KUCHT Professional

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BE A **PRO** IN YOUR KITCHEN

COLORS

Outdoor Kitchen | Pizza Oven

KUCHTVENICE

INSTALLATION GUIDE AND USER MANUAL

APPLICABLE MODEL: KUCHTVENICE

Wood Pizza Oven Care & Assembly Instructions

IMPORTANT, SAVE THIS MANUAIFOR FUTURE REFERENCE

Thank you for purchasing the outdoor pizza oven.

We appreciate your business and we recommend that you read this entire owner's manual before operating your new appliance for the first time. Take a look at our safety instructions prior to use. This manual contains instructions on how to properly install and set up your new pizza oven, as well as insights into great features that our product offers. Please keep this manual for future reference.

Thank you,

Kucht Team

Warning:

- **Do not close the door when burning the oven.**

- **This product is intended for outdoor use only.**
- **Read the manual carefully and completely before use.**
- **Warning: accessible parts may be very hot, keep out of reach of children.**
- **Do not move the device during use.**
- **Not intended to be installed in or on boats.**
- **Keep this manual for future reference.**
- **Never operate this appliance unattended**.

WELCOME TO THE KUCHT FAMILY

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SAFETY INSTRUCTIONS

- INSTALLING YOUR WOOD BURNING PIZZA OVEN REQUIRES 2 OR MORE PEOPLE.
- NEVER INSTALL HEAVY PRODUCTS BY ONE PERSON; DOING SO CAN CAUSE SERIOUS INJURY.
- NEVER ALLOW CHILDREN TO OPERATE THE PIZZA OVEN.
- NEVER LEAVE CHILDREN UNATTENDED WHEN THERE IS A FIRE BURNING.
- ACCESSIBLE PARTS MAY BE VERY HOT, KEEP AWAY FROM CHILDREN.
- DO NOT MOVE THIS PIZZA OVEN DURING USE.
- DO NOT STORE EMPTY, FULL OR SPARE GAS CYLINDERS IN, UNDER OR NEAR THIS PIZZA OVEN.
- NEVER STORE GASOLINE OR HAZARDOUS MATERIALS INSIDE THE PIZZA OVEN BASE.
- NEVER USE GASOLINE OR OTHER FLAMABLE VAPOROUS LIQUIDS TO START YOUR PIZZA OVEN.
- PLEASE KEEP ALL FLAMMABLE LIQUIDS AT A SAFE DISTANCE FROM THE OVEN.
- USE GOOD QUALITY WOOD TO BURN THE PIZZA OVEN.
- PROTECTIVE GLOVES ARE RECOMMENDED WHEN HANDLING PARTICULARLY HOT COMPONENTS.
- MAKE SURE ALL PACKING MATERIALS HAVE BEEN REMOVED FROM THE GRILL.
- NEVER LEAVE THE PIZZA OVEN UNATTENDED WHILE COOKING.
- NEVER LEAN OVER OR TOUCH THE PIZZA OVEN DOME WHILE THE PIZZA OVEN IS IN USE.



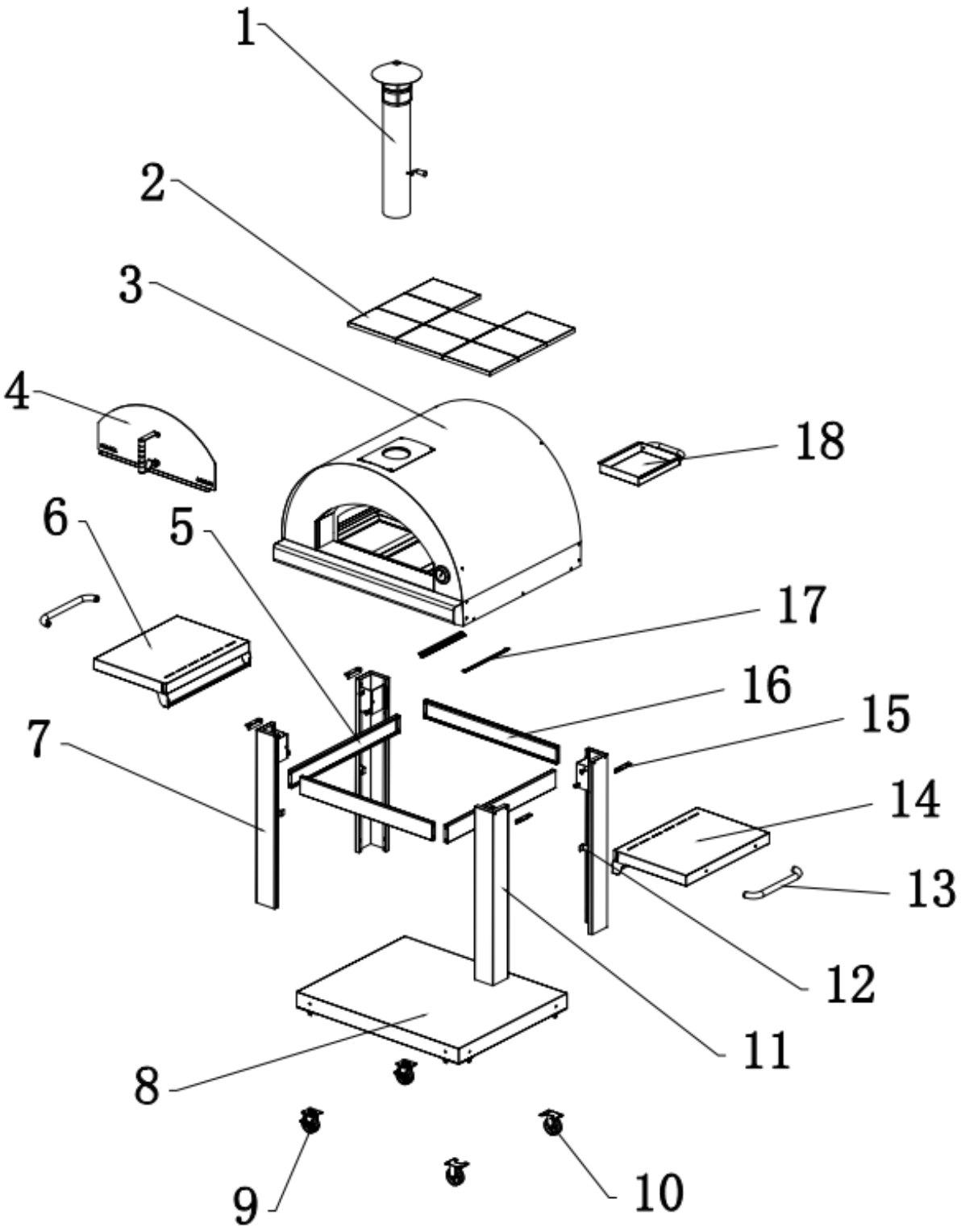
WARNING: Do not use any flammable liquids to start a fire

IMPORTANT:

Always check local building codes on governing outdoor appliance installations before starting. Make sure that the area around the oven is free of dry vegetation and wood structures are at least 10 feet away from your new Wood Pizza Oven.

Before cleaning, allow 1 hour for your Wood Pizza Oven to cool. Use a dry brush and wet mop to clean; use only soap and water. Never use solvents.

PIZZA OVEN EXPLODED VIEW

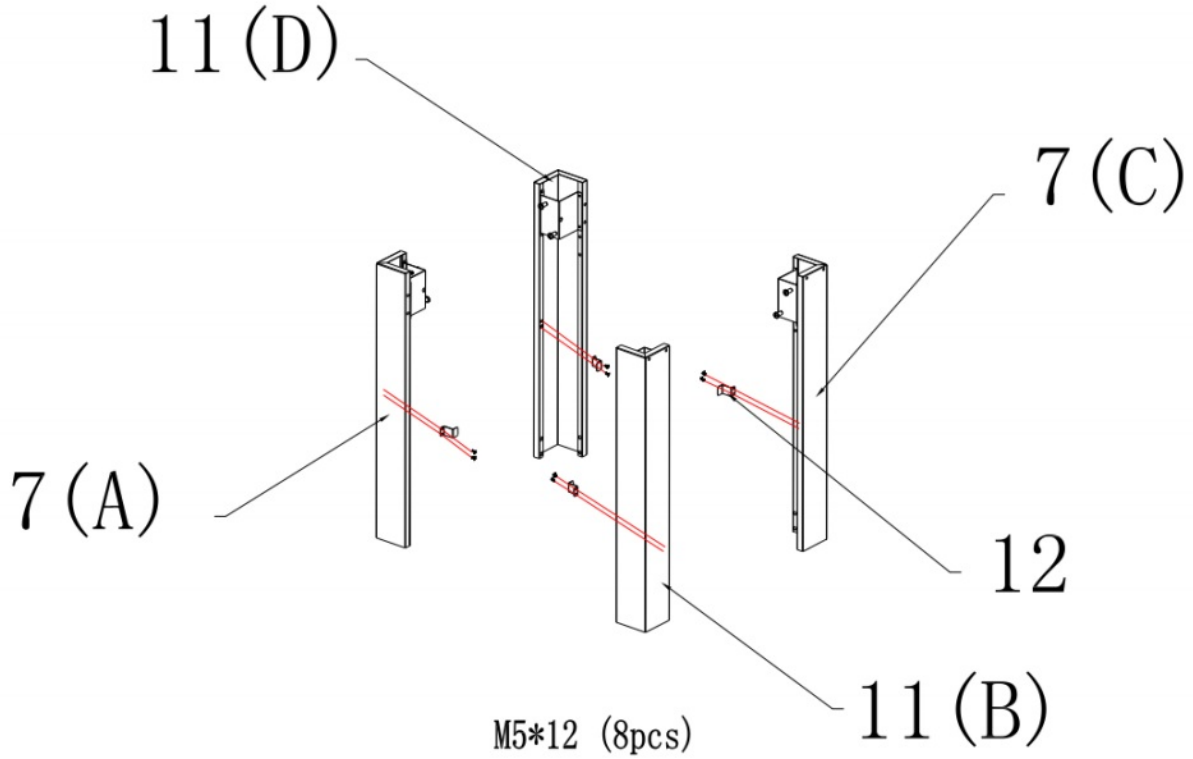


EXPLODED PART NO.:

Part NO.	Descriptions	Quantity
1	Pizza oven Chimney	1
2	Pizza oven stone	8
3	Dome	1
4	Pizza oven door	1
5	Cart support (RH/LH)	2
6	Left side table	1
7	Cart Leg (Left front/ Right rear)	2
8	Cart base	1
9	Caster(Swirl with breaks)	2
10	Caster(fixed)	2
11	Cart Leg (Left rear/ Right front)	2
12	Side table stoppers	4
13	Side table handle	2
14	Right side table	1
15	Dome connectors	4
16	Cart support (Front/Rear)	2
17	Ash tray brackets	2
18	Ash tray	1

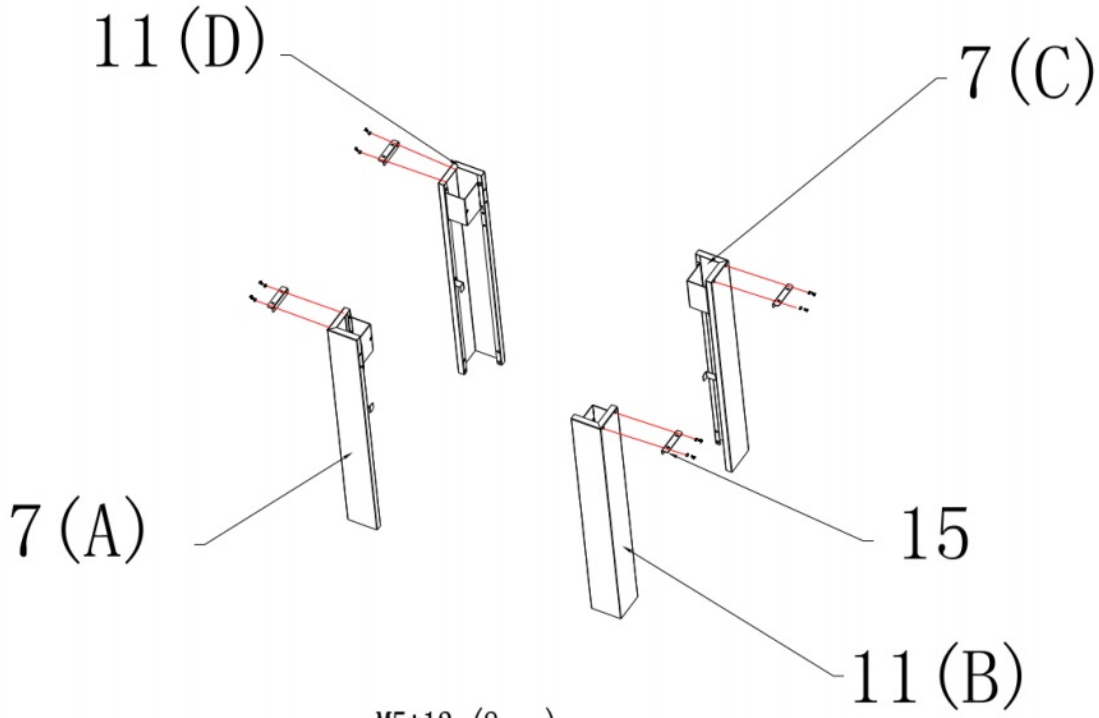
INSTALL THE PIZZA OVEN

1.



M5*12 (8pcs)

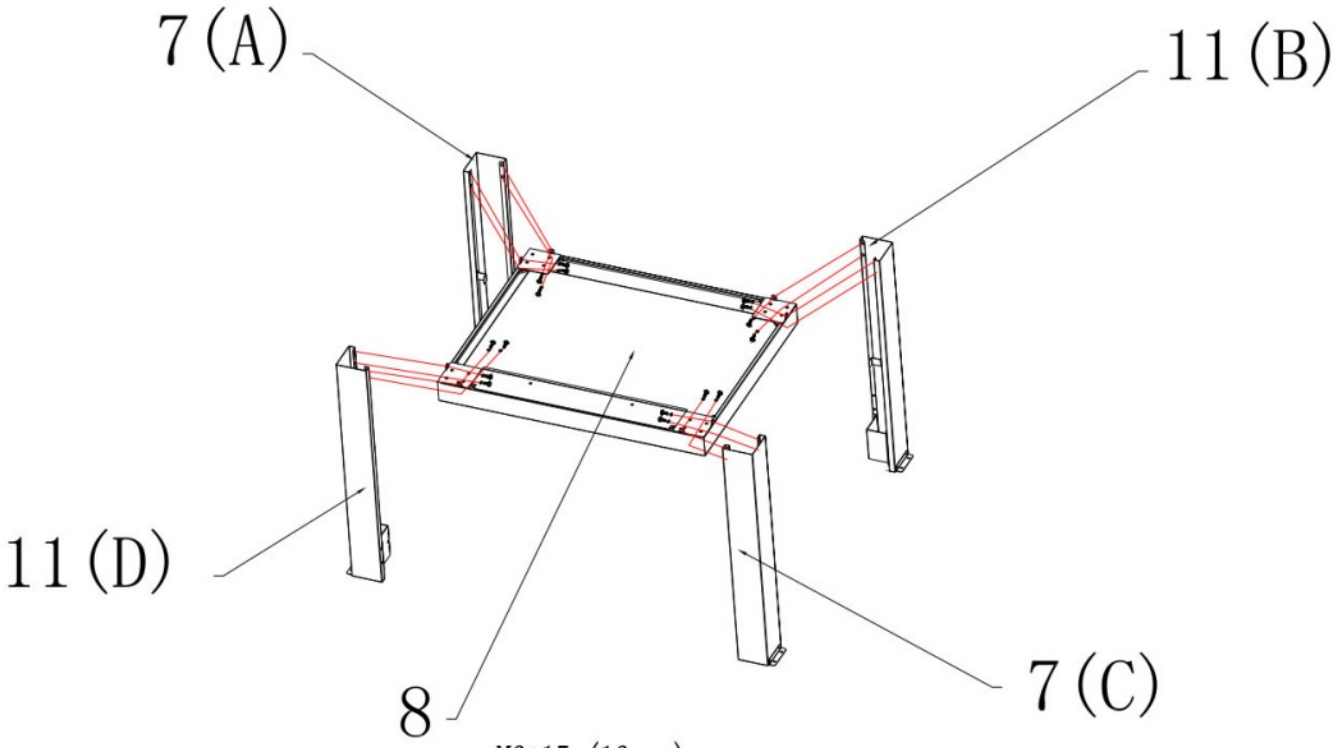
2.



M5*12 (8pcs)

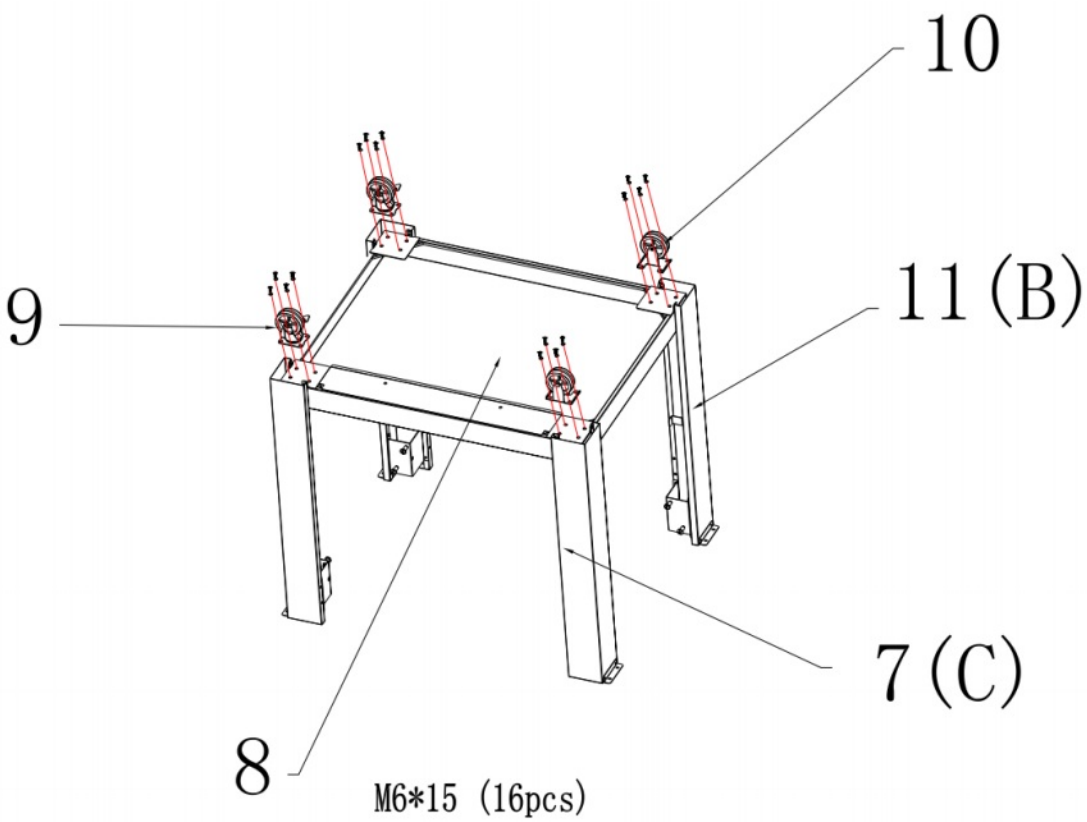
M5 Spring washer (8pcs)

3.



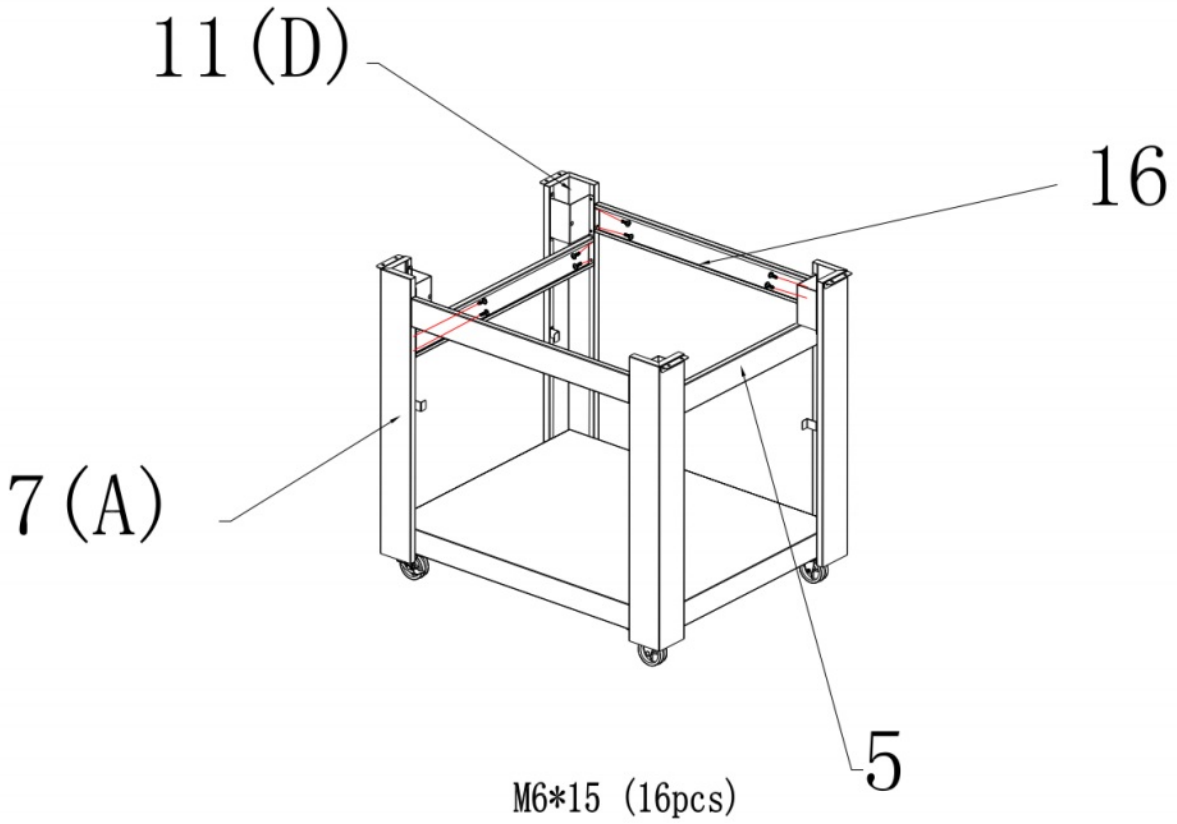
M6*15 (16pcs)
M6 Spring washer (16pcs)

4.



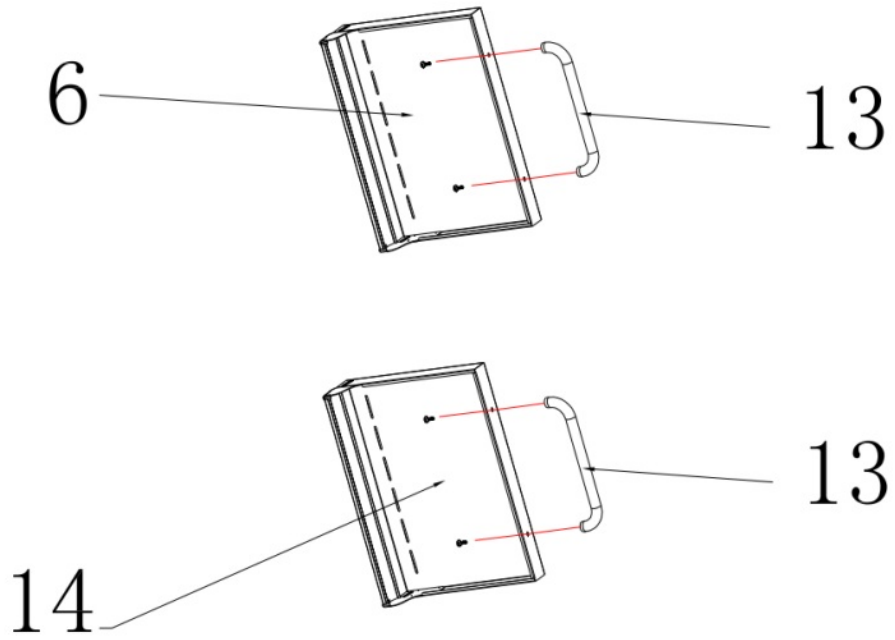
M6*15 (16pcs)
M6 Spring washer (16pcs)

5.



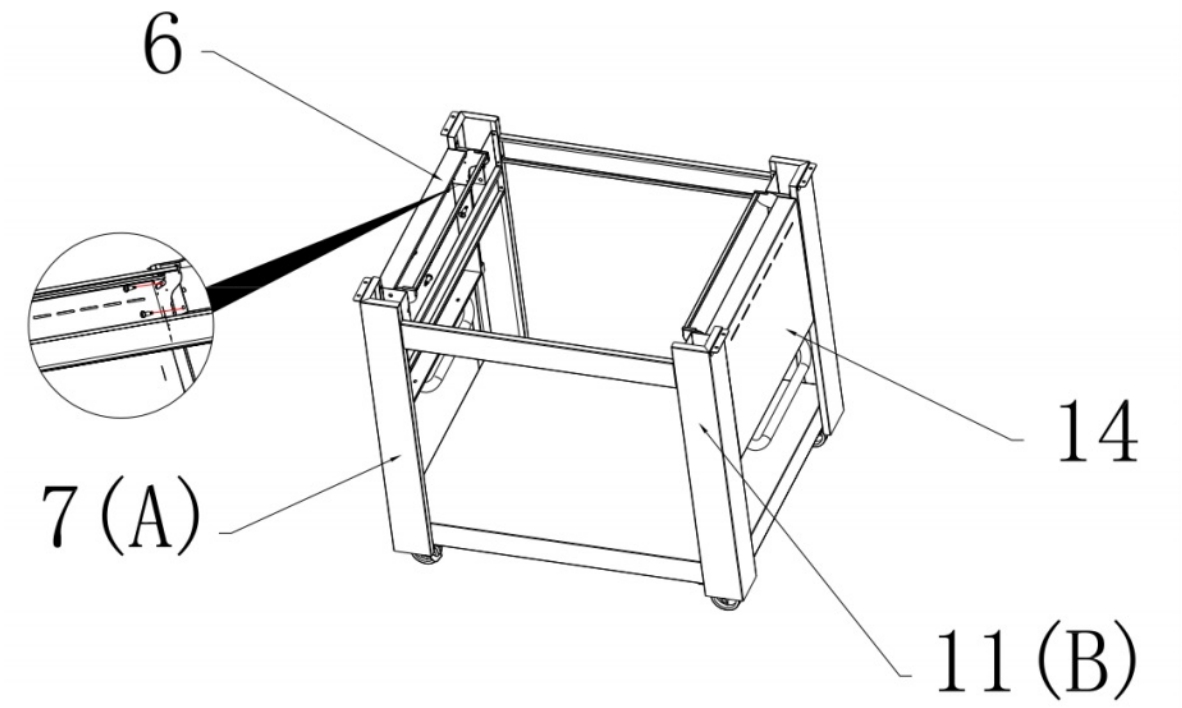
M6*15 (16pcs)

6.



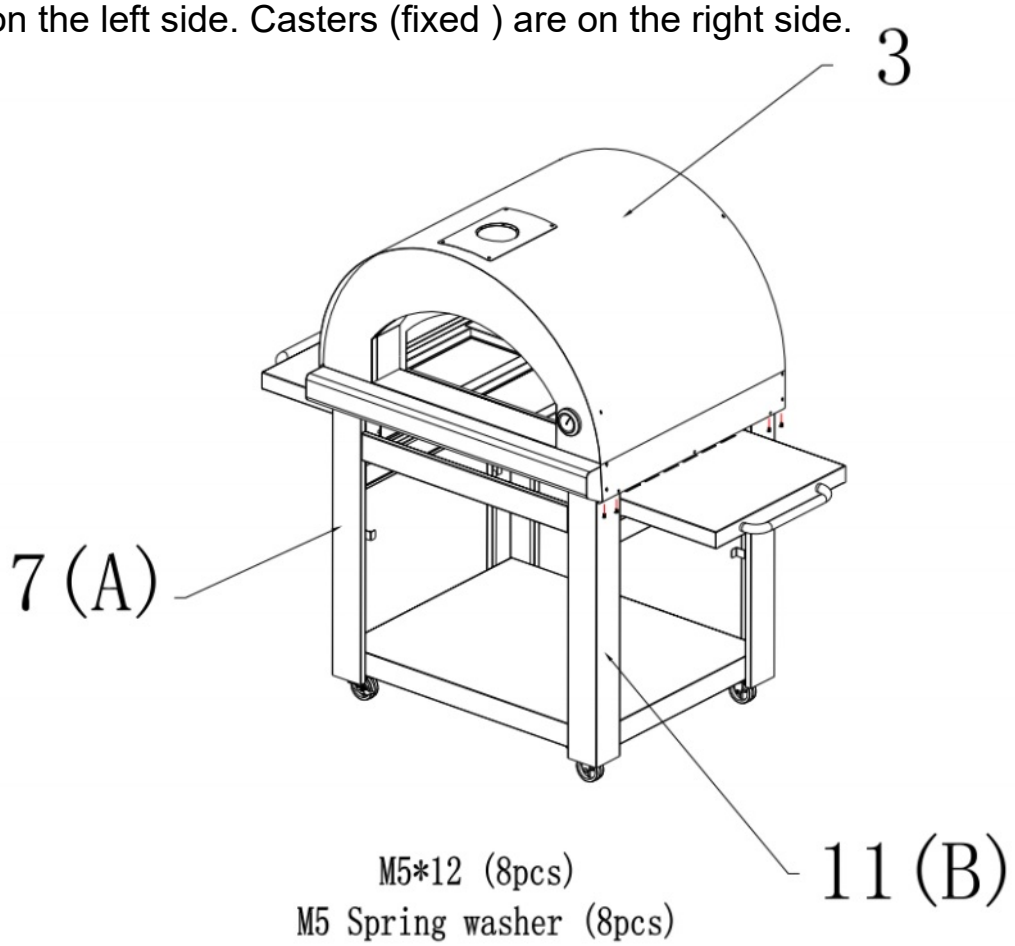
M6*15 (4pcs)

7.



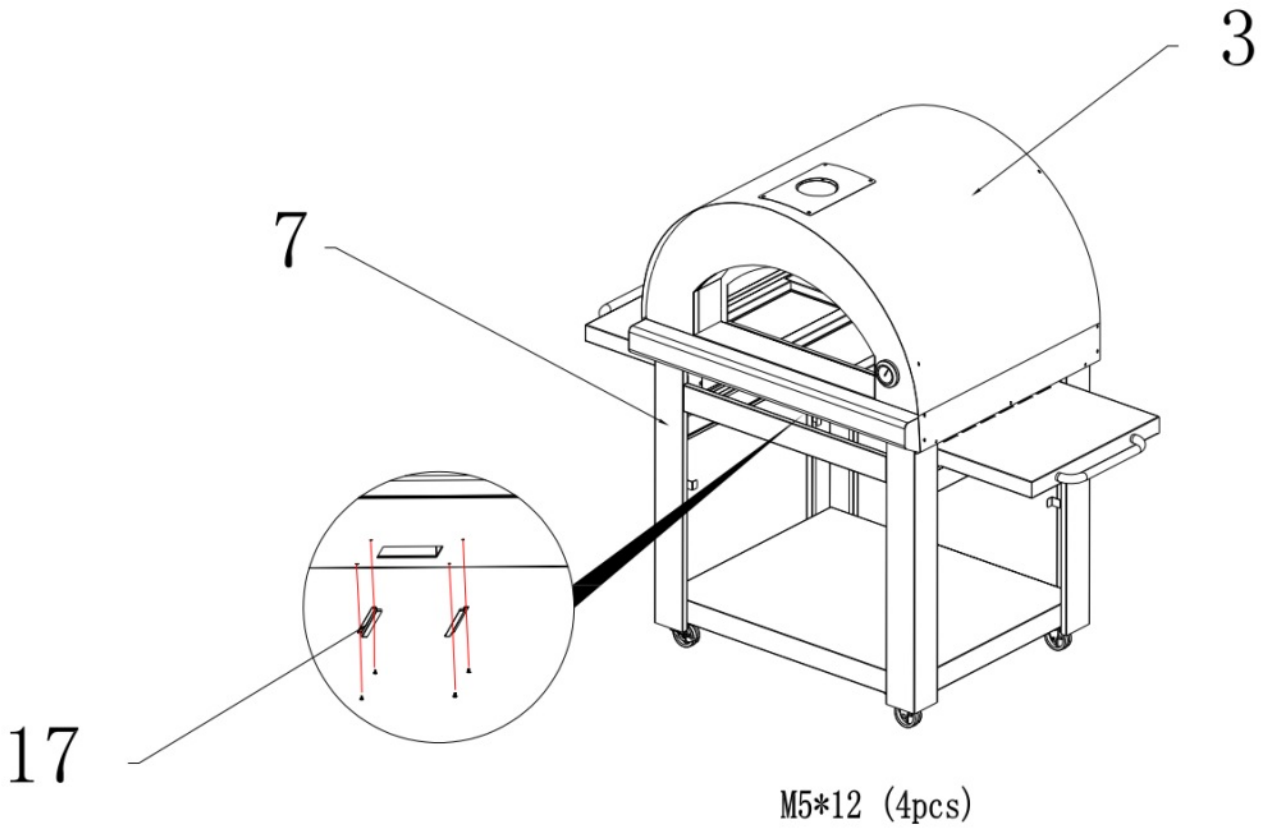
Step screw **W1/4"-20** (8pcs)

8. The side of cart base with counterweight is at the back . Casters (Swirl with breaks) are on the left side. Casters (fixed) are on the right side.

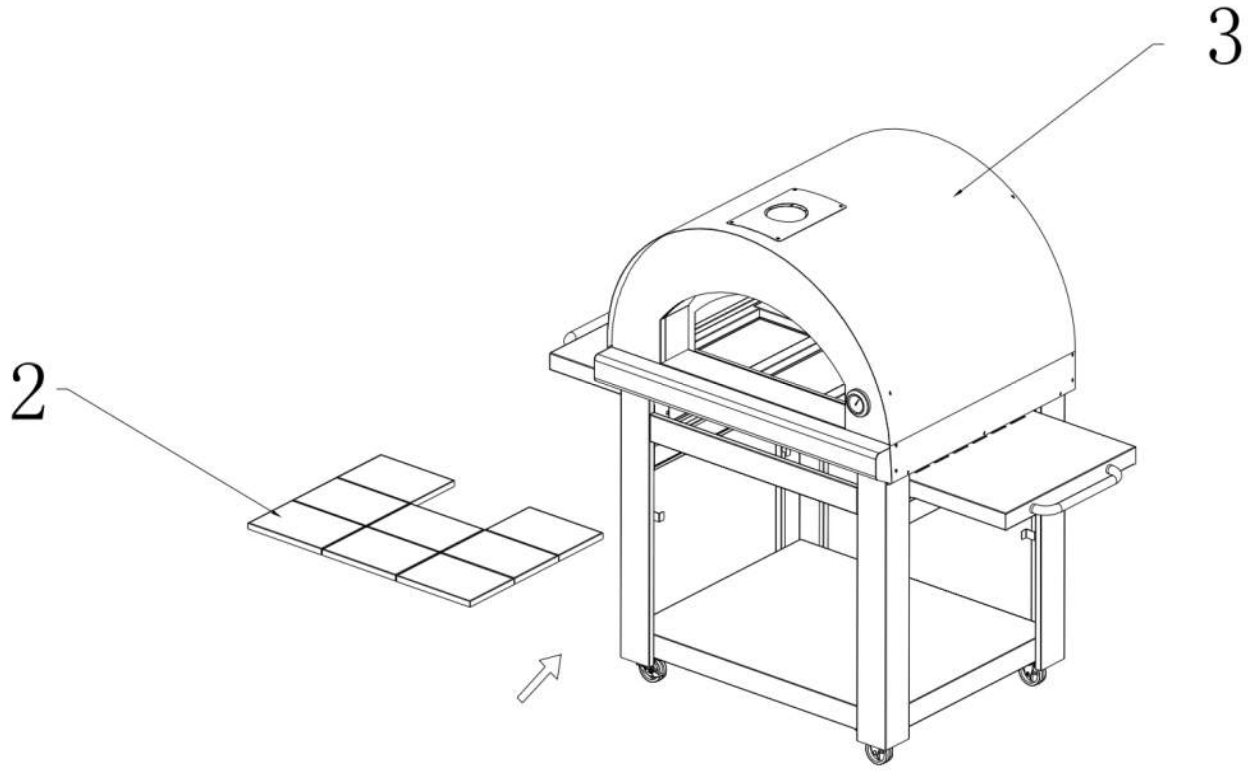


M5*12 (8pcs)
M5 Spring washer (8pcs)

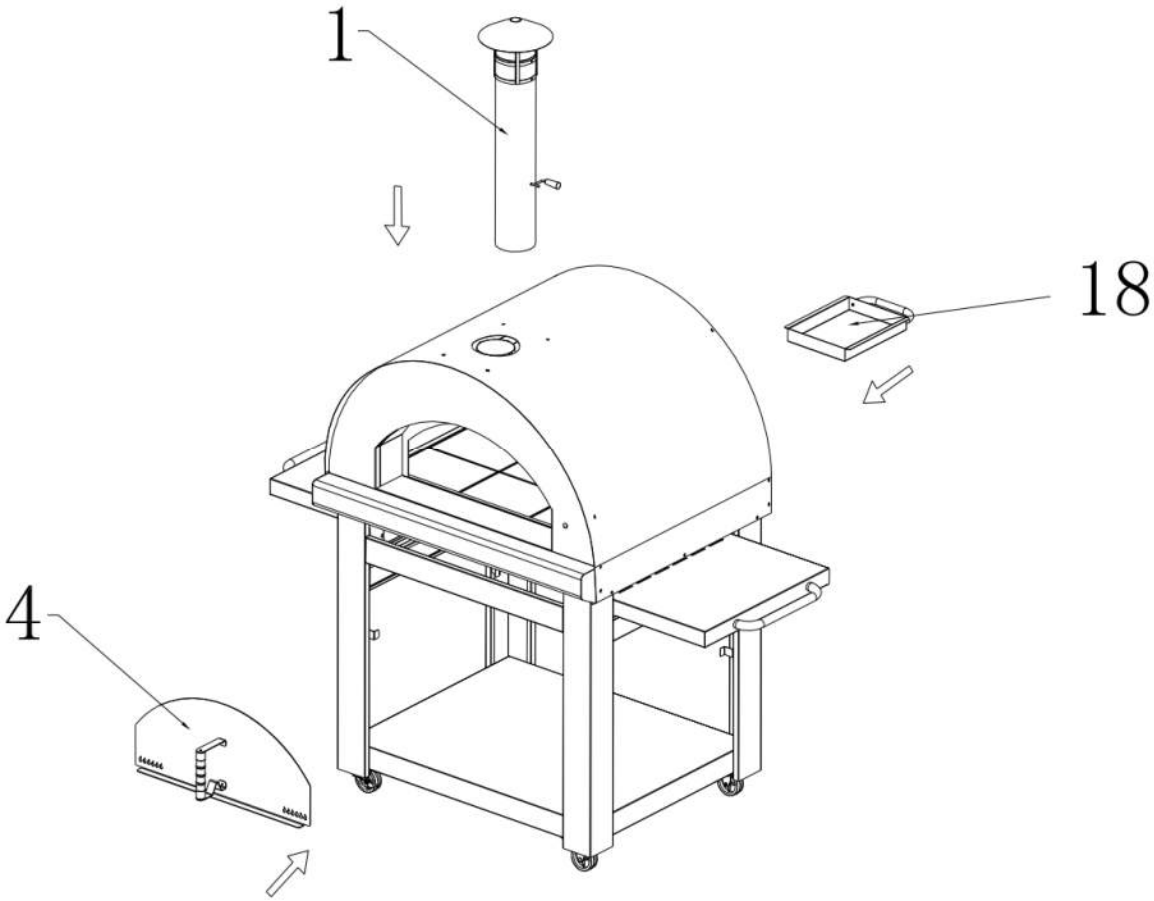
9.

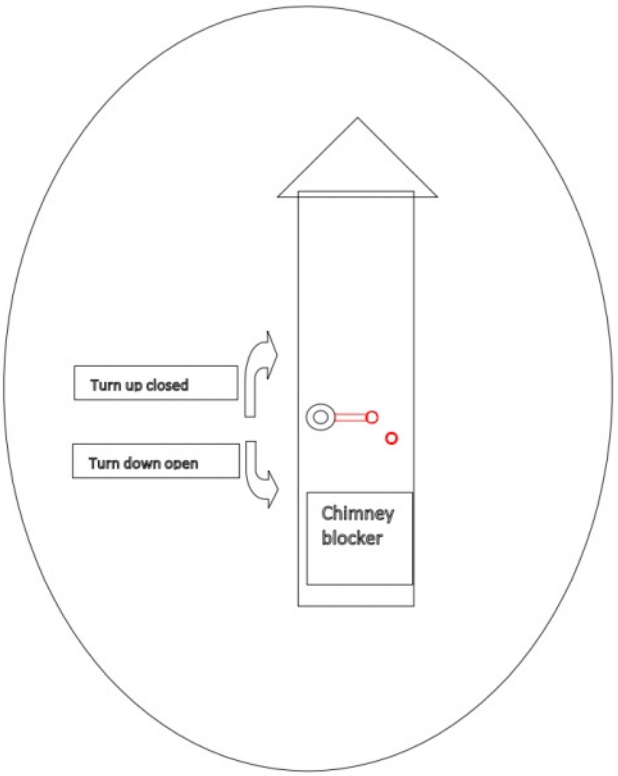


10.



11.





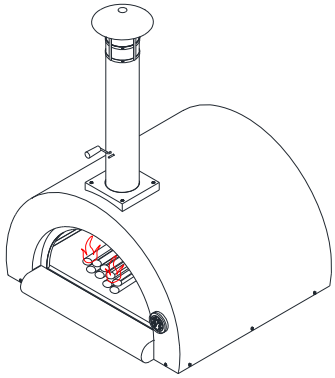
Congratulations, you built the Pizza Oven successfully, please start enjoy cooking your pizza.

START COOKING PIZZA

Build a fire

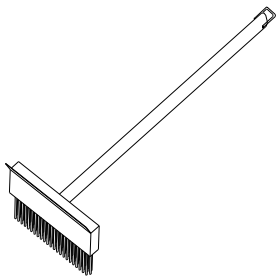
- You must build a small fire. Recommended amount: 7-8 pieces of dry kindling wood. Use a BBQ lighter or a long match to start the fire. Building a small fire can take 5-10 minutes. **(WARNING: Do not use any flammable liquids to start a fire)**.
- For a faster way to start a fire you may use a butane torch.
- Please open the air stopper in the chimney (turn down) when starting the fire **(WARNING: Do not close the dome door when burning the oven)**.
- If fire does not spark, you may use a ball of newspaper to ignite the fire.
- Do not cook before the fuel has a coating of ash.
- Make sure the chimney air stopper is open while building a fire.
- Once the fire has settled you may add larger pieces of dry firewood (using non-toxic dry wood, seasoned medium or hardwood is recommended) fire takes longer to burn with larger pieces of firewood.
  WARNING: Do not place more than 7.7 LBS of firewood into the oven at the same time.
- Once you have a large fire, allow heating the pizza dome for 30-45 minutes or desired temperature.
- If temperature is reached as per instructions, re-position firewood to the left side with the pizza peel and use the pizza brush to remove any ash.
- You may use an infrared thermometer as a useful accessory for wood-fired oven cooking, as it can test the temperature in several areas of the oven, identifying the hottest spots in the oven before you begin cooking your food (thermometer not included).
- If using charcoal, it is recommended to use high quality lump charcoal.
- Don’t use wax starter logs or other items that contain hazardous chemicals. This may affect the taste of your food.
- For other recipes such as sandwiches, deserts, meats, etc. please see recipe instructions.

Fire your Oven



- How long you fire your oven depends on how much cooking you will be doing, and how long you want your oven to hold its heat.
- Remember that you can only take out heat from the oven that you put in. If you are going to be cooking a lot of pizza for a large party, or baking lots of bread or a large roast, fire your oven longer. If you are making pizza for the family for a mid-week meal, you can fire your oven for a shorter time.

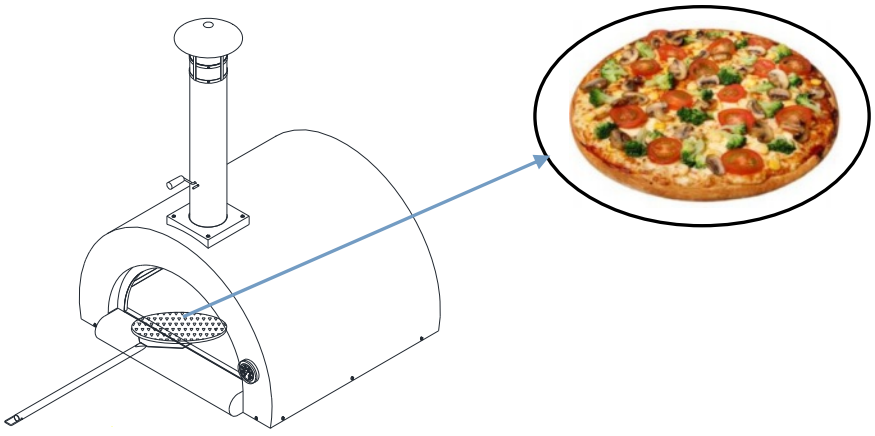
- Fire-in-the-oven cooking 250°C (480°F) + is used for baking pizza, pizza-like flat breads and certain types of appetizers, all of which cook in a couple of minutes. Your Pizza Oven can be pizza-ready in about 45 minutes.
- There are two ways to know that the oven is ready to cook Pizza. First, when the oven dome itself has gone clear, and there is no visible black soot. At this point, you should move the fire to one side, while continuing to maintain a large fire going with the flame reaching the middle of the oven. Alternatively, if you are using an infrared thermometer, the pizza stone surface should read approximately 300°C (570°F) - 350°C (660°F). Pizzas are baked right on the floor next to the fire. Leave the oven completely open, and add one piece of wood every 15-20 minutes to maintain a large flame.
- Build your fire up slowly, adding wood to the back and sides as the fire grows. Continue to add wood until the oven reaches the desired temperature. Then, move the fire to one side and brush the oven floor. Only use the copper brush and do not use steel wire brushes, natural fiber brushes or wet cloths to clean the oven floor.



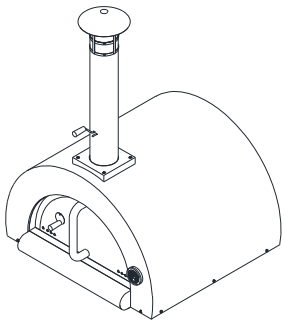
Clean the pizza stone with copper pizza oven brush.

Baking the Pizza

- After the oven have reached the desired temperature 250°C (480°F)+ for cooking pizza, then clean the stone.
- Test to make sure you pizza is not stuck on your peel by moving your pizza peel forward and backward using short jerks - it should slide easily around.
- If it does stick, lift it up on one side using your fingers, and throw a little flour underneath. Slide your peel back and forth, and that should loosen it up. .
- The best way to place your pizza is to push your peel toward your spot, then stop it just short that spot, allowing the pizza to slide off the peel. Pull the peel backward as the pizza slides forward. You will know that your oven is hot enough to bake correctly when the cornicione of the fresh pizza puffs up almost immediately.
- After about 60 seconds, slide pizza peel under the pizza and turn it 180 degrees, so that the side that was furthest from the fire is now facing it.
- After another 45-90 seconds, your pizza should be done. You can also try turning your pizza twice, rotating it in thirds. Experiment, and stick with what works best for you.
- Optionally, you can lift your pizza up for the last few seconds with your peel, holding it closer to the dome. The reflecting heat of the dome will quickly finish baking your pizza if the top is not quite done.
- Don’t forget to keep adding wood to your fire to keep the flame active.
- Different pizza toppings vary by cooking time; please refer to your pizza cooking instructions from the pizza you purchased.



Place pizza inside the pizza oven by using the pizza peel.



After using the pizza oven, please close the oven door.

TROUBLESHOOTING

PROBLEM DESCRIPTION	PROBLEM SOLUTION
The temperature not reaching 250°C (480°F) - 300°C (570°F)	Make sure to put enough wood into the pizza oven.
Too much smoke	Take out some wood or use better quality wood.
Caught on Fire	Call local fire department immediately
Inside & around door changes colors after using.	This is normal, the stainless steel will change color after burning.
There's an odd smell inside the pizza oven.	The smell is caused by the stone and stainless steel protective cleaning oil. Heat the oven once to eliminate smell.
How to turn off the pizza oven?	Take out the wood and let the ash burn off.
Pizza crust is burning as soon as I place the pizza in the oven.	The pizza oven temperature is too high, remove some logs and wait for the oven to cool down. Warning: Make sure to wear protective gloves before removing logs.
Door handle is too hot.	Wear protective gloves to open the oven door.

ORDERING PARTS

HOW TO ORDER REPLACEMENT PARTS

- Make sure you obtain the correct replacement part(s) for your pizza oven, please refer to the parts list
- The following information is required to assure getting the correct part.
- Model number (see the manual and the packing box).
- Part number of replacement part needed.
- Description of replacement part needed.
- Quantity of parts needed.

To obtain replacement parts, contact Customer Relations. Please send email to our customer service department: 866-685-8248

IMPORTANT

Use only factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.

Keep this assembly and operating instruction manual for convenient referral and for ordering replacement parts.

LIMITED WARRANTY

We warrants to the original consumer-purchaser only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below, beginning on the date of purchase. The manufacturer reserves the right to require photographic evidence of damage for review and examination that defective parts be returned, or for postage. Freight is pre-paid by the consumer.

Pizza oven dome: 4 year warranty.
Pizza oven counter top: 4 year LIMITED warranty; does not cover dropping, chipping, scratching, or surface damage.
Pizza oven stucco base: 2 Year LIMITED warranty; does not cover dropping, chipping, scratching, or surface damage.
Pizza peel: 2 Year LIMITED warranty against perforation; does not cover cosmetic issues like surface corrosion, scratches and rust.
All other parts: 4 Year LIMITED warranty (Includes, but not limited to, chimney, pizza stone, temperature gauge); does not cover chipping, scratching, cracking surface corrosion, scratches or rust.

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs, as long as the purchaser is within the warranty period from the original date of purchase. The original consumer-purchaser will be responsible for all shipping charges of parts replaced under the terms of this limited warranty. This limited warranty is applicable in the United Kingdom only, is only available to the original owner of the product and is not transferable. Manufacturer requires reasonable proof of your date of purchase. Therefore, you should retain your sales receipt and/or invoice. If the unit was received as a gift, please ask the gift-giver to send in the receipt on your behalf, to the address below. Defective or missing parts subject to this limited warranty will not be replaced without registration or proof of purchase. This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosion or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Surface rust, corrosion, or powder paint chipping on metal parts that does not affect the structural integrity of the product is not considered a defect in workmanship or material and is not covered by this warranty. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage. If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

ITEMS MANUFACTURER WILL NOT PAY FOR:

- Service calls to your home.
- Repairs when your product is used for abnormal, single-family household or residential use.
- Damage resulting from accident, alteration, misuse, lack of maintenance/cleaning, abuse, fire, flood, acts of God, improper installation, and installation not in accordance with electrical or plumbing codes or use of products not approved by the manufacturer.
- Any food loss due to product failures.

- Replacement parts or repair labor costs for units operated outside the United States or Canada.
- Pickup and delivery of your product.
- Postage fees or photo processing fees for photos sent in as documentation.
- Repairs to parts or systems resulting from unauthorized modifications made to the product.
- The removal and/or re-installation of your product.
- Shipping cost, standard or expedited, for warranty/non warranty and replacement parts.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the documented purchase price of the product paid by the original consumer. This warranty only applies to units purchased from an authorized retailer and or re-seller. NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you; this limited warranty gives you specific legal rights as set for herein. You may also have other rights which vary from region.

More information about the warranty at this link: https://kucht.com/online/warranty/



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Professional

WE TRANSFORM A SIMPLE KITCHEN INTO A PRO ONE.
THIS IS WHY WE CARE ABOUT MAKING VERY HIGH PERFORMANCE
RANGES AND HOODS, TO MAKE YOU FEEL LIKE A PRO AND STYLISH COOKER.

DESIGN: LONDON DC - WWW.LONDON-DC.COM

FOR MORE DETAILS AND INFORMATION, PLEASE VISIT OUR WEBSITE **WWW.KUCHT.COM**