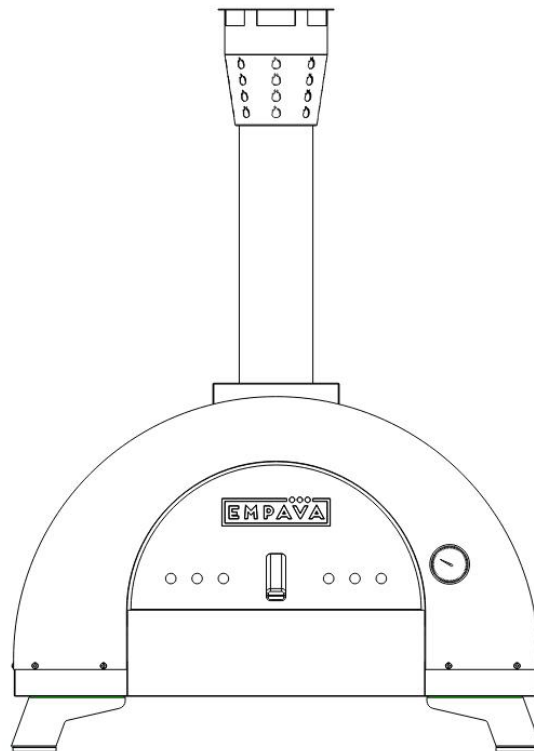




USER MANUAL



EMPV-40PG902

IMPORTANT:

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance.

Follow all warnings and instructions when using the appliance.

Keep this manual for future reference.

Contents

Warnings	1
Installation	3
Ignition	6
Cooking Tips	8

WARNING: improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Please read the following information for proper. Installation and optimum performance of the oven.

- The identification plate, with technical data, lot number and brand name is visibly applied on the device. Do not remove this label.
- Remove all protective film before putting the unit into operation. To facilitate the separation, use warm air (for example, a hairdryer)
- Never use steel sponges or sharp scrapers, it can damage the surfaces. Use ordinary non-abrasive products. If necessary, use wood or plastic tools. Rinse thoroughly and dry with a soft cloth or microfiber cloth.
- Do not use dishes or containers made of plastic material. The high temperatures inside the oven could melt the plastic, damaging the appliance.
- Use tools and utensils that are resistant to high temperatures.
- Position the oven on a flat and level surface.
- Due to the temperature, the color of the surfaces may vary in time.
- Do not paint or apply objects to the oven.
- Installation of the product must allow for easy access for cleaning.
- Never store, use or put flammable liquids or objects in or near the oven.
- Always remove the oven door by gripping the handle and using gloves when hot.
- Do not touch the surfaces of the chimney flue during use.
- Keep any electrical wiring and fuel lines away from hot surfaces.
- Do not move the oven during use or when it is hot.
- Do not lean on or rest objects on the oven, this may compromise its stability.
- Never extinguish the flame with water.
- When using charcoal, only use high quality natural lump wood charcoal. Do not use briquettes, lava rock, liquid fuels, accelerants or anything other than that expressly indicated.
- Keep children and pets away.
- Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.

WARNINGS

WARNING: Do not use spirit or petrol for lighting or re-lighting.

WARNING: Keep children and pets away.

WARNING: This barbecue will become very hot, do not move it during operation. Use only firelighters complying to EN 1860-3.

WARNING: Do not use indoors.

WARNING: Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THIS APPLIANCE

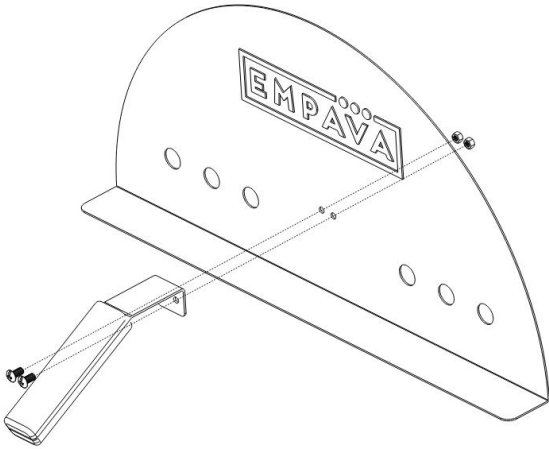
Please read this entire manual before you install the oven.

Contact your local building or fire officials about restrictions and installation inspection in your area.

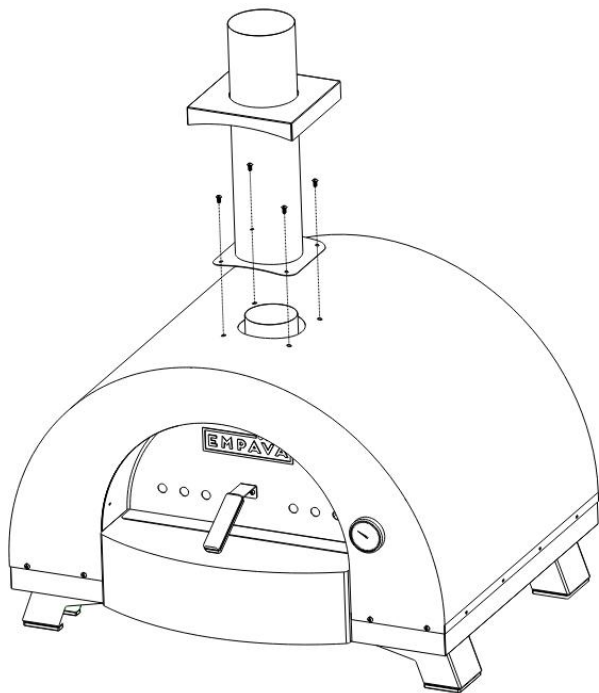
FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Also, always keep the area under and around this appliance free and clear of any and all combustible materials.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.

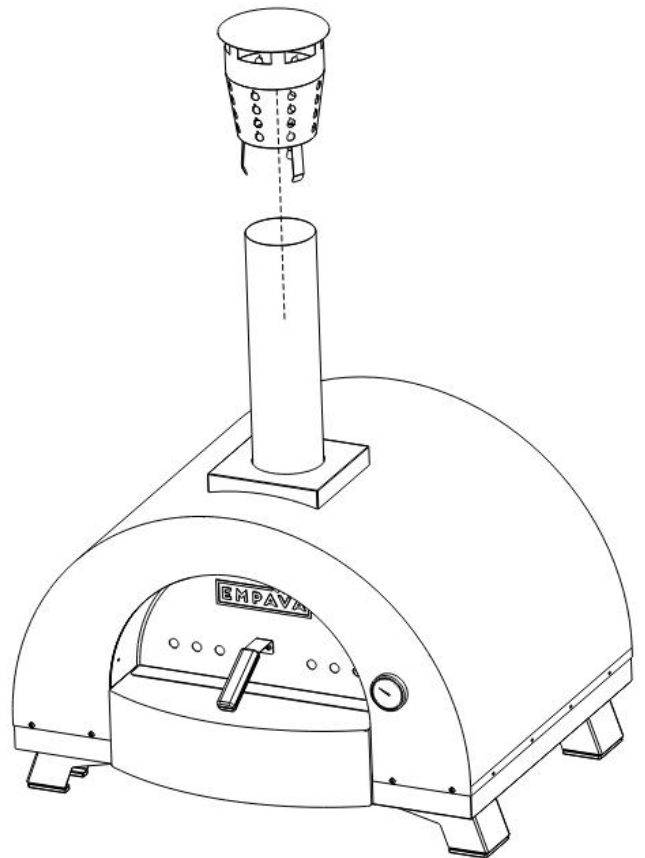
1. Installed the door handle with 2 screws + 2 bolts



2. Installed Chimney with 4 screws

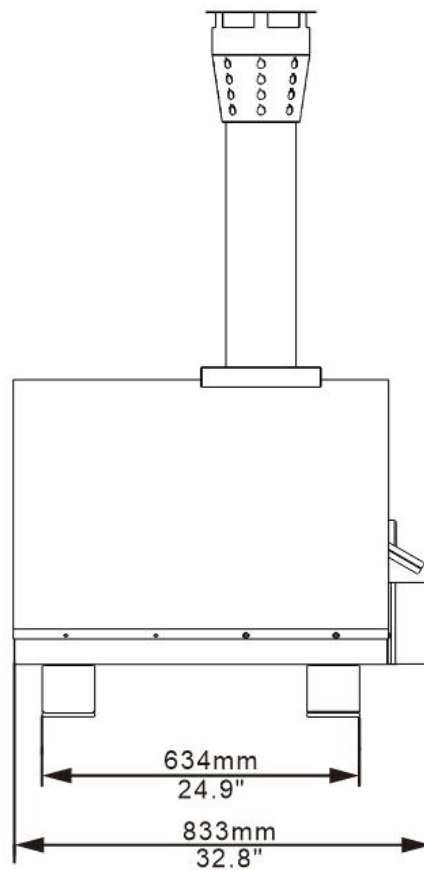
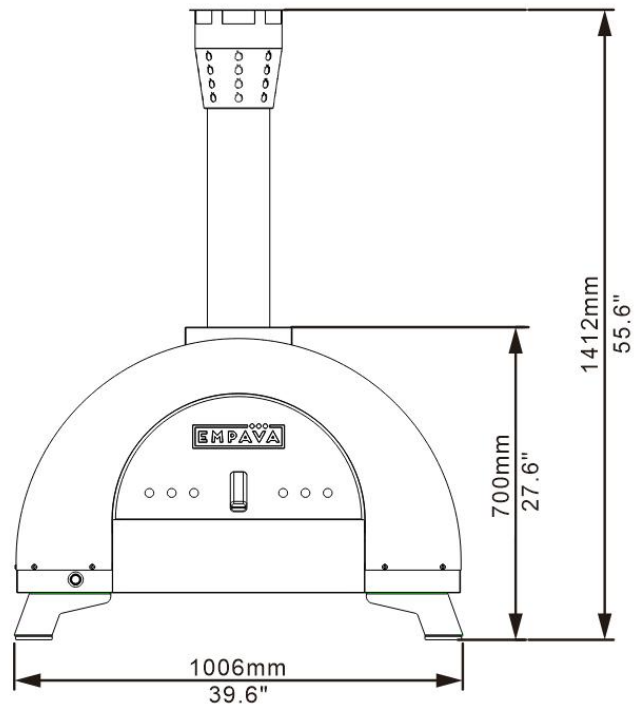


3. Insert the chimney cap into the chimney



INSTALLATION

EMPV-40PG902



INSTALLATION

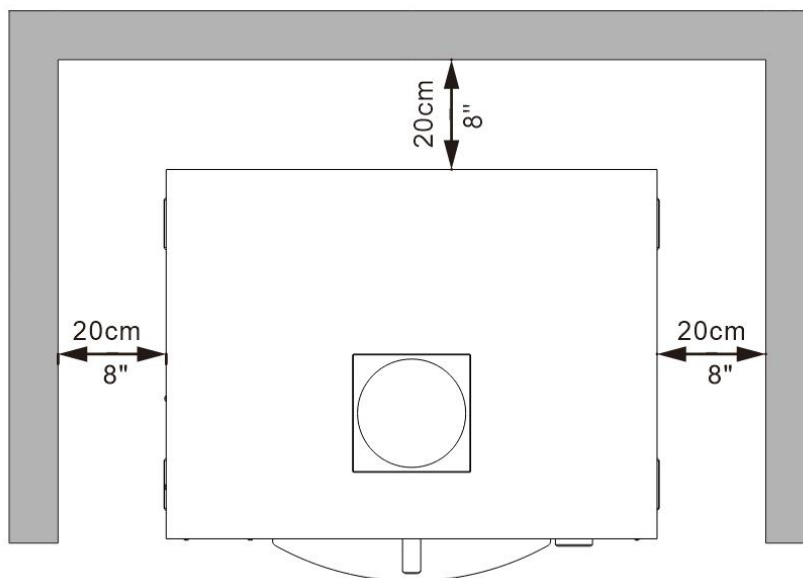
WARNING: the outer sides of the oven can reach temperatures above 60°C (140°F). Any flammable materials must not be within 1-metre radius of the oven.

WARNING: When being used, place the oven at a safe minimum distance from flammable materials or any other substance that can be damaged by heat.

CAUTION: Put the oven away from wind or strong draughts.

CAUTION: Place the oven at a minimum distance of 20cm (8in) from the wall or any other equipment. Increase the minimum distance to 50cm around the flue and 1m from the top of the oven.

THE OVENS SHOULD BE PLACED ON TABLES OR OTHER FIREPROOF SURFACES WITH ENOUGH LOAD-BEARING CAPACITY. ADJUST THE LEVELLING FEET TO HOLD THE OVEN STEADY.



IGNITION

WARNING: Follow the instructions before lighting the oven.

- Do not use flammable liquids or other fuels to light the oven.
- Make sure that there are no flammable materials near the oven and that the minimum safety distance is respected.
- Do not exceed the temperature limit of 450°C (840°F).
- Do not leave the oven unattended when the fire is going.
- To keep constant temp, throw in small quantities of firewood at regular intervals; do not keep adding more logs to avoid a dangerous rise in temperature or flames spilling out of the oven that might damage people or property.

LIGHTING THE OVEN

1. In the center of the oven or slightly right of center create a cross stacked pile of Wood using smaller pieces. Include 2-3 firestarters to help start the fire quickly.
2. Light the firestarters to ignite your initial cross stacked wood pile in the oven.
3. After the wood is on fire, put the oven door on the oven warming shelf leaving a small gap of 1-2 inches (3-5 cm) so air can enter the oven and to help keep the fire roaring. This helps keep the fire in the oven and heat the oven to your desired temperature faster.
4. Slowly add larger wood logs to create a larger fire. Do this for about 15-20 minutes depending on the size of your oven. Larger ovens can take longer to heat up. Do not put too much wood in at one time and replace the door as noted in section 3 to help keep the flame inside the oven.
5. After you've built a nice fire and hot bed of coals move them to the left side of the oven with the help of the ember mover. The fire should be on the opposite side of the thermometer for the most accurate oven chamber temp.
6. Clean the refractory floor with the brush tool.
7. Use an infrared thermometer (not included) to gauge the oven floor temperature .
8. When the oven floor is the right temperature you're ready to begin cooking your pizzas! Cook pizzas with the oven door off and feel free to replace the oven door with the same gap for air as mentioned in section 3 to keep heat and flame in the oven.

TURNING OFF

1. To turn the oven off, close the oven door and wait for ash to form.
2. When the fire is out and the oven has been completely shut down for 60 minutes or longer and you confirm the coals have cooled down, you can remove the ashes into a fire safe metal ash can.
3. Never put hot coals or ashes on the ground, patio, deck or near plants or trees.

DIFFERENT TYPES OF WOOD

- Use small sized wood pieces that are very dry for lighting.
- Treated wood, pine, resin or scrap woods are strictly prohibited.
- Wet or damp wood can be difficult to start and can pop due to the increased volume of water. This will produce a lot of smoke and ash and less than optimal heat and performance.

The type of wood used influences and accents the taste of your food. You may want to try the following hard woods in your Outdoor Oven, if they are available to you.

Apple: The flavor is milder and sweeter than hickory. Good with all meats.

Cherry: Slightly sweet fruity smoke that's great with just about everything. Good with all meats.

Hickory: The most common hardwood, sweet to strong, heavy bacon flavor. Good for all smoking, particularly pork and ribs.

MANAGE THE SMOKE

Smoke can be desired for traditional barbeque but also can be too much for certain foods and for the people that you are entertaining – both taste wise and vision/ smell wise

1. Use dry wood (wet wood doesn't burn well and makes smoke)
2. Try to keep the flame always on
3. If you have embers (no flame) insert a small piece of paper or starters and then put a small piece of wood, paying attention to let the air enter among embers and wood.
4. To avoid the smoke do not use the door - more air enters, less smoke you'll have.
5. Place the oven strategically so smoke is manipulated to flow away from your entertaining area – the wind can affect smoke as well especially on an abnormally breezy day.

LOOKING FOR THE SMOKE

For the people who want to cook with smoke we suggest to:

1. Try to close the door when the flame is on.
2. Use big pieces of wood or lump charcoal.
3. If the flame is high break the flame to produce embers (and then use the door or big pieces of wood).

COOKING TIPS

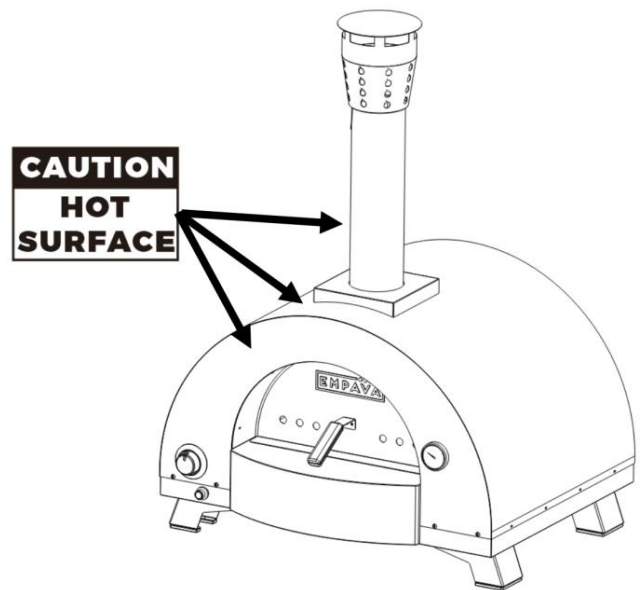
FOR YOUR SAFETY:

- Do not exceed the limit temperature of 450°C (840°F).
- Do not leave the oven unattended when the fire is going.
- Never run the oven full throttle for too long.
- Do not touch the external surfaces and the flue during use because they can get too hot.

High Temperature Cooking: When the Oven Stone is between 325°C-345°C(620°F-650°F), you are at a perfect temperature to cook pizza. Pizzas are placed with the Peel on the Cooking Stone and take less than 3 minutes.

Medium Temperature Cooking: When the Cooking Stone is between 232°C-315°C(450°F-600°F), you are at a good temperature to roast meat, vegetables, fish and seafood.

Depending on the dish, you may want to cover it initially to allow it to cook fully before removing the cover for browning. You will also want to rotate the pans and roasts, alternating the side facing the fire. Remove the battery during long periods of inactivity.



Low Temperature Cooking: When the Cooking Stone is between 162°C-218°C(325°F-425°F), you are at a good temperature for baking breads, pies and desserts. Generally this is easiest to do after all of your cooking is complete, and by removing all the embers from the Outdoor Oven. Keep in mind that the Outdoor Oven will have to be preheated well in order to retain enough heat for cooking without fire. So make sure the Cooking Stone is 160°C(500°F) or higher for at least 15 minutes before removing all the embers.

Hint: Always wear barbecue mitts when cooking or adjusting the vents as well as when using a chimney starter.

When preparing food, adjusting the vents, placing wood and using the thermometer or lid always wear barbecue mitts. Please use grill gloves(heat protected).