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› IsEasy 12-inch Outdoor Wood Fire Pizza Oven Instruction Manual

**IsEasy 4104102**

# IsEasy 12-inch Outdoor Wood Fire Pizza Oven Instruction Manual

Model: 4104102

## INTRODUCTION

Thank you for choosing the IsEasy 12-inch Outdoor Wood Fire Pizza Oven. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new pizza oven. Please read it thoroughly before first use and keep it for future reference.



Image: The IsEasy 12-inch Outdoor Wood Fire Pizza Oven shown with its main components including the oven body, chimney, and various accessories.

## IMPORTANT SAFETY PRECAUTIONS

Always follow these safety guidelines to prevent injury or damage:

- **Outdoor Use Only:** This pizza oven is designed for outdoor use in a well-ventilated area. Do not use indoors or in enclosed spaces.
- **Stable Surface:** Place the oven on a stable, non-combustible, and level surface away from flammable materials.
- **Keep Children and Pets Away:** Ensure children and pets are kept at a safe distance from the hot oven.
- **Hot Surfaces:** The oven's exterior and interior surfaces become extremely hot during operation. Use heat-resistant gloves when handling any part of the oven.
- **Proper Fuel:** Only use recommended fuel (wood pellets or wood chips). Do not use charcoal or large pieces of wood unless specified.

- **Fire Safety:** Keep a fire extinguisher or a bucket of sand nearby in case of emergency.
- **Cool Down:** Allow the oven to cool completely before cleaning or storing.

## WHAT'S IN THE BOX

Verify that all components are present before assembly:

1. Pizza Oven Body
2. Detachable Chimney
3. Oven Door
4. Fuel Tray
5. Press-flame Cover for Feed Inlet
6. Cordierite Pizza Stone (1)
7. Pellet Scoop
8. Wooden Handles (2)
9. Cleaning Brushes (1)

### MORE EFFICIENT BURNING

- 01** Please use **wood pellets and chips** while making sure the pellets are dry as they help to burn faster and more fully. Please avoid using charcoal or large pieces of wood.
- 02** Fill the fuel tray **80%** full of hardwood pellets. Light the hardwood pellets with a lighter or flame thrower. Keep burning for approximately **3** minutes or until **2/3** of the hardwood pellets are lit, then place the fuel hopper in the cooker.
- 03** It is important to keep an eye on the fire at all times, as it is often necessary to add **2** more wood pellets half way through!
- 04** **Close the front door** during heating. But **don't cover chimney**, this will affect the air ducts to the detriment of combustion, the smoke needs to be sent out.



*Image: A visual representation of all parts included with the IsEasy Pizza Oven, numbered for easy identification.*

## SETUP AND ASSEMBLY

Follow these steps to assemble your pizza oven:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Attach Chimney:** Insert the detachable chimney into the designated opening on top of the oven body. Ensure it is securely seated.
3. **Install Fuel Tray:** Slide the fuel tray into its slot at the rear of the oven.
4. **Place Pizza Stone:** Carefully place the cordierite pizza stone onto the internal rack inside the oven chamber.

5. **Attach Oven Door:** Hang the custom-made oven door onto the front opening. This design prevents sticking due to heat expansion.
6. **Extend Legs:** Unfold the sturdy legs to ensure the oven is stable on your chosen surface.

## USER-FRIENDLY DESIGN

Fuel Hopper With Wider Flame Stopper



Thickened Fire Suppression Cover



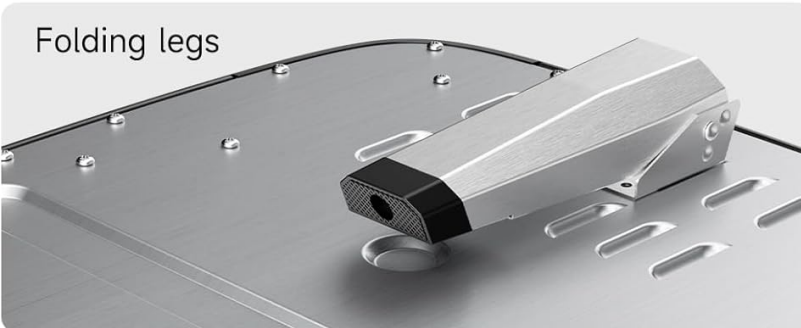
Wooden Handle



Cleaning Brush



Folding legs



Peephole



*Image: Detailed view of the oven's user-friendly design elements, such as the fuel hopper, wooden handle, cleaning brush, and folding legs, which aid in setup and operation.*

## OPERATING INSTRUCTIONS

### Fueling the Oven

The IsEasy pizza oven is designed to use wood pellets or wood chips for optimal smoky flavor and efficient burning.



## CHOOSE YOUR FUEL SOURCE

For Smoky Flavors Delicious Crusts

*Image: Illustration of recommended fuel types: wood pellets and wood chips, highlighting their use for achieving smoky flavors.*

1. **Choose Fuel:** Use dry wood pellets or chips. Avoid charcoal or large pieces of wood.
2. **Fill Fuel Tray:** Fill the fuel tray approximately 80% full with your chosen hardwood pellets.
3. **Ignite:** Light the pellets using a lighter or flame thrower.
4. **Pre-burn:** Allow the pellets to burn for approximately 5 minutes, or until about 2/3 of the pellets are lit.
5. **Insert Tray:** Carefully slide the fuel hopper back into the cooker.
6. **Monitor Fuel:** Keep an eye on the fire and add more wood pellets halfway through cooking if necessary.
7. **Door and Chimney:** Close the front door during heating. Do not cover the chimney, as this affects airflow and smoke expulsion.



*Image: A step-by-step guide on how to achieve more efficient burning by properly fueling and managing the fire in the oven.*

## Preheating and Cooking

The oven can reach optimal cooking temperatures quickly:

- **Quick Heat-up:** The optimized curved design and air duct system allow the oven to reach 350°C (570-660°F) in approximately 20 minutes.
- **Built-in Thermometer:** Use the integrated thermometer to monitor the internal temperature. Once it reaches 350°C, the oven is ready for cooking.

## CUSTOM-MADE HANGING DOOR

Solves the issue of embedded doors getting stuck due to expansion and contraction caused by heat



## BUILT-IN THERMOMETER

For Precision Cooking  
Easier to use than an external

Image: A detailed view of the oven's custom-made hanging door, designed to prevent sticking, and the built-in thermometer for precise temperature monitoring.



## CUSTOM-MADE HANGING DOOR

Solves the issue of embedded doors getting stuck due to expansion and contraction caused by heat.

VS



✗ Recessed front door

Image: A close-up of the built-in thermometer, indicating that the oven is ready for pizza when it reaches 350°C, eliminating the need for an external infrared thermometer.

- **Pizza Rotation:** The 360° rotating handle on the side allows you to easily rotate the pizza stone, ensuring

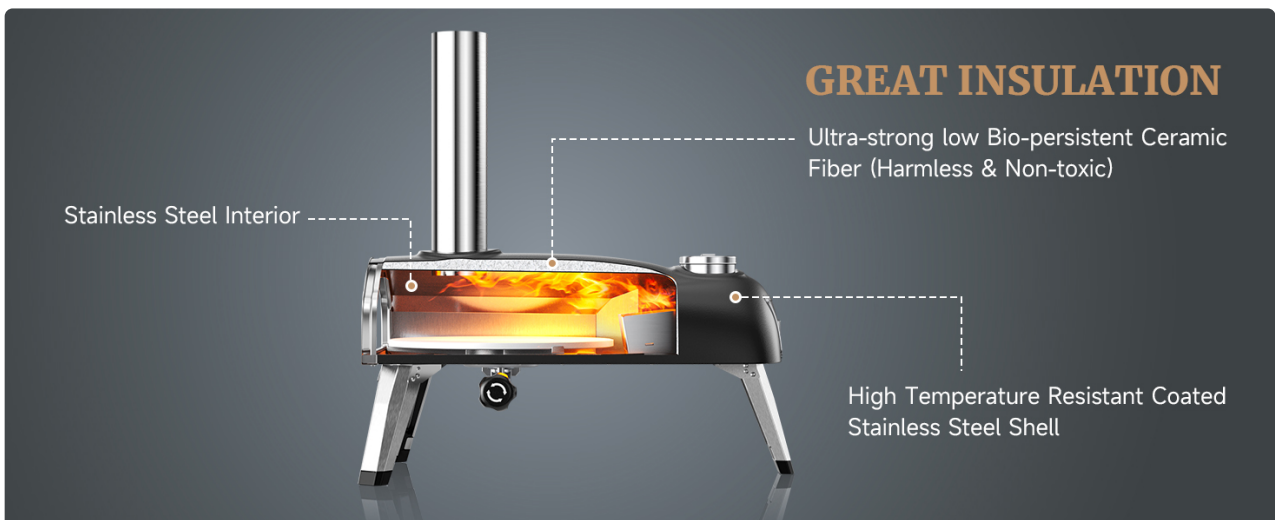
even baking and perfectly crispy crusts without needing a spatula.



## 360° ROTATION FOR EVEN BAKING

Ensuring even baking and perfectly crisp crusts every time.

*Image: The oven's 360° rotating handle in action, demonstrating how it ensures even baking and crispy crusts by allowing easy rotation of the pizza.*



*Image: A cutaway diagram of the oven, highlighting the 360° rotation system that helps cook pizza evenly and prevents burning.*

- **Cooking Time:** Pizzas can be baked in 90 seconds or less once the oven is preheated.
- **Versatility:** Beyond pizza, the oven can be used for roasted vegetables, juicy meats, and fresh bread.



## FAST COOKING

The optimized curved design provides improved airflow and heat transfer for faster, more even cooking.

*Image: A pizza cooking inside the oven, emphasizing the fast cooking capabilities due to optimized airflow and heat transfer.*



*Image: A close-up of a pizza baking inside the hot oven, showcasing the intense heat and cooking process.*



Image: A freshly baked pizza being expertly removed from the oven using a pizza peel, ready to be served.

## 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.
- **Ash Removal:** The external pull-out design of the fuel tray makes ash cleaning easy. Regularly remove ash from the fuel tray.
- **Pizza Stone:** The cordierite pizza stone is durable and resistant to high temperatures. For cleaning, simply scrape off any burnt food residue once cooled. Do not use soap or harsh detergents on the stone, as it is porous and can absorb chemicals.
- **Exterior:** Wipe down the stainless steel and powder-coated carbon steel exterior with a damp cloth. Avoid abrasive cleaners.
- **Chimney:** Periodically clean the inside of the chimney to prevent creosote buildup.
- **Storage:** Store the oven in a dry, protected area when not in use.

## TROUBLESHOOTING

Refer to this section for common issues and their solutions:

Problem	Possible Cause	Solution
Oven not heating up quickly	Insufficient fuel, wet pellets, blocked airflow, cold ambient temperature.	Ensure fuel tray is adequately filled with dry pellets/chips. Check chimney and air vents for obstructions. Allow more preheating time in cold weather.
Pizza burning on one side	Uneven heat distribution, pizza not rotated.	Utilize the 360° rotating handle to turn the pizza frequently during cooking for even browning.

Problem	Possible Cause	Solution
Excessive smoke	Wet fuel, improper fuel type, insufficient airflow.	Use only dry wood pellets/chips. Ensure chimney is clear and not covered.
Flames coming out of fuel tray	Fuel tray not fully inserted, fire baffle not in place.	Ensure the fuel tray is fully inserted and the widened fire baffle is correctly positioned to prevent flames from escaping.

## SPECIFICATIONS

Key technical details of the IsEasy Pizza Oven:

Feature	Detail
Brand	IsEasy
Model Number	4104102
Oven Dimensions (L x W x H)	23 x 16 x 11 inches (approx. 58.4 x 40.6 x 27.9 cm)
Oven Weight	27.8 pounds (approx. 12.6 kg)
Pizza Size Capacity	Up to 12 inches
Oven Body Material	Stainless Steel Interior, Powder-Coated Carbon Steel Exterior
Pizza Stone Material	Cordierite (12 mm thick)
Fuel Type	Wood Pellets, Wood Chips
Preheating Time	Approx. 20 minutes to 350°C (570-660°F)
Cooking Mode	Radiant
Special Features	Built-in Thermometer, 360° Rotatable Pizza Stone, Custom-Made Hanging Door, Widened Fire Baffle

## PACKING LIST

- 1 Pizza Oven Body
- 2 Detachable Chimney
- 3 Oven Door
- 4 Fuel Tray
- 5 Press-flame Cover for Feed Inlet
- 6 Cordierite Pizza Stone
- 7 Pellet Scoop
- 8 Wooden Handles \* 2
- 9 Cleaning Brushes (Note: Stove stainless steel interior and chimney cleaning only, pizza stone not available)



Image: A comprehensive table detailing the oven's size, weight, materials, and performance metrics, accompanied by a diagram showing its key dimensions.

## WARRANTY AND SUPPORT

IsEasy is committed to providing excellent customer service and product support:

- **Lifetime Technical Support:** Access to technical assistance for the lifetime of your product.
- **1 Year Warranty:** The product comes with a 1-year warranty against manufacturing defects.
- **24 Hours Timely Reply Customer Support:** Dedicated customer support team available to respond to inquiries within 24 hours.

### Contact Us:

Email: [service@iseasy.com](mailto:service@iseasy.com)

Phone Number: +1 888 907 5060

### Unbeatable After-sale Support



Lifetime Technical Support



1 Year Warranty  
Against Any Defects



24 Hours Timely Reply  
Customer Support

Contact Us:  
Email Address: [service@iseasy.com](mailto:service@iseasy.com)  
Phone Number: +1 888 907 5060

Image: Visual representation of IsEasy's after-sale support, including lifetime technical support, a 1-year warranty, and 24-hour customer service.

