Bertello SKUOVENEVERY2

Bertello SimulFIRE Outdoor Pizza Oven Bundle Instruction Manual

Brand: Bertello | Model: SKUOVENEVERY2

Introduction

The Bertello SimulFIRE Outdoor Pizza Oven Bundle is designed to provide a versatile and efficient outdoor cooking experience, allowing you to bake authentic pizzas with the convenience of gas and the rich flavor of wood fire. This oven features patented SimulFIRE technology, enabling simultaneous use of both fuel sources. Its robust construction and portable design make it suitable for various outdoor settings.



Image: The Bertello SimulFIRE Outdoor Pizza Oven in operation, showcasing its ability to cook pizzas outdoors.

What's Included

Your Bertello SimulFIRE Outdoor Pizza Oven Bundle includes the following components:

- 12-inch Pizza Oven

- Gas Burner
- Pizza Peel
- Wooden Tray
- Weatherproof Cover
- Infrared Thermometer
- Wood/Charcoal/Pellet Tray



Image: A visual representation of all components included in the Bertello SimulFIRE Outdoor Pizza Oven Bundle.

Setup

Follow these steps to set up your Bertello SimulFIRE Outdoor Pizza Oven:

1. **Unpack Components:** Carefully remove all items from the packaging. Ensure all listed components are present.
2. **Position the Oven:** Place the oven on a stable, non-combustible surface outdoors. Ensure there is adequate clearance from flammable materials. The wide-stance folding legs provide stability.
3. **Insert Pizza Stone:** Slide the cordierite pizza stone into the oven. The stone is designed to sit on built-in posts for optimal heat circulation.
4. **Attach Gas Burner:** Connect the gas burner to the rear of the oven. Secure the gas hose to a propane tank. Ensure all connections are tight to prevent leaks.
5. **Place Wood Burning Tray (Optional):** If using wood or charcoal, place the wood burning tray inside the oven, typically beneath or alongside the pizza stone, depending on the desired cooking method.



Image: The Bertello pizza oven with the gas burner securely attached, illustrating a key step in the setup process.

Operating Instructions

The Bertello SimulFIRE oven offers versatile cooking options. Always operate the oven outdoors in a well-ventilated area.

Fuel Options

- **Gas Only:** Connect the gas burner to a propane tank. Turn the control knob to ignite the burner. This method provides quick preheating, reaching 900°F in under 20 minutes.
- **Wood/Charcoal Only:** Place wood chunks, pellets, or charcoal in the designated tray. Ignite the fuel. This method imparts a traditional wood-fired flavor.
- **SimulFIRE (Gas + Wood):** For the best of both worlds, use the gas burner for rapid preheating and consistent temperature, while adding wood to the tray for authentic wood-fired flavor. This is the recommended method for optimal results.



Image: Illustration of the Bertello oven's versatile fuel options, including wood, charcoal, and simultaneous gas and wood firing.

Preheating

Regardless of the fuel type, allow the oven and pizza stone to preheat thoroughly. Use the included infrared thermometer to measure the temperature of the pizza stone. Aim for approximately 900°F (482°C) for optimal cooking.

Cooking Your Pizza

1. **Prepare Pizza:** Assemble your pizza on a lightly floured pizza peel. Ensure the pizza can slide freely off the peel.
2. **Launch Pizza:** Carefully slide the pizza from the peel onto the hot pizza stone inside the oven.
3. **Rotate Pizza:** Due to the intense heat, pizzas cook very quickly (typically 60-90 seconds). After about 15-20 seconds, use the pizza peel to rotate the pizza 90 degrees. Repeat this process every 15-20 seconds until the crust is evenly cooked and the toppings are bubbling.
4. **Remove Pizza:** Once cooked, carefully remove the pizza using the peel.



Image: A pizza baking inside the Bertello oven, demonstrating the rapid cooking process and high heat.

Maintenance

Proper maintenance ensures the longevity and performance of your Bertello pizza oven.

- **Cleaning the Pizza Stone:** Allow the pizza stone to cool completely. Scrape off any burnt food residue with a stiff brush or scraper. The stone can be slid out for easier cleaning. Do not use soap or harsh detergents, as the porous stone can absorb them.
- **Cleaning the Oven Exterior:** Once the oven is cool, wipe down the exterior with a damp cloth. For stubborn stains, a mild degreaser can be used. Ensure the oven is dry before storage.
- **Storage:** Store the oven in a dry place when not in use. Use the included weatherproof cover to protect it from the elements.

Troubleshooting

Here are some common issues and their potential solutions:

Problem	Possible Cause	Solution
Oven not reaching desired temperature (900°F)	Insufficient preheating time; low gas pressure; cold ambient temperature.	Allow at least 20-30 minutes for preheating with gas. Ensure propane tank is full and valve is fully open. In colder weather, preheating may take longer.
Pizza crust burning quickly	Oven too hot; pizza not rotated frequently enough.	Monitor stone temperature with thermometer. Reduce gas flame if necessary. Rotate pizza every 15-20 seconds to ensure even cooking.
Pizza sticking to peel	Insufficient flour on peel; pizza sitting too long on peel.	Generously flour the pizza peel before placing dough. Prepare pizza quickly and launch immediately. A perforated peel can also help.
Rubber pads on feet detaching	Adhesive weakening due to heat or wear.	Re-attach with high-temperature adhesive or replace with more durable heat-resistant pads if necessary.

Specifications

Key technical specifications for the Bertello SimulFIRE Outdoor Pizza Oven Bundle:

Feature	Detail
Product Dimensions	30.6"D x 13.9"W x 14"H
Item Weight	46 pounds
Material	Powder coated carbon steel and stainless steel
Power Source	Gas (Propane) and Wood/Charcoal
Temperature Range	Up to 900°F (482°C)
Pizza Size Capacity	Up to 12 inches
Model Number	SKUOVENEVERY2
UPC	860007140907



Image: Detailed view of the cooking surface dimensions and maximum temperature capacity of the Bertello oven.

Warranty and Support

Bertello is committed to product quality and customer satisfaction. While specific warranty details are not provided in this manual, the product is known for its robust construction and reliable performance. For any warranty claims, technical support, or inquiries regarding your Bertello SimulFIRE Outdoor Pizza Oven, please refer to the official Bertello website or contact their customer service directly. Keep your purchase receipt as proof of purchase for any warranty-related matters.

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