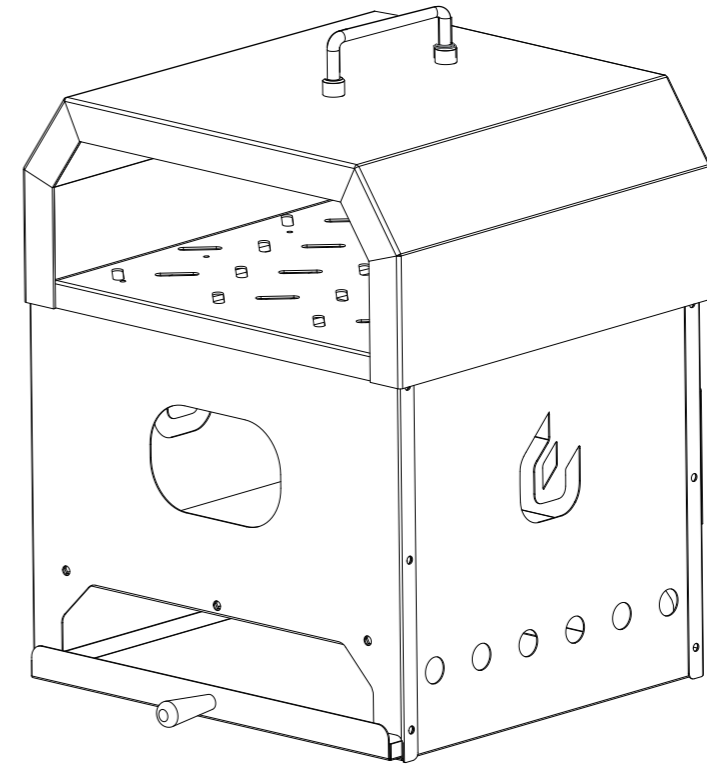


PIZZELL

THE ARTISANS OF PIZZA



PIZZA OVEN USER MANUAL

For Model **PEL IV**



Size(W/ D/ H): 36*34*48 CM/ 14.7*13.4*18.9INCH

Oven weight: 9.75 KG/ 21.51 LBS

Oven floor area: 0.12 m² /1.29 ft²

Max oven temp: 300°C /572°F

Important: Retain these instructions for the future use.

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**For any queries or assistance mail
 Promise to responded within 24 hours**



**These information will be required to offer under
 the 12 months warranty.**

Product Model:
 Order ID:
 Purchase date:

Safety Legal Disclaimer

All instructions and guidelines given in this manual must be followed without exception.

1. Pizzello is designed for outdoor use only. Must always be placed outdoors, away from structures and never inside a building or a garage or in proximity to any enclosed area. Place your 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 vapours and liquids.
2. Be aware of any local laws or regulations that may specify a required distance between outdoor cookers and any structures, or that may limit outdoor flame of any type during drought or hazard periods.
3. Do not install or use your Pizzello in or on boats or recreational vehicles.
4. Do not use your Pizzello in high winds.
5. Your Pizzello is not intended to, and should never be used as a heater.
6. Toxic fumes can accumulate and may cause asphyxiation.
7. Flames can blow outside of the metal enclosure:
 - a.At 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 you open the door; ord. from the top of the chimney.
8. Please keep away from the Pizzello's openings and warn others around you.
9. Improper installation, adjustment, alteration, service or maintenance of your Pizzello may cause injury or property damage. Therefore, do not use your Pizzello unless it is completely assembled and all parts are securely fastened and tightened.
10. Your Pizzello should be inspected on a regular basis.

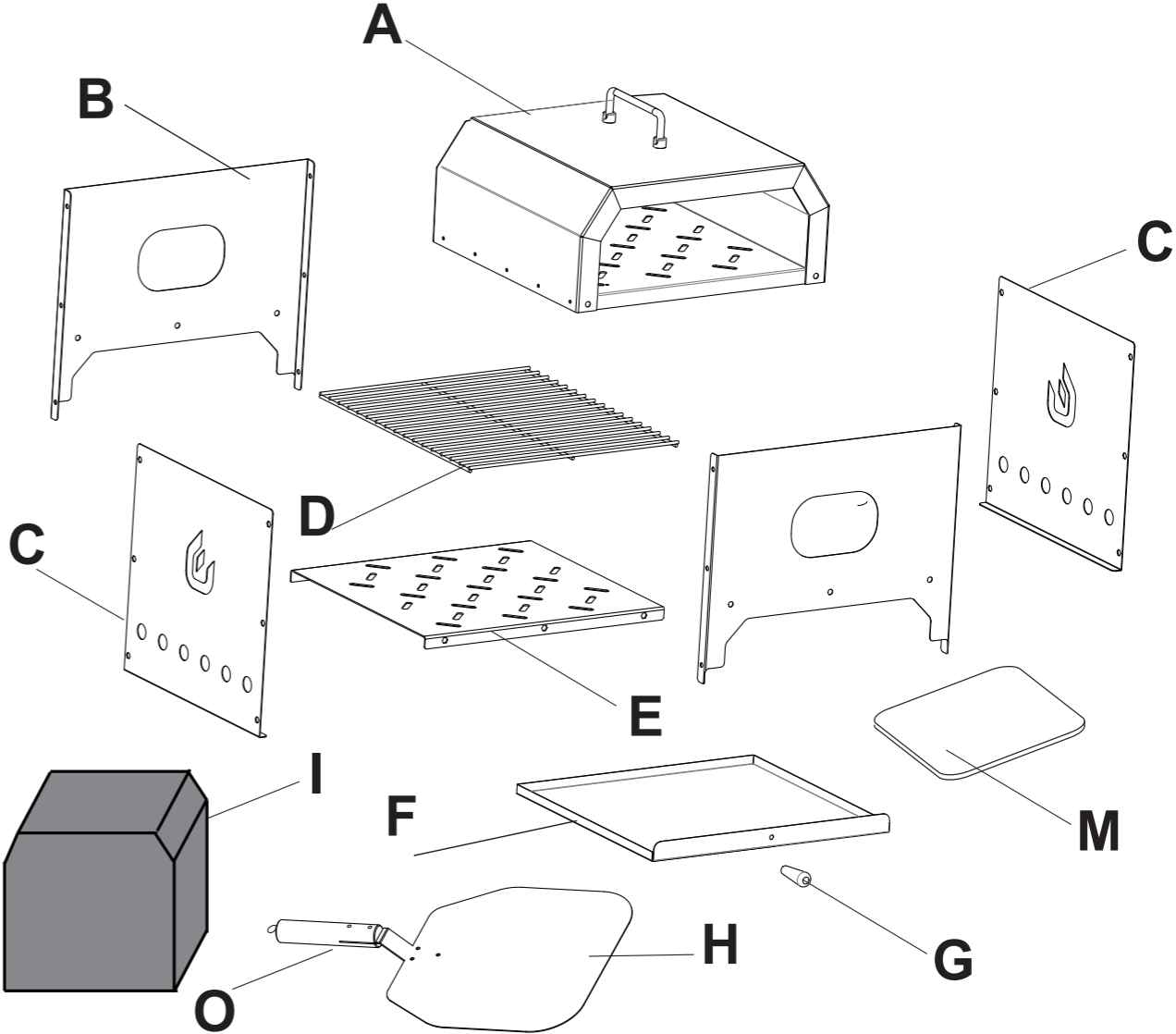
Top Reasons Why Pizza Stones Crack

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 pre-heat.
- 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".

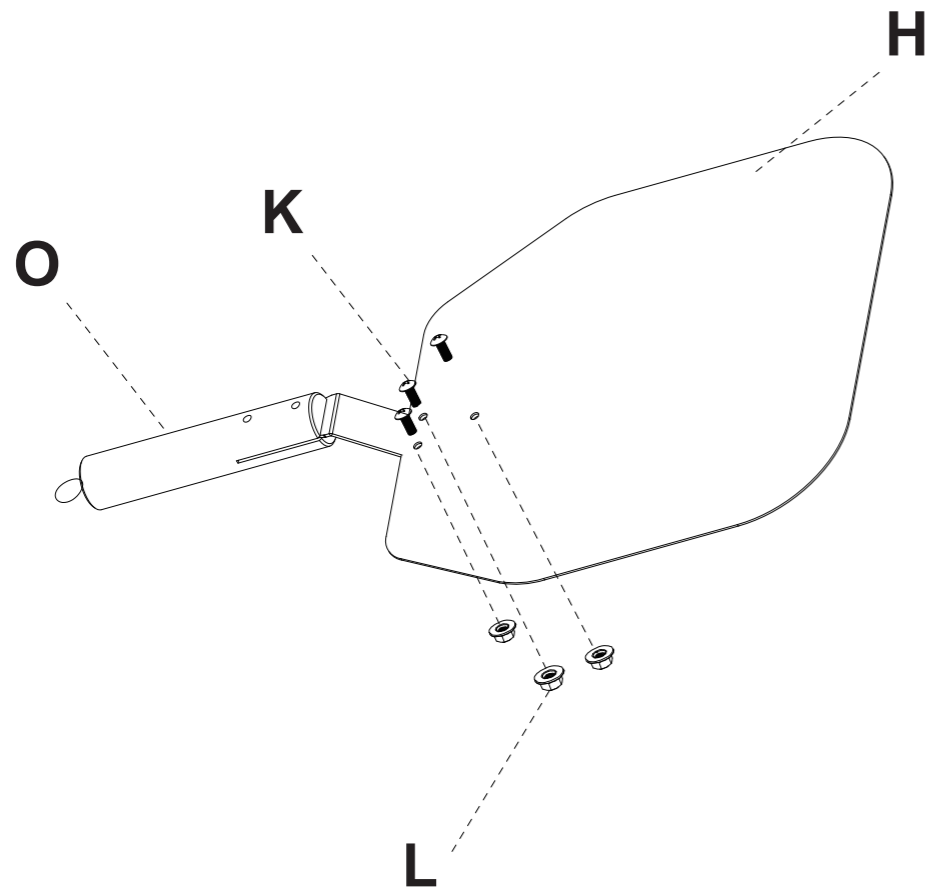
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Ref	Part	Quantity	Ref	Part	Quantity
A	Body	1	G	Tray Handle	1
B	front and back Plate	2	H&O	Pizza Peel	1
C	Side Plate	2	I	Cover	1
D	Cooking Grid	1	J	Screw M5*12	18
E	Charcoal Pan	1	K	Screw M4*12	3
F	Tray Pan	1	L	Nut M4	3
M	Pizza Stone	1	N	Screw M6*8	1

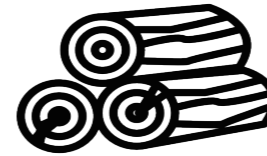
Assembly Instructions

Step 1 Assemble the peel pan with the wood handle with 3 pcs screws (K) and nuts (L).



Fuel Choice

Pizza oven fuel choice:



Firewood

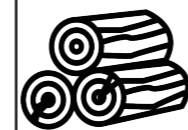


Charcoal



Wood Pellet

How much FUEL you need put in?



For Firewood Choice

-We recommend use one layer of wood about 3 cm in MAX height.



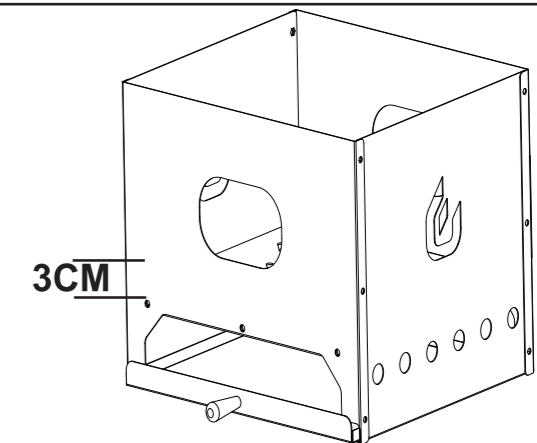
For Charcoal Choice

-We recommend use 1-2 layer, about 2.2-2.64 lbs in MAX weight. (3-4 pieces of charcoal not too much)



For Wood Pellet Choice

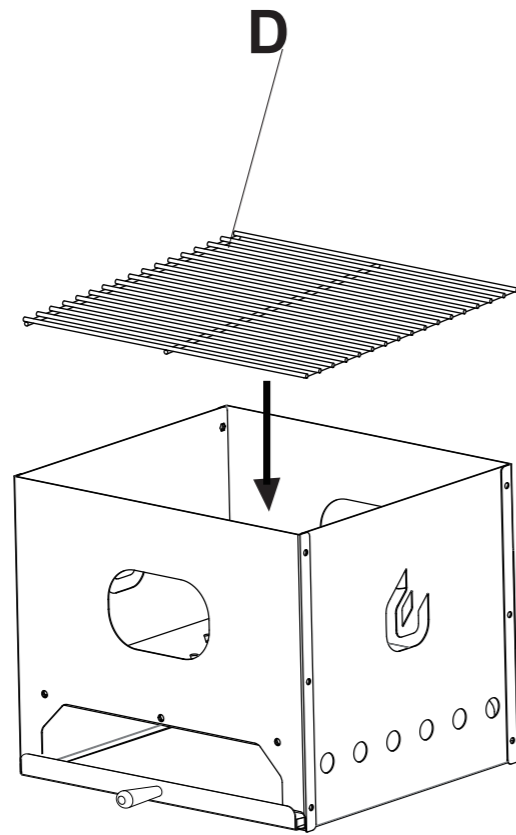
-We recommend use about 2.2-2.64 lbs Wood Pellet in MAX weight.



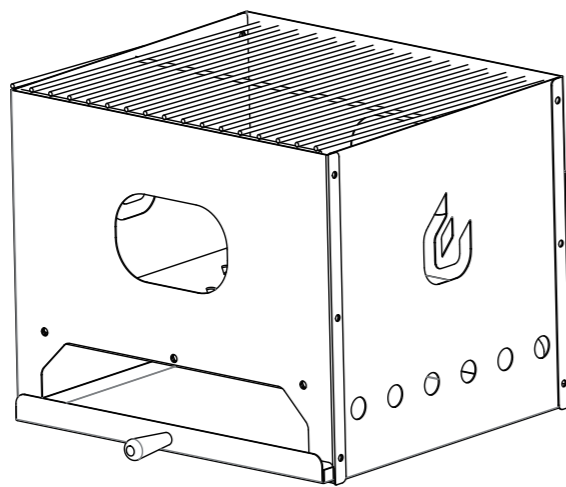
NOTE:The amount of fuel needs to be adjusted according to the actual situation.

TIPS : How to use the grill?

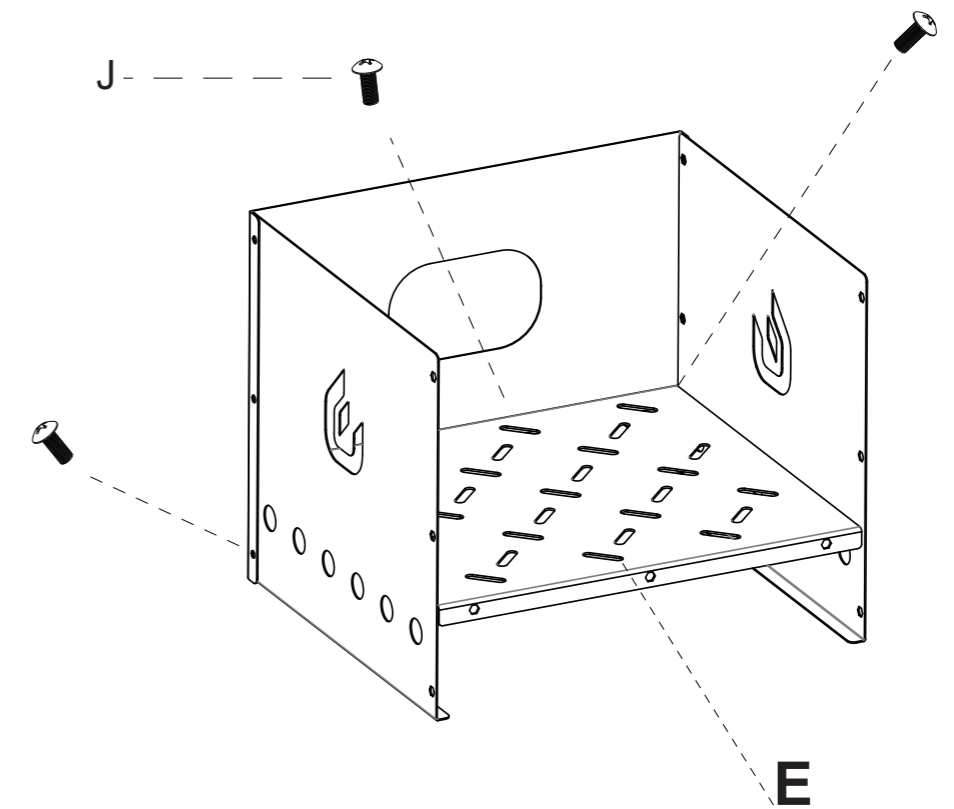
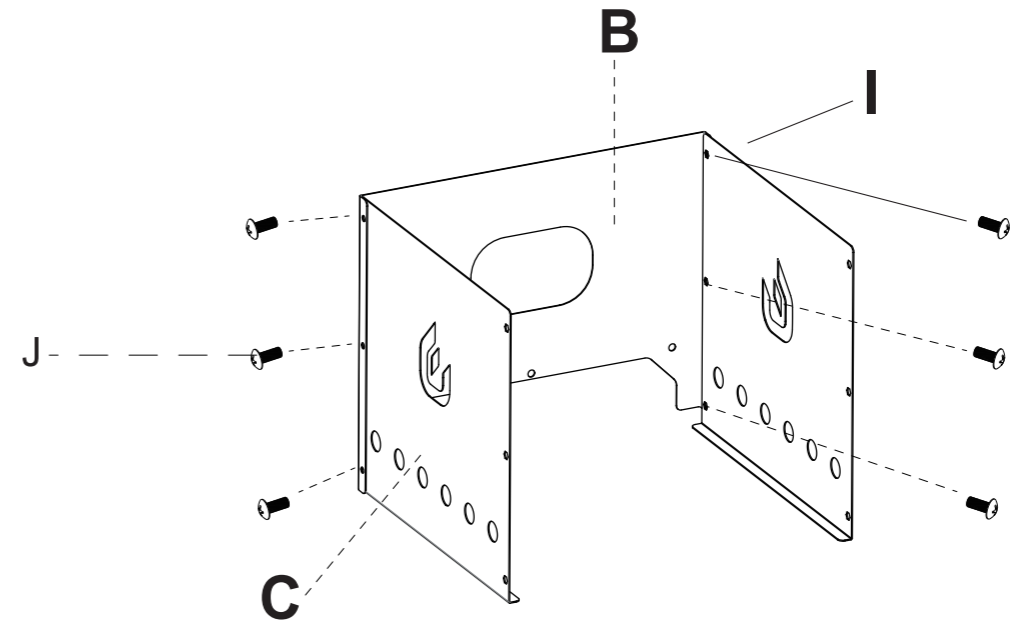
- Remove pizza body A
- Put on the cooking grill D on top.



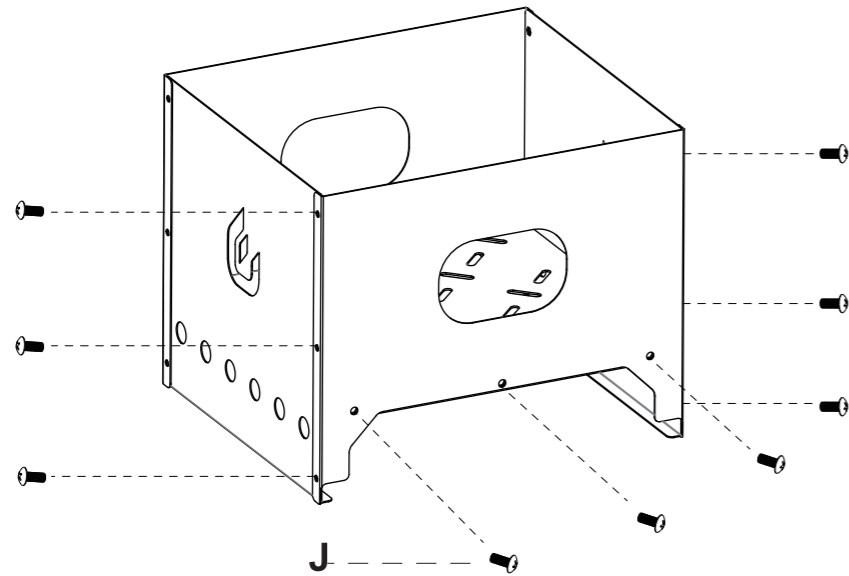
Now you are ready for the cooking.



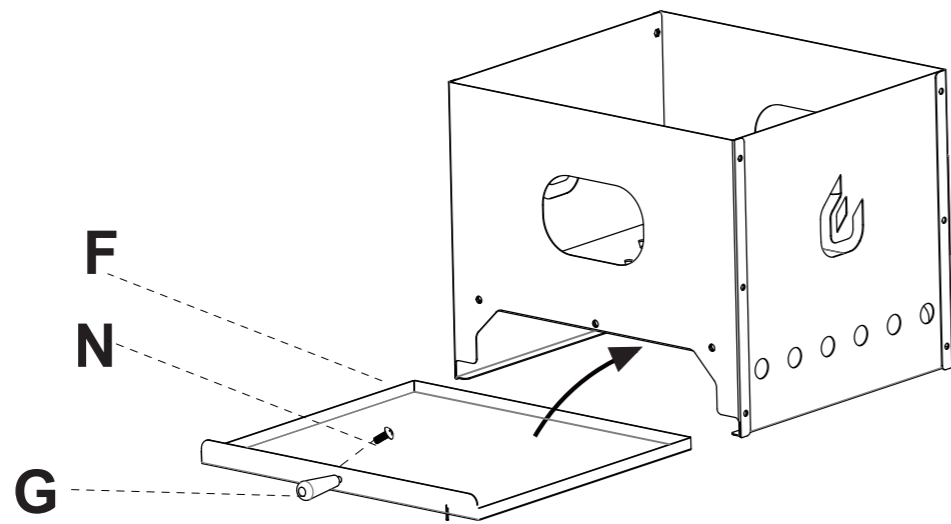
Step 2 Assemble the 2 side plates C to 1 of the Plate with handle hole B with 6pcs screws J.
Then assembling the Tray Plate E to the side plates.



Step 3 Assemble the other plate with handle hole B to the side plates with 9 screws J.



Step 4 Install the handle G to the ash tray F with 1 screw N, then install the ash tray into the body.



Step 5 Put the pizza body A on top, and place the M pizza stone in the oven. Then you can use the pizza oven.

