



PORTABLE

OUTDOOR

# PIZZA & GRILL OVEN

2-IN-1

USER MANUAL



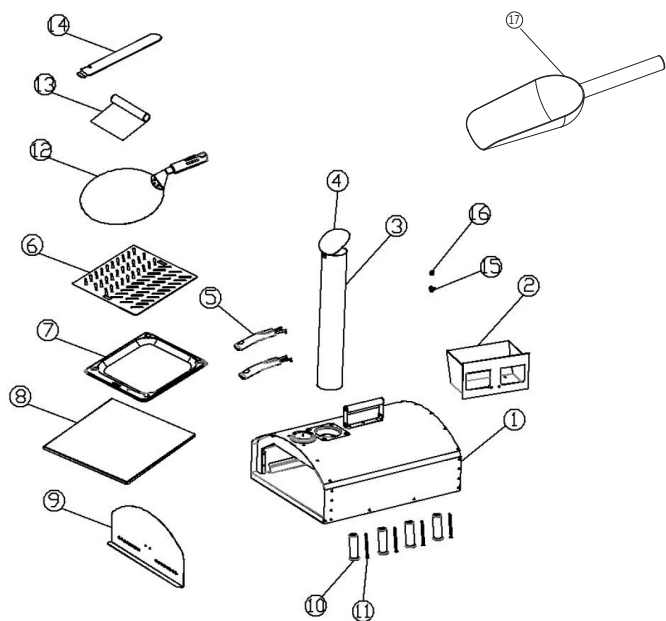


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# WHAT'S IN THE BOX?



## WARNING

### **Hazardous fire or explosion may result if instructions are ignored**

It is the consumer's responsibility to see that the barbecue is properly assembled, installed, and taken care of.

Failure to follow instructions in this manual could result in bodily injury and/or property damage.

Read the instructions before using the appliance.

Retain this manual for future reference.

### **Use outdoors only.**

Accessible parts may be very hot. Keep young children away.

Do not move the appliance during use.

Do not modify the appliance.

This appliance must be kept away from flammable materials during use.

## PART LIST

NO.	PART	QTY	NO.	PART	QTY
1		1	2		1
			3		1
4		1	5		2
6		1	7		1
8		1	9		1
10		4	11		4
12		1	13		1
14		1	15		4(+2)
16		4(+2)	17		1



# ASSEMBLY

## WARNING

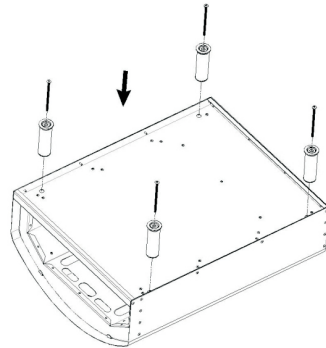
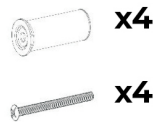
While every effort has been made in the manufacturing of your barbecue to remove sharp edges, you should handle all components with care to avoid accidental injury.

**Please use a tool to make sure all nuts and screws are securely fastened when being installing.**

**Notice: Make sure all plastic protection is removed before assembling!**

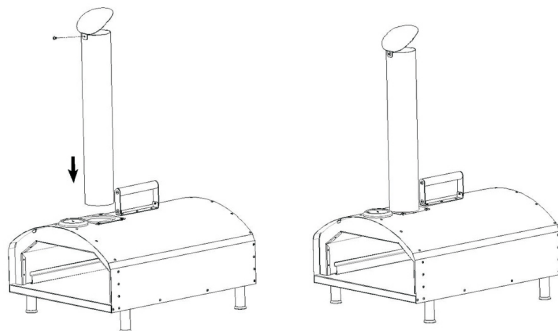
## 1. Installation of the Oven Body

Use identical screws to attach the legs to the body



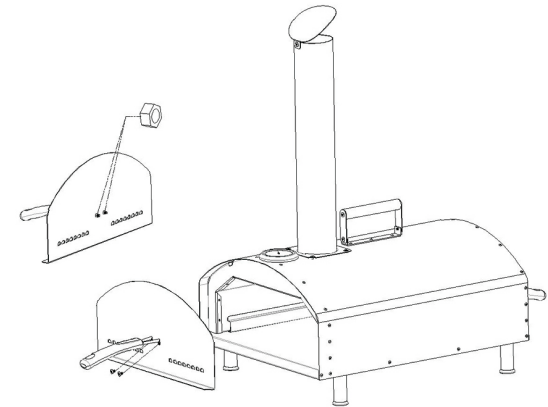
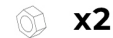
## 2. Insert chimney into the body as pictured. Use the identical screw to attach hood

The screw has been pre-installed on the chimney. Unscrew & reinstall to attach chimney piece.

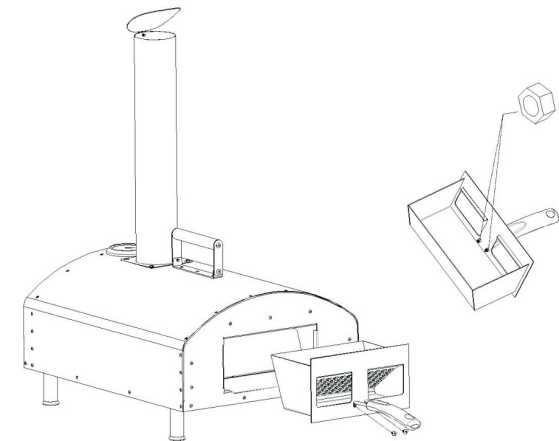


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## 3. Attach oven door handle using the indicated parts as pictured. Attach door to body.



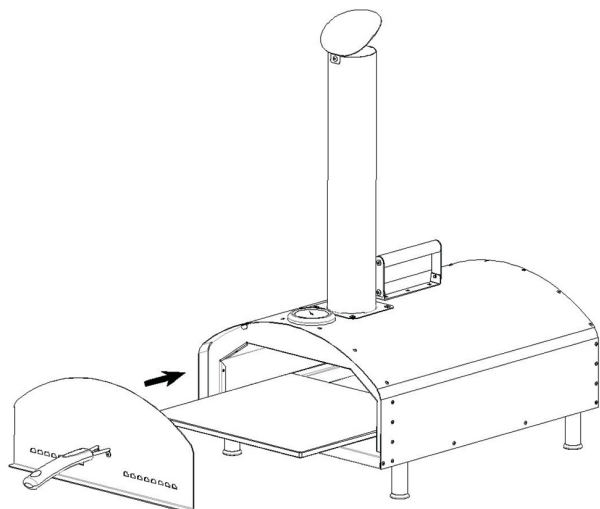
## 4. Attach handle to the pellet basket as shown.



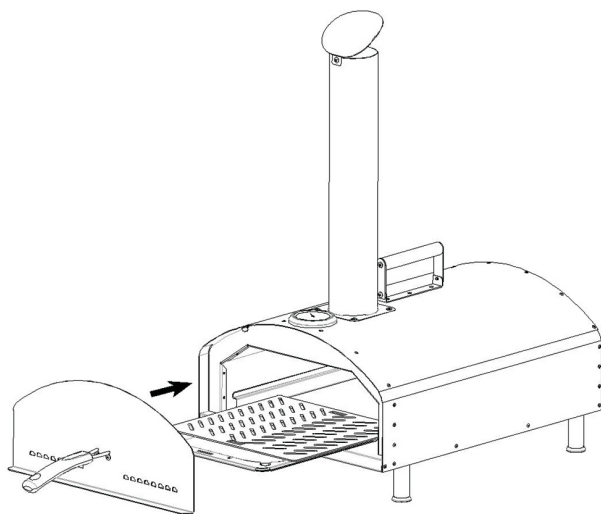
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5. When needed, use the provided pizza stone and insert into oven as pictured.



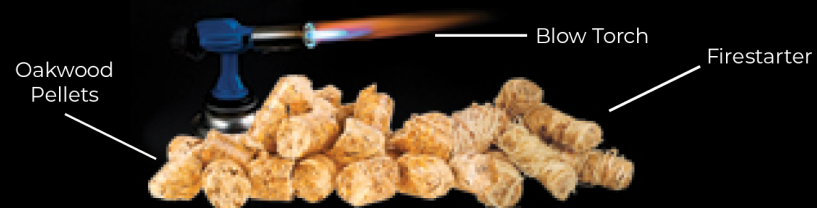
6. When needed, use the provided cooking grate and insert into oven as pictured.



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# TIPS

It's not easy to cook with fire for the first time. Here are some tips to help!  
How we suggest you prepare (NOT included)



- Only use 100% oakwood pellets that are means for cooking and grilling.
- Avoid using softwood pellets as they won't burn as efficiently.
- Keep cover closed & preheat for 15 minutes to reach 950 °F
- Do not use pellets meant for animal bedding or heating. These can contain additives and potentially harmful chemicals.
- Never add a full load of pellets while lighting or topping off. Instead, add small amounts of pellets gradually and allow these to light fully before topping off.
- Wind can cause flames to escape from the rear of your pizza oven. As always, use caution when your pizza oven is lit and do not leave it unattended.



# STEP BY STEP

1. Make sure the door is on and only take off when adding or removing food.
2. Fill your pellet box with 100% oakwood pellets (around 0.8lb pellets)
3. Place a natural firestarter in the lip of your pellet box. We recommend you do not use petroleum based firestarters as they may impart unwanted flavors to your food.
4. Light the firestarter and slide the pellet box into your burner.
5. If lighting using a blow torch, point to the pellet and hold for 40 seconds or until your pellets are alight.
6. Once your starter pellets are fully alight, add small amounts of pellets gradually.
7. Your pizza oven will take approximately 15 minutes to reach optimum cooking temperatures.
8. After 15 minutes, put your pizza into the oven and put the door on. Move your pizza to let another side close to the fire, put the door on again. Repeat this step 3-4 times, then your pizza is ready to serve.
9. Different thickness will take different cooking times.
10. To wash pizza stone: Soak in hot water and scrub clean with a nylon brush.



## WARNING INFORMATION

### NOTE FOR CONSUMER: Retain for Future Reference

This barbecue is designed for outdoor use, away from flammable materials. It is important that there are no overhead obstructions and that there is a minimum distance of 4 feet (1.22m) from the side or rear of the appliance. It is important that the ventilation openings of the appliance are not obstructed. The barbecue must be used on a level, stable surface. The appliance should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water (e.g. rain).

### CLEANING AND CARE

**CAUTION:** All cleaning and maintenance should be carried out when the barbecue is cool.

### OUTSIDE SURFACE

Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.

If the inside surface of the barbecue lid has the appearance of peeling paint, baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly with strong hot soapy water solution. Rinse with water and allow to completely dry. **NEVER USE AN OVEN CLEANER.**

### INTERIOR OF BARBECUE BOTTOM

Remove residue using brush, scraper and/or cleaning pad then wash with soapy water solution. Rinse with water and allow to dry.

### COOKING GRID

Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains then rinse with water.



**KEEP CHILDREN AWAY FROM THE OVEN AND  
BEWARE OF FIRE COMING OUT FROM FEEDER  
USE FIRE RESISTANT GLOVE!**





## Manufacturer's 1-Year Limited Warranty

The manufacturer warrants that all parts and components are defect free in materials and workmanship for 1 year. This warranty is valid only in accordance with the conditions set forth below:

1. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated.
2. This limited warranty is the only written or expressed warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.
3. This warranty gives you specific legal rights. You may also have other rights which vary by state.

### Procedure for Replacement or Return within 1 Year:

To return the product for replacement or refund within 1 year, the original purchaser must pack the product securely and send it postage paid with a description of the reason for replacement or refund, proof of purchase, and include your order number on the package to the following address:

Deco Chef  
80 Carter Drive  
Edison, NJ 08817



@deco\_chef