

PIZZA OVEN USER MANUAL

For Model **X50008**

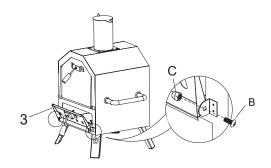


Size(W/ D/ H): 54.1*31.5*63.5CM/21.3*12.4*25INCH Oven weight: 10.4KG/23.0LBS Oven floor area: 0.11 m 2/1.23 ft 2

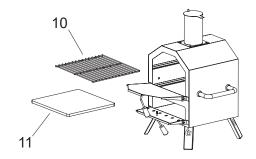
Important: Retain these instructions for the future use.



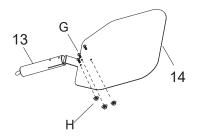
STEP 7 Assemble the firewood door to the stove with screw B and nut C.



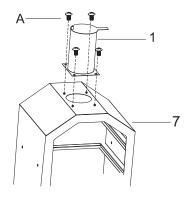
STEP 8 Place pizza stone and grill net.



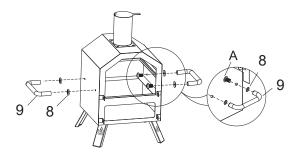
STEP 9 Assemble the peel pan14 with the wood handle 13 with 3 pcs screw G and nuts H.



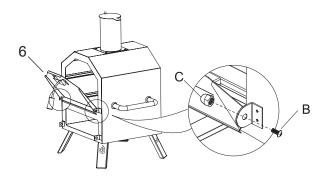
STEP 4 Assemble the chimney 1 to the stove 7 with 4 screw A.



STEP 5 Assemble the handle 9 and Handle washer 8 to the oven with screw A.



STEP 6 Assemble the door to the oven with screw B and nut C.



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For any queries or assistance, please send us an email. Our typical response time is 24 hours.

Warranty



Customer Service support@pizzello.com

This information may be required under the 12 months warranty.

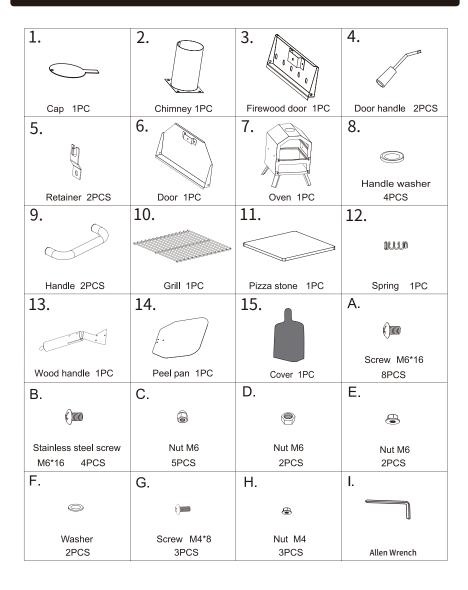
Product Model:
Order ID:
Purchase date:

Safety Legal Disclaimer

All instructions and guidelines in this manual must be strictly followed.

- 1. Pizzello is only intended for usage outside. Must always be placed outside, away from structures, and never inside a building, garage, or near any enclosed space. Keep your OVEN clean and free of flammable or combustible items, fuel, and other flammable vapours and liquids by placing it on a solid, level, stable, and non-flammable surface.
- 2. Be aware of any local laws or regulations that may demand a certain distance between outdoor cookers and structures, or that may restrict outside cooking of any kind during drought or hazardous times.
- 3. Do not use or install your Pizzello in or on boats or recreational vehicles.
- 4. Never use your Pizzello in strong winds.
- 5. Your Pizzello is not designed to be a heater and should never be used as one.
- 6. Toxic fumes can build up and induce asphyxiation.
- 7. Flames can fly outside the metal enclosure from the following locations:
 - a. in the back where the fire is;
 - b. from the top of the hatch when the lid is opened;
 - c. from the front of the oven when the door is opened;
 - d. from the top of the chimney.
- 8. Please avoid the Pizzello's entrances and notify those near you.
- Improper installation, adjustment, modification, repair, or maintenance of your Pizzello may result in personal injury or property damage. As a result, do not use your Pizzello until it has been entirely constructed and all pieces have been securely connected and tightened.
- 10. You should inspect your Pizzello on a regular basis.

Parts List

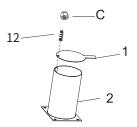


▲ Note

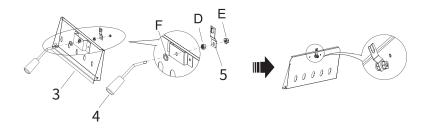
Before assembly of larger pieces, you must first assemble parts as described in steps 1,2 and 3. Please follow all instructions.

Contact us if if any item is damaged or rendered defective during delivery.

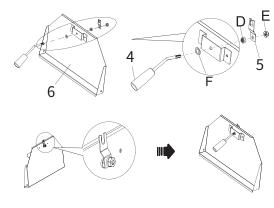
STEP 1 Assemble chimney (2) and cap (1) with screw nut C and spring 12.



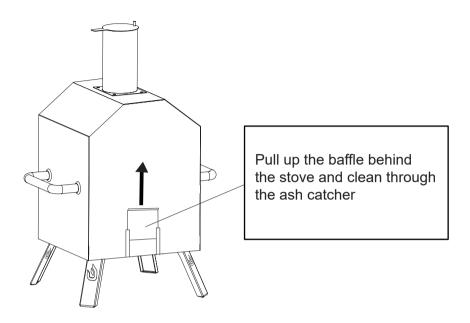
STEP 2 Assemble firewood door (3) and door handle (4) with washer F and screw nut D. Then put on the retainer (5) and fix it with screw nut E.



STEP 3 Assemble door (6) and door handle (4) with washer F and screw nut D. Then put on the retainer (5) and fix it with screw nut E.



TIPS:How to clean firewood ash?



Top Reasons Why Pizza Stones Crack

- 1. PUTTING A COLD BAKING STONE INTO A HOT OVEN
- 2. ALLOWING MOISTURE INTO THE BAKING STONE
- 3. PLACING COOL OR COLD FOOD ONTO THE BAKING STONE
- 4. HANDLING THE STONE TOO MUCH
- 5. REMOVING THE STONE TOO SOON FROM A HOT OVEN
- 6. USING TOO MUCH HEAT

How To Prevent Your Pizza Stone From Cracking In The Future

- Maintain your stone in your oven at all times. If you such as a pretty looking rock, cover with aluminum foil so drips from other things don't discolor it.
- Always place a rock into a cool stove as well as do a long preheat.
- Decrease handling. Moving in and out of the stove can cause cracking.
- Stay clear of cleaning or oiling a stone. The moisture can create it to split.
- Wait until rock is entirely chilly before removing it from oven.
- Don't place icy pizzas on your pizza stone.
- Utilize a folded up towel and also place on the counter prior to you take the rock out of the stove, so the counter will not send your rock right into "thermal shock".



http://www.pizzello.com

Free 3-year Warranty Extension

When you scan and register your pizza oven with Pizzello, we'll upgrade the standard 1-year warranty that comes with all Pizzello products to a 3-year warranty.