

[Manuals.plus](#) /

- › [BIG HORN OUTDOORS](#) /
- › BIG HORN OUTDOORS 12-inch Dual Fuel Pizza Oven User Manual

BIG HORN OUTDOORS SRPGT23010

BIG HORN OUTDOORS 12-inch Dual Fuel Pizza Oven User Manual

Model: SRPGT23010
Brand: BIG HORN OUTDOORS

INTRODUCTION

The BIG HORN OUTDOORS 12-inch Dual Fuel Pizza Oven offers unparalleled flexibility for pizza enthusiasts, combining both electric and wood pellet heating options. This innovative oven is designed for both indoor and outdoor use, reaching temperatures up to 1000°F (530°C) to cook pizzas in as little as 2 minutes. Its versatile design also allows for cooking a variety of other dishes, from roasted meats to baked goods, providing authentic wood-fired flavor or convenient electric heat.



Figure 1: The BIG HORN OUTDOORS 12-inch Dual Fuel Pizza Oven in operation.

SAFETY INFORMATION

- Always operate the oven on a stable, heat-resistant surface.
- Ensure adequate ventilation when operating, especially when using wood pellets.
- Keep children and pets away from the hot oven.
- Use heat-resistant gloves when handling hot components or food.
- Do not touch hot surfaces. Use handles and knobs provided.
- Allow the oven to cool completely before cleaning or storing.
- Do not use abrasive cleaners or materials that could damage the stainless steel finish or pizza stone.
- Ensure the electric heating element is completely dry before plugging in.
- Only use recommended wood pellets for the pellet fuel option.

WHAT'S IN THE BOX

Your BIG HORN OUTDOORS Pizza Oven package includes the following components:

- Pizza oven main unit
- Electric heating tube module

- 12-inch Pizza Stone
- Hopper Shovel
- Poker
- Fire Box Assembly Handle
- Pellet Grid
- Door with wooden handle



Figure 2: Included components of the BIG HORN OUTDOORS Pizza Oven.

SETUP

The BIG HORN OUTDOORS pizza oven features foldable legs and a detachable chimney for convenient setup and portability.

1. Unfold the oven legs and ensure they are securely locked in place on a stable, level surface.
2. Insert the chimney into the designated opening on top of the oven. For electric mode, use the solid cap to retain heat. For pellet mode, use the vented cap to allow smoke to escape.
3. Place the 12-inch pizza stone inside the oven.
4. Before first use, perform an initial burn-off. Operate the oven at its highest temperature for approximately 30 minutes to burn off any manufacturing oils or residues. This process may produce some smoke or odor, which is normal.



Figure 3: Foldable legs for easy setup and storage.

OPERATING INSTRUCTIONS

This dual-fuel oven offers both electric and wood pellet cooking options. Switching between modes is tool-free and straightforward.

Electric Mode

For convenient indoor or outdoor cooking without smoke, use the electric heating element.

1. Ensure the electric heating tube module is securely inserted into the rear opening of the oven.
2. Plug the oven into a standard 110V power outlet.
3. Turn the control knob to the desired temperature setting (Low to High). The oven can reach up to 1000°F (530°C).
4. Allow the oven to preheat for 15-20 minutes to reach optimal cooking temperature (around 700°F for quick pizza cooking).
5. Once preheated, place your 12-inch pizza onto the pizza stone using a pizza peel.
6. Pizzas typically cook in 2 minutes or less. Rotate the pizza periodically for even cooking.



Figure 4: Electric mode heating capabilities.

Your browser does not support the video tag.

Video 1: Official demonstration of the BIG HORN OUTDOORS 12-inch Multi-Fuel Pizza Oven, showcasing both electric and pellet operation.

Pellet Mode

For an authentic wood-fired flavor, switch to wood pellet operation. This mode is ideal for outdoor use.

1. Remove the electric heating tube module from the rear of the oven.
2. Insert the firebox assembly with the pellet grid into the rear opening.
3. Open the fuel hopper lid and add wood pellets. Use the hopper shovel and poker as needed.
4. Ignite the pellets using a suitable fire starter. Ensure a consistent flame before closing the firebox.
5. Allow the oven to preheat. The temperature will rise as the pellets burn.
6. Place your pizza onto the pizza stone. Monitor the flame and add more pellets as necessary to maintain temperature.
7. Pizzas will cook quickly, typically within 2 minutes. Rotate the pizza frequently to ensure even cooking and crust crispness.



Figure 5: Enjoying wood-fired flavor with the pellet mode.



Figure 6: Comparison of pellet and electric heating mechanisms.

Versatile Cooking

Beyond pizza, this oven can be used for various other dishes. The high temperatures are suitable for roasting vegetables, searing meats, or baking small bread items. Experiment with different recipes to maximize your oven's potential.

MAINTENANCE

- Allow the oven to cool completely before cleaning.
- Wipe down the stainless steel exterior with a damp cloth and mild detergent. Avoid abrasive cleaners.
- The pizza stone can be scraped clean of any burnt-on food. Do not use soap or immerse the stone in water, as it is porous and will absorb liquids.
- For pellet mode, regularly empty the ash from the firebox and pellet grid once cooled.
- Store the oven in a dry, protected area when not in use. The foldable legs and detachable chimney aid in compact storage.

TROUBLESHOOTING

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

- **Oven not heating in electric mode:** Ensure the power cord is securely plugged in and the control knob is turned to an active setting. Check your power outlet.
- **Pizza not cooking evenly:** Ensure the oven is fully preheated. Rotate the pizza frequently during cooking.
- **Excessive smoke in pellet mode:** Ensure the chimney is clear and the vented cap is used. Use dry, high-quality wood pellets.
- **Difficulty igniting pellets:** Ensure pellets are dry. Use a reliable fire starter. Ensure adequate airflow to the firebox.

For further assistance, please contact BIG HORN OUTDOORS customer support.

SPECIFICATIONS

Feature	Detail
Brand	BIG HORN OUTDOORS
Model Name	SRPGT23010
Product Dimensions	21.6"D x 14.2"W x 29"H
Item Weight	32.6 pounds
Power Source	Electric & Pellet
Voltage	110 Volts
Annual Energy Consumption	1850 Watts
Temperature Range	300°F-1000°F Degrees Fahrenheit
Material Type	Stainless Steel
Special Features	Portable, Indicator Light, Multi-Fuel, Heats up to 1000°F, Cooks in Under 2 Minutes
Included Components	Pizza oven, Electric heating tube, Pizza Stone

WARRANTY AND SUPPORT

For warranty information, product support, or to purchase accessories, please visit the official BIG HORN OUTDOORS store:

[Visit BIG HORN OUTDOORS Store](#)