



Pizza Oven

Instruction Manual



After Sales Support

Call 0871 911 7031

Email customerservice@gardengearonline.co.uk

Product Code: G1350 G2801

Thank you for purchasing this product, which has been made to demanding high quality standards and is guaranteed for domestic use against manufacturing faults for a period of 12 months from date of purchase

For correct usage, read these instructions carefully and keep in a safe place for future reference



INTRODUCTION

Congratulations

You have made an excellent choice with the purchase of this quality Blazebox product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards, performance and safety.

We want you to be completely satisfied with your purchase, so this Blazebox product is backed by our full 12-month manufacturer's guarantee and an outstanding after sales service through our dedicated customer services team.

We hope you enjoy using your purchase for many years to come.

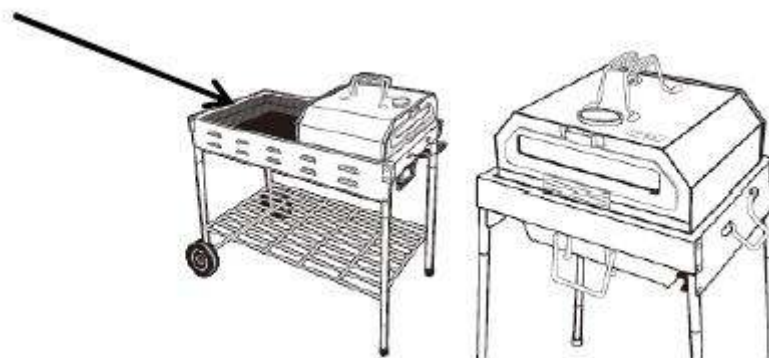
Safety information and general warnings

- Make sure your pizza oven is positioned on a firm surface.
- Do not use unless the barbecue has been correctly assembled and all parts are correctly in place.
- Tie long hair back keeping it away from flames.
- Do not wear loose clothing or jewellery whilst lighting a barbecue or cooking on the oven.
- Do not barbecue or use the pizza oven in high winds.
- Do not move the oven during use or when it is hot.
- Do not place the barbecue and oven close to any flammable materials or structures.
- Do not use alcohol or petrol to light a barbecue.
- Use an electric barbecue lighter or special barbecue match, never use cigarette lighters or pieces of paper.
- Do not add additional barbecue lighter fluid to charcoal that is alight and burning.
- Keep unused lighter fluid or fire lighters away from the oven especially when being used.
- Before cleaning allow the oven to cool down.
- Use only approved lighter fluid, briquettes or lighters.
- The oven is only designed for outside use and should never be used indoors.
- Never leave the oven unattended especially when in use.
- Keep children and domestic pets at a safe distance when the oven is in use or hot.
- Keep a fire extinguisher or a bucket of water close to hand in case of an accident.
- Make sure the oven and barbecue embers have completely cooled before emptying the ash.
- Do not position the oven or start to cook until the charcoal has stopped burning and has a silver-grey appearance.
- All surfaces get extremely hot during avoid touching all external parts.
- Use long barbecue tongs to add coals and move food around to avoid injury.
- **WARNING!** Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying with EN 1860-3.

The product you have chosen can be used effectively as a pizza oven positioned on a traditional barbecue and if the size allows you can cook a variety of different foods at the same time. It is important that the pizza oven sits safely on top of your barbecue the measurements are 27.5 cm wide and 29cm deep. If your barbecue grid sits lower, it is not possible to open the door. In this instance you can use 2 thick pieces of metal to support the pizza oven on the top see images below:



The pizza oven can be positioned as shown below. If there is sufficient cooking area on the barbeque, then other foods can be cooked on that area.



The pizza stone

The stone will enable you to create perfect, traditional crisp pizza bases and you will be able to complement them with a variety of toppings of your choice. The stone should live in the oven and will darken to black over time. After use (when cool), scrub in warm soapy water to remove burnt food residue. Then dry thoroughly and place in the oven.

Before first use

- Before lighting your barbecue make sure that your barbeque is in good working order and has all the correct parts.
- Remove and clean the cooking grill and pizza stone surface thoroughly before commencing and place them in their location for cooking.

Lighting the barbeque

It is recommended that you use an electric barbecue lighter or special matches which specifically designed for this purpose.

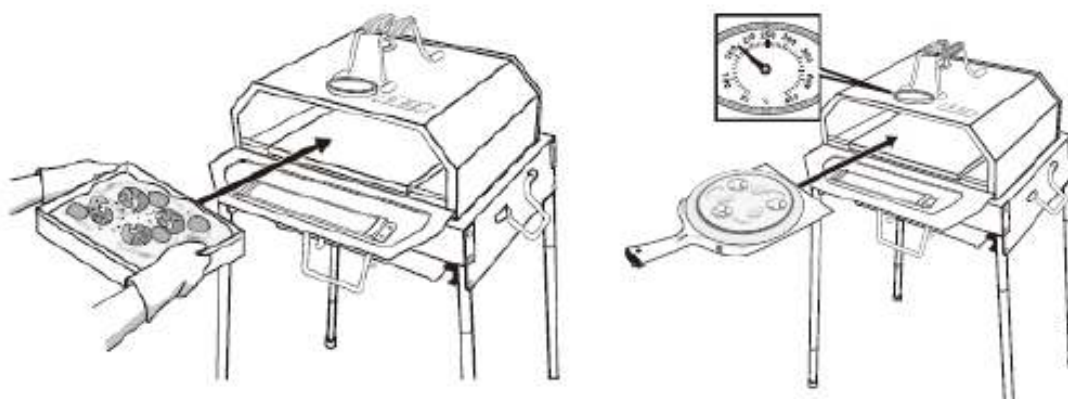
Note: During lighting it is recommended that you wear heavy duty gardening gloves to avoid injury and your hands becoming dirty before handling any food.

Lighter fluid: Place the charcoal in a pyramid shaped pile on the charcoal grill and pour some of the fluid onto the charcoal, then add more charcoal on the top and at the side. Allow the fluid to soak into the charcoal for at least 5 minutes before lighting.

Electric barbecue lighter or long matches: light the charcoal and let it burn for around 20 to 30 minutes until the flames dies down and the charcoal has a silver grey and is glowing. This is important to avoid cooked foods being tainted by lighter fluid Place the charcoal in a pyramid shaped pile on the charcoal grill on top of the recommended number of briquettes or barbecue lighters. Light them using an electric barbecue lighter or long matches, then carefully add more charcoal on the top and at the sides using tongs. Allow the charcoal to burn for around 20 to 30 minutes until the flames dies down and the charcoal has a silver grey and is glowing. This is important to avoid cooked foods being tainted by the aroma of the lighters.

Instructions for use

1. When your barbeque is ready for cooking on, position the pizza oven on the barbecue complete with the stone and allow to heat up sufficiently to around 180°C. Monitor the temperature using the temperature gauge on top of the oven.
2. Open the door and using a flat paddle spatula push the pizza onto the stone and close the door. Follow the instructions of the pizza container if purchased, if home-made, timings will depend on size. Check the pizza regularly and rotate a couple of times using the paddle so that the whole surface is cooked. It will take practice to perfect the art of pizza so be mindful and constantly check.
3. To reduce the heat, open the door and monitor the temperature.
4. You can also use the oven to cook other foodstuffs such as meat and vegetables, by placing in a metal or foil tray directly onto the pizza stone following the directions above.
5. If you have purchased the pizza oven with the paddle, always use the paddle to put the pizza in and out of the oven. Do not leave the paddle in the oven as the handle will heat up.



Care and maintenance

- When you have completed your cooking, allow the coals in the barbeque to cool down completely. Push any remaining small coals and ash through the charcoal grill surface.
- Remove the pizza oven and stone, charcoal grill and cooking grill. Brush all parts with a stiff brush removing any food residue, ash and coals and replace the charcoal grill and ash tray in their locations.
- Remove the ash tray and dispose of ash in an appropriate manner.
- Thoroughly wash and clean your cooking utensils grill and pizza stone using hot soapy water. Rinse thoroughly and dry them.
- Store your oven in a cool dry place when not in use.

**GUARANTEE
IMPORTANT**

**Please do not return this product without first calling the Customer Service number
below:
0871 911 7031***

Thank you for purchasing this product, which has been made to demanding high quality standards and is guaranteed for domestic use against manufacturing faults for a period of 12 months from the date of purchase.

This guarantee does not affect your statutory rights. If your product fails due to a defect in material or workmanship during this period, please return it to the place of purchase. Normal wear and tear is not covered under the guarantee.

Any guarantee is invalid if the product has been misused or subject to neglect or an attempted repair other than by our own service centre.

Due to continuous product improvement, we reserve the right to change the product specification without prior notice.

After Sales Customer Service:

Customer Service Department, Branded Garden Products Ltd, Premier House, Hortonwood 7, Telford, TF1 7GP, UK

Telephone: 0871 911 7031*

E-mail customerservice@gardengearonline.co.uk

Please retain for future reference.

Colours and contents may vary.

*Calls cost 13p per minute, plus your phone company's access charge