

Empava PG05

Empava 33-Inch Commercial-Style Wood-Fired Outdoor Pizza Oven Instruction Manual

Model: PG05

1. SAFETY INFORMATION

Read all instructions carefully before assembling, installing, or operating this appliance. Failure to follow these instructions could result in property damage, bodily injury, or death.

- This pizza oven is for outdoor use only. Do not operate indoors or in an enclosed area.
- Maintain a minimum clearance of 3 feet (0.9 meters) from the back and sides of the oven to any combustible materials.
- Always use heat-resistant gloves when handling hot surfaces or tools.
- Keep children and pets away from the oven during operation and while it is cooling down.
- Never leave the oven unattended while in use.
- Ensure the oven is placed on a stable, level, non-combustible surface.
- Only use recommended wood types for firing. Avoid treated wood or trash.
- Do not store flammable materials near the oven.

2. PACKAGE CONTENTS

Verify that all components are present before beginning assembly.

- Pizza Oven Main Body
- Oven Stand with Wheels
- Chimney with Damper
- Side Panel/Shelf
- Pizza Oven Door

- Refractory Bricks (for cooking surface)
- 4x S-shape pothooks
- Pizza cutter
- Pizza wheel
- Pizza oven brush
- Large pizza oven shovel
- Assembly Hardware (screws, nuts, etc.)



Figure 2.1: Included accessories for the Empava pizza oven.

3. SETUP AND ASSEMBLY

Follow these steps to assemble your Empava Commercial-Style Wood-Fired Outdoor Pizza Oven. It is recommended to have two people for certain assembly steps.

3.1 Assembly Video Guide

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Video 3.1: Detailed assembly instructions for the Empava pizza oven.

3.2 Step-by-Step Assembly

1. **Assemble the Oven Stand:** Attach the legs to the base of the oven stand using the provided screws. Ensure all connections are secure.
2. **Install Wheels:** Secure the four wheels to the bottom of the oven stand. Two wheels are swivel and two are fixed, allowing for easy movement and locking. Use a screwdriver to tighten the screws.
3. **Mount the Oven Body:** Carefully lift the main oven body and place it onto the assembled stand. Align the pre-drilled holes and secure the oven body to the stand with screws.
4. **Attach Side Panel/Shelf:** Install the side panel/shelf to the designated mounting points on the oven stand. This provides additional workspace. Secure it firmly with screws.
5. **Install Chimney:** Place the chimney onto the top opening of the oven body. Secure it using the provided screws. Ensure the chimney damper is correctly oriented for easy access.
6. **Attach Tool Hooks and Bar:** Mount the accessory bar and S-hooks to the side of the oven stand. This allows for convenient storage of your pizza tools.
7. **Insert Refractory Bricks:** Carefully place the refractory bricks onto the cooking surface inside the oven. Arrange them to form a solid, even base.





Figure 3.1: Dimensional drawing of the Empava pizza oven.

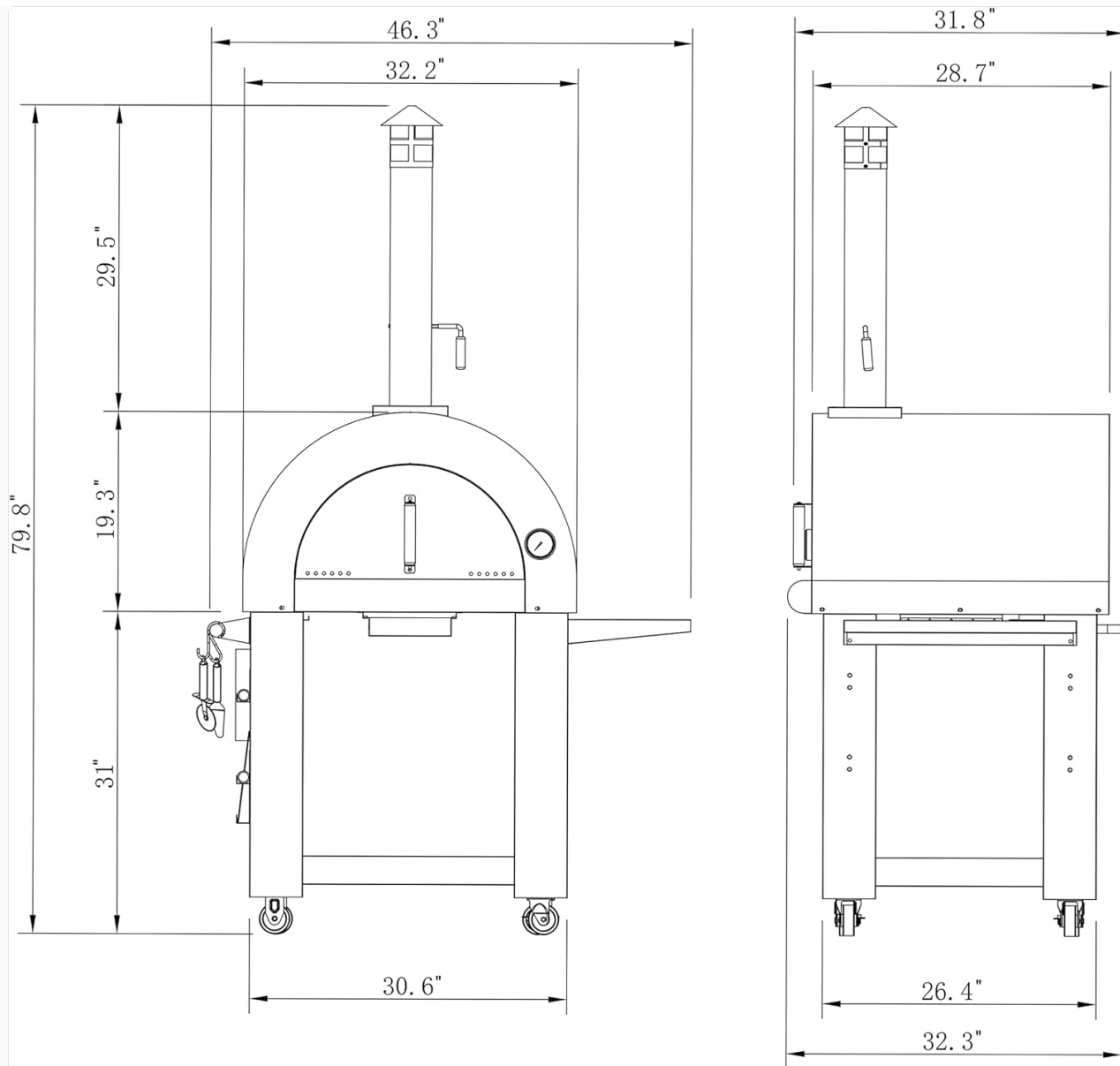


Figure 3.2: Assembled Empava pizza oven, front view.

4. OPERATING INSTRUCTIONS

This section details how to operate your wood-fired pizza oven for optimal cooking results.

4.1 Fueling the Oven

- Use only dry, seasoned hardwood such as oak, maple, or fruitwoods. Avoid softwoods, treated wood, or charcoal.
- Place small pieces of kindling and paper in the rear of the oven, on the refractory bricks.
- Light the kindling and gradually add larger pieces of wood as the fire establishes.
- Maintain a consistent fire to heat the oven to the desired temperature.



Figure 4.1: Convenient wood storage beneath the oven.

4.2 Temperature Control

- The built-in thermometer on the front of the oven displays the internal temperature.
- Adjust the chimney damper to control airflow and heat retention. Opening the damper increases airflow and temperature, while closing it reduces airflow and retains heat.
- The half-spherical dome design helps circulate heat evenly, cooking pizzas quickly in minutes.



Figure 4.2: Integrated thermometer for monitoring oven temperature.

4.3 Cooking with the Oven

- Once the oven reaches the desired temperature (typically 700-900°F / 370-480°C for pizza), push the embers to one side to create a cooking zone.
- Use the pizza peel to slide your pizza into the oven. The large mouth allows for easy placement and retrieval of various food items.
- Rotate the pizza periodically for even cooking. Pizzas typically cook in 1-3 minutes.
- The refractory tiles store heat, ensuring a crispy crust and evenly cooked toppings.





Figure 4.3: Oven interior with door open, ready for cooking.

5. MAINTENANCE

Regular maintenance ensures the longevity and optimal performance of your pizza oven.

- **Cleaning the Interior:** After the oven has completely cooled, use the provided pizza oven brush to sweep out ash and debris from the cooking surface.
- **Cleaning the Exterior:** Wipe down the stainless steel exterior with a damp cloth and mild detergent. Avoid abrasive cleaners that can scratch the surface.
- **Chimney Maintenance:** Periodically check the chimney for creosote buildup. Clean as necessary to ensure proper ventilation.
- **Refractory Bricks:** The bricks may darken over time, which is normal. If any bricks become cracked or damaged, they should be replaced.
- **Storage:** When not in use, especially during inclement weather, it is recommended to cover the oven or move it to a sheltered location. The wheels allow for easy portability.

6. TROUBLESHOOTING

This section addresses common issues you might encounter with your pizza oven.

Problem	Possible Cause	Solution
Oven not reaching high temperatures	Insufficient fuel, wet wood, closed damper, poor airflow.	Ensure adequate dry hardwood. Open chimney damper fully. Clear any obstructions.
Excessive smoke	Wet wood, improper fire starting, chimney obstruction.	Use dry wood. Start fire with small kindling. Check and clean chimney.
Pizza burning on one side	Uneven heat distribution, pizza too close to flames.	Rotate pizza frequently. Ensure embers are evenly distributed or to one side away from direct cooking area.
Pizza crust not crispy	Oven not hot enough, insufficient preheating of bricks.	Allow oven to preheat longer until bricks are very hot. Ensure proper oven temperature.

7. SPECIFICATIONS

Feature	Detail
Brand	Empava
Model Number	PG05
Size	33 Inch
Color	Stainless Steel

Feature	Detail
Heating Method	Wood
Fuel Type	Wood
Finish Type	Stainless Steel
Installation Type	Freestanding
Additional Features	Portable (with 4 wheels)
Item Dimensions (D x W x H)	32.3"D x 46.3"W x 79.8"H
Cooking Capacity	30-inch x 25-inch
Material Type	18-gauge Stainless Steel
Included Components	4x s-shape pothooks, pizza cutter, pizza wheel, pizza oven brush, large pizza oven shovel

8. WARRANTY AND SUPPORT

Empava provides a limited manufacturer warranty for this product.

- **Warranty Period:** 2-year limited manufacturer warranty.
- For warranty claims or technical assistance, please contact Empava customer support. Refer to the contact information provided in your purchase documentation or on the official Empava website.