


4.5 Wood-Fired Patio Oven

User Manual



California Prop 65

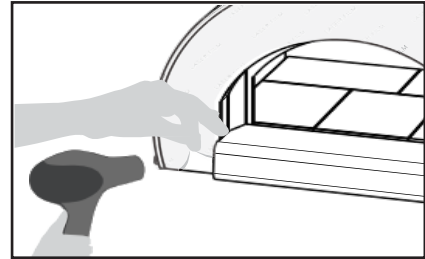
 **WARNING:** This product can expose you to chemicals including silica and carbon monoxide which are known to the State of California to cause cancer, birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov



SAFETY WARNINGS

THIS OVEN MAY CAUSE FIRES IF IT IS NOT PROPERLY USED AND INSTALLED; TO REDUCE THE RISK, FOLLOW THE INSTRUCTIONS AND USE MATERIALS SPECIFICALLY DESIGNED FOR HIGH TEMPERATURES.

- Remove the protective film from all surfaces, to facilitate removal use hot air (e.g. Hair dryer)
- Alfa Living stainless steel ready-to-use ovens, despite including insulating material between the two layers of steel, can become hot on the outside.
- For safety reasons, keep the oven out of the reach of children and pets.
- Safety must be the first priority: when the oven is in operation ensure that no other fuel is close to it.
- Make sure that the oven is positioned away from objects and materials that may be damaged by heat and sparks. Do not place flammable materials in the area of the floor in front of the oven, protect the floor with a suitable material if it is made of flammable material.
- Do not move the oven during use.
- Position the oven on a flat surface and away from strong winds.
- Sparks may be ejected from the mouth at the bottom of the oven; do not place flammable liquids near this outlet.
- Do not use the oven if it is not working properly or you suspect a fault.
- Do not lean on or rest objects on the oven, this may compromise its stability.
- Operate the oven door by gripping the handles.
- Avoid excessive fires that reach out of the mouth of the oven.
- Do not turn the oven off by throwing water inside.
- Do not throw logs into the oven but place them carefully.
- Do not use flammable liquids near the oven.
- Do not lean over the oven when lighting. Keep your face and body at least 50 cm / 19,6 inches far from the oven door.
- Do not make any unauthorized modifications to the unit.
- The appliance installation must guarantee easy access for cleaning the appliance itself, discharge gas pipe and flue
- Install the oven on floors with adequate load capacity. If the existing construction does not meet this requirement, appropriate measures (eg. Plate load distribution) have to be taken.
- All local regulations, including those referring to national and European standards must be respected in the installation of the device.
- Do not use the appliance as an incinerator or for any purpose other than that for which it was conceived.
- The appliance, especially the external surfaces, when in operation reaches high temperatures to the touch; handle with care to avoid burns.



GENERAL WARNINGS

PLEASE READ THE FOLLOWING INFORMATION FOR PROPER INSTALLATION AND OPTIMUM PERFORMANCE OF THE OVEN.

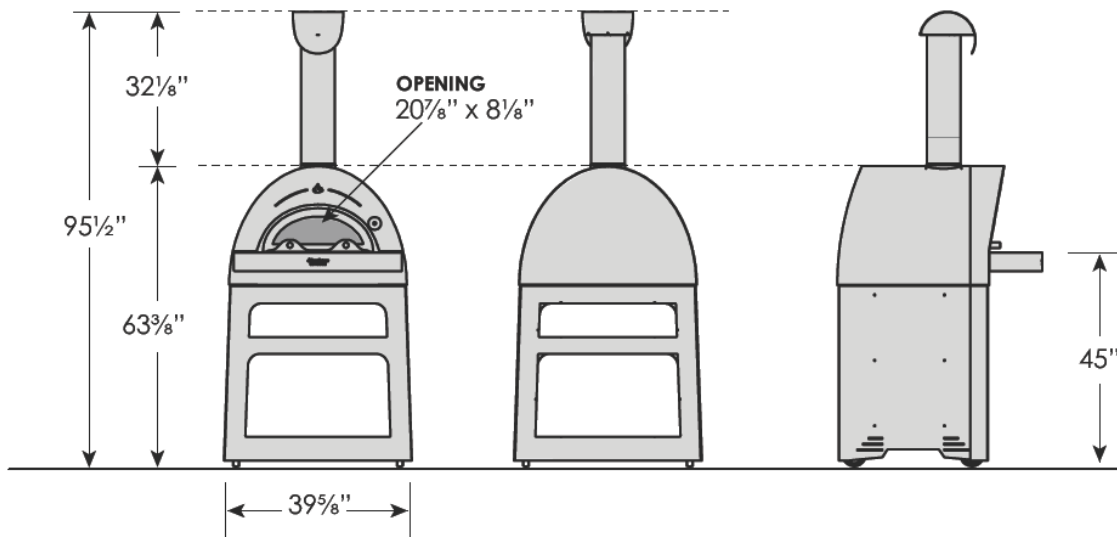
- The identification plate, with technical data, lot number and brand name is visibly applied to the device. The label must not be removed.
- Before putting the unit into operation, it is mandatory to remove all protective laser films present.
- Never use steel sponges or sharp scrapers, its will damage the surfaces. Use ordinary non-abrasive products, use, if necessary, wood or plastic tools. Rinse thoroughly and dry with a soft cloth or microfiber cloth.
- Do not use dishes or containers made of plastic material. The high temperatures inside the oven could melt the plastic, damaging the appliance.
- Do not use sealed tins or containers in the appliance. During cooking Overpressure may occur inside the containers creating danger of bursting.

- Do not leave the appliance unattended during cooking that can free fats or oils. Fats and oils may cause fire.
- Use tools and utensils that are resistant to high temperatures.
- Due to the temperature, the color of the surfaces may vary.
- Do not paint or apply objects to the oven.
- Do not use any fuel other than wood.

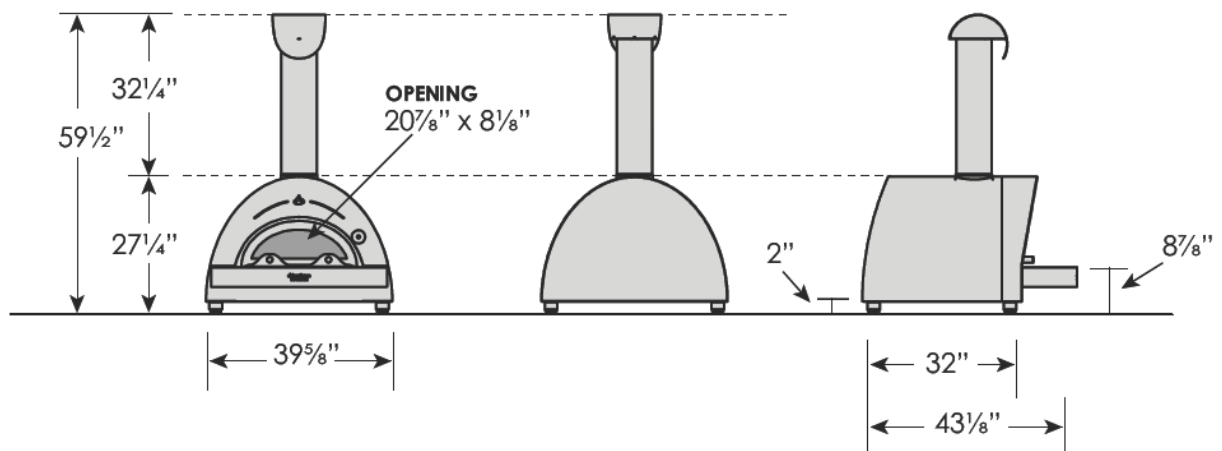
SPECIFICATIONS

<i>Weight</i>	408 lbs	<i>Max oven temperature</i>	752°F
<i>Oven floor area</i>	4.52 ft ²	<i>Type of refractory</i>	Alumina silicate bricks
<i>Oven floor dim.</i>	28 x 24 in	<i>Recommended fuel</i>	Max 1.9 In diam. logs
<i>Heating time (min)</i>	25	<i>Average fuel consumption</i>	8.8 Lbs/h

FREESTANDING



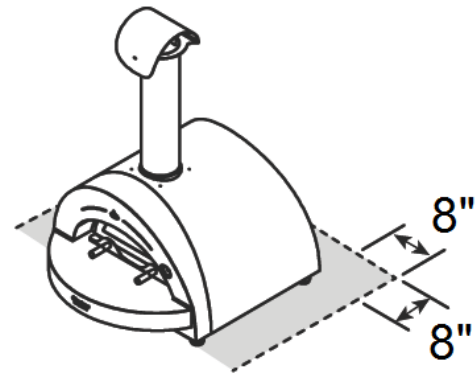
COUNTERTOP



CLEARANCES

Allow a minimum of 8 in. clearance to combustible materials to the back and side of the oven.*

*Always refer to the local authority having jurisdiction in your area for the specific requirements for your product.



REPLACEMENT PARTS LIST:

		DESCRIPTION	QU	PICTURE
a	5700-180	CHIMNEY: CAP, OPO 4.5/5.8	1	
b	5700-750	CHIMNEY: FLUE, 180X750MM, OPO 4.5/5.8	1	
c	5145-0100	FACEPLATE: ARCHED, OPO 4.5	1	
d	5145-0500	FIREBOX: CHAMBER, OPO 4.5	1	
e	7200-534	THERMOMETER: OVEN OPO 4.5/5.8	1	
f	5145-0800	DOOR: FRONT, OPO 4.5	1	
g	5145-0700	SILL: FRONT, OPO 4.5	1	
h	902-0024	TOOL RACK: FOR 4 PC. PEEL SET, OPO	1	
i	5145-0215	BASE FRONT: STAINLESS STEEL, OPO 4.5	1	
j	4700-1030	CASTER: FIXED, PATIO OVENS	2	
k	5145-0673	SHELL: EXTERNAL, COPPER, OPO 4.5	1	
l	1-0000-031	REFRACTORY: BRICK, 20X30X2.7CM, OPO	14	
m	4700-1020	LEVELING FOOT: PATIO OVENS	4	
n	5145-0373	BASE: COPPER, OPO 4.5	1	
o	4700-1032	CASTER: SWIVEL, PATIO OVENS	2	

RECOMMENDATIONS FOR USE

Follow these simple steps to get the most out of your HearthStone Outdoor oven.

LIGHTING

1. Make a small pile of wood in the center of the oven with small pieces of dry wood.
2. When the wood is well-lit, add two larger logs and move the fire to one side.
3. After a few minutes of continuous burning, never excessive, the temperature of 250°C/482°F will be reached, burning to a dark soot. This is the moment the oven is ready to be used.



CAUTION:

The oven should be fed frequently with small cut firewood, at most 18 lbs. /h. Overloading should be avoided and does not allow good baking results.

TURNING OFF

1. To turn the oven off, stop adding fuel and close the oven door.
2. Allow the fire to completely burn down to ash.
3. After all active fire has burned down and the coals are not visibly glowing, wait an additional 30 minutes before removing the ashes and placing them in a non-combustible container with a tight fitting lid.

DIFFERENT TYPES OF WOOD

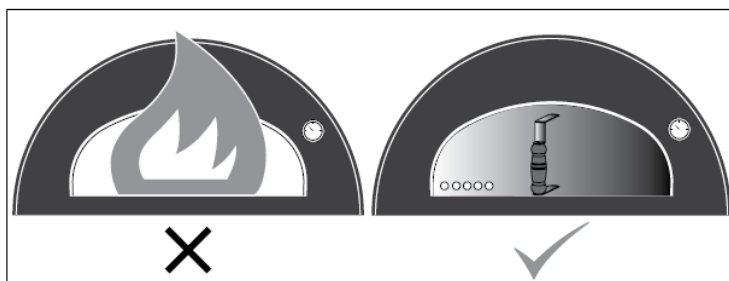
- Use small sized wood pieces that are very dry, above all for lighting.
- Each wood type provides a fragrance to food in a different way, for example wood from fruit trees is used to give food a more appetizing aroma similarly, maple, walnut and chestnut go well for other foods like meat.
- Treated wood, resin or scrap wood are strictly excluded.
- Wet or damp wood can pop due to the increased volume of water. This will produce a lot of smoke and less heat.

THERMOMETER

- The thermometer detects the temperature at a point inside the oven. The value detected by the is therefore indicative of oven temperature. With experience, it will be easy to better assess when the oven is ready for various types of cooking. You will acquire, therefore, complete control of the oven and you will become very adept at choosing the cooking temperature.

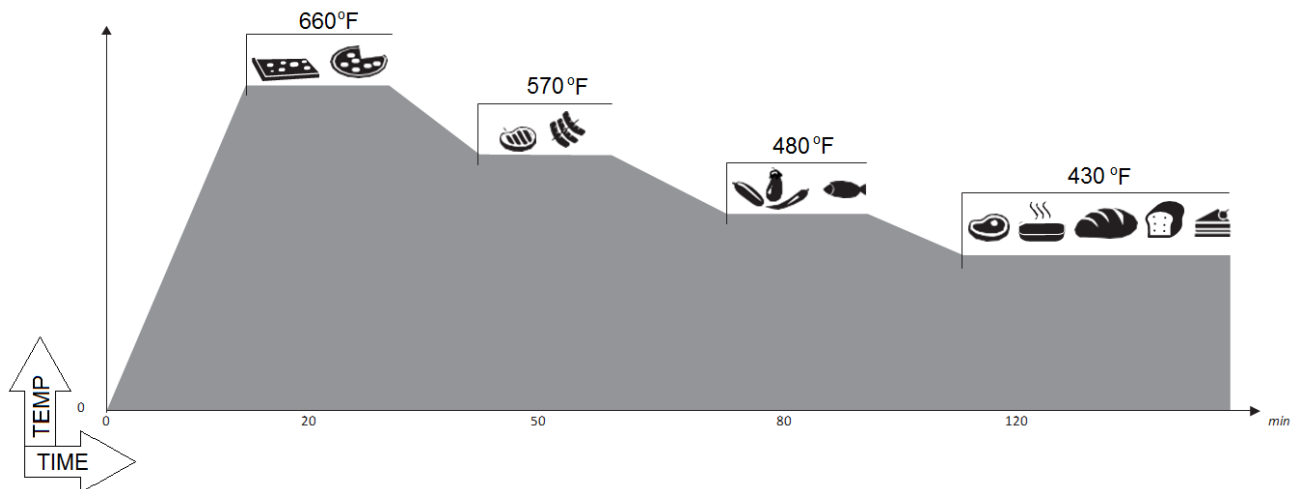
OVEN DOOR

- The door is very effective at adjusting heat intensity: by closing and opening it the temperature may be better managed.
- If the fire is too high and comes out from the oven mouth, use the door to adjust the flame.



COOKING

- Always preheat the oven before cooking; heat for 15 minutes, or until the thermometer reaches 350-400°C / 660-750°F; once the temperature has been reached, wait a few minutes for it to stabilise to ensure that the oven floor warms up properly.
- Calculate longer cooking time for cold or ventilated days or high altitudes. Calculate a shorter cooking time if the external temperature is particularly high.
- Cooking times vary according to weather conditions or the amount, dimensions and shape of the food to be cooked.



ADVICE FOR COOKING PIZZA

Wait for around 20 minutes after lighting the oven with a high quantity of wood to reach the optimum temperature for cooking an excellent Neapolitan pizza (with an increased level of moisture):

- Air temperature of 400°C/750°F,
- Refractory floor temperature of 350°C/660°F.

Once the optimal temperature is reached, it is sufficient to add a few small sized wooden logs every 3-5 minutes with a vivid flame. The oven will maintain a constant temperature and you can begin inserting the pizzas one after another.

- Check that there is no build-up of grease, and, if present, remove to prevent the grease from catching fire
- During cooking do not lean over the open oven and do not place hands or fingers on the front edge of the oven.
- During cooking the oven will have high temperatures; therefore, it should never be moved or left unattended.

MAINTENANCE

- For proper maintenance of the oven, make sure before you turn it on that the chimney flue is free from any objects and that ash from previous cooking has been removed.
- Remove the embers when the ash has extinguished.
- The oven can be used all year round; in the winter, heat the oven with a smaller fire to avoid thermal shock due to the humidity.
- It is recommended regular maintenance by a qualified technician.

CLEANING

- When the fire has gone out and the oven is not hot enough, collect the ashes left over from previous cooking with a metallic brush and a pan.
- Clean the oven floor (when the oven is cold) with a brush and gently wipe the oven floor with a damp cloth.
- Use a damp cloth to clean the external sheet.
- Apply a light coat of Vaseline to make the metal shine.

- Remove and clean the chimney flue once a year; animals may nest there and/or ash may block the passage of smoke.
- There is no problem if the oven gets dirty with food residue! The high temperature and flames incinerate these residues.
- If traces of rust begin to appear, clean with a polishing brush and apply a thin coat of Vaseline.
- To sanitize, clean and heat the cooking floor before cooking, sprinkle the inside of the oven with hot embers all over the oven floor and leave for a few minutes.
- Do not use chemical products to clean the oven.
- Do not clean the product when it is in use.
- If the oven is exposed in a sea side, in order to prevent corrosion and fouling, it is recommended to frequently clean the oven with fresh water.

TROUBLESHOOTING

IF THE OVEN PRODUCES SMOKE

- Check that the wood is not too moist and the embers are not unburned.
- Make sure that you have started a fire with vivid flames, gradual but steady, in order to avoid incomplete combustion.
- If the oven is installed indoors, check the chimney flue and any air inlets in the room.
- It is recommended to close the oven door.

IF THE OVEN DOES NOT HEAT

- Check that the fire is on one side of the oven and not near the mouth.
- Fire with vivid flames for 20 minutes.
- Do not amass the wood over the embers.
- Gradually add the wood to the fire.

IF THE OVEN COOLS DOWN QUICKLY

- Check that no moisture or water has infiltrated the oven.
- It may be lit for the first time or after a long idle period.
- Avoid sudden short fires that do not warm the bottom of the oven.

IF THE FLAMES COME OUT OF THE MOUTH OR CHIMNEY CAP

- Avoid excessive fires and immediately dampen the flames that reach out of the oven by resting the door over the mouth of the oven, leaving a gap of 2 or 3 cm.

IF THE OVEN DOESN'T COOK AS YOU WOULD LIKE

- Ensure the oven is at the right temperature.
- Ensure the oven maintains the desired temperature for the duration of the cooking time; use the counter to adjust the heat intensity as well as the flame adjuster: open and close it to raise or lower the temperature as necessary.
- Contact us directly for expert advice on the web site www.hearthstoneoutdoor.com.

HearthStone Outdoor is not responsible for veins, cracks, hairline cracks of the floor as they are an intrinsic characteristic of the material.

WARRANTY INFORMATION

Hearthstone Outdoor Patio Ovens are guaranteed for 2 (two) years with proper maintenance, firing and protection from the elements. Appropriate maintenance and proper use can make sure that the oven lasts much longer.

**PLEASE RETAIN YOUR SALES RECEIPT OR INVOICE
WRITE DOWN THE NUMBER OF PRODUCTION LOT ON THE PRODUCT IDENTIFICATION TAG**

WINTER STORAGE

It is advisable to place the oven indoors during the winter months to protect it from the elements. Otherwise a waterproof breathable cover is recommended.

NOT GUARANTEED

The warranty does not apply in the following options:

1. If the oven is not properly used and installed as described in this manual.
2. If the oven has been tampered with either voluntarily or involuntarily in any way.
3. If the oven, for any cause, has been altered and is no longer in the condition detected at delivery of the product.
4. If other combustibles have been used other than wood. Do not use liquid coal for barbecues, chemicals products, or other fuel.
5. If the damage is the result of the use of chemicals inside or outside the oven.
6. If the oven is used for professional purposes.
7. The refractory stones of the oven floor wear out with use. HearthStone Outdoor provides the stones as spare parts.
8. Damage caused by exceeding the temperature limit of 400°C / 752°F in the lower chamber.
9. If components not produced or recommended by HearthStone Outdoor are used.
10. Damage to parts not functional and decorative that do not affect the normal use of the oven, including scratches and color differences.

We recommend the exclusive use of spare parts recommended by HearthStone Outdoor.