

Giantex GT-GE-10731-NP

Giantex GT-GE-10731-NP Outdoor Pizza Oven Instruction Manual

Model: GT-GE-10731-NP

PRODUCT OVERVIEW

The Giantex GT-GE-10731-NP Outdoor Pizza Oven is designed for versatile outdoor cooking, allowing you to prepare delicious pizzas, steaks, chicken, fish, and roasted vegetables. Constructed from food-grade double-layer stainless steel, it offers durability, rust resistance, and efficient heat retention. Its portable and lightweight design makes it ideal for various outdoor activities.

SAFETY INFORMATION

Please read all instructions carefully before operating the oven. Failure to follow these instructions may result in property damage, personal injury, or death. Keep this manual for future reference.

- Always operate the oven on a stable, level, non-combustible surface.
- Ensure adequate clearance from combustible materials.
- Do not use the oven indoors or in enclosed spaces.
- Use heat-resistant gloves when handling hot components.
- Keep children and pets away from the oven during operation.
- Only use recommended fuel types (wood pellets or wood chips).

PARTS LIST

The Giantex GT-GE-10731-NP pizza oven comes with the following components:

- 1 x Pizza Oven Main Body
- 1 x 12-inch Cordierite Pizza Stone
- 1 x Poker
- 2 x Rubber Wood Handles (for oven door and pellet grid)
- 1 x Detachable Chimney

- 1 x Chimney Lid & Hopper Shovel
- 1 x Ash Tray
- 1 x Pellet Grid
- All necessary assembly parts and detailed instructions.



Figure 1: Complete Accessories. This image displays all components included with the Giantex outdoor pizza oven, such as the pizza stone, removable door, chimney pipe, chimney lid & hopper shovel, pellet grid, ash tray, poker, and unfixed wooden handle.

SETUP AND ASSEMBLY

The pizza oven is partly pre-assembled. Follow these steps for quick and easy setup:

1. **Unpack Components:** Carefully remove all parts from the packaging and verify against the parts list.
2. **Attach Chimney:** Insert the detachable chimney into the designated opening on top of the oven. Secure it firmly.
3. **Install Pellet Grid and Ash Tray:** Slide the pellet grid into its slot at the rear of the oven. Position the ash tray beneath the pellet grid for easy ash collection.
4. **Attach Handles:** Secure the rubber wood handles to the oven door and the pellet grid using the provided hardware. These handles are anti-scalding for safe operation.
5. **Place Pizza Stone:** Carefully place the 12-inch cordierite pizza stone inside the oven chamber.
6. **Position Oven:** Place the oven on a stable, heat-resistant surface outdoors. Ensure the foldable legs are fully extended and locked for stability.



***Detachable Chimney
with Hopper Shovel***



***Anti-scalding
Rubberwood Handle***



***Convenient
Refueling Channel***



Foldable Legs

Figure 2: Key Features for Setup. This image highlights the detachable chimney with hopper shovel, anti-scalding rubberwood handle, convenient refueling channel, and foldable legs, illustrating the ease of assembly and use.

OPERATING INSTRUCTIONS

Follow these steps for optimal cooking performance:

1. **Add Fuel:** Open the pellet grid and add wood pellets or wood chips (not included) to the pellet grid.
2. **Ignite Fuel:** Use a torch or fire starter to ignite the pellets. Ensure proper ventilation.
3. **Preheat Oven:** Close the oven door and allow the oven to pre-heat for approximately 15 minutes. The oven is capable of reaching temperatures up to 860°F (460°C).
4. **Monitor Temperature:** Use the built-in thermometer (if available) or an external infrared thermometer to monitor the internal temperature.
5. **Bake Pizza:** Once the desired temperature is reached, carefully slide your pizza onto the preheated pizza stone using a pizza peel.
6. **Rotate Pizza:** For even cooking, rotate the pizza periodically using the pizza peel. Pizzas typically cook in 1-2 minutes at high temperatures.
7. **Refuel as Needed:** If the flame diminishes, add more pellets through the convenient refueling

channel on top of the oven.

8. **Remove Pizza:** Once cooked to your preference, carefully remove the pizza using the pizza peel.

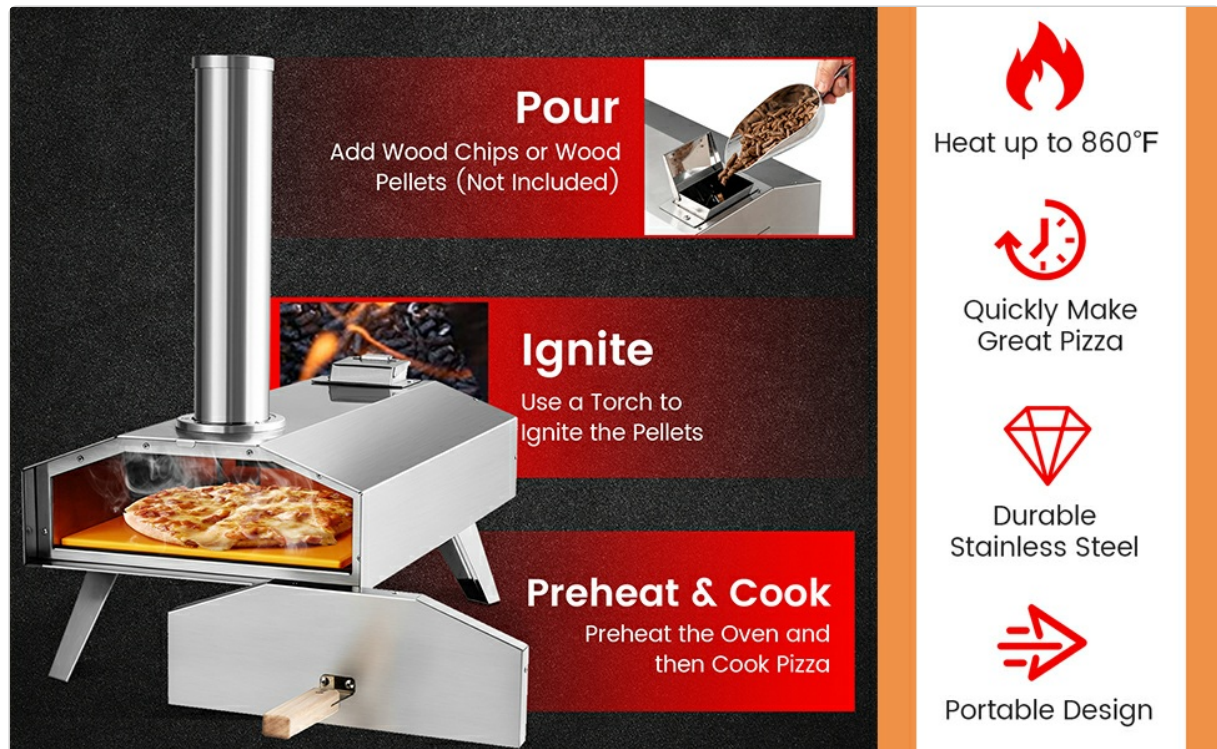


Figure 3: Simple Operation Steps. This visual guide demonstrates the straightforward process of using the oven, from adding fuel and preheating to baking and cleaning.

Multi-Purpose Cooking

Beyond pizzas, this oven is suitable for a variety of dishes:

- **Steaks:** Achieve a perfect sear with the high heat.
- **Chicken & Fish:** Cook quickly and evenly, retaining moisture.
- **Roasted Vegetables:** Enjoy perfectly charred and tender vegetables.



Figure 4: Multi-Purpose Pizza Oven. This image illustrates the versatility of the oven, capable of cooking not just pizza, but also steak, BBQ, and roasted vegetables.

MAINTENANCE AND CARE

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

- **Ash Removal:** After the oven has completely cooled, remove the ash tray and dispose of ashes safely.
- **Clean Pizza Stone:** Allow the pizza stone to cool completely before cleaning. Scrape off any food residue with a brush or spatula. Do not use soap or harsh detergents, as they can be absorbed by the porous stone.
- **Exterior Cleaning:** Wipe down the stainless steel exterior with a damp cloth. Avoid abrasive cleaners that could scratch the surface.
- **Storage:** For convenient storage and carriage, fold the legs and detach the chimney. Store the oven in a dry, protected area when not in use.

COMPELTE ACCESSORIES



Pizza Stone



Removable Door



Chimney Pipe



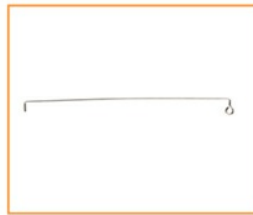
Chimney Lid &
Hopper Shovel



Pellet Grid



Ash Tray



Poker



Unfixed Wooden Handle

Figure 5: Portable and Lightweight Design. This image demonstrates the compact size of the oven when its legs are folded and chimney detached, making it easy to store and transport.

TROUBLESHOOTING

If you encounter issues with your pizza oven, consider the following:

- **Oven Not Reaching Temperature:**

- Ensure sufficient fuel (wood pellets) is loaded and burning effectively.
- Check that the chimney is clear and not obstructed.
- Allow adequate preheating time (at least 15 minutes).

- **Pizza Burning Unevenly:**

- Rotate the pizza frequently during cooking to ensure even exposure to heat.
- Ensure the oven is fully preheated before placing the pizza inside.

- **Excessive Smoke:**

- Ensure the chimney is properly installed and clear.
- Use dry, high-quality wood pellets. Damp pellets can produce more smoke.

SPECIFICATIONS

Product Dimensions	27 x 14 x 25 inches (L x W x H)
Item Weight	23 pounds
Item Model Number	GT-GE-10731-NP
Brand	Giantex
Color	Silver

Heating Method	Conduction (via wood pellets/chips)
Finish Type	Stainless Steel, Wood
Pizza Stone Size	12 inches
Max Temperature	Up to 860°F (460°C)