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› [COSTWAY Portable Outdoor Wood-Fired Pizza Oven Instruction Manual \(Model: 42 x 81 x 84.5 cm\)](#)

COSTWAY 42 x 81 x 84.5 cm

COSTWAY Portable Outdoor Wood-Fired Pizza Oven Instruction Manual

Model: 42 x 81 x 84.5 cm

1. INTRODUCTION

Thank you for choosing the COSTWAY Portable Outdoor Wood-Fired Pizza Oven. This manual provides essential information for the safe and efficient operation of your new pizza oven. Designed for outdoor use, this oven allows you to cook delicious pizzas and other wood-fired dishes quickly and conveniently. Please read these instructions carefully before assembly and use, and retain them for future reference.



The COSTWAY Portable Outdoor Wood-Fired Pizza Oven ready for use in an outdoor environment.

2. SAFETY INSTRUCTIONS

- **Outdoor Use Only:** This pizza oven is designed exclusively for outdoor use. Do not operate indoors or in enclosed spaces.
- **Stable Surface:** Always place the oven on a stable, level, non-combustible surface.
- **Clearance:** Maintain a safe distance from combustible materials, structures, and vegetation.
- **Supervision:** Never leave the oven unattended while in use. Keep children and pets away from the hot oven.
- **Hot Surfaces:** The oven's exterior and interior surfaces become extremely hot during operation. Use heat-resistant gloves and tools.
- **Fuel Type:** Use only wood pellets or small pieces of hardwood as fuel. Do not use charcoal, lighter fluid, gasoline, or other flammable liquids.
- **Fire Safety:** Keep a fire extinguisher or a bucket of sand/water nearby in case of emergency.
- **Ventilation:** Ensure the chimney is clear and unobstructed for proper smoke exhaust.

- **Cool Down:** Allow the oven to cool completely before cleaning, moving, or storing.

3. PACKAGE CONTENTS

Verify that all components are present and undamaged before assembly. The standard package includes:

- Pizza Oven Main Body
- Removable Chimney
- Pizza Stone (33 cm)
- Pizza Peel with Beech Handle
- Firewall / Flame Guard
- Fuel Hopper / Loading Chute
- Wood Box / Ash Tray
- Oven Door / Removable Window

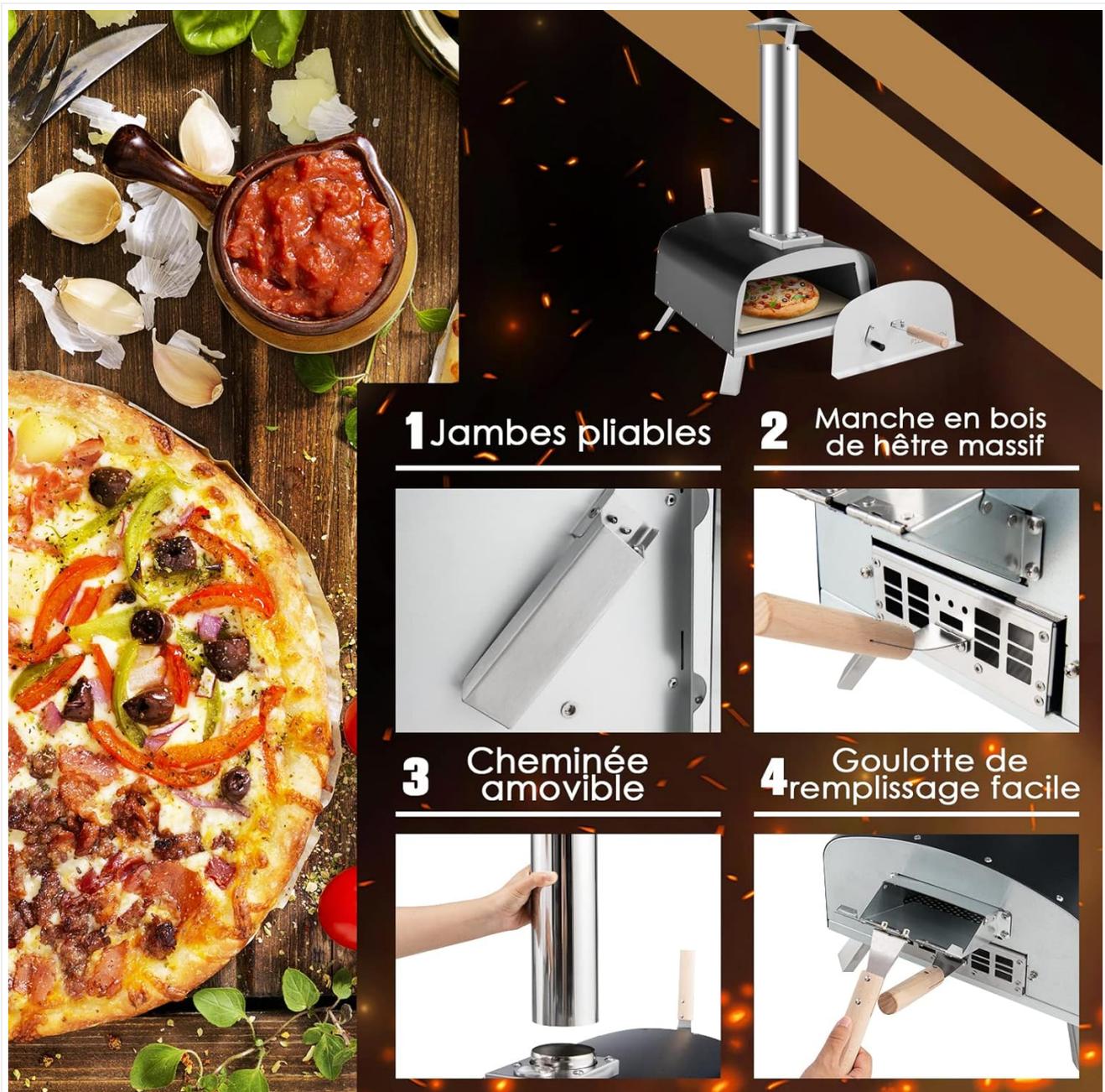


Complete package contents of the COSTWAY Portable Outdoor Wood-Fired Pizza Oven.

4. SETUP

Follow these steps to assemble your pizza oven:

1. **Unfold Legs:** Place the oven body on a stable surface and unfold the four legs until they lock securely into position.
2. **Attach Chimney:** Insert the removable chimney into the opening on top of the oven body. Ensure it is firmly seated.
3. **Insert Pizza Stone:** Carefully slide the pizza stone into the main cooking chamber. Ensure it is centered and stable.
4. **Install Firewall:** Place the firewall/flame guard at the rear of the cooking chamber, in front of the fuel area.
5. **Position Fuel Hopper and Wood Box:** Insert the fuel hopper into the rear opening of the oven. Place the wood box/ash tray underneath the fuel hopper.
6. **Attach Oven Door:** Place the removable oven door at the front opening of the oven.



Key features for setup: foldable legs, removable chimney, and fuel chute.



Illustration of loading wood pellets and igniting the fuel.

5. OPERATING INSTRUCTIONS

Achieving perfect results with your pizza oven is simple with these steps:

1. **Fueling:** Add wood pellets or small hardwood pieces into the removable fuel hopper at the back of the oven. Ensure the wood box/ash tray is in place underneath.
2. **Ignition:** Use a fire starter or torch to ignite the fuel in the wood box. Allow the flames to establish.
3. **Preheating:** Close the oven door and allow the oven to preheat. The oven can reach temperatures up to 450°C (842°F) in approximately 5 minutes. Monitor the integrated thermometer for temperature readings.
4. **Cooking Pizza:** Once the desired temperature is reached, use the pizza peel to slide your pizza onto the hot pizza stone. Cook for 30-40 seconds, rotating as needed for even cooking.
5. **Other Dishes:** This oven is also suitable for cooking other wood-fired dishes like fish, steak, and vegetables. Adjust cooking times and temperatures as necessary.
6. **Refueling:** Add more fuel as needed through the loading chute to maintain temperature during extended cooking sessions.

Préchauffage et Cuisson Rapides



Chauffer à 450°C



Préchauffer
5 minutes



Pizza prête en
30 à 40 secondes

450°C



Thermomètre intégré
pour une lecture
facile des
températures



Rapid preheating and cooking times for the COSTWAY pizza oven.

Conception à Double Cuisson

Permet de cuisiner différents plats, pas seulement des pizzas



Bifteck



Poisson



Oeuf tarte



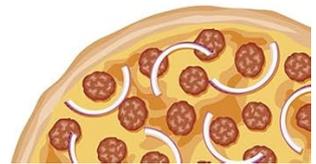
Pain grillé



Utilisation de palettes en bois ou d'autres combustibles granulés



La Structure Avancée du Four Réduit l'Humidité des Aliments



The oven's double cooking design allows for various dishes beyond pizza.

6. MAINTENANCE

Proper maintenance ensures the longevity and performance of your pizza oven:

- **Cool Down:** Always allow the oven to cool completely before attempting any cleaning or maintenance.
- **Ash Removal:** Once cool, remove the wood box/ash tray and dispose of ashes safely.
- **Pizza Stone Cleaning:** Scrape off any burnt food residue from the pizza stone. Do not use soap or harsh detergents, as the stone is porous and will absorb them. Wipe with a damp cloth if necessary, and allow to air dry completely.
- **Exterior Cleaning:** Wipe the exterior surfaces with a damp cloth. For stubborn stains, a mild detergent can be used, followed by thorough rinsing and drying.
- **Chimney Cleaning:** Periodically clean the inside of the chimney to prevent creosote buildup.
- **Storage:** When not in use, store the oven in a dry, protected area. The chimney can be detached and legs folded for compact storage.

7. TROUBLESHOOTING

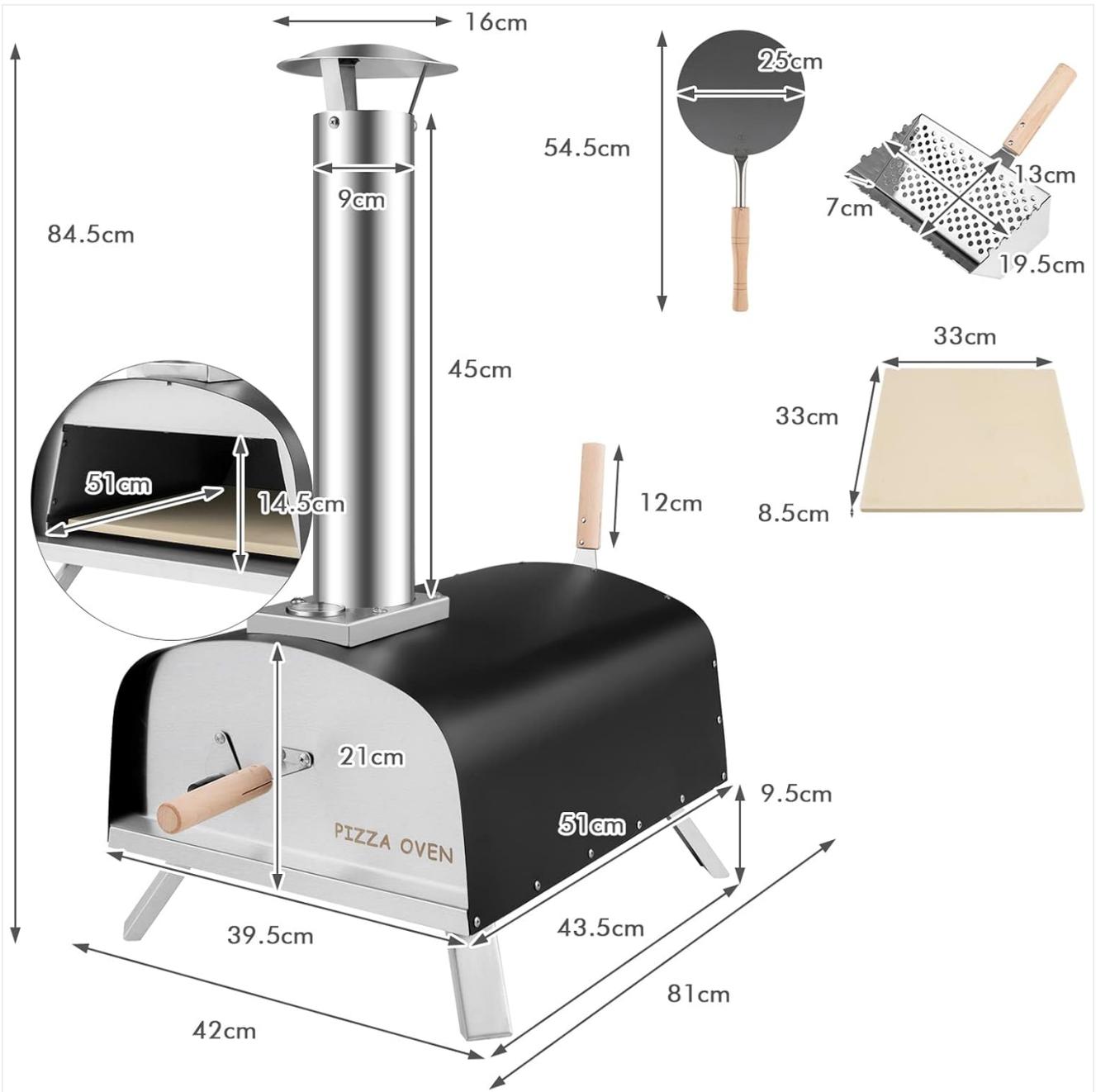
If you encounter issues, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Oven not reaching high temperatures	Insufficient fuel, wet fuel, poor airflow, chimney blockage.	Add more dry wood pellets. Ensure chimney is clear. Check for proper airflow to the fuel.
Excessive smoke	Wet fuel, insufficient airflow, chimney blockage.	Use dry fuel. Ensure adequate airflow. Clean chimney if obstructed.
Pizza burning on top, undercooked on bottom	Oven too hot, pizza stone not fully preheated, pizza too close to flames.	Allow pizza stone to preheat longer. Reduce fuel slightly. Rotate pizza more frequently.
Pizza sticking to peel or stone	Not enough flour/semolina on peel, stone not hot enough.	Dust pizza peel generously with flour or semolina. Ensure pizza stone is fully preheated.

8. SPECIFICATIONS

Detailed specifications for the COSTWAY Portable Outdoor Wood-Fired Pizza Oven:

- **Brand:** COSTWAY
- **Model:** 42 x 81 x 84.5 cm
- **Product Dimensions (L x W x H):** 42 x 81 x 84.5 cm
- **Material:** Steel
- **Color:** Silver, Black
- **Installation Method:** Freestanding
- **Special Feature:** Portable
- **Heating Method:** Radiant
- **Fuel Type:** Wood
- **Pizza Stone Dimensions:** 33 x 33 x 9 cm
- **Pizza Peel Dimensions:** 25 x 55 cm (diameter x length)
- **Net Weight:** Approximately 16 kg



Detailed dimensions of the COSTWAY Portable Outdoor Wood-Fired Pizza Oven and its accessories.

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation included with your purchase or contact COSTWAY customer service directly. Keep your purchase receipt as proof of purchase for any warranty claims.

You can typically find support contact details on the official COSTWAY website or through the retailer where you purchased the product.