

WARNING: Read and understand instructions prior to assembly and use.

Place the Outdoor Oven on a non-combustible surface before use. Only use utensils and cookware suitable for high temp/wood-fired cooking.



DO NOT OVERHEAT OVEN: Extreme heat can permanently damage the Outdoor Oven. Bring the Outdoor Oven up to temp slowly. Start with a small fire in the center. Once established, move the fire to the LEFT side of the oven. Add small amounts of wood until the Outdoor Oven reaches even, high heat. A good temperature for pizza baking is when the Cooking Stone is a least 650°F. NEVER HEAT OVEN IN EXCESS OF 700°.

NEVER USE CHEMICAL FUEL STARTERS: Only use small kindling and newspaper to help start your fire. Starting fluids and other fire starters can foul the cooking surface and permanently damage the Outdoor Oven.

NEVER USE CHEMICAL CLEANERS: Only clean a cool oven. Only use a metal bristle brush or a damp cloth to clean the Cooking Stone.