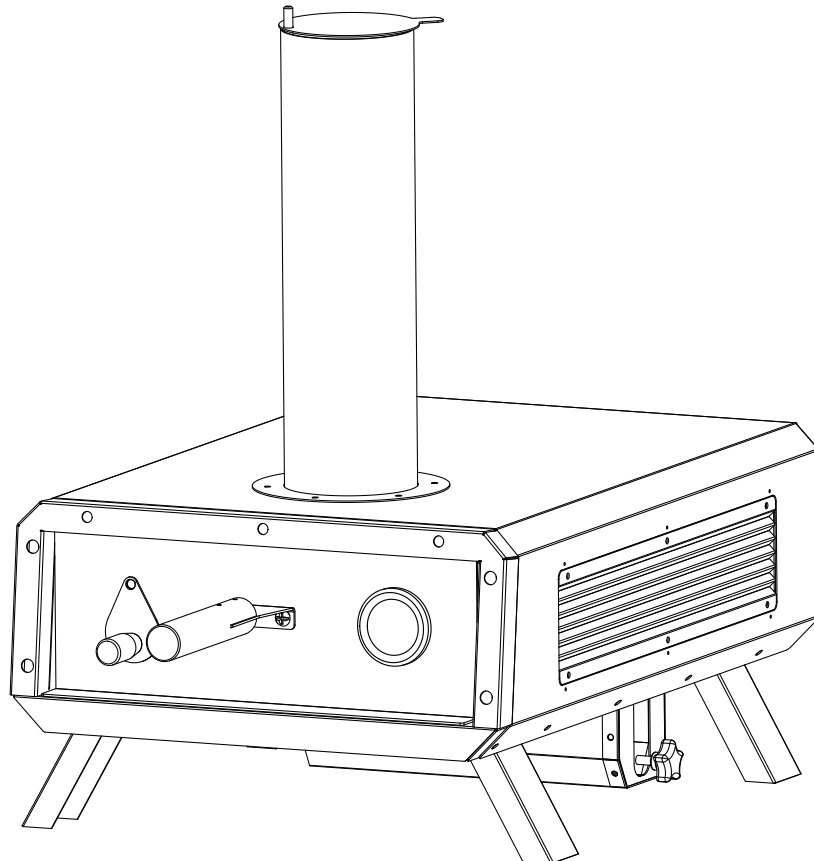




IN231100701V03_UK

846-123V00

WN-012T



For Outdoor Use Only

To ensure safe use of this appliance, it is important to read and follow all warnings and instructions provided in this manual.

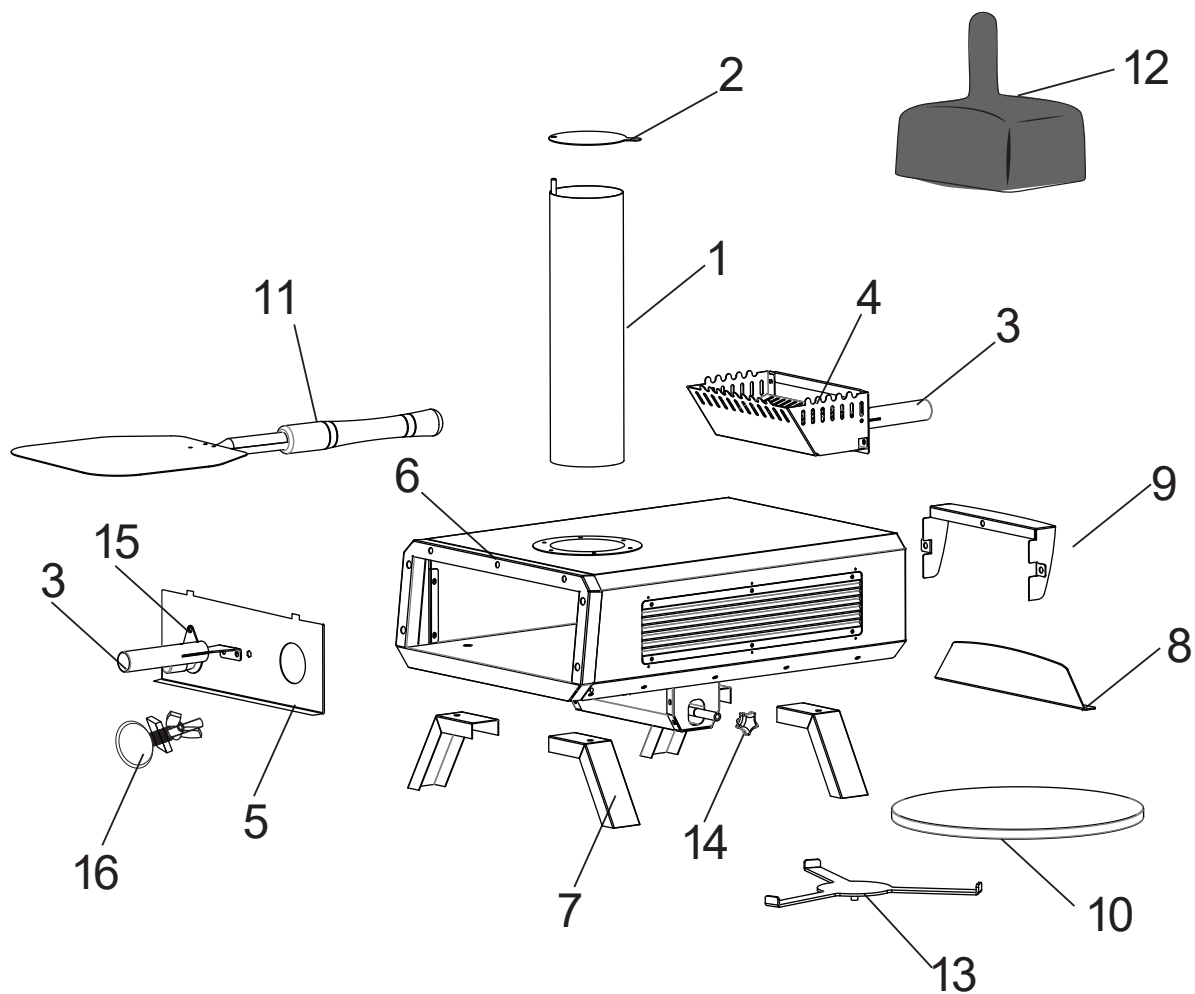
Keep this manual safe for future reference.

Warning: Never cover the chimney cap and door at the same time during burning, as it may cause an explosion.

IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY

ASSEMBLY INSTRUCTIONS

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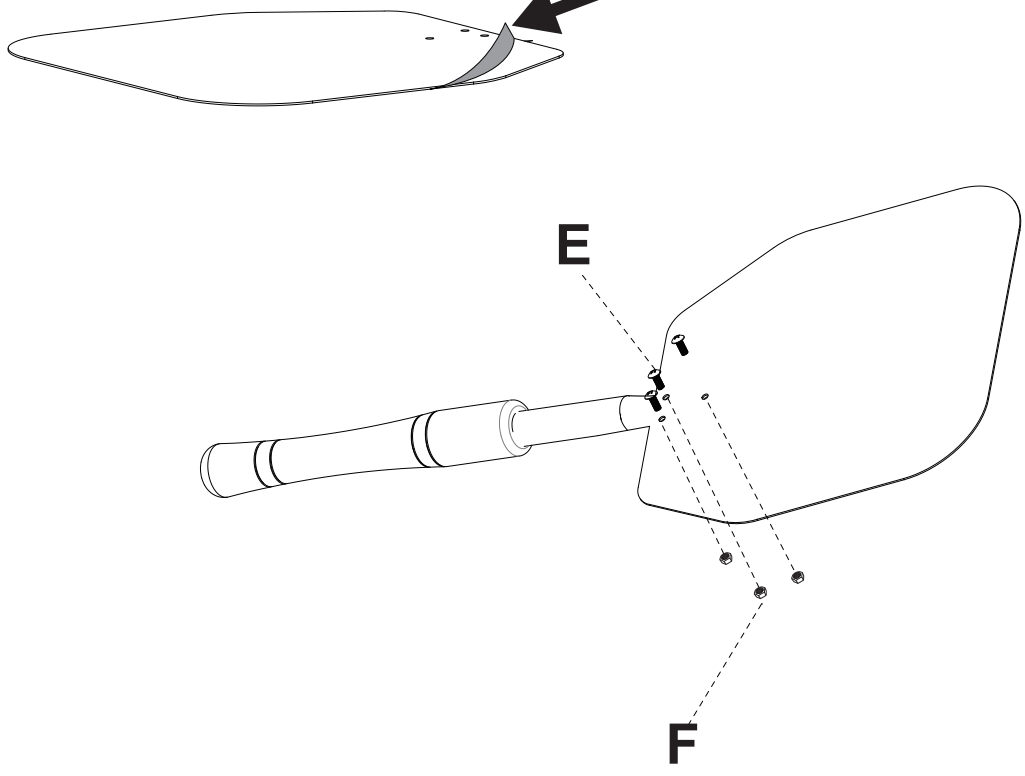


Ref	Part	Quantity	Ref	Part	Quantity
1	Chimney	1	12	Cover	1
2	Chimney Cap	1	13	Tray	1
3	Handle	2	14	Handwheel	1
4	Wood Tray	1	15	Window Cover	1
5	Door	1	16	Thermometer	1
6	Body	1	A	Screw M5*12	17+2
7	Feet	4	B	Nut M6	1
8	Isolation Plate	1	C	Spring	1
9	Hook	1	D	Screw M5*9	1
10	Pizza Stone	1	E	Screw M4*8	3
11	Pizza Peel	1	F	Nut M4	3

E x 3

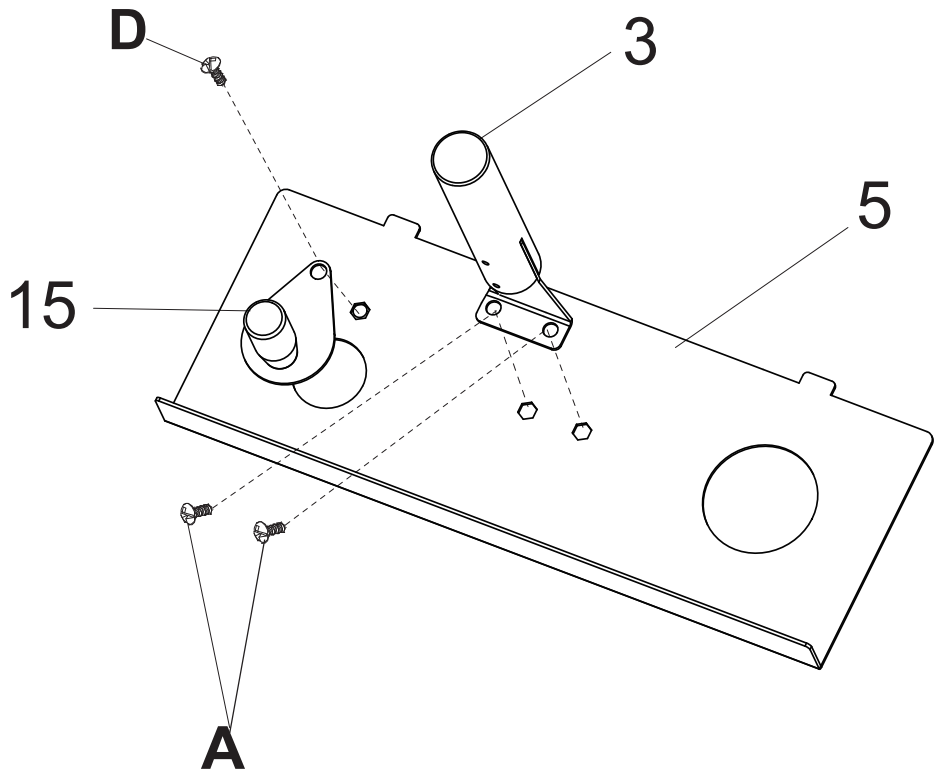
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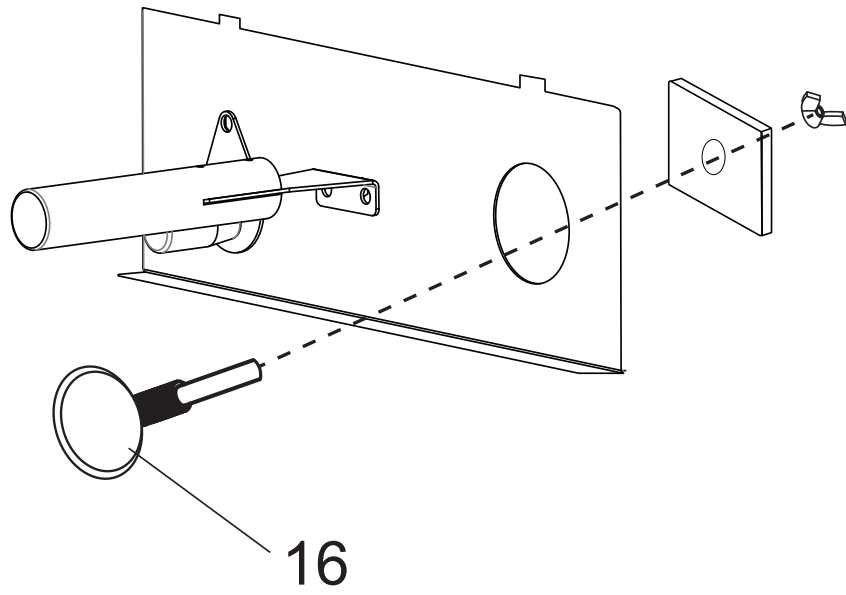
Pull the cover.



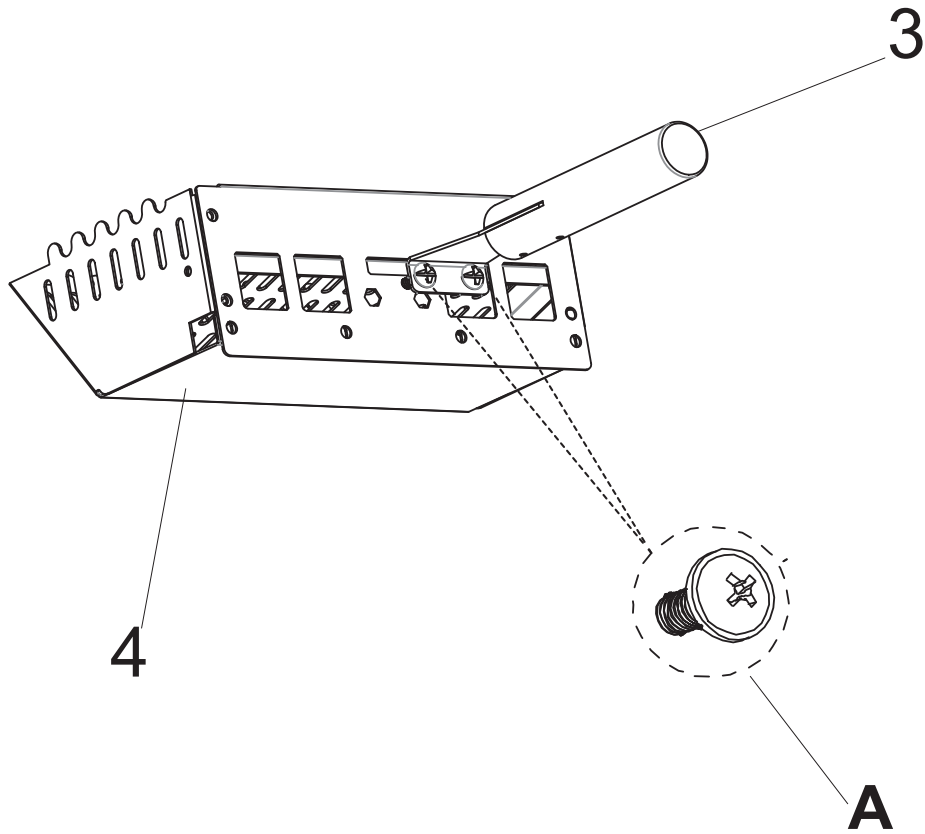
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D x 1



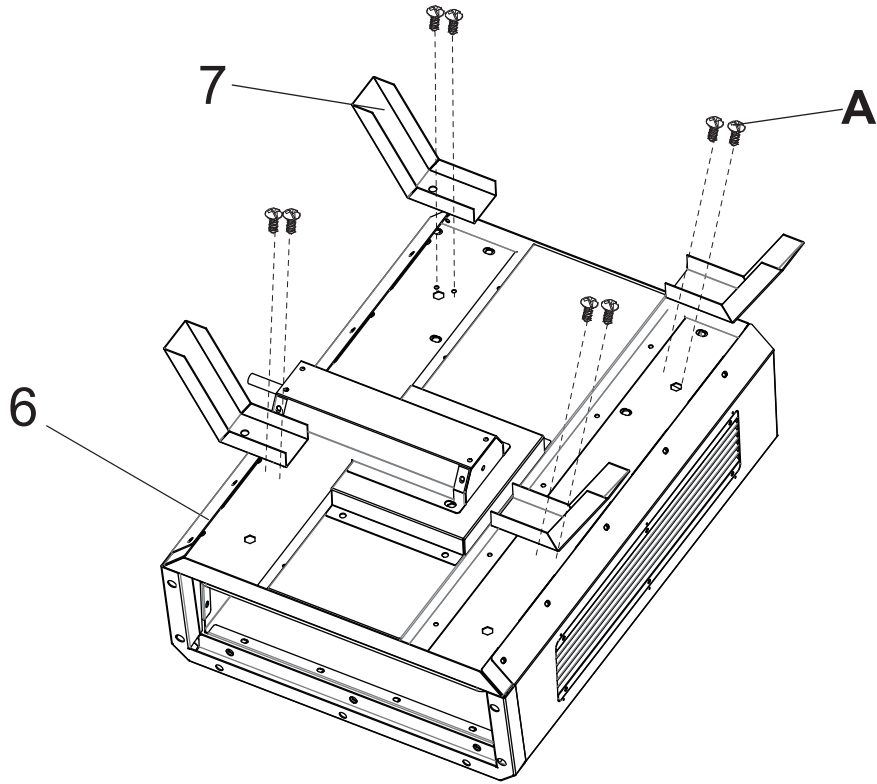


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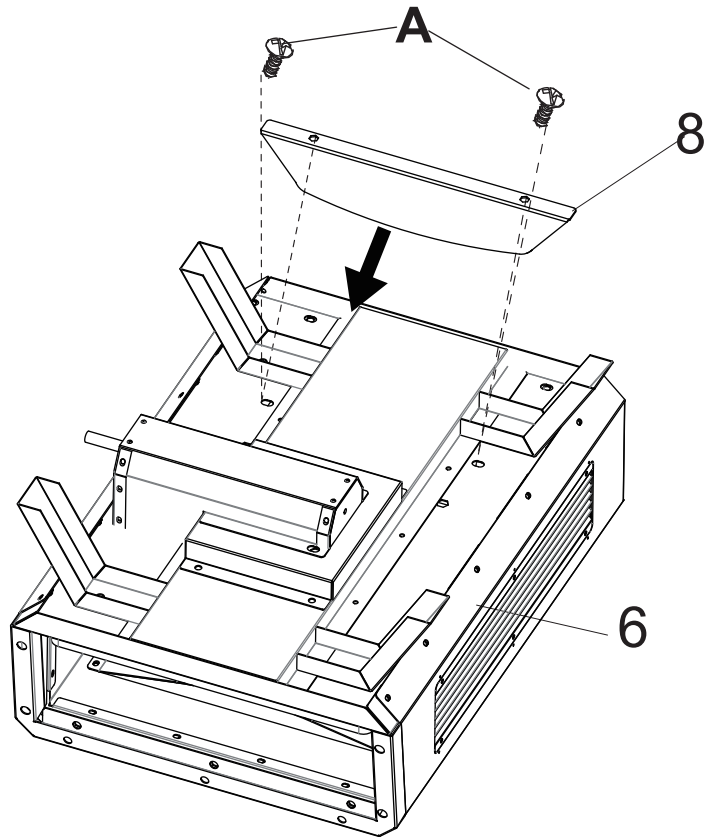
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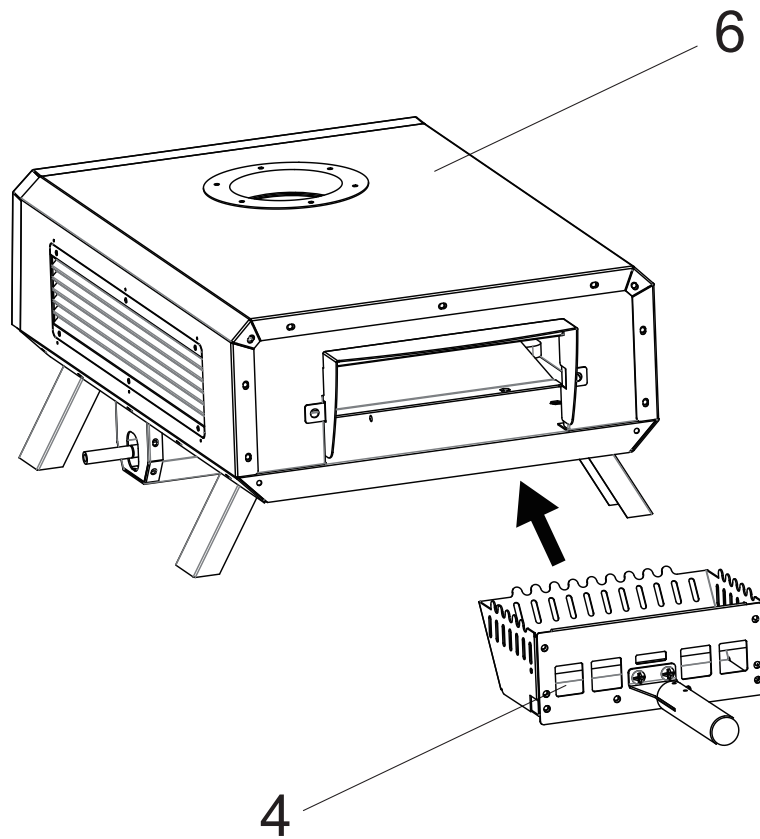
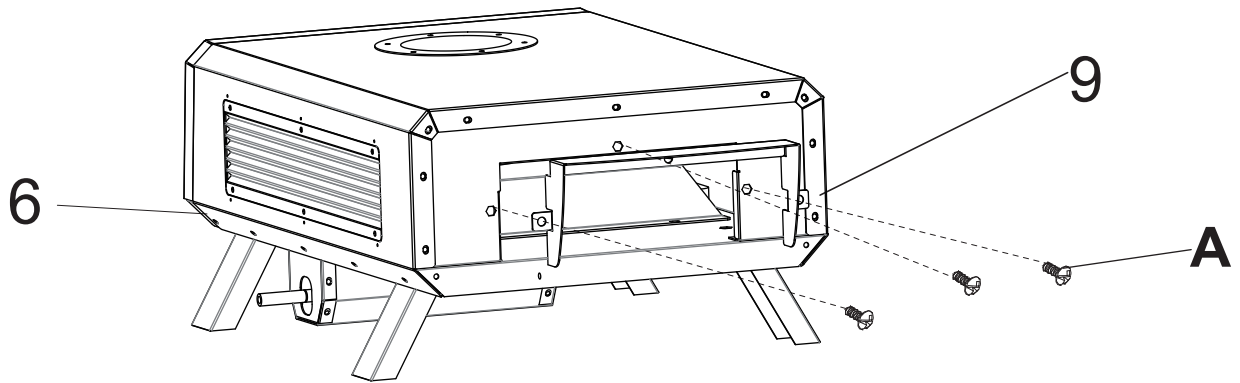
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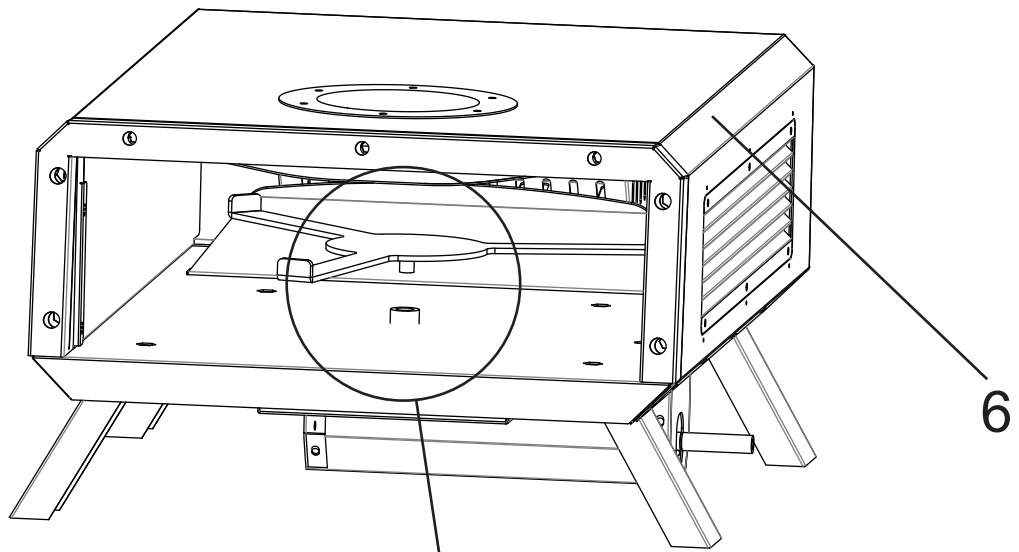


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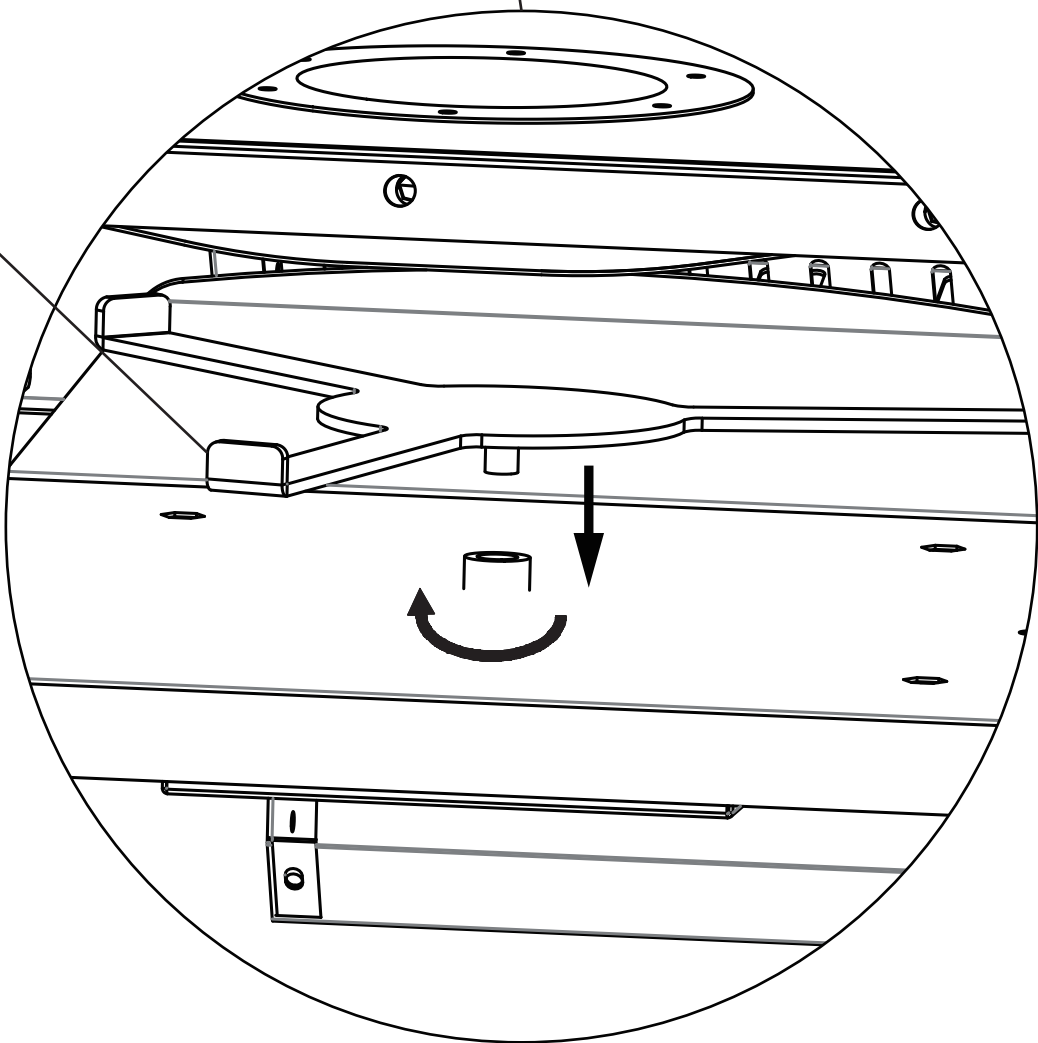
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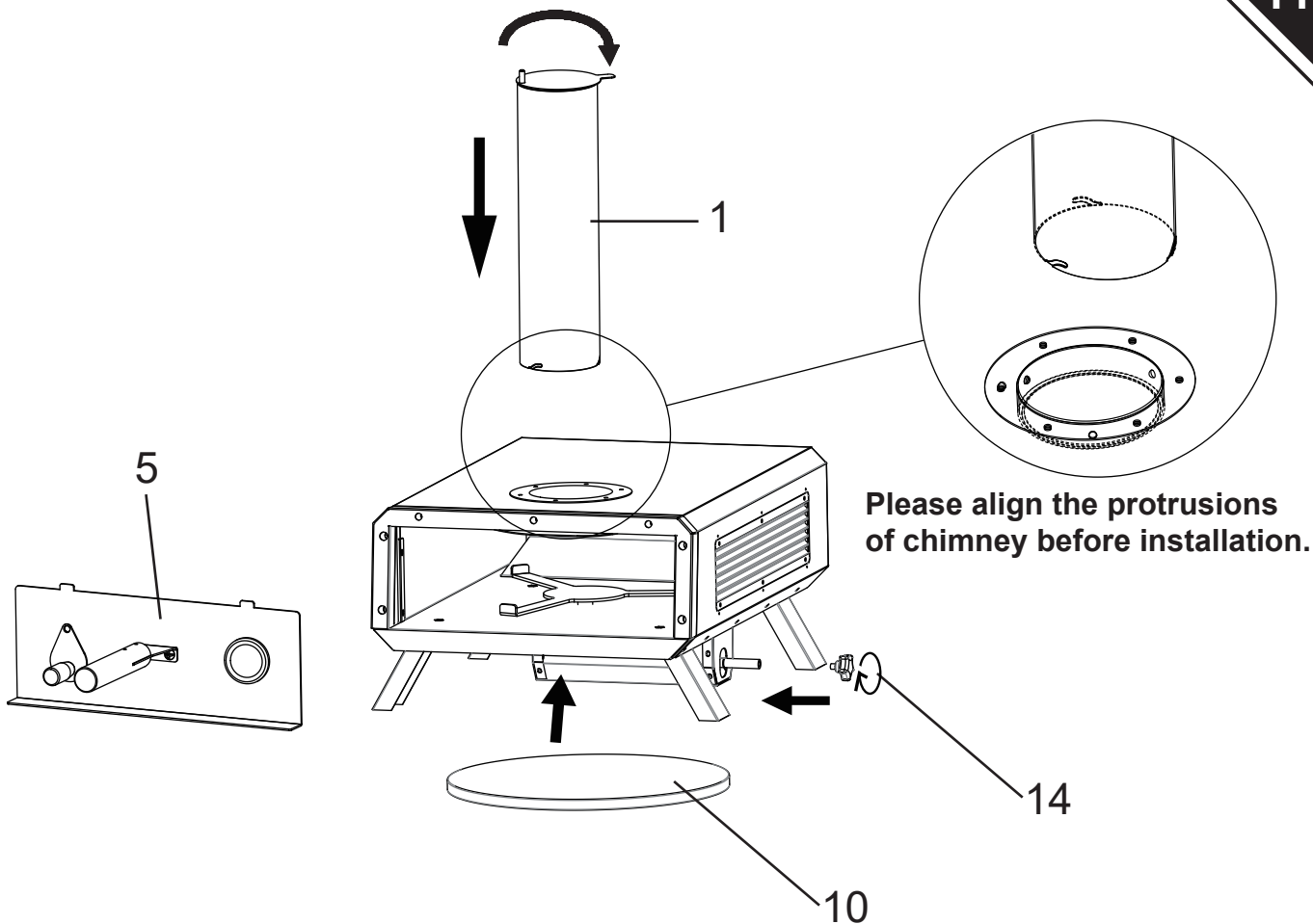
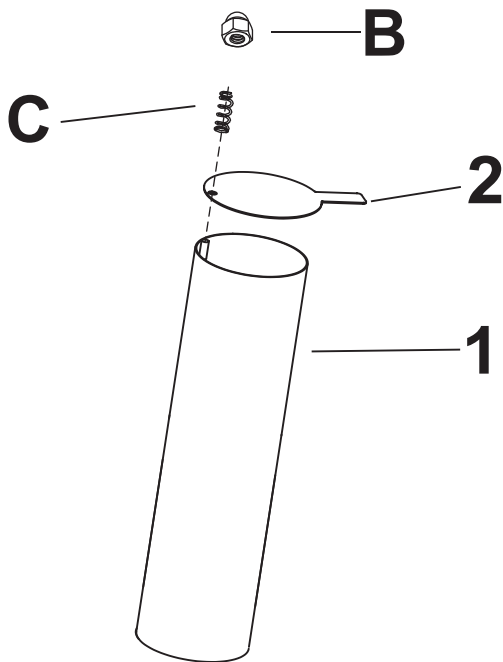


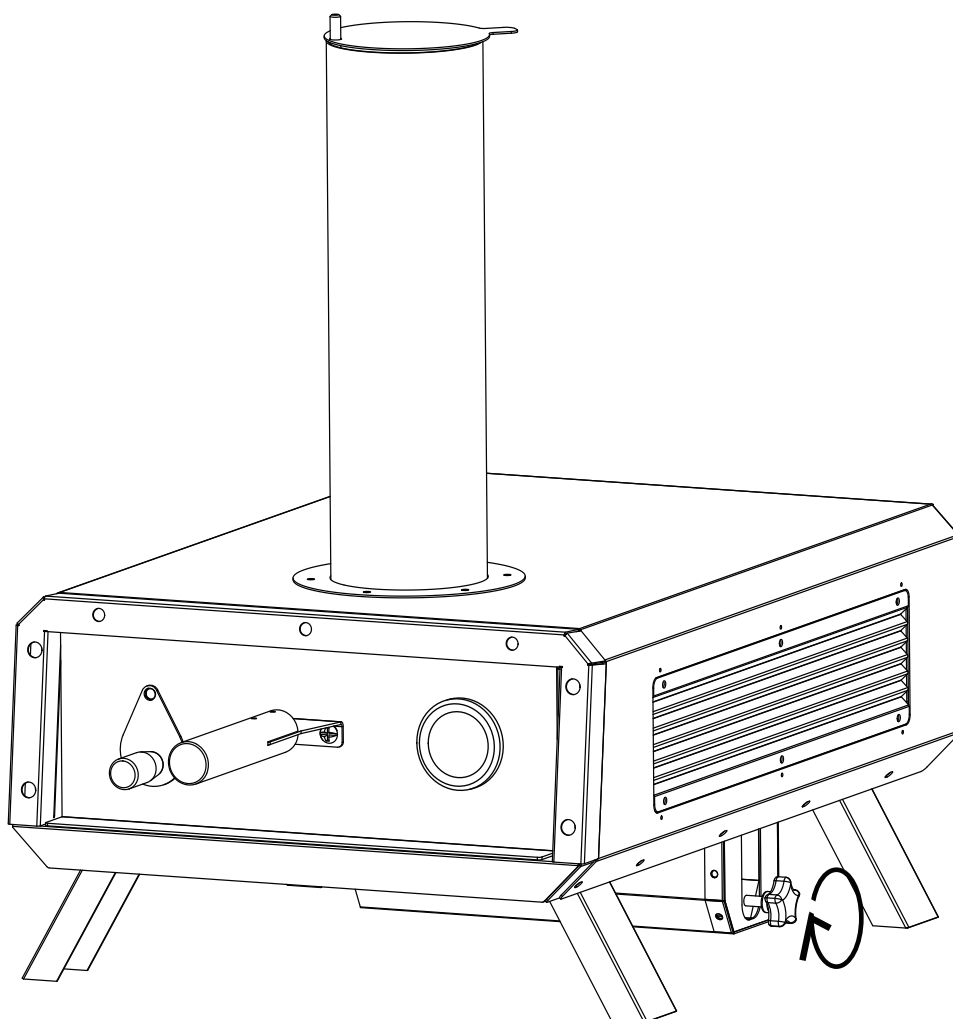
13



B x 1

C x 1





You can rotate the pizza stone by turning the handwheel.

BEFORE FIRST USE

1. Use a damp sponge with lukewarm water to wipe the stone clean, removing any production residues.
2. Clean the inside of the oven with water and mild detergent, removing any production residues.
3. Before making your first pizza, ensure the oven is burned in by allowing the fuel to glow for 30 minutes.

USING THE PIZZA OVEN



Always wear fireproof gloves while firing the pizza oven.

WOOD FIRING

1. Remove the wood tray and fill it with suitable logs, place a grill lighter in the middle, then cover it with a few sticks or thin firewood to ignite it. Important: Avoid using petrol or other liquid starters.
2. Push the wood tray into the pizza oven and wait for the wood to burn evenly.
3. Place 1-2 logs over the filling shaft and wait for the wood to burn through, leading to a layer of ash and no more smoke escaping from the chimney.
4. Once the oven thermometer reaches approximately 400°C (750°F), open the door and place the pizza in the centre of the stone, then close the door.
5. After 45 seconds, rotate the pizza 180°.
6. Monitor the baking process through the damper. Avoid opening the door during baking to retain heat.
7. Your pizza will be ready in 1-5 minutes, depending on the dough thickness.

USING THE PIZZA OVEN

1. Place the coal, briquettes or pellets in the firebox along with a grill lighter. Once it starts burning, push the wood tray into the pizza oven.
2. Add more coal, briquettes or pellets through the chute.
3. Wait until they are fully burned and covered with ash, checking that no smoke is escaping from the chimney.
4. When the oven thermometer reaches approximately 400°C (750°F), open the door and place the pizza in the centre of the stone, then close the door.
5. After 45 seconds, rotate the pizza 180°.
6. Monitor the baking process through the damper.
7. Your pizza will be ready in 1-5 minutes, depending on the dough thickness.

To speed up the process, burn the coal or briquettes in a separate igniting place, then transfer the glowing embers to the wood tray. This will heat the oven faster.

TIP:

Use a blowpipe to light combustible materials. Fill the wood tray with wood, coal, briquettes or pellets. Position the wood tray at the back of the oven and hold the blowpipe from the outside, directing it into the wood tray. This will ignite the combustibles more efficiently.

REFILLING OF COMBUSTIBLES



Always use fireproof gloves when filling and emptying the wood tray.

This oven has a double stainless steel cover with a wool filling, ensuring the pizza oven remains hot for long periods. If the temperature drops, add more combustibles (wood, coal, briquettes or pellets) to the wood tray through the filling chute. Before baking the next pizza, wait until the combustibles burn through and no smoke comes from the chimney.

SWITCHING OFF THE PIZZA OVEN

1. After using the oven, close the door and let it burn out. This process can take up to four hours.
2. When storing, wear fireproof gloves, take out the wood tray and place the contents in a bucket filled with water. Open the pizza oven door and allow it to cool down for approximately 30 minutes.

CLEANING THE OVEN

1. Wait for the oven to cool down completely.
2. After each use, empty the wood tray and thoroughly sweep out the ashes using a brush.
3. Clean the inside and outside of the oven with water and mild detergent.
4. If the pizza oven is used regularly, remove and wash the chimney every four weeks to remove the soot layer.

CLEANING THE PIZZA STONE

1. Remove the pizza stone from the oven, then use a hob scraper or sharp knife to scrape off any resin or residue.
2. Over time, the pizza stone may develop stains from burnt-in ingredients. This is normal and does not affect its performance.
3. If you choose to wash the stone with water, do not use detergent. After washing it, dry the stone in an oven at 80°C for at least three hours. Alternatively, you can let it air-dry in a warm spot for 24 hours.

STORING PIZZA OVEN

1. This pizza oven includes four foldable stainless steel feet, which make it easier to store and transport when folded. When storing for long periods, remove the chimney to save space.
2. To prevent rust and weather damage, always store this pizza oven in a dry environment after it has completely cooled down. You can cover the oven with a weather-resistant tarpaulin or store it in a cellar or shed.

Problem	Solution
The fire blows out frequently.	Do not add lots of combustibles through the shaft at once. This may smother the fire.
The oven won't get hot.	<ol style="list-style-type: none">1. Place the pizza oven in a wind protected area for better heating.2. Check and adjust the fuel if the fire is not burning properly.3. The thermometer is broken and needs to be replaced.
The pizza turns black on one side	For even baking, rotate the pizza 180° after 45 seconds. This allows both sides of the pizza to receive an equal amount of heat.
What type of fuel should be used for this pizza oven?	Use grilling smoker chips or grilling wood pellets.

Safety and Care Advice

The barbecue has to be installed on a secure level base prior to use.

Do not use indoors. Use the BBQ in a well-ventilated area.

Do not use within 1 m of any flammable structure or under any combustible surface.

Do not use the barbecue unless it's completely assembled and all parts are securely fastened and tightened.

Do not touch metal parts of barbecue until it has completely cooled to avoid burns, unless you are wearing protective gloves.

If you have any queries regarding these instructions, contact your local dealer.

Burning of solid fuels produces poisonous gases, which can kill! Therefore, never use this appliance indoors or bring indoors if not totally extinguish.

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

The maximum amount of the fuel design to use shall not exceed 0.4 kg.

“WARNING! This barbecue will become very hot, do not move it during operation.”

“Do not use indoors!”

“WARNING! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN1860-3!”

“WARNING! Keep children and pets away”

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.

Lighting procedure

- Set up the barbecue in a safe place.
- Place enough charcoal into the fuel compartment according to the instruction manual.
- Light the charcoal with a suitable fire starter or a long taper. The charcoal will then burn for a period with flames.
- When burning is established, spread the fuel evenly.
- Make sure that the cooking grid is fully located into the grill supports, then you can enjoy your barbecuing.
- Do not cook before the fuel has a coating of ash.**

Care and maintenance

To clean your barbecue, soak the cooking grill and tools in hot soapy water as soon as possible after use. Dry thoroughly and store in a dry place. Protect the barbecue with a cover or store inside. Do not leave your barbecue outside unprotected.



UK

If you have any questions, please contact our customer care center.

Our contact details are below:



0044-800-240-4004



enquiries@mhstar.co.uk

IMPORTER ADDRESS:

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Horsenden lane South

Perivale, UB6 7RH

MADE IN CHINA

ES

Si tiene alguna pregunta, comuníquese con nuestro Centro de Atención al Cliente.

Nuestros datos de contacto son los siguientes:



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atencioncliente@aosom.es

Importador/REP:

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Nos coordonnées sont les suivantes:



0033-1-84166106



aosom@mhfrance.fr

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92130 Issy-les-Moulineaux

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PT

Se tiver alguma dúvida, por favor contacte o nosso Centro de Atendimento ao Cliente.

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TEL: 931294512 (SEG-SEX DAS 7:30H ÀS 16:30H)

INFO@AOSOM.PT

DE

Wenn Sie Fragen haben, wenden Sie sich bitte an unser Kundendienstzentrum.

Unsere Kontaktdaten stehen unten:



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service@aosom.de

ImporteurREP:

MH Handel GmbH

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D-20537 Hamburg

Germany

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I nostri dettagli di contatto sono di seguito:



0039-0249471447



clienti@aosom.it

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