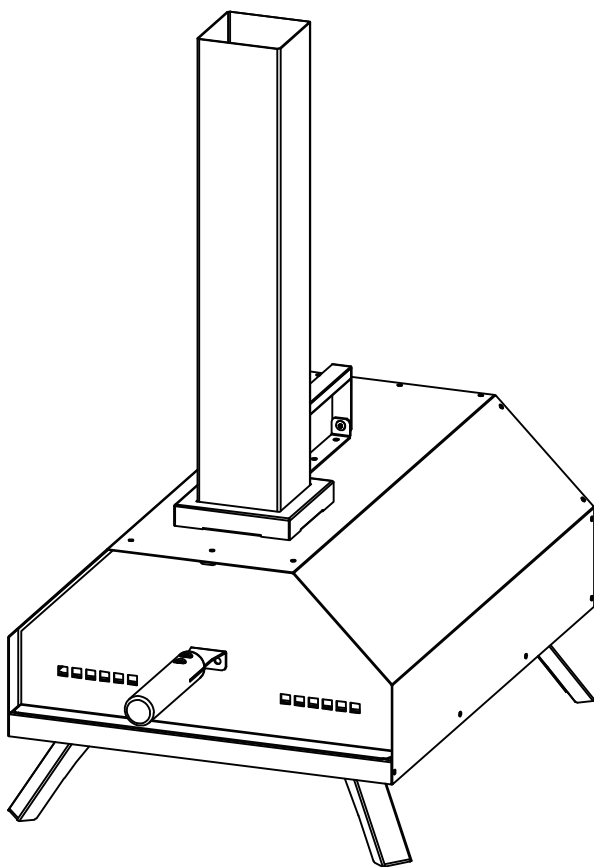


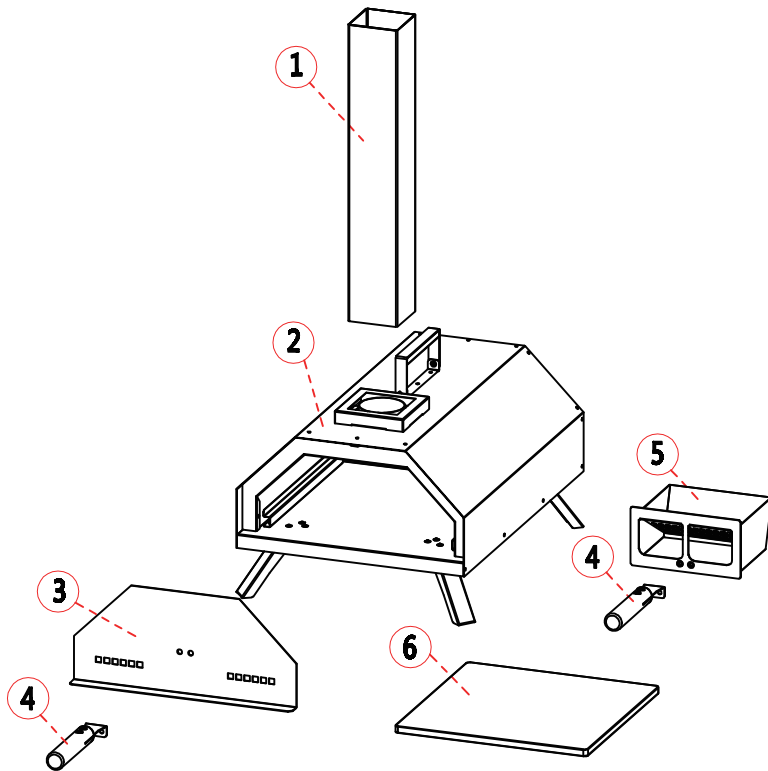
# Installation Manual

## KY3535



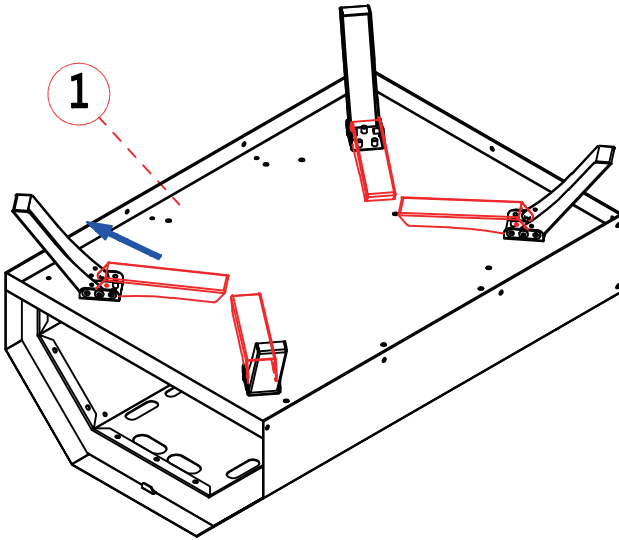


# 1.All parts of pizza oven



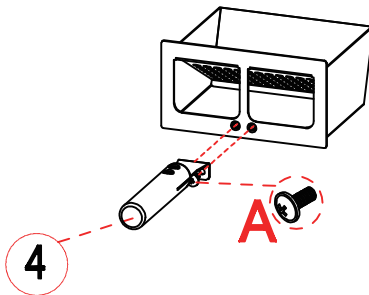
Number	Name	Q'ty
1	Chimney pipe	1
2	Oven body	1
3	Door	1
4	handle	2
5	Firebox	1
6	Pizza stone	1
Number	Description	Q'ty
A	⊕ M5x10(SUS201)	4

## 2.Installation of the Oven body



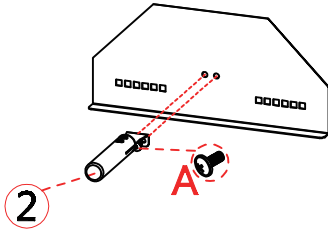
Open the legs in the direction of the arrow.

## 3.Installation of the firebox



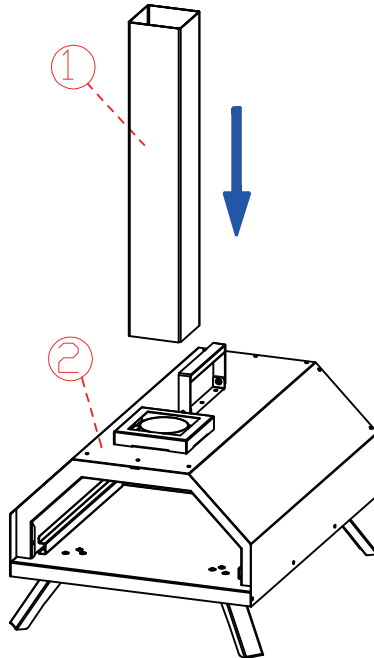
Use two M5x12(A) screws to fix the handle to the firebox.

## 4.Installation of the door



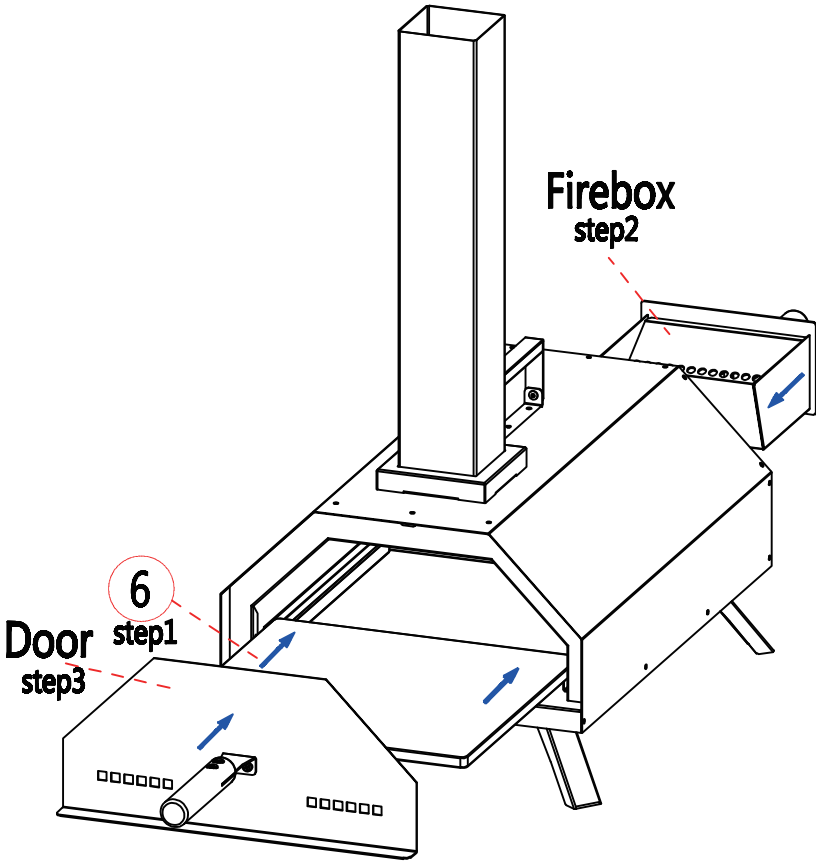
Use two M5x12(A) screws to fix the handle to the door.

## 5.Installation of the Chimney on oven body



Insert the chimney in the direction of the arrow.

## 6.Installation of other on oven body



1. In sequence, put pizza stone and the firebox in the oven body.
2. Close the door.
3. All parts installed and ready for use.

## About this product

This product is an outdoor exclusive oven with firewood, twigs and other woody biomass fuel. You can enjoy the authentic pizza pot as well as other oven dishes.



### I want you to be especially careful

Be sure to protect yourself for safety.

- This product is for outdoor use. In the room never use.
- Please do not use this product other than for use.
- Do not decompose and refine this product
- Please use only the dry natural natural firewood, twigs, and other woody biomass fuel.  
Plywood, coal, vinyl and liquid fuel will cause damage or fire
- Please be careful not to use this product on the surface of the product, handle, and cooking utensils
- If you are using this product, especially small children or elderly people, please do not accidentally touch your hands
- Please be sure to place this product in a flat and stable place to prevent tumbling, please do not hesitate before use
- Do not use this product on wood deck or dead grass, or may burn or dissolve during use
- Please do not place this product near the leaves of the leaves or leaves of the product. The distance from the main body to the combustible around
- Please do not leave the product from the main body. There may be an unexpected accident
- Please do not use this product on a day when the weather is bad
- Do not make deep fried foods such as tempura.
- The container used for cooking is very hot
- Discontinue use if abnormalities or abnormalities occur
- After use, please make sure to clean the spray on the furnace or chimney. If you do not clean it, there is a problem in the combustion, and the powder may be scattered and fire.
- After use, please make sure to clean the spray on the furnace or chimney. If you do not clean it, there is a problem in the combustion, and the powder may be scattered and fire.
- Crushing of ashes and ashes has a danger of fire

## Usage method

- Before use, make sure to inspect the body of the main body, loosening and detachment of the installation parts, and adjust, reinstall, and reassemble as necessary. If you find any abnormalities, please do not use it
- In order to confirm the inside of the oven from the nozomi door, please make sure to close the eyes and keep a certain distance

## About fuel

- Recommended fuel for this product is as follows. Please use dry fuel well.
- Small wood branch ----- Cut within 10 cm long  
-----A natural piece of wood divided into about 1 cm  
----- (conifer or broad leaf tree)
- Other Woody biomass fuel ----- Pellet
- It becomes easy to absorb moisture after opening the pellet.  
In case of storage, seal and use as soon as possible

## Ignition agent

Ignition requires two ignition agents. Put the ingredients in the furnace after the ignition agent has burned.

## Preparation before use

Pizza peel ----- Please wash with mild detergent before use. In this case, please wash with soft sponge, so it may cause scratches on the surface. Please use after drying well

Pizza stone ----- Wipe the surface with a soft wet cloth squeezed  
(Attention: Do not put the pizza directly on the pizza stone and pull the oil)

## Ignition

- 1) Place the pizza stone in the oven and close the fuel inlet and oven door
- 2) The combustion box is taken out from this product, 6 to 8 in case of firewood and twigs, and 3 pieces of the scoop in the case of pellet (Attention: Too much fuel may cause damage from the fuel injection port, combustion box, chimney top)



- 3) Insert the combustion box into the body by about 3 / 3, and ignite the ignition material with long axis
- 4) After confirming the ignition of the ignition agent, insert the combustion box into the bottom of the body quickly  
Please be careful not to force it.

## Add fuel

**After ignition, open the firebox and check the combustion state. The fuel to be added one time is two in case of firewood and twigs, and an additional scoop in case of the pellet, and the fuel can be added in the combustion box, and the fuel is continuously added before the firepower becomes weak.**

Attention: On the way, the fire disappeared...

Combustion heat Never touch.

If you ignite it again, open the firebox, and put the ignition material from there, and use the long

## Oven temperature

The temperature of the oven temperature becomes like the right note.

The oven door is firmly closed so that the heat does not escape until

Continue to close and add fuel

(the temperature varies depending on the outside air temperature.)

Oven temperature	Heating time
300 °C	about 15 minute
400 °C	about 25 minute

## Oven usage

The material of the container that can be used in the oven is made of metal (finish is the casting of the casting, and only the hollow) and heat-resistant glass, ceramic and porcelain.

### ATTENTION:

- The container with parts of wood, resin, synthetic resin is not available.
- When you open the oven door, please close the firebox

## How to cook pizza

The size of this pizza dough is about 12 inches (about 30 cm in diameter).

If you want to finish moist pizza at about 300 degrees Celsius. If you want to finish it, please set about 400 degrees Celsius. The baking time is finished from 80 seconds to 120 seconds

- 1) Add fuel until your favorite temperature range and continue to heat the oven.  
Around 15minute/300°C , 25minutes/400°C
- 2) Add one time fuel just before putting the pizza in the oven
- 3) After confirming that fuel is burning from the firebox, close the firebox
- 4) Put the pizza on the pizza peel. (Attention: Hold the pizza peel horizontally.)
- 5) Remove the oven door and carry the pizza peel horizontally into the oven. After removing the pizza peel, close the oven door.
- 6) In the oven as well as a real kiln, the inside of the rear is baked up early. After putting the dough, open the door to check the whole burnt in about 10 to 20 seconds, and rotate the pizza at the timing immediately before the ground is baked.  
Remove the oven door and take the pizza once and take the pizza once, turn back half round, then put the oven back to the oven and close the oven door.
- 7) Make sure to pizza is cooked, remove the oven door and take out pizza with pizza peel. For the next cooking, please close the oven door so that the temperature does not drop.

If you continue to cook more than one pizza, repeat



