

VonHaus 2500553

VonHaus Outdoor Pizza Oven User Manual

Model: 2500553

IMPORTANT SAFETY INFORMATION

Please read this manual thoroughly before operating your VonHaus Pizza Oven. Failure to follow these instructions could result in property damage, personal injury, or death. Keep this manual for future reference.

- **Outdoor Use Only:** This appliance is designed for outdoor use only. Do not operate indoors or in enclosed spaces.
- **Clearance:** Maintain a minimum distance of 3 meters (10 feet) from combustible materials (e.g., wooden decks, fences, trees, buildings).
- **Stable Surface:** Always place the oven on a stable, level, non-combustible surface.
- **Fuel:** Use only wood pellets as fuel. Do not use charcoal, lighter fluid, gasoline, or other flammable liquids.
- **Hot Surfaces:** The oven becomes extremely hot during operation. Do not touch hot surfaces without protective gloves. Keep children and pets away.
- **Supervision:** Never leave the oven unattended while in use.
- **Extinguishing:** Do not use water to extinguish flames inside the oven. Allow the fire to burn out naturally or use a fire extinguisher suitable for wood fires.
- **Cool Down:** Allow the oven to cool completely before cleaning, moving, or storing.
- **Ventilation:** Ensure proper ventilation around the oven during operation.

PRODUCT OVERVIEW AND COMPONENTS

The VonHaus Outdoor Pizza Oven is a portable, pellet-fuelled oven designed for cooking pizzas and other dishes outdoors. It features a stainless steel construction, a removable chimney, and foldable legs for easy storage and transport.



Image: The VonHaus Outdoor Pizza Oven, showcasing its stainless steel exterior and the internal flame, indicating readiness for use.

Key Components:

- **Main Oven Body:** Stainless steel housing.
- **Chimney:** Removable for compact storage and transport.
- **Fuel Hopper:** Located at the rear for adding wood pellets.
- **Pizza Stone:** Ceramic stone for even heat distribution and crispy crusts.
- **Foldable Legs:** For stability during use and compact storage.
- **Oven Door:** Front access to the cooking chamber.

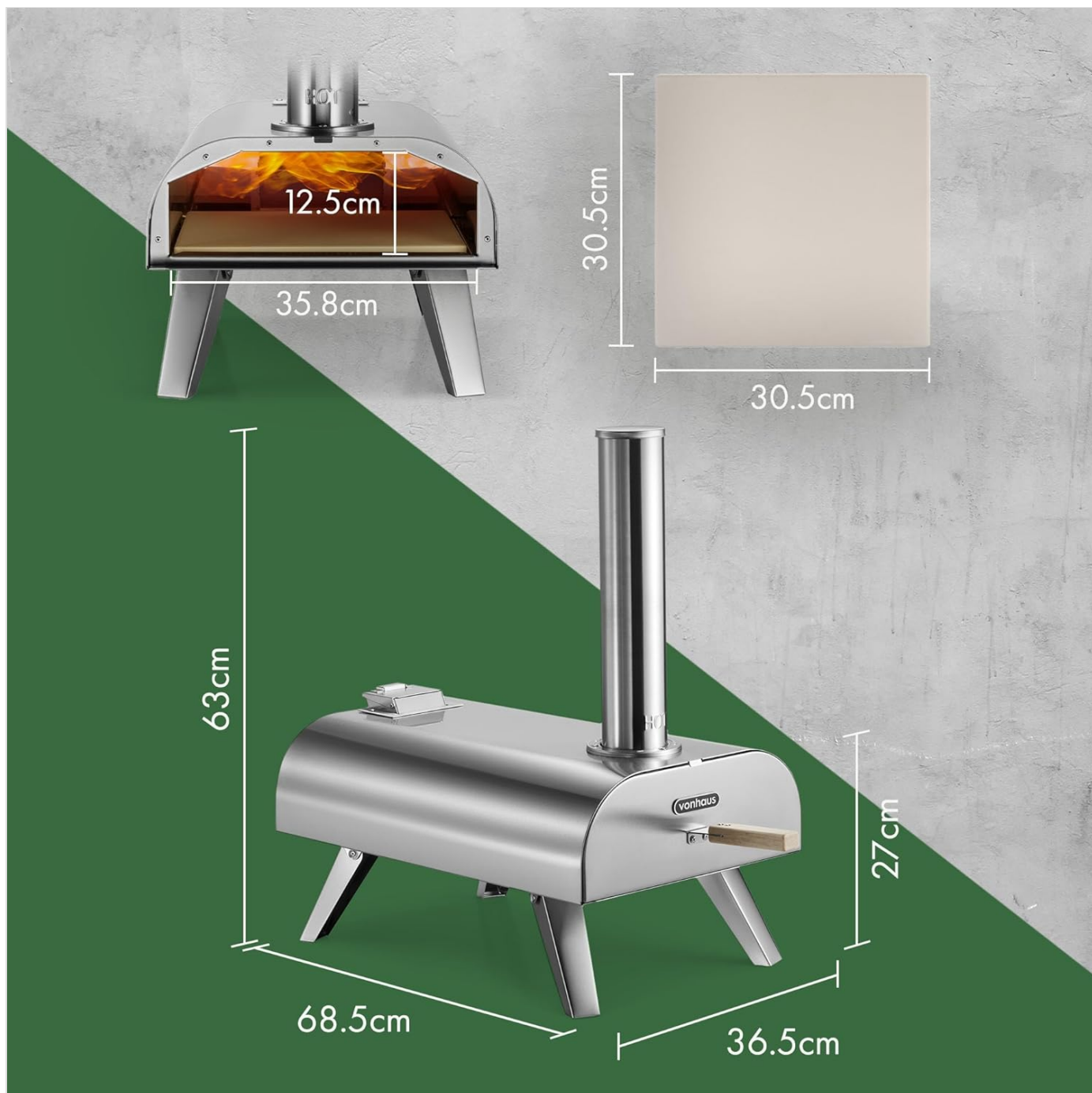


Image: A detailed diagram illustrating the dimensions of the VonHaus Pizza Oven and its included pizza stone, providing measurements for setup and storage.

SETUP

Assembly:

1. Unpack all components and ensure all parts are present.
2. Unfold the legs of the oven body and ensure they are securely locked into place.
3. Insert the chimney into the designated opening on top of the oven body. Ensure it is firmly seated.
4. Carefully slide the pizza stone into the cooking chamber. Ensure it sits flat and securely.

Compact Design.

The foldable legs & removable chimney make the pizza oven easy to store and transport.



Image: A close-up view of the foldable legs mechanism, highlighting the compact design feature for easy storage and transport.

Placement:

Choose a safe, outdoor location for your pizza oven. The surface must be level, stable, and non-combustible. Ensure adequate clearance from all combustible materials as specified in the safety section.

OPERATING INSTRUCTIONS

Fueling the Oven:

1. Open the fuel hopper at the rear of the oven.
2. Fill the hopper with high-quality wood pellets. Do not overfill.
3. Use a firelighter or a blowtorch to ignite the pellets in the burn chamber. Ensure good airflow to aid ignition.
4. Once ignited, the flames will begin to draw through the oven.



Fuelled By Wood Pellets.



Suitable for pizzas up to 12".

Image: A hand demonstrates pouring wood pellets into the oven's fuel hopper, illustrating the fueling process. Below, a perfectly cooked pizza highlights the oven's capability.

Preheating:

Allow the oven to preheat for approximately 15-20 minutes. The internal temperature, especially of the pizza stone, should reach around 400°C (750°F) for optimal pizza cooking. An infrared thermometer is recommended to check the stone temperature.

Even cooking.

Intelligent design
distributes heat evenly.



Image: A close-up view of the oven's interior, highlighting the pizza stone and the intense flames, demonstrating the even heat distribution for cooking.

Cooking Pizza:

1. Prepare your pizza on a floured pizza peel.
2. Once the oven is at temperature, carefully slide the pizza onto the hot pizza stone.
3. Cook for 60-90 seconds, then rotate the pizza 180 degrees using the peel to ensure even cooking.
4. Continue cooking for another 60-90 seconds, or until the crust is golden brown and the cheese is melted and bubbly.
5. Remove the pizza using the peel and allow it to cool slightly before slicing and serving.

VonHaus Tabletop Pizza Oven.

Put a tasty spin on BBQs this Summer.



Image: A person is shown carefully sliding a pizza into the VonHaus Tabletop Pizza Oven, set up outdoors with beverages, illustrating the ease of use.

Cooking Other Dishes:

The oven can also be used to smoke meat, fish, and vegetables. Adjust cooking times and temperatures as needed for different foods. For smoking, you may need to manage the pellet feed to maintain a lower, consistent temperature.

Make a variety of dishes.

Also suitable for meat, fish and vegetables.



Image: A collage showcasing the versatility of the oven, featuring a pizza, roasted vegetables, cooked salmon, and sliced steak, demonstrating its ability to prepare a variety of dishes.

MAINTENANCE

Cleaning:

Always ensure the oven is completely cool before cleaning.

- **Ash Removal:** Once cool, remove the ash tray and dispose of ash safely.
- **Pizza Stone:** Scrape off any burnt food residue from the pizza stone. Do not use soap or detergents on the stone, as it is porous and will absorb them. Wipe with a damp cloth if necessary and allow to air dry completely.
- **Exterior:** Wipe the stainless steel exterior with a damp cloth and mild detergent if needed. Dry thoroughly to prevent water spots.
- **Chimney:** Periodically clean the inside of the chimney to remove soot buildup.

Storage:

For long-term storage, ensure the oven is clean and dry. Remove the chimney and fold the legs for compact storage. Store in a dry, protected area away from direct weather exposure.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven not reaching temperature.	Insufficient fuel, poor airflow, wet pellets.	Add more dry pellets. Ensure chimney is clear. Check for blockages in the burn chamber.
Excessive smoke.	Wet pellets, insufficient airflow, too much fuel.	Use dry pellets. Ensure chimney is clear. Reduce fuel load slightly.
Pizza burning too quickly.	Oven too hot, pizza left too long.	Monitor temperature with an infrared thermometer. Rotate pizza more frequently (every 30-45 seconds).
Pizza sticking to peel.	Not enough flour on peel, dough too wet.	Generously flour the pizza peel before placing dough. Ensure dough is not overly sticky.

SPECIFICATIONS

Feature	Detail
Brand	VonHaus
Model Number	2500553
Product Dimensions (Assembled)	H63 x W68.5 x D36.5 cm
Item Weight	11 kg
Material Type	Stainless Steel
Fuel Type	Wood Pellets
Installation Type	Freestanding
Special Features	Foldable Legs, Removable Chimney
Max Pizza Size	Up to 12 inches


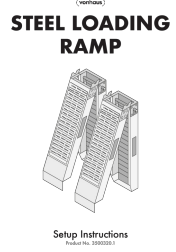




WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided with your purchase or contact VonHaus directly through their official website or customer service channels. Keep your proof of purchase for any warranty claims.

Manufacturer: VonHaus

Website: www.vonhaus.com (Note: This is a general VonHaus website, specific support contact may vary by region.)



	<p>VonHaus 3000294/9100119 Black Glass Monitor Stand - User Manual & Instructions</p> <p>Official user manual and instructions for the VonHaus 3000294/9100119 Extra Large Black Glass Monitor Stand. Learn about setup, safety, maintenance, warranty, and disposal.</p>
	<p>Vonhaus Steel Loading Ramp 3500320.1 - Setup and User Manual</p> <p>Comprehensive setup and user manual for the Vonhaus Steel Loading Ramp (Product No. 3500320.1). This guide provides detailed assembly instructions, safe usage practices, do's and don'ts, maintenance tips, troubleshooting advice, and technical specifications for loading and unloading vehicles and machinery.</p>
	<p>VonHaus 2500878 Assembly Instructions and User Guide</p> <p>Comprehensive instructions for assembling and using the VonHaus 2500878 product. Includes safety information, cleaning and maintenance tips, and warranty details.</p>
	<p>VonHaus 2514041 2000W Oscillating Ceramic Fan Tower Heater - Instruction Manual</p> <p>Official instruction manual for the VonHaus 2514041 2000W Oscillating Ceramic Fan Tower Heater. Includes safety instructions, operation guide, specifications, troubleshooting, and warranty information.</p>
	<p>VonHaus Rustic Console Table with Drawer 3000018 Instruction Manual</p> <p>Assembly instructions and safety information for the VonHaus Rustic Console Table with Drawer (Model 3000018). Includes hardware list, component identification, step-by-step assembly guide, cleaning, warranty, and disposal information.</p>
	<p>VonHaus Folding Cart 2500308 User Manual and Safety Guide</p> <p>Comprehensive user manual and safety instructions for the VonHaus Folding Cart (Model 2500308), covering intended use, safety warnings, cleaning, warranty, and disposal.</p>