



## PW01

Wood Fired Pizza Oven by Smart



## User Manual & Assembly Instructions

**Distributed by Arisit Pty Ltd**

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### **WARNING**

- Use outdoor only. Never use indoors or in an enclosed area. Always place your oven on a level surface and out of any strong winds.
- Always take note and adhere to any total fire bans before using your pizza oven.
- Always use in a well ventilated area to prevent the possibility of carbon monoxide poisoning or asphyxiation.
- Always keep young children and pets away from oven. The temperature of the oven can be extremely hot and can cause burns.
- DO NOT put plastic utensils or any other material which cannot be stand high temperature inside the oven.
- Always clean and maintain the appliance after each use.
- Although the oven is well insulated, the external still has the possibility to get very hot. DO NOT touch the surface when the oven is in use.
- Only use cookware suitable for high temperature like cast iron and terra.
- Flames can exit via the oven mouth. Do not put any flammable liquid and material near oven mouth.
- DO NOT extinguish the fire with water.
- DO NOT throw logs into the oven; place them carefully into the oven. Throwing logs into the oven will damage the internal parts of the oven.
- DO NOT use treated or resinous woods within your pizza oven. These pose a health risk due to dangerous chemicals and will effect the taste of your food.
- Always Check chimney and smoke exit are free of blockages before every use.

### **LIGHTING THE OVEN**

- Make a small fire using small dry wood and paper in the middle of the chamber of the oven to start the fire.
- After the fire starts, add a bigger piece of wood and move the embers to one side of the chamber.
- Add wood slowly and make sure you don't suffocate the fire.
- Keeping burning till the temperature gauges shows 250C or 480F. The oven is ready for use.

### **EXTINGUISH THE FIRE**

- To extinguish the fire, close the door and wait unit the embers becomes ash. Don't leave the door open so no sparks, embers or burnt wood don't escape and start an unplanned fire.
- DO NOT EXTINGUISH THE FIRE BY USING WATER.

### **MAINTENACE AND CLEANING**

- When the fire has been extinguished and the oven is cold, remove the ash from the chamber by using brush.
- Clean the oven bricks with a brush and a wet soft cloth.
- Clean the external surface with a cloth and warm water.
- You can use WD40 to maintain the surface to avoid rust or to keep the ovens shinning look.
- Never leave the ash inside the oven for long period of time because it would collect moisture and damaged your oven.

### **TROUBLESHOOTING**

#### **If the oven begins to smoke:**

- Check and make sure the wood is dry.
- Make sure the valve within the chimney is open to allow oxygen into the oven chamber.
- Ensure the fire is made by gradually increasing a constant live flame to avoid any incomplete combustion.
- Make sure the chimney is in a good ventilated area, for the smoke to exit.

#### **If the oven doesn't heat up properly:**

- Make sure the fire is placed on the side of the oven away from the oven mouth.
- Make a fire for 20-30 minutes.
- Do not use green or wet wood.
- Add additional wood to the fire gradually.

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### USING YOUR SMART WOOD FIRED PIZZA OVEN

1. In the middle of the oven, make a small fire using small and medium sized dry wood.
2. Once the fire has started, add larger pieces of wood and move the embers towards one side of the oven. Add wood slowly so as not to suffocate the fire.

**NOTE:** Please be patient when adding wood and starting the fire in your Smart pizza oven. The oven chamber temperature can take up to 40 minutes to heat up. It is much easier to control the temperature by gradually growing the fire rather than adding too much. The oven does not require a large fire to heat up.

Starting too large of a fire will make the pizza oven cook too quickly, and excessive flame and heat can become dangerous. This can also cause marks the front panel of your pizza oven as if there is too much flame they cannot be contained within the oven chamber and will exit through the front.

3. After a period of continuous fire, the oven dome will become slightly 'white' as a result of the high temperatures exceeding 250°C / 480°F. Use the supplied pizza oven utensils to scrape the wood fire across to one side of the pizza oven to allow the pizza oven to better hold the internal temperature. Then use the supplied copper brush to clean the remaining area of the pizza oven floor.
4. The oven is ready to use at this point.

### AFTER THE INITIAL COOKING PROCESS

After the initial cooking process with the wood fire still running inside the cavity which is ideal for traditional style pizza you can extinguish and remove the fire. The pizza oven will still maintain a high temperature for several hours providing the ability to cook breads and desserts with the door and valve in the chimney both closed to help retain any remaining heat within the pizza oven cavity.

1. Once you have cooked your pizza, extinguish the fire, close the oven door and the valve within the chimney to reduce the level of oxygen within the oven cavity. After at least 30 minutes, the fire will be completely extinguished and will turn to a hot ash.
2. Carefully remove the ash from the oven using the copper brush.
3. The oven is ready for cooking at a lower, steady temperature for breads, desserts and slower styles of cooking.

### EXTINGUISHING THE FIRE

1. Once you are 100% sure that the pizza oven chamber has cooled, remove the ash by using the supplied copper brush either by:
  - Sweeping the ash through the front of the pizza oven
  - Removing the bricks within the pizza oven (allow at least 24 hours prior to doing this, as the bricks will still carry heat for a long time) and sweeping the ash into the rear of the oven and into the removable tray at the back of the oven. This tray can then be removed and the ashes thrown into the bin.
2. Use a damp cloth to gently clean the oven floor and the bricks.

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### TIPS FOR USING YOUR SMART WOOD FIRED PIZZA OVEN

#### Different Types of Wood

- While any dry well-seasoned hard wood is best, different dishes can be enhanced and complimented by using different types of hard wood. Wood from fruit trees such as apple, cherry, orange and peach to name just a few can add delicious flavours and aromas to your food.
- Similarly, hickory, maple, mesquite and cedar also work well and provide different flavours that go well with different meats.
- Dry, well seasoned hardwood will burn hotter and will heat your oven faster while being more cost effective and efficient. Smart recommends using good quality, properly dried wood for the best possible results.
- Treated woods, resinous woods and scrap wood should be avoided at all times. As you are cooking food in your oven, you do not want to introduce any chemicals to your oven. This is a health hazard and will effect the taste of your food.
- If you hear the wood sizzle in the fire and see moisture bubbling out of the end of a log, the wood is not dry and/or well seasoned. This will produce more smoke, lower temperatures and possibly damage the oven.

#### Positioning Your Oven

- Safety should always be your first priority.
- Even while the fire is well contained in the oven and the oven is well insulated, ensure that other combustible materials are far away from the oven at all times during use.

Ensure the oven has sufficient clearance from your home or other structures. While your Alfa oven is light and mobile, a stone, concrete or brick patio is recommended in case of sparks or embers possibly falling out of your oven due to improper placement of your fire, or too large of a fire within the oven.

#### Oven Operation

- Once the oven is cool always clean out the ash from your oven. Never leave it inside of your oven for extended periods of time as it will tend to collect moisture and possibly damage your oven.
- Sweep and clean the chimney and flue at least once a year to ensure it is clean and operates effectively and that soot and ash do not fall back into the oven.
- You can operate your pizza oven all year long. However when operating your oven during the off season when the temperatures are cold it is important to build your fire more slowly to avoid thermal shock to the oven. This can damage your oven and increase any risk of cracking.
- If you happen to spill any juices or sauces during cooking don't worry. Simply place the fire over or close to that spot the next time you cook. The hot temperatures will burn off any residual drippings or food that might have fallen off your food.

**Always use caution when operating your Smart Pizza Oven.**

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### ASSEMBLY INSTRUCTIONS FOR THE PIZZA OVEN TROLLEY

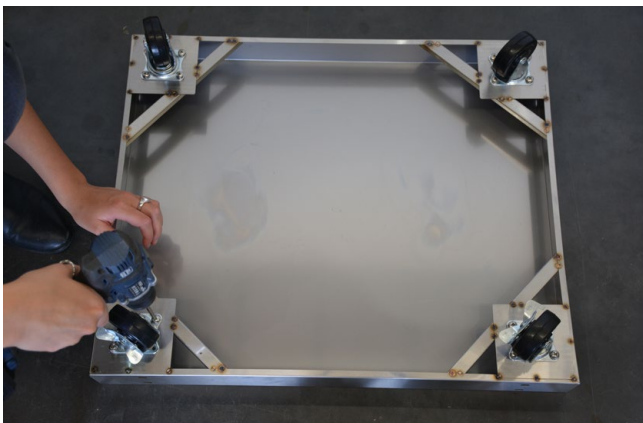


1. Un-box all the parts and remove all the shrink wrap from all the parts.

Ensure that all parts are accounted for and stored in an orderly manner throughout the install process to avoid them being mixed up or lost.



2. Turn over the two smaller panels (trolley side tables) and unscrew the two screws from the handle. Attached the handle to the panel and screw to secure it.



3. Turn over the large panel and attached the four wheels. Make sure the two wheels with the locks are on the same side, the side that is longer. Using the screw and washer, use a drill to secure the wheels to the base.

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4. With one leg place it on the ground and line up the holes near the wheel and the leg. Use the drill and secure the leg to the wheel base. Each leg will need 4 screws. Replace with other legs.

**THE LEGS HAVE SMALL CLIPS ON THEM. MAKE SURE THEY ARE FACING IN. SEE PICTURE.**



5. Unscrew the screws on the two legs that have the clips. Line up the one of the side panels (table) and secure. Repeat on other side.

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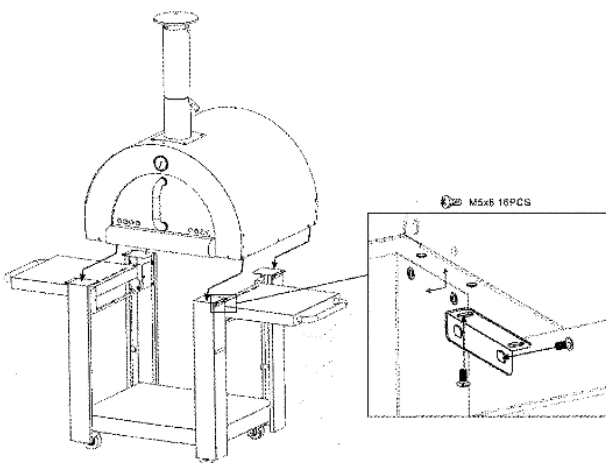


5. The trolley fully assembled should look like this!

Note: The shelves either side of the pizza oven are retractable.



**SECURING THE PIZZA OVEN TO THE TROLLEY**



1. Remove the all the moving parts from inside the pizza oven. Lift the pizza oven onto the trolley. Make sure the wheels are locked. Also make sure the wheels with the locks are in the front.

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2. Line up the L shaped bracket with the holes from under the pizza oven and trolley. Using the screws, screw into place. Repeat on every corner.



3. Put the chimney in place and drill the screws to secure the chimney to the pizza oven.

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4. Under the pizza oven next to the ash exit, secure the two small rails. Slide in the ash tray.

