

EDOSTORY CY0

EDOSTORY Outdoor Wood Fired Gas 12-inch Multi-Fuel Pizza Oven Instruction Manual

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your EDOSTORY Outdoor Wood Fired Gas 12-inch Multi-Fuel Pizza Oven. Please read all instructions carefully before assembly and use. Retain this manual for future reference.

IMPORTANT SAFETY INFORMATION

WARNING: Failure to follow these instructions could result in fire, explosion, or burn hazard, which could cause property damage, personal injury, or death.

- For outdoor use only. Do not operate indoors or in an enclosed area.
- Keep the oven away from combustible materials, structures, and surfaces. Maintain adequate clearance from walls and ceilings.
- Always use on a stable, non-combustible surface.
- Do not leave the oven unattended while in use.
- Keep children and pets away from the oven during operation and while it is cooling down.
- Wear protective gloves when handling hot components.
- Ensure proper ventilation when using gas fuel. Check for gas leaks before each use.
- Only use appropriate fuel types: wood pellets, charcoal, wood, or propane gas.
- Allow the oven to cool completely before cleaning or storing.

WHAT'S INCLUDED

Your EDOSTORY pizza oven package includes the following components and accessories:

- Pizza Oven Unit with folding legs and removable chimney
- Gas Burner

- Wood Tray
- Pizza Stone
- Pizza Peel
- Pizza Cutter
- Oven Brush
- Oven Gloves
- Carry Bag



Image: All included accessories for the EDOSTORY pizza oven, including pizza stone, carry bag, pizza wheel, pizza peel, oven brush, glove, gas burner, and wood tray.

SETUP INSTRUCTIONS

1. **Unpack Components:** Carefully remove all parts from the packaging.
2. **Unfold Legs:** Place the oven unit on a flat, stable surface. Unfold the legs until they lock securely into position.
3. **Attach Chimney:** Insert the detachable chimney into the opening on top of the oven. Ensure it is firmly seated.
4. **Insert Pizza Stone:** Place the pizza stone inside the oven chamber. Ensure it is level and centered.
5. **Install Fuel Source:**
 - **For Wood/Pellets/Charcoal:** Insert the wood tray into the designated slot at the rear of the oven.
 - **For Gas:** Attach the gas burner to the rear of the oven according to the manufacturer's instructions. Connect the gas hose to a propane tank and check for leaks using a soapy water solution.
6. **Position Oven:** Place the assembled oven on a stable, heat-resistant outdoor surface, ensuring adequate clearance from any combustible materials.

Wood Fired and Gas Pizza Oven



Image: Key features for setup and operation, including the built-in thermometer, removable door, detachable chimney, and foldable legs.



Image: The pizza oven set up outdoors, highlighting its portable design with a removable chimney and folding legs.

OPERATING INSTRUCTIONS

Fueling the Oven

This multi-fuel oven supports wood pellets, charcoal, wood, and gas.



Image: Illustration of the different fuel types compatible with the oven: wood pellets, charcoal, wood, and the gas burner attachment.



Image: Detailed view of the wood tray for solid fuels and the gas burner unit.

- **Wood/Pellets/Charcoal:** Place a small amount of kindling and your chosen solid fuel into the wood tray. Ignite carefully. Gradually add more fuel as needed to reach desired temperature.
- **Gas:** Ensure the gas burner is securely attached and connected to the propane tank. Slowly open the gas valve on the tank, then turn the control knob on the burner to ignite. Adjust flame as necessary.

Preheating

Allow the oven to preheat for 15-20 minutes to reach optimal cooking temperature (up to 752°F/400°C). Monitor the built-in thermometer for accurate temperature readings.

Wood Fired and Gas Pizza Oven



Image: A close-up view of the built-in thermometer, indicating temperature monitoring capability.

Cooking

Once the oven reaches the desired temperature, use the pizza peel to slide your pizza onto the hot pizza stone. Pizzas typically cook in 90 seconds or less. Rotate the pizza periodically for even cooking. The oven can also be used to cook steaks, fish, and vegetables.



PORTABLE PIZZA OVEN

Image: A pizza baking inside the oven, demonstrating its capability to cook various items beyond pizza, such as vegetables, steak, sausage, and seafood.



Image: The EDOSTORY pizza oven in an outdoor setting, being used to prepare food for a social gathering.

MAINTENANCE

Cleaning

- Allow the oven to cool completely before cleaning.
- Use the oven brush to remove any food debris or ash from the pizza stone and oven interior.
- Wipe down the exterior with a damp cloth. Do not use abrasive cleaners.
- The pizza stone can be scraped clean; avoid using soap as it can be absorbed and affect flavor.

Storage

When not in use, store the oven in a dry, protected area. The included carry bag provides protection from elements. The foldable legs and removable chimney facilitate compact storage.



Image: The pizza oven covered with its protective carry bag, demonstrating its portability and ease of storage.

TROUBLESHOOTING

- **Oven not heating up:** Ensure sufficient fuel (wood/pellets/charcoal) or proper gas connection and ignition. Check for blockages in the chimney.
- **Pizza burning on bottom:** The pizza stone may be too hot. Reduce fuel or gas flame. Consider using semolina flour on the peel to prevent sticking and allow easier rotation.
- **Pizza not cooking evenly:** Rotate the pizza frequently during cooking. Ensure the oven has reached a consistent temperature before cooking.
- **Smoke issues:** Ensure the chimney is clear and properly installed. Use dry, seasoned wood if using solid fuel.
- **Gas burner not igniting:** Check gas supply, ensure tank valve is open, and burner is properly connected. Refer to gas burner specific instructions for ignition.

SPECIFICATIONS

Brand	EDOSTORY
Model Number	CY0 (WN-013T)
Size	12-inch
Color	Black
Heating Method	Conduction
Fuel Type	Wood, Gas (Multi-Fuel)
Installation Type	Freestanding
Additional Features	Portable, Built-in Thermometer
Item Dimensions (D x W x H)	22"D x 12.49"W x 18"H
Item Weight	40 Pounds
Material Type	Stainless Steel

WARRANTY INFORMATION

This EDOSTORY pizza oven comes with a **12-month warranty** from the date of purchase. This warranty covers manufacturing defects under normal use. It does not cover damage resulting from misuse, accident, modification, or unauthorized repair. Please retain your proof of purchase for warranty claims.

CUSTOMER SUPPORT

For any questions, technical assistance, or warranty claims, please contact EDOSTORY customer support through the retailer's platform or visit our official website. Please have your model number (CY0) and purchase details ready when contacting support.

