WOOD-FIRED PIZZA OVENS

Al Fresco

Wood-fired ovens have a long legacy in the world of cooking and are about more than just perfect pizza. Almost any recipe can be adapted. Discover a multitude of dishes that you can create with this gourmet appliance while spending quality time with friends and loved ones.



instructions

PLEASE READ INSTRUCTIONS BEFORE USING YOUR OVEN.

- It is important to burn your oven with a small fire for two hours before cooking the first time, keeping temperature under 200 degrees celcius.
- Moisture released at high temperature may escape from base using your new oven for the first time.
- Always make sure the chimney choke valve is in open position, and door is open when heating the oven.
- Use oven mitt when handling hot oven door.
- Start with a small fire to the side and back of the oven with thinly chopped dry wood and build heat gradually. Ovens are not meant to be burned with excessive flame, may cause damage to the product that the manufacturer can’t be held liable for.
- Expansion lines on the inside of the oven is normal from heating, and will not affect the working of the product in any way.
- Use dry hard wood for best coal and heat retention. Wet or damp wood will burn poorly and produce excess smoke.
- Never burn laminated woods like plywood, painted or treated woods. Charcoal shouldn't be used to heat the oven as it doesn't produce a direct flame.
- It should take 45 – 60 minutes heating the oven to start cooking.

- Use the coal rake to move coal to the side or back of the oven and bake your pizzas directly on the base.
- Since pizza baking is a dynamic process, in which the oven door stays open while you add, turn, and remove your pizzas, you must keep a fire going in the oven lest it cool.
- Ideal temperature for baking pizza is between 280 – 300 degrees celcius. The Maximum recommended temperature for the oven is 350 degrees celcius.
- Use choke valve and door in closed position for best heat re tention when slow baking without direct flame.
- Use coal rake to scrape any spillage from base. Sweep ashes from oven with brush and use damp cloth. Don't use any chemicals to clean oven floor.
- Clean stainless-steel chimney with water, liquid soap and Soft red cleaning scorch pad. Polish to a shiny finish.
- Sample paint included for touch-up.

Ovens with mobile stands:

- Lock wheels before inserting chimney into oven and before using slide out stainless-steel table.
- Remove chimney before moving oven over uneven surfaces on mobile stand.
- Do not lean or put excess weight on slide out stainless-steel table.

Enjoy your WOOD-FIRED PIZZA OVENS Al Fresco★ Thank you for your business.

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Alfresco pizza ovens

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