

DEERFAMY I0603-00101BK

DEERFAMY Portable Outdoor Wood Pellet Pizza Oven

Model: I0603-00101BK

1. INTRODUCTION

The DEERFAMY Portable Outdoor Pizza Oven is designed for efficient outdoor cooking, allowing you to prepare pizzas and other dishes such as grilled chicken wings, taco pasta, and grilled steaks. It features an integrated thermometer display for precise temperature monitoring, foldable legs for portability, and a removable chimney for easy setup and storage. Constructed from high-temperature resistant coated steel, this oven is built for durability and reliable performance in various outdoor settings.

2. SAFETY INFORMATION

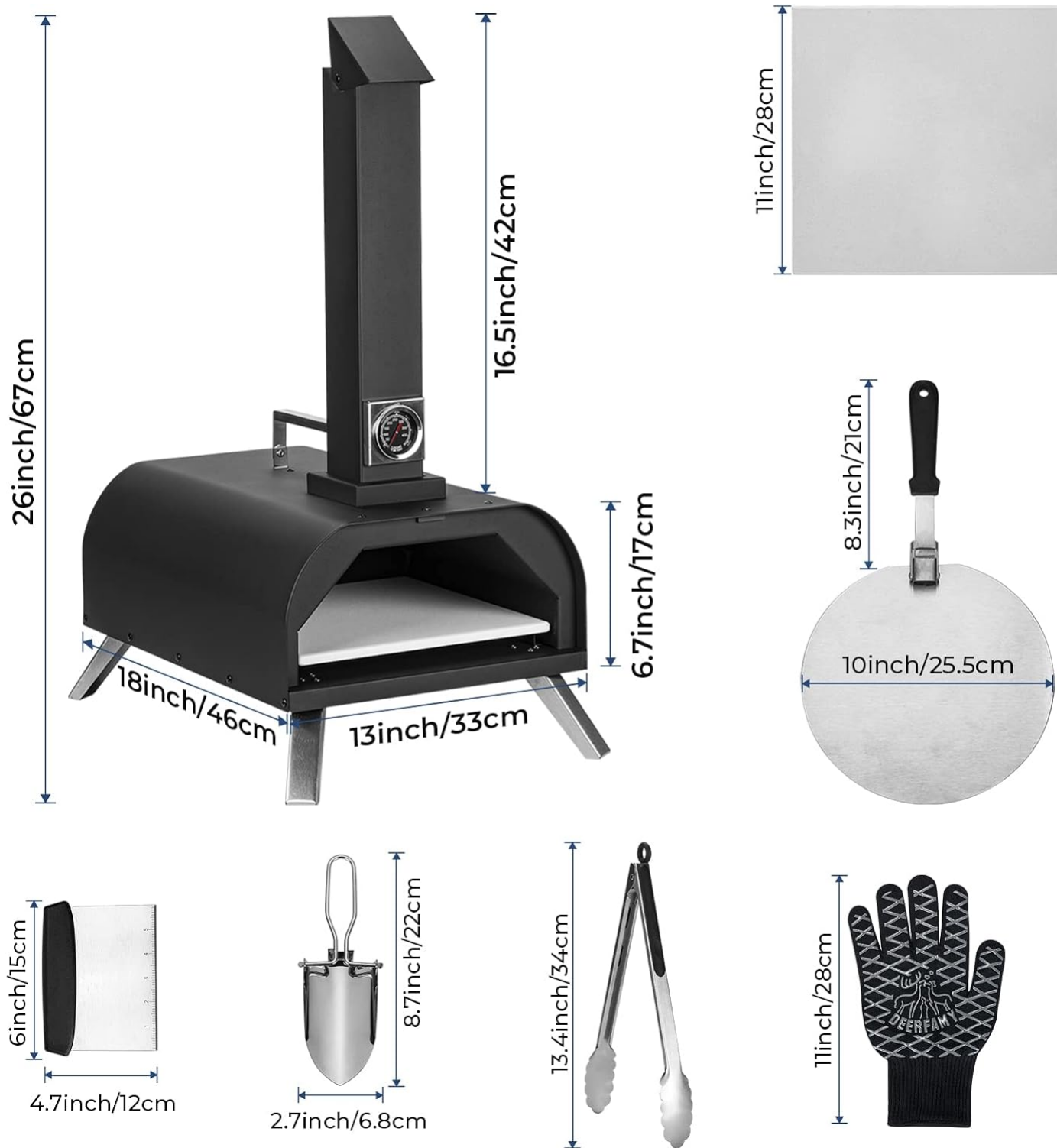
Please read and understand all safety instructions before operating the pizza oven. Failure to follow these instructions may result in fire, explosion, property damage, or personal injury.

- **Outdoor Use Only:** This appliance is intended for outdoor use only. Do not operate indoors or in enclosed spaces.
- **Clearance:** Maintain a safe distance from combustible materials, walls, and other structures.
- **Stable Surface:** Always place the oven on a stable, level, non-combustible surface.
- **Heat-Resistant Gloves:** Always use heat-resistant gloves when handling hot parts of the oven or inserting/removing food.
- **Supervision:** Never leave the oven unattended while in use. Keep children and pets away from the hot oven.
- **Fuel:** Use only recommended fuel (wood pellets or wood chips). Do not use charcoal, lighter fluid, or other accelerants.
- **Cool Down:** Allow the oven to cool completely before cleaning, moving, or storing.
- **Ventilation:** Ensure proper ventilation to prevent smoke accumulation. The adjustable chimney cap helps direct smoke away.

3. PACKAGE CONTENTS

Verify that all items listed below are included in your package:

- Pizza Oven Unit
- Cordierite Pizza Stone (28 x 28 cm)
- Foldable Pizza Peel
- Foldable Pellet Shovel
- Thermal Insulating Gloves
- Weather-Resistant Pizza Oven Cover
- Pizza Stand
- Square Pizza Cutter



This image presents a detailed view of all included accessories, such as the pizza stone, foldable pizza peel, pellet shovel, thermal gloves, weather cover, pizza stand, and square pizza cutter, along with their respective dimensions.

4. SETUP

The DEERFAMY pizza oven is designed for quick and easy assembly.

1. **Unfold the Legs:** Place the oven on a stable, level surface. Carefully unfold the four legs until they lock securely into position.
2. **Mount the Chimney:** Insert the removable chimney into the designated opening on top of the oven. Ensure it is firmly seated.
3. **Install Fuel Grate:** Place the protective grate inside the fuel chamber at the rear of the oven. This is where wood pellets or chips will be added.
4. **Insert Pizza Stone:** Carefully slide the cordierite pizza stone into the main cooking chamber. Ensure it is centered and stable.

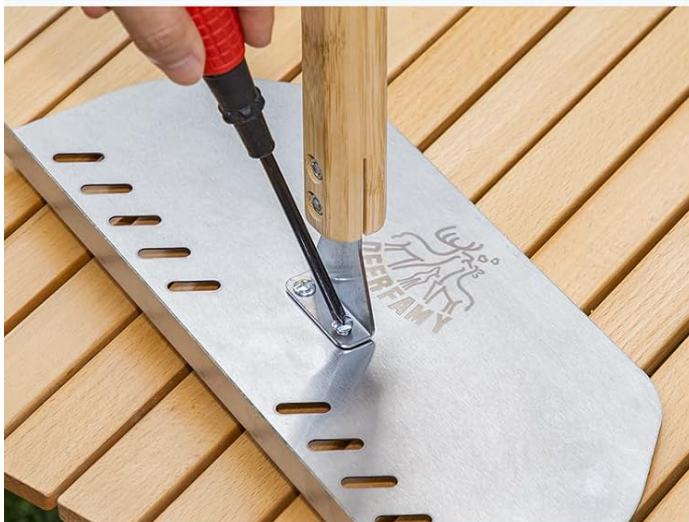
Effizientes Kochen & Leicht zu montieren



die Klappbeine öffnen



den Schornstein montieren



das Schutzgitter installieren und
den Brennstoff einlegen



Beginnen Sie Ihre Pizza-Reise

This composite image illustrates the quick assembly process of the pizza oven, detailing how to unfold the legs, attach the chimney, install the protective grate for fuel, and begin cooking.

5. OPERATING INSTRUCTIONS

Follow these steps for optimal cooking performance.

1. **Fueling the Oven:** Using the foldable pellet shovel, add wood pellets or wood chips to the fuel chamber at the rear of the oven. Do not overfill.
2. **Ignition:** Ignite the fuel using a long lighter or fire starter. Allow the flames to establish.
3. **Preheating:** Close the oven door and allow the oven to preheat. Monitor the integrated thermometer. The ideal cooking temperature for pizza is approximately 400°C (752°F). Preheating typically takes about 15 minutes to reach this temperature.
4. **Adjusting Chimney Cap:** The chimney cap can be rotated 90 degrees up or down to help direct smoke away from your cooking area.
5. **Cooking Pizza:** Once the desired temperature is reached, use the foldable pizza peel to carefully slide your pizza onto the hot cordierite stone inside the oven.
6. **Rotation:** Pizzas cook very quickly, often in about 90 seconds. Rotate the pizza periodically using the peel to ensure even cooking and a perfectly crispy crust.

7. **Removing Pizza:** Once cooked, use the pizza peel to remove the pizza from the oven. Place it on the pizza stand for cooling and cutting with the square pizza cutter.



**TEMPERATUREN
BIS ZU
300-400 °C VON
15 MINUTEN**

Kraftstoffe

Holzpellets

Holzspäne

Erfordert separaten Kauf

This image displays the DEERFAMY portable outdoor pizza oven in operation, featuring its integrated thermometer and illustrating the compatible fuel types: wood pellets and wood chips.

DEERFAMY PIZZAÖFEN OUTDOOR

Genießen Sie eine
köstliche Mahlzeit mit
Familie und Freunden



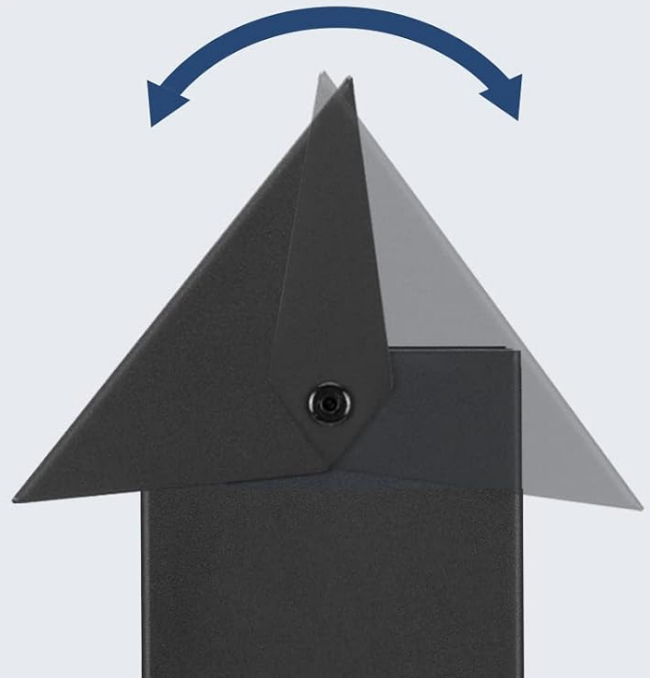
A user is shown carefully inserting a freshly prepared pizza into the DEERFAMY outdoor pizza oven using the provided pizza peel, ready for cooking.



Thermometer- Anzeige



Schornsteinkappe kann gedreht werden



This image highlights the oven's integrated thermometer for precise temperature monitoring and demonstrates the adjustable chimney cap, which can be rotated to control smoke direction.

6. MAINTENANCE AND CLEANING

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 any ash from the fuel chamber using the pellet shovel or a small brush.
- **Pizza Stone Cleaning:** Scrape off any burnt food residue from the pizza stone. For stubborn stains, heat the stone in the oven to burn off residue, then brush clean. Do not use soap or harsh detergents on the pizza stone, as it is porous and can absorb chemicals.
- **Exterior Cleaning:** Wipe the exterior of the oven with a damp cloth. For tougher stains, use a mild detergent. Ensure the oven is dry before storage.
- **Storage:** When not in use, store the oven in a dry place. Use the provided weather-resistant cover to protect it from the elements.

7. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

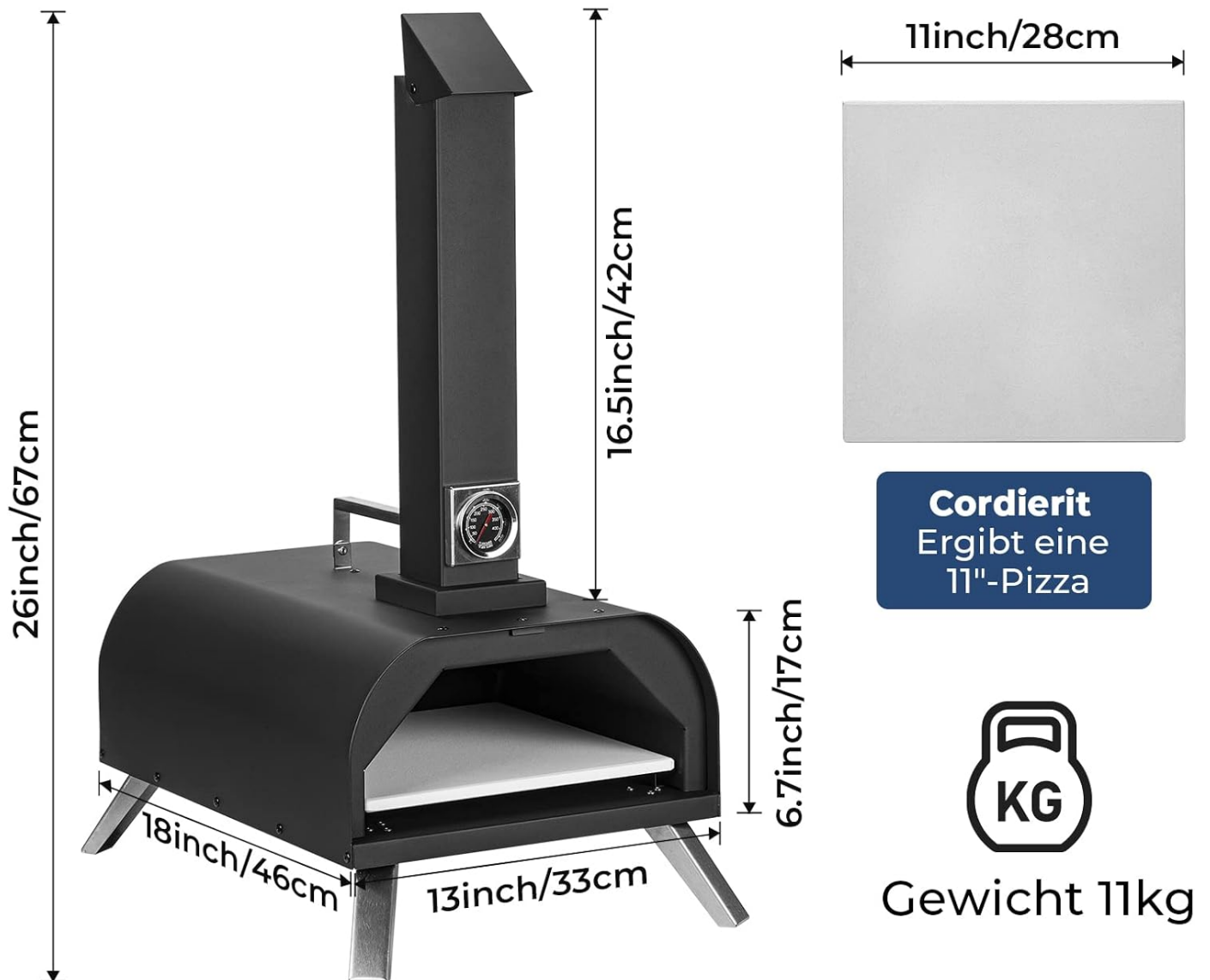
- **Oven Not Reaching Desired Temperature:**
 - Ensure sufficient fuel (wood pellets/chips) is loaded.
 - Check for proper airflow; clear any blockages in the fuel chamber or chimney.
 - Ensure the oven door is closed during preheating.
- **Uneven Pizza Cooking:**
 - Rotate the pizza frequently during cooking to ensure all sides are exposed to even heat.
 - Allow the oven to fully preheat to the target temperature before inserting the pizza.
- **Excessive Smoke:**
 - Ensure you are using dry, high-quality wood pellets or chips. Wet fuel produces more smoke.
 - Adjust the chimney cap to improve smoke exhaust.
 - Avoid overfilling the fuel chamber.

8. SPECIFICATIONS

Feature	Specification
Model Number	I0603-00101BK
Dimensions (L x W x H)	53.5 x 41.5 x 28.5 cm (21 x 16.3 x 11.2 inches)
Weight	11 kg (24.25 lbs)
Pizza Stone Material	Cordierite
Pizza Stone Size	28 x 28 cm (11 inches)
Max Temperature	Up to 400°C (752°F)
Fuel Type	Wood pellets, wood chips
Material	High-temperature resistant coated steel
Special Features	Thermometer display, efficient cooking, portable design, complete accessories

HOCHTEMPERATURBESTÄNDIG BESCHICHTETER STAHL

Material sicher für den Kontakt mit Lebensmitteln



A technical diagram providing the overall dimensions of the pizza oven (length, width, height) and specifying the size of the cordierite pizza stone, which accommodates an 11-inch pizza.

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation provided at the time of purchase or contact DEERFAMY customer service. Keep your proof of purchase for any warranty claims.

© 2023 DEERFAMY. All rights reserved.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question