

OBQER MULTI-FUEL OUTDOOR
PIZZA OVEN MANUAL &
SAFETY INSTRUCTIONS





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Product pictures



Safety Legal Disclaimer . Must be read in full before using

Your safety is paramount before you begin, remember to read your manual carefully and to store it for future reference.

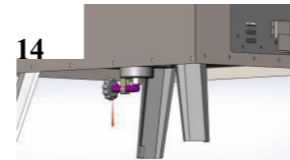
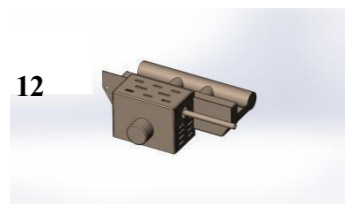
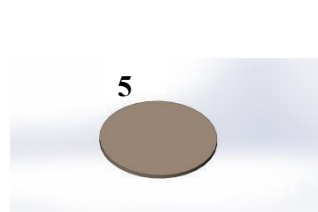
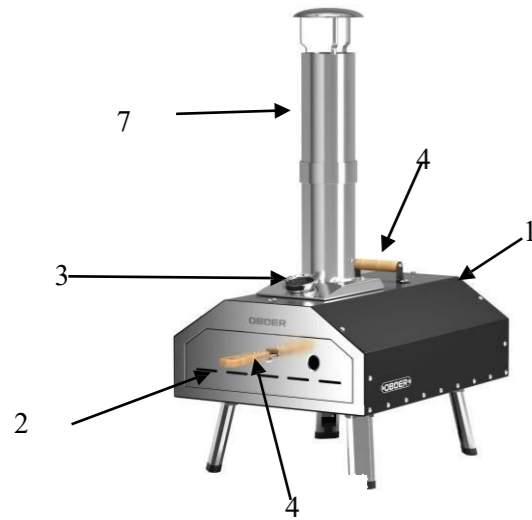
1. Designed for outdoor use only, keep away from structures and never inside a building or a garage or in proximity to any enclosed area. Place the oven on a sturdy level, stable and non-flammable surface and keep it clear and free from flammable or combustible materials, gasoline and other flammable vapors and liquids.
2. Please comply with local laws or regulations, pay attention to whether there are special regulations for the required distance between outdoor cooking utensils and buildings, or any type of outdoor flame use restrictions during drought or fire hazard periods.
3. Do not install or use oven in or on boats or recreational vehicles.
4. Do not use or store oven in a strong wind environment
5. Burning oven should never be used as a heater
6. Flames can blow outside of the metal enclosure:
 - a. at the back where the fire is;
 - b. from the top of the hopper when the lid is opened;
 - c. from the front of the oven when you open the door;
 - d. from the top of the chimney.
7. Poisonous fumes may accumulate and can cause suffocation.
8. Don't leave away while preheating and cooking.
9. Please stay away from the oven's opening, and remind others around to keep a safedistance.
10. Improper installation, adjustment, alteration, service or maintenance may cause injury or property damage. Therefore, do not use your oven unless it is completely assembled and all parts are securely fastened and tightened.
11. Please check the oven on a regular basis before using it.
12. The length of pellets used can greatly affect the temperature of your oven. The recommended pellet length should be no longer than 1.25 inches(3cm). Longer pellets have a slower feed rate which can cause your ovens to burn at a lower temperature. When changing or refilling pellets be aware of the average length and adjust your oven setting accordingly.
13. Only use pellets intended for use in cooking.
14. Always keep your ovens company. Do not leave your ovens unattended with the lid open while lit. Be aware of fire hazards (dry leaves, decking and other combustible materials) that may be in proximity to the oven while using as they may cause a fire hazard if any sparks are allowed to come into contact.
15. When using your ovens, please use protective heat- resistant gloves to avoid burns and you should never set hot items on or near combustible surfaces. DO NOT touch any metal parts when your oven is operating. Only touch the wooden handles to open the door; hopper lid and fire box.
16. Keep all electrical cords away from your oven.



17. Oven should be only used by responsible adults. Please be careful and keep children, pets, and combustible items away from your oven at all times.
18. Do not move your oven when it is in high temperature or while cooking.
19. Keep away from the dangerous objects such as lighters or barbecue lighting fluid as the oven can radiate heat to all directions.
20. Cool down the oven for at least 60 minutes after using it, as the oven remains hot even after visible flames have died down. Make sure all the fire and glowing embers have disappeared from the burner and the oven is cooled down before storing it in the package.
21. Oven is safe and harmless when used reasonably and in compliance with the relevant operating instructions, and can provide you with years of worry-free use and enjoyment. It is the users' responsibility to maintain safe operation and exercise reasonable standards of care at all times.
22. When the oven is used reasonably the color of the product surface changes, which is a normal phenomenon (caused by high temperature operation).
23. Any property loss and personal injury caused by improper use or non-compliance with the use requirements in this safety law exemption clause will be refused to bear any joint liability. In any case, it will not be liable or compensate for any special, indirect, consequential or other damages of any nature whatsoever in excess of the original purchase price of the goods.

PS: If you use a gas device, please strictly follow the gas usage requirements and precautions.

This is a gas and wood-burning pizza oven
Product instructions



1 Oven Main Body

2 Door

3 Thermometer(The installation of the thermometer can only be gently tightened by hand, and no tools can be used, otherwise it will cause damage)

4 Wooden Handle

5 Pizza Stone

6 Pellet Fire Box with Burner Grate

7 Detachable Chimney with damper

8 Hopper

9 Spanner (Repair the Pizza stone rotating device)

10 Allen Key(Install the door)

11 Pizza stone rotating device

12 Gas installation

13 Pressure reducing valve device

14 Pizza stone rotating device installation

Take out the rotating handle in the direction of the arrow when using. Retracting the handle into the bottom buckle. (When the operation is repeated for a long time, it is normal for the buckle to loosen, and it can be restored to normal use after manual clamping)

Assembly instruction (Gas and wood-burning dual-use models)

1. Unfold the oven Legs.

2a. Insert the burner grate into the pellet firebox.

If you use the gas function, please refer to the gas installation instructions and precautions.

2b. Attach the pellet firebox to the main body.

3. Assemble the chimney and nest it into the main body.

4. Place the stone baking board close to the oven opening.

5a. Assemble the door with thermometer to the main body.

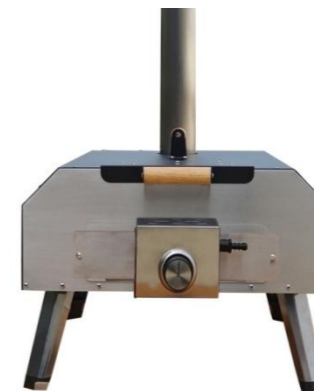
5b. Attach the wood handle to door.

5c. Fasten the buckle on the main body to keep the door in place.

6. Get the pizza oven covered when it is cooled down.



If you use a gas appliance, please refer to the following precautions.



Installation instructions

1. Before using the gas device, check whether the gas device is completed and whether the use environment is safe.
2. After the inspection is completed, please connect the gas device according to the picture.

Note that the gas pipeline must be sealed and not leaking.

After the gas device is installed, it can be installed on the stove according to the picture.

Remind again, please make sure the environment is safe. The operation is correct.

Instructions and precautions for the use of gas installations:

- 1 Before use, the surrounding environment must be ventilated and smooth, and it cannot be used in a confined space;
- 2 Before use, ensure that the pipeline connection is sealed and there is no air leakage;
- 3 When using the ignition, first press the ignition switch and slowly rotate it counterclockwise for about 3-5 seconds, then you will hear the ignition sound, and observe whether the ignition is successful! If unsuccessful, press the switch clockwise to turn off, and repeat the ignition operation;
- 4 After use, first close the gas tank valve and after the gas is burned, press the ignition switch and turn off the gas device clockwise;

WARNING:

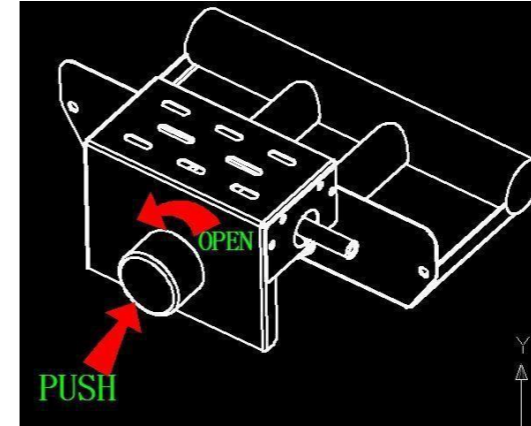
Do not put the stove in a sealed state when using gas! Otherwise, there will be danger, the furnace should be ventilated, and air will circulate from the inside of the furnace to the outside of the furnace.

Caution

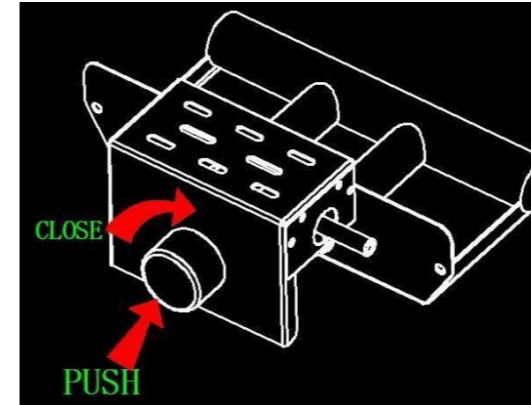
When using gas appliances, keep the door is opening! During use, the door does not need to be installed.

But the door of the oven can't be opened when using pellet combustion !

If there is a flame coming out of the back please check the following two reasons: 1. The chimney cover is open or not! It must be opened. 2. The furnace door must be closed when using pellet! Or the flames will come out of the back! Regardless of gas or pellet, the rear of the feeding box should be kept closed after adding the material when used!



Gas ignition icon



Gas shut down icon



Extinguishing

1. Allow the ovens to burn through remaining pellets and cool naturally for at least 60 minutes. While wearing heatproof gloves, carefully remove the fire box. Never expose the ovens to water while it's hot.
2. Shake the ash into a large metal bucket of water. Do not submerge.

Lighting

1. Make sure the door isn't on and don't take it off unless you need to add or remove the food. (**The door is on when using the gas appliance.**)
 - 2a. Fill the grate with 100% hardwood pellets and one natural firestarter.
 - 2b. Light the firestarter and slide the fire box back in to the main body.
3. Make sure the starter pellets are fully alight before adding more pellets in the charging hopper.
4. Maintain a pellet level according to your cooked food and your needed temperature throughout the cooking session.

Lighting: a. Take out the fire box . b. Add dry pellet.. c. Use the spray gun ignition (after ignition, use the handle to put the fire box into the furnace body, the fuel can not overflow)!

Caution: When using gas appliances, keep the door is opening! During use, the door does not need to be installed.

But close the door when using pellet !

If there is a flame coming out of the back please check the following two reasons: 1. The chimney cover is open or not! It must be opened. 2. The furnace door must be closed when using pellet! Or the flames will come out of the back! Regardless of gas or pellet, the rear of the feeding box should be kept closed after adding the material when used!

While heating, rotate properly to evenly heat the pizza stone

Preheating

1. Preheat your pizza stone before baking the pizza in at least 500°F (260°C), or as hot as your oven goes. The hotter the better! Normally it takes around 15 minutes to preheat your pizza stone.
2. To bake 2 pizzas right after each other. But if you're baking more than that, I recommend giving the stone 10 -15 minutes to come back up to temperature after every two pizzas.

Care&Maintenance

This pizza oven will provide some of the best food experiences that you will have. Treat it with love and care, it will provide more enjoyment to your pizza game and serve you for longer time.

Where should I set up the oven?

1. Don't use the oven on the ground.
2. Place the oven on sturdy tables that could hold the weight upwards of 66lb(30kg).
3. The table material should be something that can handle radiant heat from the oven. Wood, metal and stone are recommended. Glass and plastic are not suitable.
4. To avo fire hazard, place your oven away from the structures and building. Oven performs best when set up in a space sheltered from wind. If you are cooking on a breezy *day*, position your oven so that the air enters through the back to encourage airflow.

Where should I storing the oven?

1. Protect your ovens from harsh weight; especially rain, when not in use. Use The Oven Cover to protect the oven from garden debris once storing it indoors during extended periods without use and during rainy spells.
2. Always keep your pizza stone in a warm, dry environment when your oven is not in use.

How to clean my oven?

Simply run your oven at top temperatures for 30 minutes. This will burn off excess food. Once cool, you can wipe down the inside with dry paper towels . Avoid abrasive cleaning products or those containing harsh chemicals.

How do I care for my stone baking boards?

1. You should only cook pizza and *dry*, bread-based dishes directly on the stone baking boards. Use your own pans if you are cooking meat, vegetables or other dishes.
2. Clean your pizza stone by running your oven at top temperatures. If you would like to hand wash your stone baking boards, use warm water and dry them in a conventional oven for a minimum of 2 hours at 140°F (60°C). The stone baking boards use dishwasher,not safe.



Troubleshooting

This pizza oven to make you feel comfortable, enjoyable, confident and inspired. Remember If you have any questions please contact us. We are always happy to chat!

I can't Light my oven

Refer to the steps on page 12 onwards. The easiest way to light the wood pellets is using a blow torch. Remember to remove the chimney cap and to open the damper as necessary.

I am seeing smoke or soot

Smoke will be produced when any wood or charcoal starts to burn, it will gradually disappear once it reaches optimum temperatures. Add fuel gradually and make sure it is burning cleanly before cooking. If you continue to see dark smoke, it is possible that your fuel is not is completely dry or you add too much at once.

My window is sooty

It is normal that there is a light layer of soot when cooking with wood or charcoal. If this happens during your cook, please make sure your oven completely cool before wiping it with a paper towel.

My oven is too hot

If your oven is running too hot, stop adding fuel and open the hopper lid to release some heat. Burning oven can also reduce the draw from the chimney by adjusting the chimney damper.

My oven is not hot enough

Burning door with thermometer measures the ambient temperature inside oven. However; this might some differ from the temperature of the stones. We recommend an infrared thermometer for measuring the temperature on the stone baking boards. If your oven is not reaching top temperatures, please read the following things for consideration:

- Make sure your stone baking boards dry before you cook (you can dry them in a conventional oven at 140°F (60°C) for 2 hours).

- It will take more time to preheat on adverse weather conditions.

- Make sure you have removed the chimney cap before you light and while you cook.

- Make sure the pellets that you are using are dry and suitable for the ovens.

- The grate in your burner box may need to be brushed while cool to free up the air holes before lighting.

My oven has changed colour

The color of the surface of the furnace body may be slightly discolored after being used in a high temperature environment for a long time. This is a normal phenomenon and will not affect the use of the product! This is normal. This will not affect the performance of the oven. We recommend storing the oven with a lid and keeping it in a dry environment. Some blemishes can be removed with a stainless steel cleaner.

How to maintain temperature

Ovens reach have a wide range of temperatures based on the amount of pellets. Add little and often to keep oven running at a consistent temperature. As with all wood pellets-fired cooking, it is best to maintain your fire gradually. Refuel when the pellets has mainly burnt to embers but before all visible flames have disappeared. Do not overload the grate as too many pellets may damage your oven and cause excess smoke or soot.

Note: It is recommended not to exceed 450 degrees Celsius. When it is close to 450 degrees Celsius, it is recommended to remove the furnace door and observe the inside of the furnace! Because more than 450 degrees Celsius will damage the thermometer. So it is recommended to use, the dial temperature should not exceed 450 degrees Celsius.

What temps should we measure?

- Besides the chamber temperature, the pizza stone temps is vital to make crispy pizza. Before baking pizzas, it's better to preheat the pizza stone to at least 500°F (260°C).
- This is critical for achieving consistent results in baking the pizza. If the stones aren't hot enough, the top of the pizza will burn before the dough underneath can fully cook.

Note: It is recommended not to exceed 450 degrees Celsius. When it is close to 450 degrees Celsius, it is recommended to remove the furnace door and observe the inside of the furnace! Because more than 450 degrees Celsius will damage the thermometer. So it is recommended to use, the dial temperature should not exceed 450 degrees Celsius.

How to maintain temperature after the door is removed?

- As the temperature between internal and outside are big different, it's a normal phenomenon that the air temp drops down when the door open.
- To avoid the temps drops fast, there are some tips for you.
 1. Do not remove the door unless you need to add or remove the food.
 2. Reduce the door open time as much as possible. Close the door right away to avoid the temps drop so much. If you need to make pizzas in a row, you could make all prepared first and let the pizza stone re-heat between the pizzas, then cook them one by one.
 3. Preheat the stone before baking the pizza. Use a laser thermometer to check your pizza stone temp(which is vital to cook pizza). Add wood-pellets if the temperature drops down. Normally the pizza stone temps won't dropping down too much as it can hold temperature well.
 4. Use the chimney damper to help regulate the temperature. An open damper will make the interior temperature drop. A mostly closed damper will result in the chamber maintaining a consistent temperature (or a rising temperature depending how strong the fire is).

How to preheat your pizza stone for perfect pizza?

1. To prevent the stone from cracking from temperature shock, insert the pizza stone into the oven body when the oven temperature is cold.
2. Turn on the oven on the hottest setting.
3. Let the pizza stone preheat for at least 15 minutes. Don't be impatient and skip this step! That will result in soggy and raw pizza.







Keep in Touch

We love hearing and seeing what pizza ovens can provide to you. So keep in touch and by tagging your photos with the ovens. If you have any questions, queries or comments, please reach us .We will feedback to you as soon as possible.