PIZZELLO X50017-EU

Pizzello Outdoor Pizza Oven 16" User Manual

Model: X50017-EU

Introduction

Thank you for choosing the Pizzello Outdoor Pizza Oven 16". This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new oven. Please read it thoroughly before initial use and retain it for future reference.
The Pizzello 16-inch outdoor pizza oven is designed for versatile outdoor cooking, featuring a two-layer capacity that allows for simultaneous preparation of pizza and other grilled or roasted items. Its portable design and multi-fuel compatibility make it an ideal addition to any backyard or camping setup.

Safety Information

WARNING: For outdoor use only. Do not operate indoors or in enclosed spaces.

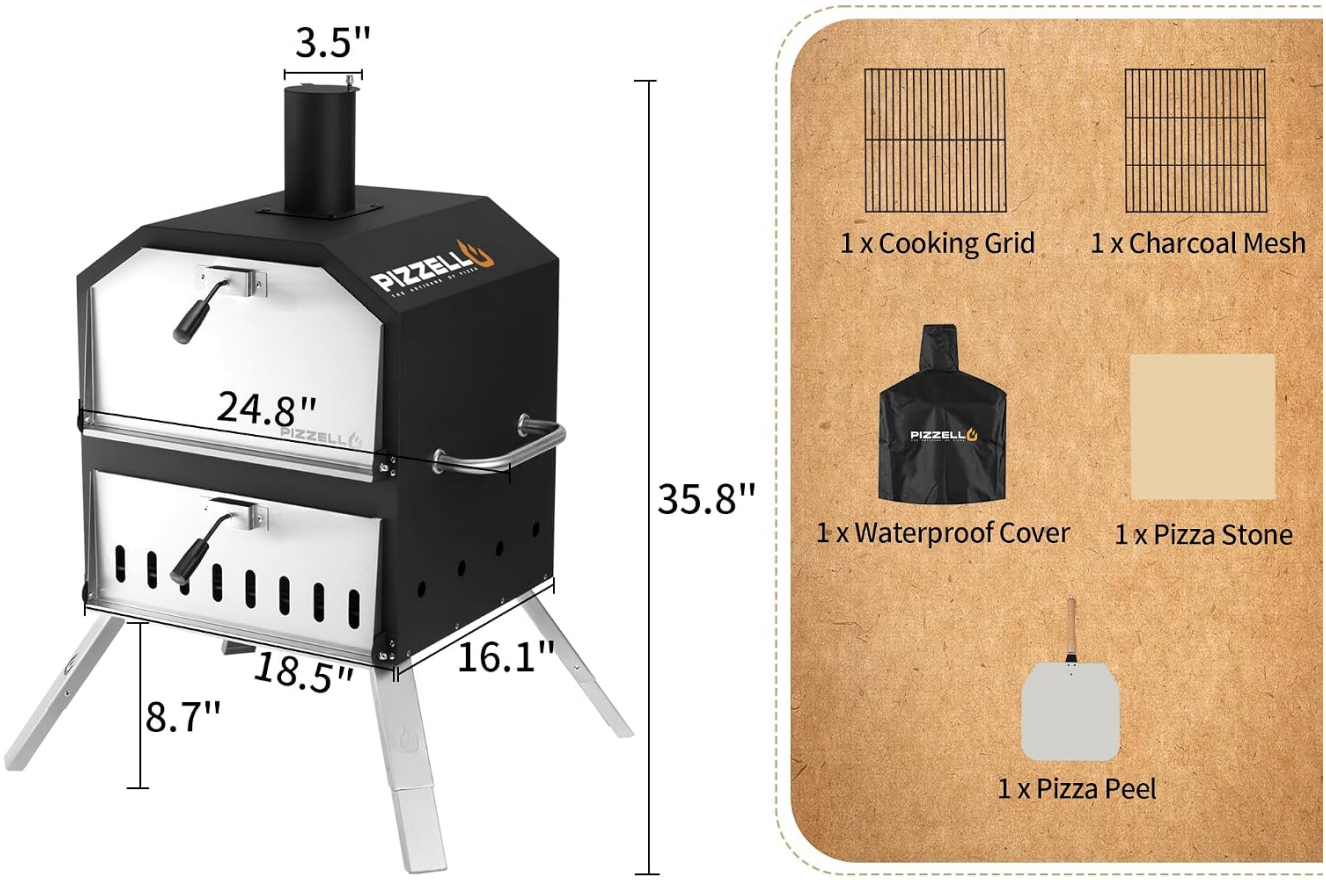
- Always place the oven on a stable, non-combustible surface.
- Keep children and pets away from the oven during operation.
- Use heat-resistant gloves when handling hot components.
- Ensure proper ventilation and clearance from combustible materials.
- Never leave the oven unattended while in use.
- Allow the oven to cool completely before cleaning or storing.

What's in the Box

Verify that all components are present before assembly:

- 1 x 16" Large Pizza Oven
- 1 x 16" Pizza Stone
- 2 x 16" Grill Grates
- 1 x 16" Pizza Peel
- 1 x Waterproof Cover

Product Dimension & Rich Accessories



This image displays a technical diagram illustrating the key dimensions of the Pizzello 16-inch outdoor pizza oven, including its height, width, and depth. Alongside the diagram, a list of included accessories is presented, such as two grill grates, a charcoal mesh, a waterproof cover, a pizza stone, and a pizza peel.

Setup

The Pizzello oven is designed for easy assembly and portability. Follow these steps for initial setup:

1. **Unpacking:** Carefully remove all components from the packaging.
2. **Leg Assembly:** Unfold the adjustable oven legs and secure them in place. The two levels of height adjustment can be set to meet different needs.
3. **Chimney Installation:** Attach the chimney to the top of the oven.
4. **Internal Components:** Place the pizza stone on the lower level and the grill grates on the upper level as desired. The center cooking rack is removable to accommodate larger food items.
5. **Placement:** Position the oven on a stable, heat-resistant surface outdoors, ensuring adequate clearance from walls and other objects.



This image displays the Pizzello 16-inch outdoor pizza oven, showcasing its two-layer design for cooking pizza and grilling simultaneously. Various accessories such as the pizza stone, pizza peel, grill grates, and a waterproof cover are also visible, highlighting the comprehensive package.

Operating Instructions

Fueling the Oven

The Pizzello oven supports multiple fuel types:

- **Wood:** Use small, dry hardwood pieces for optimal heat and flavor.
- **Charcoal:** Standard charcoal briquettes or lump charcoal can be used.
- **Pellets:** Wood pellets designed for cooking can also be utilized.

Load your chosen fuel into the lower combustion chamber. For best results with pizza, it is recommended to place the pizza stone on the lower level where temperatures are higher.



The image shows the Pizzello oven in an outdoor setting with two individuals. Below, three distinct insets display the various fuel types compatible with the oven: wood logs, wood pellets, and charcoal, indicating its multi-fuel capability.

Preheating

Ignite the fuel and allow the oven to preheat. The oven's design, including vents on both the front door and side body, enriches air circulation for efficient heating. Preheating typically takes 15-20 minutes, depending on the fuel and desired temperature.

Cooking

Utilize the two-layer design to cook various foods simultaneously. The lower level is ideal for pizzas, while the upper grill grate is perfect for grilling steak, fish, or vegetables. The large 16-inch capacity can even accommodate a whole turkey when the center rack is removed.



This image highlights the multi-functional aspect of the Pizzello oven, showing a pizza on the lower stone and kebabs on the upper grill grate. Smaller inset images illustrate other potential uses, including cooking salmon, croissants, steak, and a whole turkey, emphasizing its large capacity and dual-layer design.

Temperature Control

Adjust the air vents on the front door and side body to control the airflow and regulate the oven's temperature. More airflow generally leads to higher temperatures.

Maintenance

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

- **Cleaning:** The oven is designed for easy cleaning. After each use, allow the oven to cool completely. Remove ash from the combustion chamber. Wipe down exterior surfaces with a damp cloth. The pizza stone can be scraped clean; avoid soap.
- **Storage:** When not in use, store the oven in a dry place. Use the included waterproof cover to protect it from the elements.

PRODUCT ADVANTAGES



Portability



Easy to Clean



Foldable Legs



Air Vents

This composite image details several user-friendly features of the Pizzello oven. It shows the side handles for easy portability, a removable tray for simple cleaning, the foldable legs for convenient storage and height adjustment, and the air vents that allow for precise temperature control.

Troubleshooting

Here are some common issues and potential solutions:

- **Oven Not Heating Up:** Ensure sufficient fuel is loaded and that air vents are open to allow proper airflow for combustion. Check if the chimney is clear.
- **Uneven Cooking:** Rotate food periodically. Ensure the oven has reached its optimal temperature before cooking. Adjust fuel distribution for more even heat.
- **Excessive Smoke:** Use dry, seasoned wood. Ensure proper airflow through the vents and chimney.
- **Difficulty Lighting Fuel:** Use appropriate fire starters. Ensure fuel is dry and not packed too tightly.

Specifications

Brand	PIZZELLO
Model Number	X50017-EU
Item Weight	49.4 pounds
Product Dimensions	22.05 x 20.87 x 35.83 inches
Capacity	20991 Cubic Inches
Installation Type	Freestanding
Material Type	Metal
Fuel Type	Wood (also compatible with charcoal and pellets)
Color	Black
Special Features	2-Layer Pizza Oven, Can cook a whole turkey, Pizza and Grill at the same time, Portable, Rich Accessories Included

Warranty and Support

Pizzello stands behind the quality of its products. If you encounter any problems, such as missing parts or damaged products, please do not hesitate to contact us. We are committed to assisting you promptly to resolve any issues. For support, please refer to the contact information provided at the point of purchase or visit the official PIZZELLO store online.

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