The replacement hose assembly shall be that specified by the manufacturer.
6. This appliance is not intended for commercial use.
7. When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available.
8. In the event of an oil or grease fire, do not attempt to extinguish with water. Immediately call the fire department. A Type BC or ABC fire extinguisher may, in some circumstances, contain the fire.
9. In the event of rain, snow, hail, sleet, or other forms of precipitation while cooking with oil or grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.
10. When cooking, the appliance fryer or boiler must be on a level, stable noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.
11. Do not leave the appliance unattended. Keep children and pets away from the appliance at all times.
12. Visually check burner flames, with pictorial representations.
13. Clean appliance, including special surfaces, with recom-

mended cleaning agents if necessary.

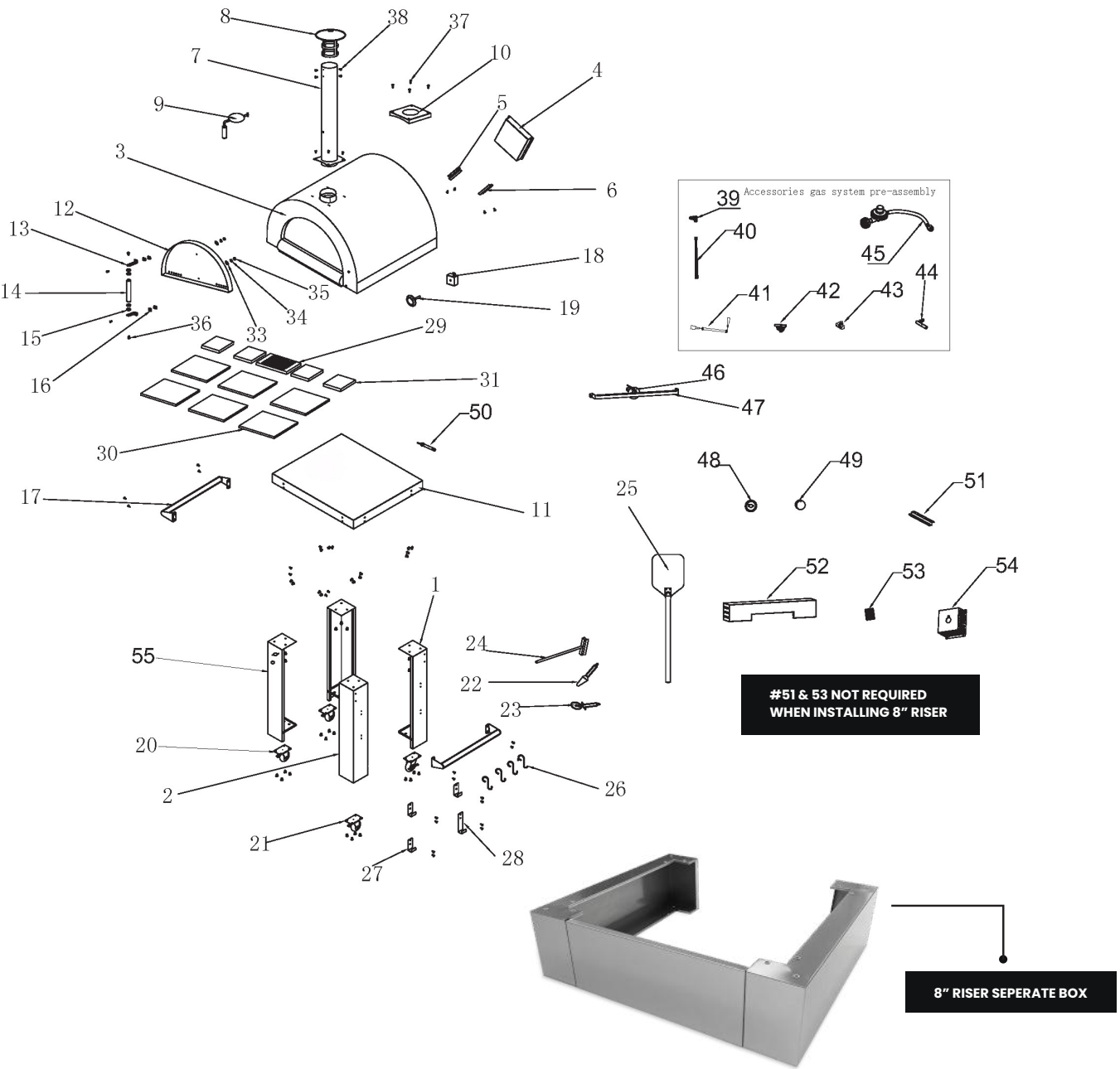
14. Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the appliance.

15. Information for obtaining replacement parts and where they may be obtained.

## **Additional precautions:**

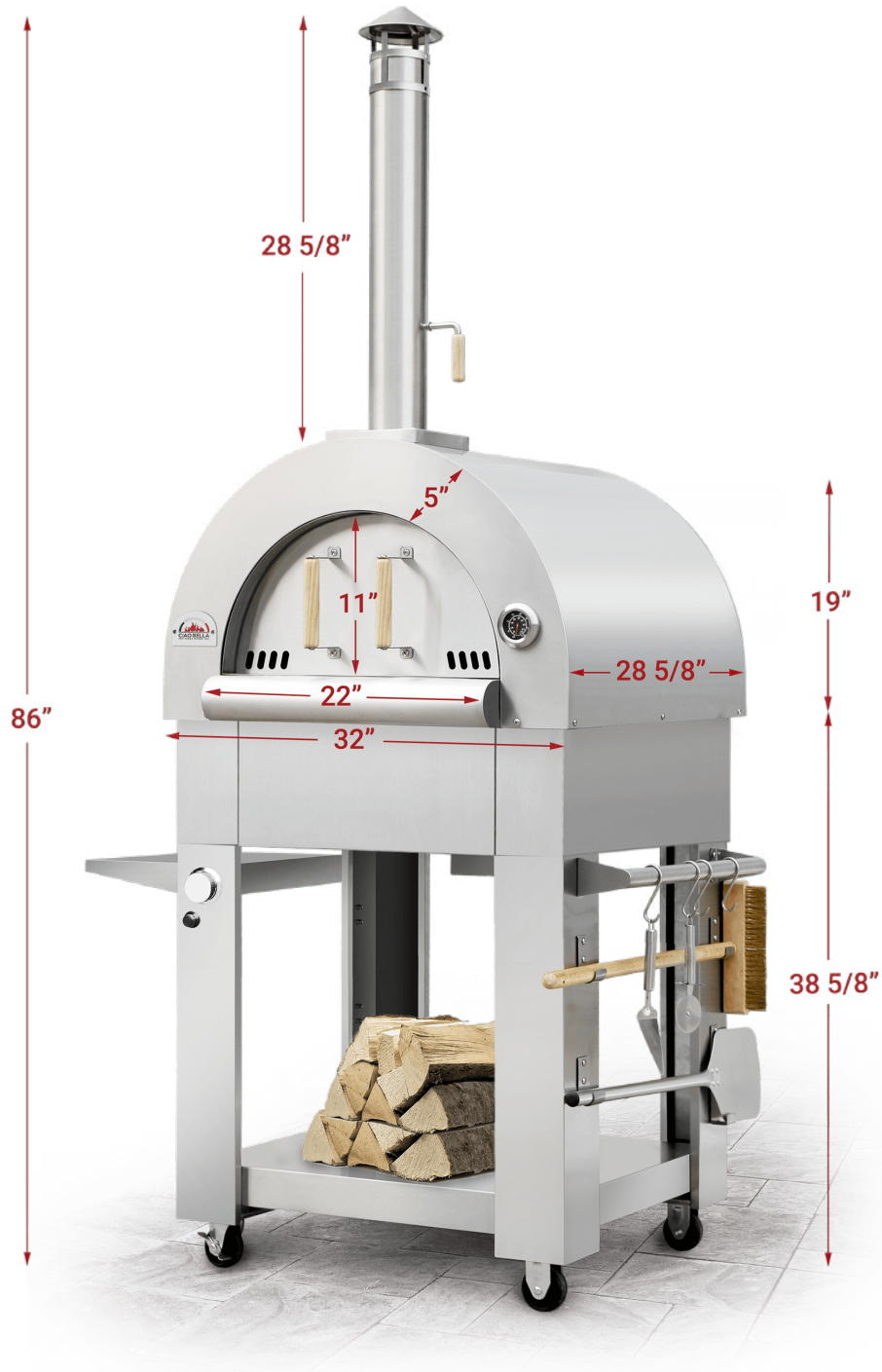
1. Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
2. Do not obstruct the flow of combustion and ventilation air.
3. Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.
4. This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
5. When cooking with oil or grease, the thermometer provided **MUST** be used. Follow instructions in this manual for proper installation and use of the thermometer. If the thermometer supplied with this fryer or boiler has been lost or damaged, a replacement thermometer must be one specified by the appliance manufacturer.
6. Do not place empty cooking vessel on the appliance while in operation. Use caution when placing anything in cooking vessel while the appliance is in operation.
7. Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (45°C) before moving or storing.
8. This appliance is not intended for and should never be used as a heater.
9. If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply **OFF** and wait for the temperature to decrease to less than 350°F (175°C) before relighting burner according to the manufacturer's instructions. If there is a lid (cover), do not remove the lid.
10. Maintenance instructions (including recommended frequency guidelines) relative to parts.

# Explosive View & Parts List



Explosive#	Parts name in EN	Qty
1	Left legs	1
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 Decorative plates	1
11	strength bottom	1
12	Door	1
13	handle Installation piece	2
14	door handle	1
15	Insulation Mat 1	4
16	Insulation Mat 2	4
17	side handle	1
18	thermometer support	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	Split big shovel	1
26	"S" hooks	4
27	"L" hooks 1	3
28	"L" hooks 2	1
29	ash cover	1
30	pizza stone 1	6

Explosive#	Parts name in EN	Qty
31	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	62
37	1/4"*35mm screw	4
38	5/32"*10mm screw	7
39	Movable nozzle connector	1
40	Back burner bellows	1
41	Ignition wire	1
42	main value	1
43	igniter	1
44	gas hose	1
45	Combination of regulator and gas hose	1
46	Electrode	1
47	T shape burner	1
48	Knob base	1
49	Knob	1
50	Accessories gas system pre-assembly	1
51	Bellows hook	NOT REQUIRED WHEN INSTALLING 8" RISER
52	Fire exhaust dust cover welding	1
53	Ignition pin fixing cover	NOT REQUIRED WHEN INSTALLING 8" RISER
54	Burner protection cover	1
55	Left front leg	1

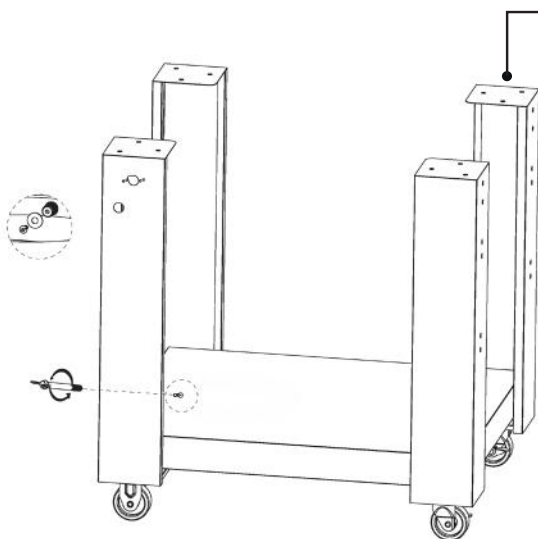
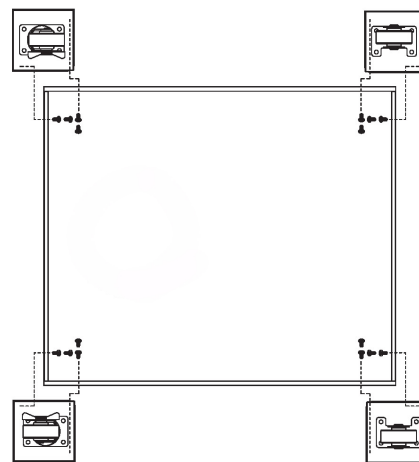
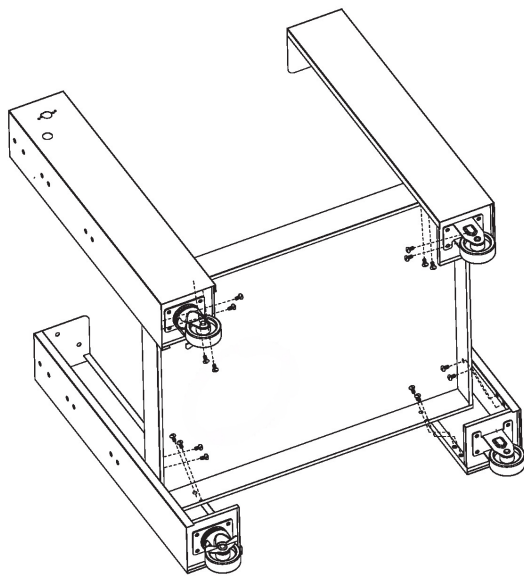




**Assemble your  
brand new oven  
with the following steps:**

**Installation Step 1:**

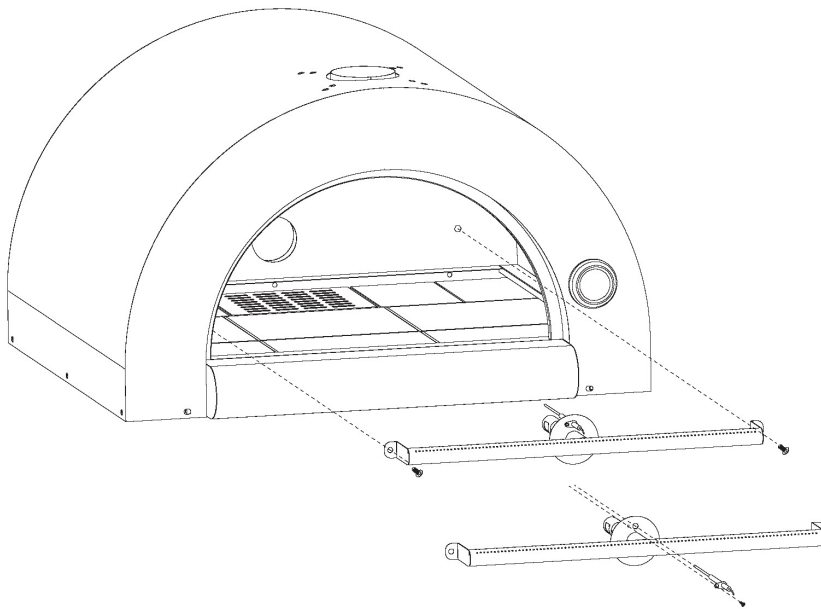
Use 1/4"\*14 screw (16 pcs) to install the support leg and strengthen bottom plate.



**8" RISER  
SEPERATE BOX**

**Installation Step 2:**

Installation of cylinder fixing rod and reinforced bottom plate.



**Installation Step 3:**

1. Use 5/32"×10 screw (1 pc) to install the Electrode and T shape burner.



Picture 1



Picture 3

2. Use 1/4"×14 screw (2 pcs) to install the T shape burner and oven.



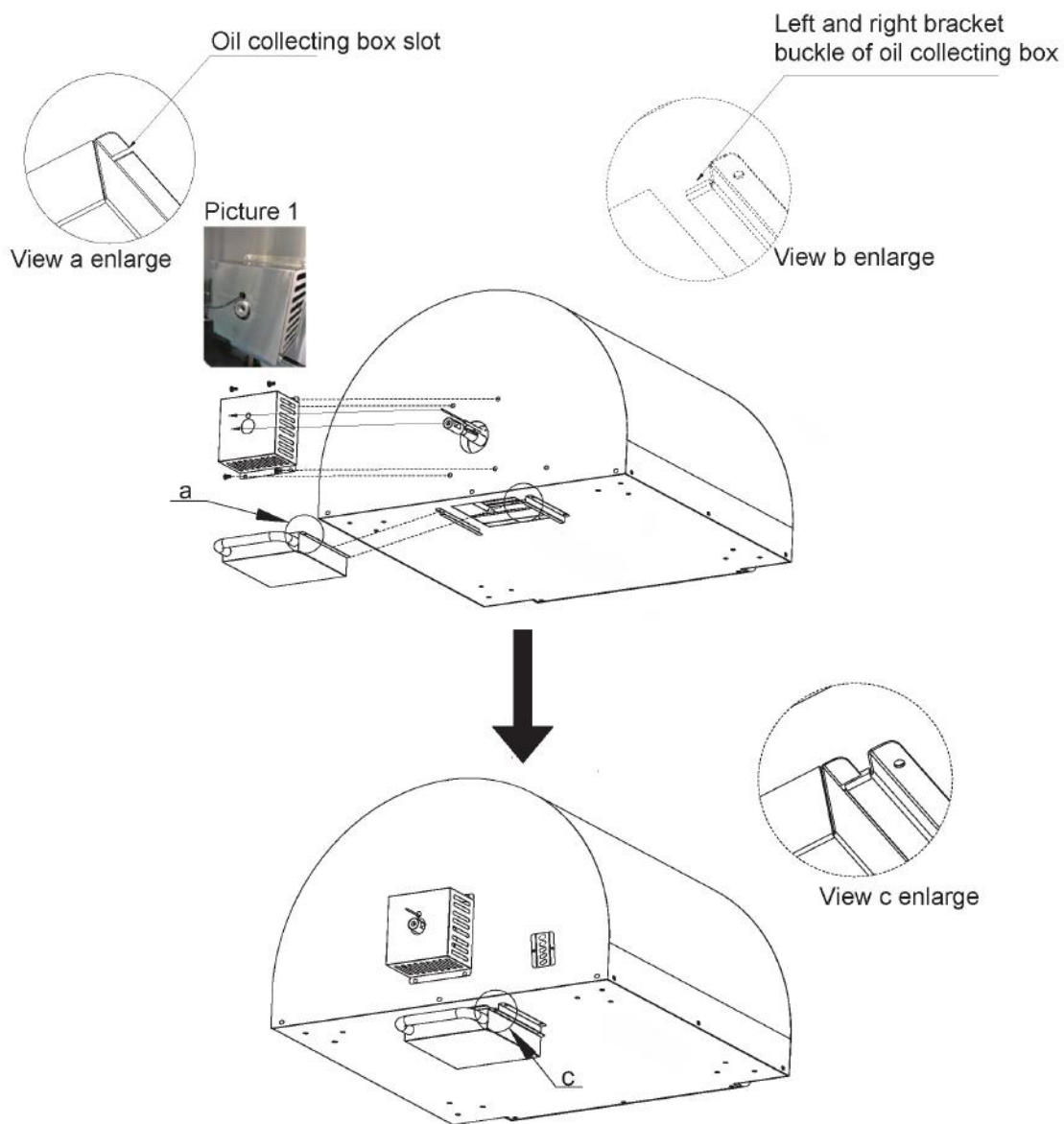
Picture 2



Picture 4

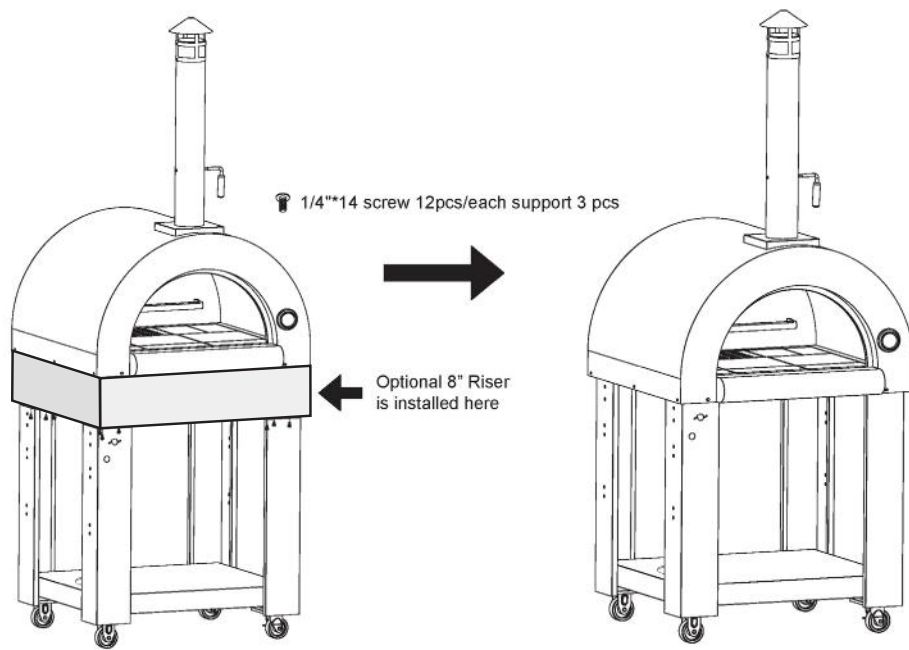
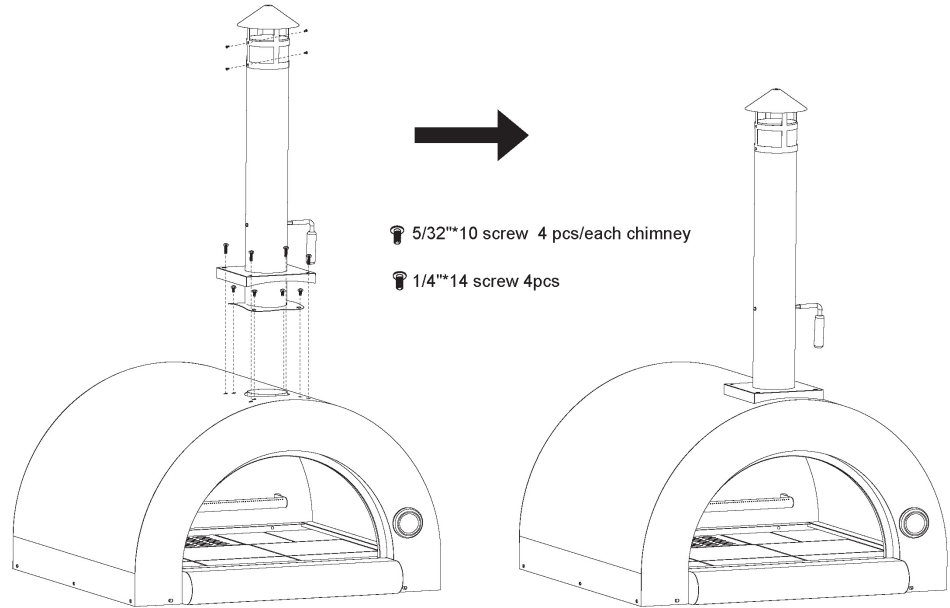
### Installation Step 4:

1. Use 1/4"\*14 screw (4 pcs) and 5/32"\*10 screw (2 pcs) to install the Oil collecting box.
  - a. The front of the oil collecting box is facing up, and the end with the card slot is inserted into the oil collecting box bracket in parallel.
  - b. After the oil collecting box is inserted, the card slot is inserted into the oil collecting box bracket buckle, and the assembly is completed.



## Installation Step 5:

1. Install the Chimney top and chimney.
2. Use 5/32"×10 screw (4 pcs) and 1/4"×14 screw (4 pcs) for each chimney installation.



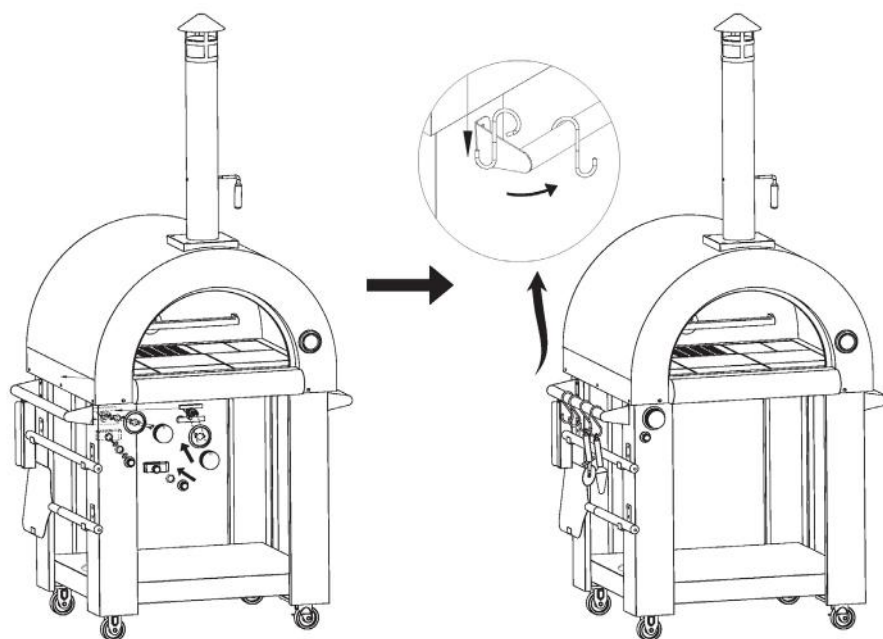
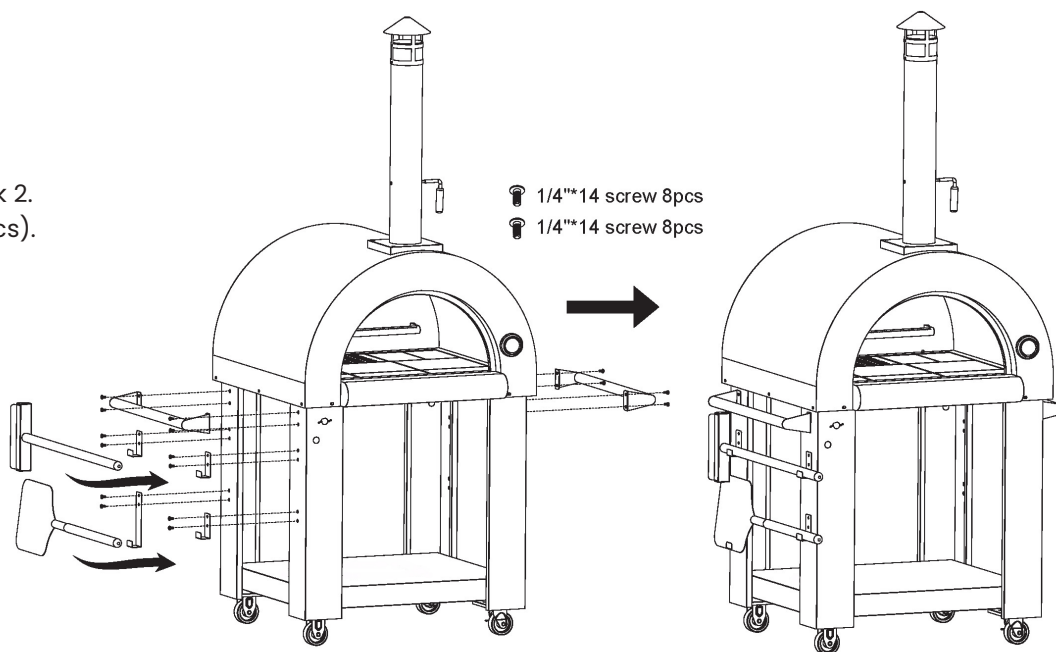
## Installation Step 6:

1. Install the Support leg and oven.  
- Use 1/4"×14 screw (12 pcs) for each support (3 pcs).

**Optional:**  
**8" Riser is installed here.**

### Installation Step 7:

1. Left and right handle.
2. Install hook 1 and hook 2.
- Use 1/4"\*14 screw (8 pcs).



Picture 1



Picture 2



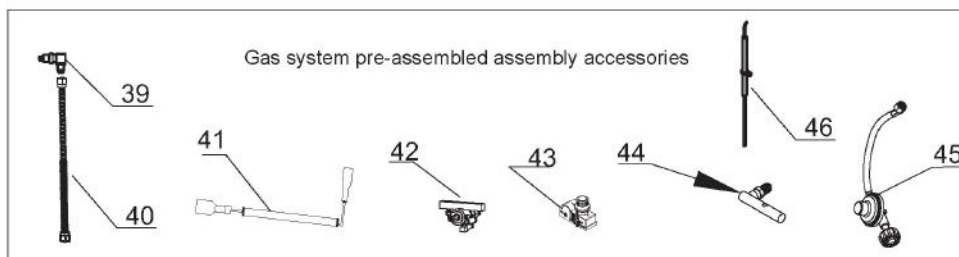
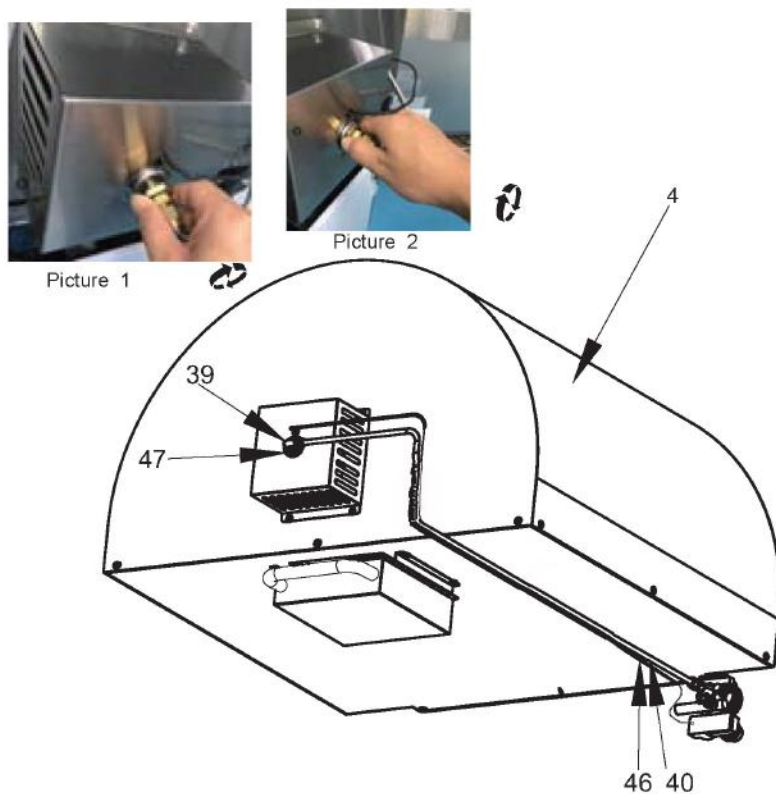
Picture 3

### Installation Step 8:

- Install the Main valve, igniter, and left front support.

## Installation Step 9:

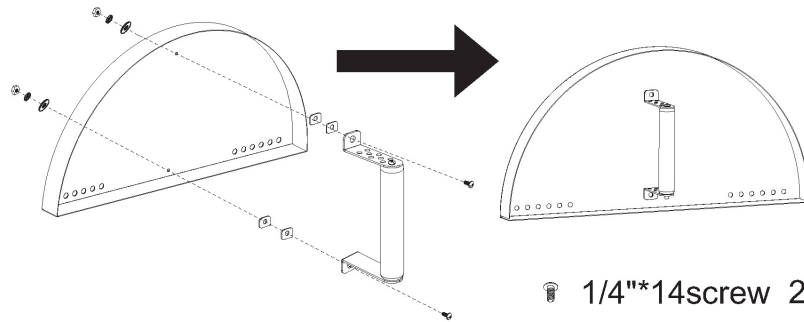
- Put the gas system pre-installed assembly as shown in the line drawing.
- a. Pass 40" through 51", place it at 45", and use cable ties to bind.
- b. Manually align 39" to 47" and tighten clockwise.



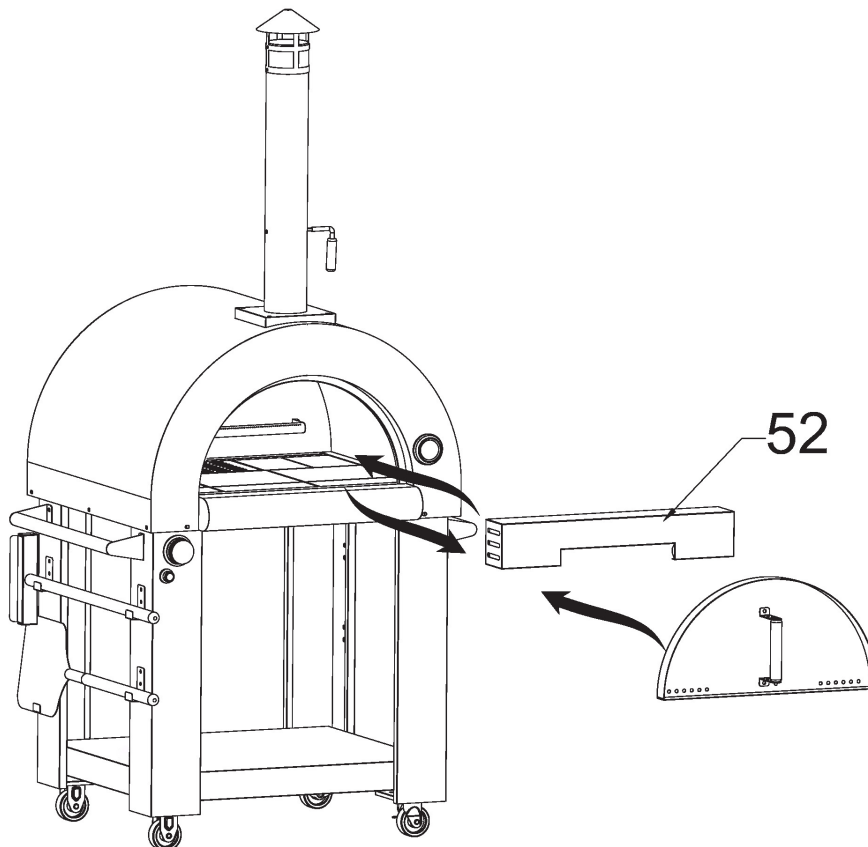
## SINGLE AND DOUBLE HANDLE OPTIONS

### Installation Step 10: Door handle mounting.

Use 1/4"\*14 screw (2 pcs), 1/4" flat washer (2 pcs), 1/4" spring washer (2 pcs), 1/4" bolts (2 pcs), and Insulation Mat (4 pcs).



- 1/4"\*14screw 2PCS
- Insulation Mat 2 4 pcs
- 1/4" flat washer 2pcs
- 1/4" spring washer 2 pcs
- 1/4" bolts 2 pcs



### Installation Step 11:

When working with gas burning, please take out 52"; when working with wood burning, please put in 52", completely cover the burner, paying attention to the direction of placement.



## GENERAL

While all gas connections on the grill undergo leak testing at the factory before shipment, it is essential to conduct a comprehensive gas tightness check at the installation site due to potential mishandling during shipment or inadvertent application of excessive pressure to the unit. Periodically inspect the entire system for leaks using the procedures outlined below. If the smell of gas is detected at any time, immediately conduct a thorough check of the entire system for leaks.

## BEFORE TESTING

1. Ensure all packing materials, including burner tie-down straps, are removed from the grill.
2. DO NOT SMOKE WHILE LEAK TESTING. NEVER PERFORM LEAK TESTS WITH AN OPEN FLAME.
3. Prepare a soap solution by mixing equal parts liquid detergent and water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. Ensure the L.P. cylinder is full for the initial leak test.

## TO TEST

1. Ensure the control valves are in the "OFF" position and then turn on the gas supply.
2. Inspect all connections from the LP gas regulator and supply valve up to and including the connection to the manifold pipe assembly (the pipe leading to the burners). Presence of soap bubbles indicates a leak.
3. If a leak is detected, immediately turn off the gas supply and tighten the leaking fittings.
4. Turn the gas back on and recheck for leaks.

5. If gas continues to leak from any fittings, turn off the gas supply and contact customer service at \*\*\*\*\*.

Only use parts recommended by the manufacturer on the grill. Substituting parts will void the warranty. Do not use the grill until all connections have been checked and confirmed leak-free.

## GAS FLOW CHECK

Each grill burner undergoes testing and adjustment at the factory before shipment. However, variations in local gas supply may necessitate burner adjustments. Visually inspect the flames of the burners.

Flames should be blue and stable with no yellow tips, excessive noise, or lifting. If any of these conditions are observed, check for blockages in the air shutter or burner ports caused by dirt, debris, spider webs, etc. For inquiries regarding flame stability, contact customer service at \*\*\*\*\*.

## ALWAYS CHECK FOR LEAKS AFTER EVERY L.P. TANK CHANGE

Before each use, inspect all gas supply fittings for leaks. Keep a spray bottle of soapy water near the gas supply line shut-off valve for convenience. Spray all fittings and look for bubbles, which indicate leaks.





## **WARNING: Gas Safety Precautions:**

### **PRIOR TO OPERATING YOUR GAS FIRED PIZZA OVEN, PLEASE ADHERE TO THE FOLLOWING INSTRUCTIONS:**

#### **IF YOU DETECT GAS ODOR:**

1. Immediately shut off the gas valve.
2. Extinguish any open flames.
3. Open the oven door.

### **RELEASE OF GAS MAY LEAD TO FIRE OR EXPLOSIONS, RESULTING IN SEVERE INJURIES OR PROPERTY DAMAGE. SHOULD A GAS LEAK OCCUR, REFRAIN FROM IGNITING THE OVEN AND IDENTIFY THE SOURCE OF MALFUNCTION TO PREVENT POTENTIAL FIRE OR EXPLOSION HAZARDS.**

#### **Safety Measures:**

- Utilize heat-resistant utensils for cooking. Avoid plastic utensils as they cannot endure the oven's high temperatures.
- Keep children and pets away from the oven during operation to prevent burns from high temperatures.
- Ensure fuel supply pipes are positioned clear of hot surfaces.
- Expect changes in the oven's surface color due to elevated temperatures.
- Refrain from using the oven if any malfunction is observed.

- This oven is exclusively designed for outdoor use and must not be used in enclosed spaces such as garages or covered porches.
- Never attempt to extinguish flames with water.
- Do not store empty gas cylinders near the oven.
- Avoid applying paint or any substances on the oven.
- Adhere to the instructions for regulator connection.
- After periods of inactivity, inspect for gas leaks or burner obstructions.
- Maintain a minimum distance of 100 cm/39.3 inches between flammable materials and the oven.
- In the event of a grease fire, shut off the gas and close the oven door until the fire is extinguished.
- Note that Liquefied Petroleum Gas (LPG) differs from natural gas. Converting or using natural gas in an LPG unit is hazardous and will void the warranty.
- Rusty or dented gas cylinders may pose hazards and should be assessed by your gas supplier. Avoid using gas cylinders with damaged valves.
- Handle and store apparently empty cylinders with caution, as they may still contain gas.
- Wear heat-resistant mittens or cooking gloves during operation.
- Do not tamper with manufacturer-sealed

### Tips for Gas Use:

Your oven may feature some or all of the components described below. Please note that the appearances and locations of these features may vary from what is depicted here.

#### CONTROL PANEL:

- A. Battery Box (for Ignition)
- B. Burner Knob

Any modification to the product may pose potential hazards. Utilize only low-pressure flexible pipes and regulators compliant with current regulations. When replacing pressure regulators and flexible pipes, adhere strictly to the manufacturer's instructions.

Before each use, inspect the hose for any signs of damage such as nicks, cracking, abrasions, or cuts. If any damage is detected, refrain from using the oven.

When moving the oven door, always grasp the wooden handles.

#### LIGHTING:

Prior to lighting your oven, inspect all gas connections for potential leaks. Refrain from leaning over the oven during lighting and maintain a distance of at least 50 cm / 19.6 inches between your face and body and the oven door. The oven door must be open when lighting. Ensure the burner control knob is in the off position before opening the LPG cylinder valve.

#### Follow these steps for lighting:

1. Ensure burner knobs are turned to OFF.

2. For gas ovens using a propane tank, gradually open the tank valve. Note: Activation of the flow-limiting device may prevent your oven from lighting properly. If the oven fails to light, the flames may be low and insufficient for proper heating. Turn off the tank valve and burner knob and wait for 30 seconds. After closing the tank valve, slowly reopen it and wait for 5 seconds before attempting to relight.

3. Push the pulse ignitor module and simultaneously push in and turn the burner knob to IGNITE/HI position for the burner. The burner will ignite immediately. Once the burner is lit, adjust the knob to the desired setting.

If the flame fails to ignite, return the knob to the "off" position. Wait for 3 minutes before attempting to relight.

#### Additional Guidelines:

- Avoid operating the oven at maximum power for more than 20 minutes.
- Do not exceed the temperature limit of 426°C / 800°F.
- Never disconnect the gas regulator or other junctions during operation.
- Refrain from touching external surfaces and the chimney flue while the oven is in operation.



### Tips for Gas Use:

#### TO LIGHT THE GRILL WITH A MATCH:

If a burner fails to light after multiple attempts using the control knobs, you can use a match to ignite it. If you've already tried lighting the main burner with the igniter, allow 5 minutes for any accumulated gas to disperse.

1. Insert a match into the lighting rod.
2. Strike the match to ignite it.
3. Carefully hold the lit match near the burner.
4. Push the pulse ignitor module and simultaneously push in and turn the control knob to IGNITE/ON. Keep the knob pressed in for 15 seconds after the burner ignites. You'll hear the "snapping" sound of the spark until the knob is released.
5. Remove the match and reposition the manual lighting extension inside the cabinet door.
6. If the burner fails to light within seconds, turn the knob to the "OFF" position, wait 5 minutes, and try again.

#### CAUTION:

Ensure to use the attached lighting rod when using a match to light the grill.

#### WARNING:

During lighting, keep your face and hands as far away from the grill as possible.

#### WARNING:

Before lighting, verify the connection with proper procedure. If a leak is detected, turn off the gas.

#### WARNING:

Do not store a spare LP-Gas cylinder under or near the appliance.

#### WARNING:

This appliance will become hot during and after use. Use insulated oven mitts or gloves to protect against hot surfaces or splatter from cooking liquids.

#### WARNING:

Never fill the cylinder beyond 80 percent full.

Failure to adhere strictly to the warnings above may result in a fire causing death or serious injury.

### Tips for LPG Cylinder Use:

- LPG is denser than air, which means any LPG leak can accumulate in low-lying areas and hinder dispersion.
- Always ensure the LPG cylinder is installed, transported, and stored in an upright position. Avoid dropping or mishandling LP cylinders.
- Avoid placing replacement gas cylinders near the gas-fired oven.
- Never store or transport the LP cylinder where temperatures can exceed 50°C/112°F (such as inside a car on a hot day).
- Treat “empty” LPG cylinders with the same caution as full ones. Even when apparently empty, there may still be gas pressure inside. Always close the cylinder valve before disconnecting.
- Assemble the regulator with the vent hole facing downward to prevent water accumulation and ensure it’s free from dirt, grease, or insects.
- Prior to using the oven, check all gas connections for potential leaks.
- Ensure the valve of the LP cylinder or regulator is closed before replacement, away from any heat or ignition source.

### Cylinder Connection:

- Attach the cylinder regulator (not included) by turning it clockwise, ensuring the vent hole faces downward.
- Screw the gas cylinder regulator counterclockwise.

### Cylinder Placement:

Position the LPG cylinder on the floor behind the compartment with the valve opening facing the rear

of the oven.

### Hosepipe Connection:

- Connect the hosepipe (not included) to the junction at the back of the oven and secure it with the provided security straps.
- Use a pressure control adapter with a flow rate of 10kg/h and G30/G31 operation at 28-30/37 mbar, utilizing a pipe ND 12mm CE EN14800.
- It’s advisable to replace the gas hose every 2-3 years and avoid twisting it. The flexible hose’s length should not exceed 1.5 meters (59 inches).

### WHERE TO STORE THE OVEN:

- When not in use, close the gas cylinder feeding valve.
- If storing the oven in an enclosed area, disconnect the gas feeding and place the cylinder outside in a well-ventilated area.
- If the gas cylinder remains connected to the oven, both should be placed outside in a well-ventilated area, away from children’s reach.
- Unused cylinders should never be stored in buildings, garages, or other enclosed spaces.

### A Statement:

1. Avoid storing a spare LP gas cylinder under or near this appliance.
2. Never fill the cylinder beyond 80 percent full.
3. Failure to follow the above instructions precisely may result in a fire causing death or serious injury.

## **GAS OVEN COOKING GUIDELINES**

### **Preheating:**

Always preheat your oven before cooking. Heat it for 5-10 minutes or until the thermometer reaches 300-330°C / 572-626°F.

### **Adjusting Cooking Time:**

Consider longer cooking times on cold or windy days or at high altitudes. Conversely, reduce cooking time if the external temperature is hot.

### **Weather and Food Factors:**

The cooking time varies based on weather conditions or the size, quantity, and shape of food being cooked.

### **Burner Regulation:**

Depending on cooking conditions, adjust the burner knob to attain the desired cooking temperature.

### **Cleaning:**

Switch off the gas oven and allow it to cool before cleaning. Avoid using traditional or abrasive detergents, including those with citrus extracts. Periodically clean the gas burner to remove food residue, being careful not to damage valves or burners.

## **ADVICE FOR COOKING PIZZA**

### **Preparation:**

Wait approximately 15 minutes after lighting the oven with the burner knob at maximum and the door closed to achieve optimal cooking temperatures for Neapolitan pizza: air temperature of 400°C, refractory floor temperature of 350°C.

### **Temperature Adjustment:**

Once optimal temperature is reached, reduce the burner to minimum and open the door for a consistent temperature. Remove any residual grease to prevent grease fires.

### **Safety Measures:**

Avoid leaning over the open oven or placing hands/fingers on the front edge during cooking. If flames extinguish during cooking, turn off gas and wait five minutes before relighting.

### **Cautions:**

During operation, the oven reaches high temperatures; do not move or leave unattended while burning.

## **TROUBLESHOOTING TIPS**

### **Cooling Issues:**

If the oven cools too quickly, ensure the burner is working well and close the door tightly.

### **Ineffective Cooking:**

Check that the oven has reached the correct temperature. Make a fire with approximately 10 minutes of high flame. Use the door to adjust heat intensity and the flame adjuster as needed to maintain desired temperature throughout cooking.



### **CAUTION: Wood-Fired Pizza Oven Usage**

#### **GETTING STARTED:**

Handle your Wood-Fired Pizza Oven with care during unpacking; although not overly heavy, it's advisable to have two people lift it from the box. Ensure placement on the matched cabinet.

Remove all protective film and dispose of it. Assemble the cap/chimney by sliding the ring hardware around the bottom of the cap; connect the chimney and cap securely by sliding the ring in position and tightening with a flat head screwdriver. Proceed to slide the chimney pipe onto the top of the Oven.

**Hint: Prior to use, season the Outdoor Oven by burning it two or more times, allowing the temperature to reach 400°C and letting the fire die out.**

#### **CAUTION: AVOID OVERHEATING THE OVEN**

Extreme heat can cause permanent damage to the Outdoor Oven. Bring the Outdoor Oven up to temperature gradually. Begin with a small fire in the center. Once established, shift the fire to the LEFT side of the oven. Add small amounts of wood until the Outdoor Oven reaches an even, high heat.

Ideal temperature for pizza baking is when the Cooking Stone reaches at least 340°C.

#### **CAUTION: AVOID USING CHEMICAL FUEL STARTERS**

Use only small kindling and newspaper to ignite your fire. Starting fluids and other fire starters can contaminate the cooking surface and cause permanent damage to the Oven.

### **CAUTION: AVOID USING CHEMICAL CLEANERS**

Clean the oven only when it's cool. Use only a metal bristle brush or a damp cloth to clean the Cooking Stone.

The Art and Science of Wood-Fired Cooking:

Cooking in your Outdoor Oven parallels using the oven in your home. You'll quickly grasp how to regulate temperature, experiment with different woods for flavor, and revel in the enhanced taste of food.

With your Outdoor Oven's Cooking Stone and Dome emitting radiant heat from all sides, natural convection bakes everything to perfection, while the fire on the side imparts a unique crisp and smoky taste. Various oven-safe metal, ceramic, or glass pans can be used for cooking in your oven.

**Warning: Keep ovenware away from flames and avoid usage in temperatures exceeding 800°F. Always adhere to and follow ovenware manufacturer's usage instructions.**

### WOOD SELECTION TIPS FOR OUTDOOR COOKING

When it comes to using wood for your outdoor oven, exercising caution and choosing the right type is essential for achieving delicious results. Follow these guidelines for optimal wood selection:

1. **Opt for Dry Hardwood:** Stick to dry hardwood varieties like oak and hickory. These woods burn cleanly and impart desirable flavors to your food.
2. **Avoid Resinous Wood:** Steer clear of resinous woods such as pine or spruce. They can produce excessive smoke and impart unpleasant flavors to your dishes.
3. **Say No to Treated Lumber:** Never use treated lumber for cooking. The chemicals present in treated wood can contaminate your food and pose health risks.
4. **Watch for Smoke Quality:** Pay attention to the quality of smoke produced by the wood. If it emits a lot of black smoke, it's likely the wrong type of wood for cooking.

Here's a rundown of common hardwoods suitable for outdoor cooking and their flavor profiles:

**Apple:** Delivers a mild and sweet flavor, making it versatile for all meats.

**Cherry:** Offers a slightly sweet and fruity smoke that complements a wide range of dishes.

**Hickory:** Known for its sweet to strong flavor with a heavy bacon essence, ideal for smoking pork and ribs.

**Mesquite:** Features a sweeter and delicate flavor than hickory, perfect for richly flavored meats like steak, duck, or lamb, but use sparingly to avoid overpowering.

**Oak:** A mild smoke with no lingering aftertaste, popular in European cooking and suitable for red meat, pork, fish, and big game.

**Pecan:** Sweet and mild, similar to hickory but less intense, suitable for chicken, beef, pork, and turkey.

Experiment with different hardwoods to discover the flavors that best complement your dishes. Enjoy the art of outdoor cooking while enhancing the taste of your meals with carefully selected wood.

1. Firing up your outdoor oven for wood cooking is an art that, once mastered, will bring years of enjoyment and countless delicious dishes. Here's a step-by-step guide to help you get started:

2. **Prepare Your Fire:** Begin by splitting wood into small pieces approximately 10 inches long and 1/2 inch thick. Use kindling and newspaper to start a match-lit fire within the stainless steel wood caddy located at the center of the Cooking Stone.

3. **Building the Fire:** Add two or three larger wood pieces to the fire until it becomes well established. As the fire grows, use the Ash Sweep to slide the stainless steel wood caddy and fire to the left side of the Outdoor Oven.

4. **Maintaining the Fire:** Close the Outdoor Oven door, leaving it vented enough to keep the flame burning. Add more wood as needed to maintain the fire. The flame will naturally reach the top of the dome and curve around to the other side, but ensure it does not come out of the Outdoor Oven opening.

5. **Temperature Control:** Invest in a laser thermometer to monitor the temperature inside your oven. A temperature range of 340°C-385°C is ideal for high-temperature cooking like pizza. For medium-temperature cooking, aim for 230°C-315°C, while low-temperature cooking, suitable for baking, occurs between 160°C-215°C.

6. **High-Temperature Cooking:** For pizzas, ensure the Cooking Stone temperature is between 340°C-385°C. Cook pizzas using the 11.5-inch Square Peel for less than 3 minutes, rotating them with the 8.5-inch Round Peel for even cooking.

7. **Medium-Temperature Cooking:** Roast meat, vegetables, fish, and seafood when the Cooking Stone temperature ranges from 230°C-315°C. Cover dishes initially for full cooking, then remove the cover for browning. Rotate pans and roasts to ensure even cooking.

8. **Grilling:** Move the embers to the front-middle of the Cooking Stone to grill. Place a freestanding grill grate over the embers and cook steak, vegetables, fish, and seafood as you would on a gas or charcoal grill.

9. **Low-Temperature Cooking:** Baking breads, pies, and desserts is ideal when the Cooking Stone temperature is between 160°C-215°C. After cooking, remove all embers from the Outdoor Oven and preheat it well. Ensure the Cooking Stone temperature is 260°C or higher for at least 15 minutes before baking.

By following these steps, you'll be able to enjoy a variety of wood-cooked dishes using your outdoor oven. Happy cooking!



## **TROUBLESHOOTING GUIDE: GAS BURNER MAINTENANCE**

### **ISSUE: BURNER WILL NOT LIGHT**

#### **Ensure the 10 kg gas fuel tank valve is turned on.**

Turn on the 10 kg gas fuel tank valve if it's off.

#### **Check if the Burner is properly connected to the gas supply.**

Contact a trained repair specialist or refer to the Installation Instructions.

#### **Verify if there's gas in the 10 kg gas fuel tank.**

Check the gas level in the tank.

#### **Confirm if the igniter is working.**

Check if the igniter battery is properly installed or needs replacement. Refer to the "Replacing the Igniter Battery" section. If necessary, manually light the burner following the instructions in the "Outdoor Burner Use" section. Inspect for loose wire connections or debris blocking the electrodes. Replace the igniter if sparks occur elsewhere except the igniter tip.

### **ISSUE: BURNER FLAME WILL NOT STAY LIT**

#### **Ensure the gas supply is fully turned on.**

Confirm the 10 kg gas fuel tank valve is fully open.

#### **Check if the gas supply in the 10 kg fuel gas tank is low.**

Verify the gas level in the tank.

#### **Inspect if the burner is properly installed and in good condition.**

Check for proper installation and any defects in the burner.

### **ISSUE: FLAME IS NOISY, LOW, OR ERRATIC**

#### **Ensure the gas supply is fully turned on.**

Confirm the 10 kg gas fuel tank valve is fully open.

#### **Check if the gas supply in the 10 kg fuel gas tank is low.**

Verify the gas level in the tank.

#### **Clean the burner ports if clogged or dirty.**

Refer to the "General Cleaning" section.

#### **Straighten the gas supply hose if bent or kinked.**

#### **Adjust the air shutter if the flame is noisy or lifting away from the burner.**

#### **Inspect and adjust the burner air inlets if the flame is mostly yellow or orange.**

Refer to the "Check and Adjust Burners" section.

### **ISSUE: EXCESSIVE FLARE-UPS**

#### **Check if there's excessive fat in the food being grilled.**

Adjust flame to low or turn off one burner. Keep the hood up to prevent excessive flare-ups. Move food to the warming rack until flames subside. Avoid spraying water on gas flames to prevent damage to the burner.

### **ISSUE: LOW HEAT (LP GAS)**

#### **Slowly open the tank valve for outdoor grills using a 10 kg gas fuel tank.**

**Important Note:** If the flow-limiting device activates, your burner may fail to light. If it does light, the flames will be low and insufficient for proper heating.

1. Turn off the tank valve and all control knobs. Wait for 30 seconds.

2. After shutting off the tank, slowly open the tank valve. Wait for 5 seconds before attempting to light.
3. Light the burners one at a time. Refer to the "Lighting the Main Burners" section for instructions.

For any quality issues, please contact Svenska Badrumsinredningar AB at [www.svenskabad.se](http://www.svenskabad.se).

### **Maintenance Frequency:**

Before using this product, check for cracks in the air pipe and any damage to the ignition needle and thread. It's recommended to perform this check once a week, adjusting as needed based on frequency of use and habits.

### **CLEANING THE OVEN:**

1. Once the Outdoor Oven has cooled down, use the 11.5" Square Peel and the Ash Sweep to brush the Cooking Stone, removing all ash and debris. Never extinguish the fire with water, and avoid using chemical cleaners. If you need to clean the Cooking Stone surface, a damp cloth works best.
2. Close the oven door to keep the oven hot, venting it enough to maintain the flame. Add wood as needed to sustain the heat.
3. Once the Cooking Stone reaches 340°C or higher, you're ready to start cooking entrees, desserts, and pizzas. Avoid overheating the oven.
4. Start a match and light the fire in the stainless steel wood cavity. Once the fire is well established, push it to one side with the Ash Sweep.

### **Maintenance Tips:**

**Thermometer:** Clean with warm water, soap, and a soft cloth.

**Oven:** Remove any residual food from the burner with a brush. Avoid enlarging burner orifices.

### **Stainless steel surfaces:**

Wash with a soft cloth and soapy water, following the grain of the stainless steel. Avoid detergents with acids, turpentine, or xylene. Rinse well after cleaning. To restore shine, wash with soapy water, rinse, and dry properly. For stubborn residues, use a non-metal brush.

### **How to Maintain Stainless Steel:**

To maintain the stainless steel's appearance, wash with water and soap, rinse, and dry properly. For stubborn residues, use a non-metal brush.

### **Cold Season Storage:**

Store the oven during the cold season in an enclosed, dry area to protect it from weathering. Before storage, lightly lubricate metal parts with Vaseline oil to prevent corrosion. After storage, check for any malfunctions.

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