

# Outdoor Wood Fired Cooking Oven 4.0

(Model 800-40WO15)

## OWNER'S MANUAL Installation And Operating Instructions




**SAVE THIS OWNER'S MANUAL  
FOR FUTURE REFERENCE**

**PLEASE READ THIS ENTIRE OWNER'S MANUAL BEFORE YOU INSTALL AND USE YOUR NEW  
COOKING OVEN.**

**If this oven is not properly installed, a house fire may result.  
To reduce the risk of fire, follow the installation instructions.**

**CONTACT LOCAL AUTHORITIES WITH JURISDICTION (BUILDING DEPARTMENT or FIRE  
OFFICIALS), ABOUT PERMITS REQUIRED, RESTRICTIONS AND INSTALLATION  
INSPECTION IN YOUR AREA.**

California Prop 65

 **WARNING:** This product can expose you to chemicals including glass wool fiber 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](http://www.P65Warnings.ca.gov)

**FOR MORE INFORMATION AND ACCESSORIES,  
VISIT [WWW.HEARTHSTONESTOVES.COM](http://WWW.HEARTHSTONESTOVES.COM)**

## TABLE OF CONTENTS

<b>SAFETY INFORMATION.....</b>	<b>3</b>
<b>SPECIFICATIONS.....</b>	<b>4</b>
<b>INSTALLATION.....</b>	<b>5</b>
<b>OPERATION.....</b>	<b>X</b>
<b>MAINTENANCE .....</b>	<b>X</b>
<b>TROUBLESHOOTING .....</b>	<b>X</b>
<b>SAFETY LABEL.....</b>	<b>X</b>
<b>LIMITED WARRANTY.....</b>	<b>ERROR! BOOKMARK NOT DEFINED.X</b>

## SAFETY INFORMATION

Read and understand this Owner's Manual thoroughly before installing and using this oven.

### Make sure to install your oven:

- According to the manufacturer's recommendations
- In accordance with all applicable codes

### When using your oven, follow these safety precautions:

- **Never** modify this oven in any way.
- **Do not** move the oven during use or while it is hot.
- **Never** burn painted or treated wood in this stove.
- **DO NOT BURN GARBAGE.** **Never** burn garbage or trash, solvents, plywood, artificial logs, cardboard, or driftwood, in this oven.
- **Never** burn coal in this stove.
- **DO NOT BURN OR STORE FLAMMABLE FLUIDS NEAR THE OVEN.**
- **DO NOT USE CHEMICALS OR FLUIDS TO START THE FIRE.** **Never** use gasoline, kerosene, charcoal lighter fluid, or other flammable fluids to start or invigorate the fire. These fuels will cause dangerous burning conditions in the stove. Keep all such materials away from the stove.
- **Never** use plastic dishes, containers, or utensils in the oven.
- **Never** put articles of clothing, pot holders/hot-mitts, or other fabric on a hot stove.
- **Never** connect the stove to a flue used by another appliance.
- Keep all combustible items such as furniture, drapes, clothing, and other items, at least 36" (0.92 m) from the oven
- Keep a fire extinguisher handy. We recommend the type rated "A B C."
- **Never** extinguish the flames using water. When cooking is completed, close the door on the unit and let the fire die out naturally.
- **Do not touch** the metal door or flue pipe while in operation. They are not insulated and will get hot. Only handle the door by the wooden door handle.
- Dispose of ashes properly.
- Keep children and pets away from the stove when it is burning; they could be seriously injured by touching a hot stove.
- Clean your chimney system as needed.

## EMERGENCY PROCEDURES

If you have a chimney fire or an out-of-control fire, follow these instructions:

1. If the fire is too threatening, leave the area and call the fire department immediately! If not, perform the next three steps.
  2. Close the door on the oven, let the fire burn down in the firebox.
  3. Once the fire in the oven has died out completely. Inspect the oven and chimney thoroughly for any sign of damage before firing the oven again. You must correct any damage before using your oven again.
- **WARNING: DO NOT ATTEMPT TO PUT OUT A CHIMNEY FIRE BY THROWING WATER ONTO THE OVEN, OR CHIMNEY. THE EXTREMELY HIGH TEMPERATURE OF SUCH FIRES CAN CAUSE INSTANTANEOUS STEAM AND SERIOUS BODILY HARM.**

## SPECIFICATIONS

**Firebox Capacity:** 4.0 cubic feet of cooking space

**Pizza Capacity:** 2 - 12" Pizzas

**Maximum Log Length:** Up to 22" (56cm)

**Oven Weight:** 175lbs (80kg)

**Recommended Log Diameter:** 2" (5cm)

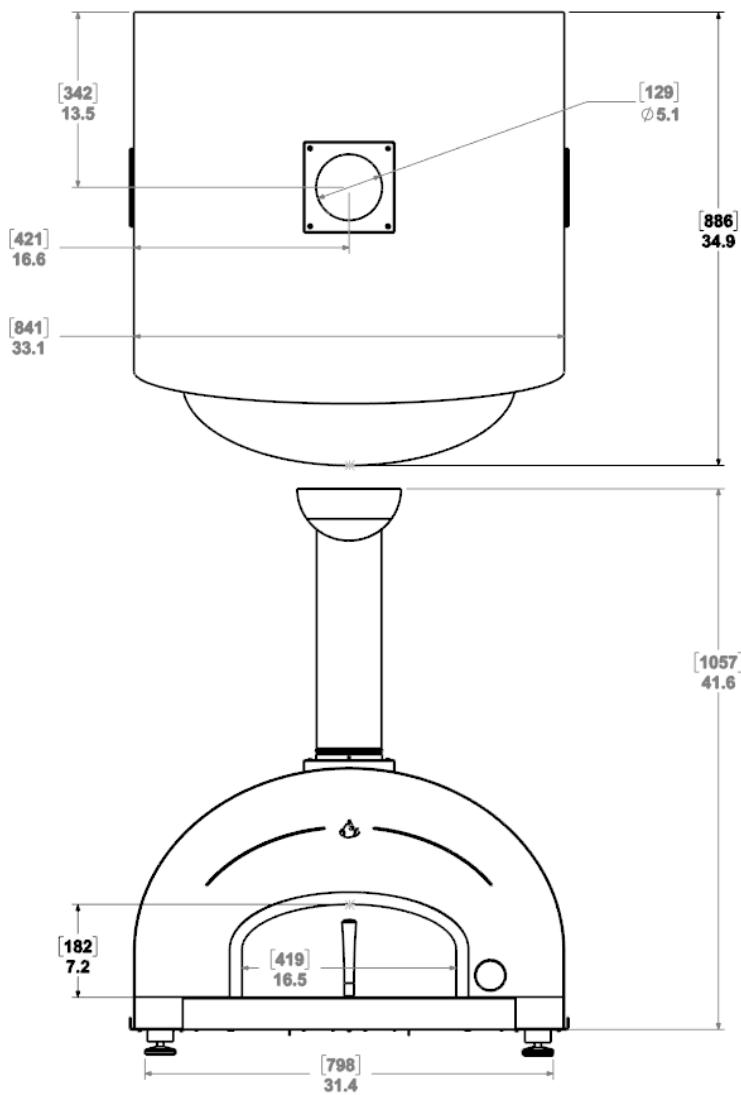
**Chimney Diameter:** 5" (13 cm)

**Packaging Dimensions:** 41"x41"x23" (104x104x59cm)

**Maximum Oven Temperature:** 1000°F (500°C)

**Baking Stones:** 1-1/4" Soapstone

**Oven Body Material:** Stainless Steel



Dimensions in inches [millimeters]

## INSTALLATION REQUIREMENTS

Choose a place to install your Outdoor Cooking Oven.

Inspect this location to make sure that the oven and chimney pipe will have the required clearance from combustible materials that are near the oven (see page 6). Combustibles include walls, floor, ceiling, fences, sun shades, curtains, and furniture. You must carefully consider the clearances to all of these combustibles before actually connecting your oven.

Only install the oven on a flat, stable surface. If needed, the feet of the oven are adjustable to level the unit.

If a wheeled cart or table is used, the wheels must be locked or chocked when in use and permanently fixed if a through the roof venting system is installed.

If the floor or table where the unit will be installed is made of combustible material, then a non-combustible floor protector is required between the floor/table and the oven. An example of a non-combustible floor or table protector is a surface constructed with a continuous layer of tile, brick, slate, glass, steel or another non-combustible facing. There is no R-value requirement under the appliance.

### Clearances to NFPA Code 211 Protected Surfaces

You can reduce the clearances to combustible surfaces by using any National Fire Protection Agency (NFPA) approved wall protection system with additional approval of the regulatory authority having jurisdiction in your area. Please refer to NFPA Code 211 for specifications and complete details. You can obtain this information directly from the NFPA.

### National Fire Protection Agency

Batterymarch Park  
Quincy, MA 02269  
1-800-344-3555

1-617-770-3000

[www.nfpa.org](http://www.nfpa.org)

## FLUE REQUIREMENTS

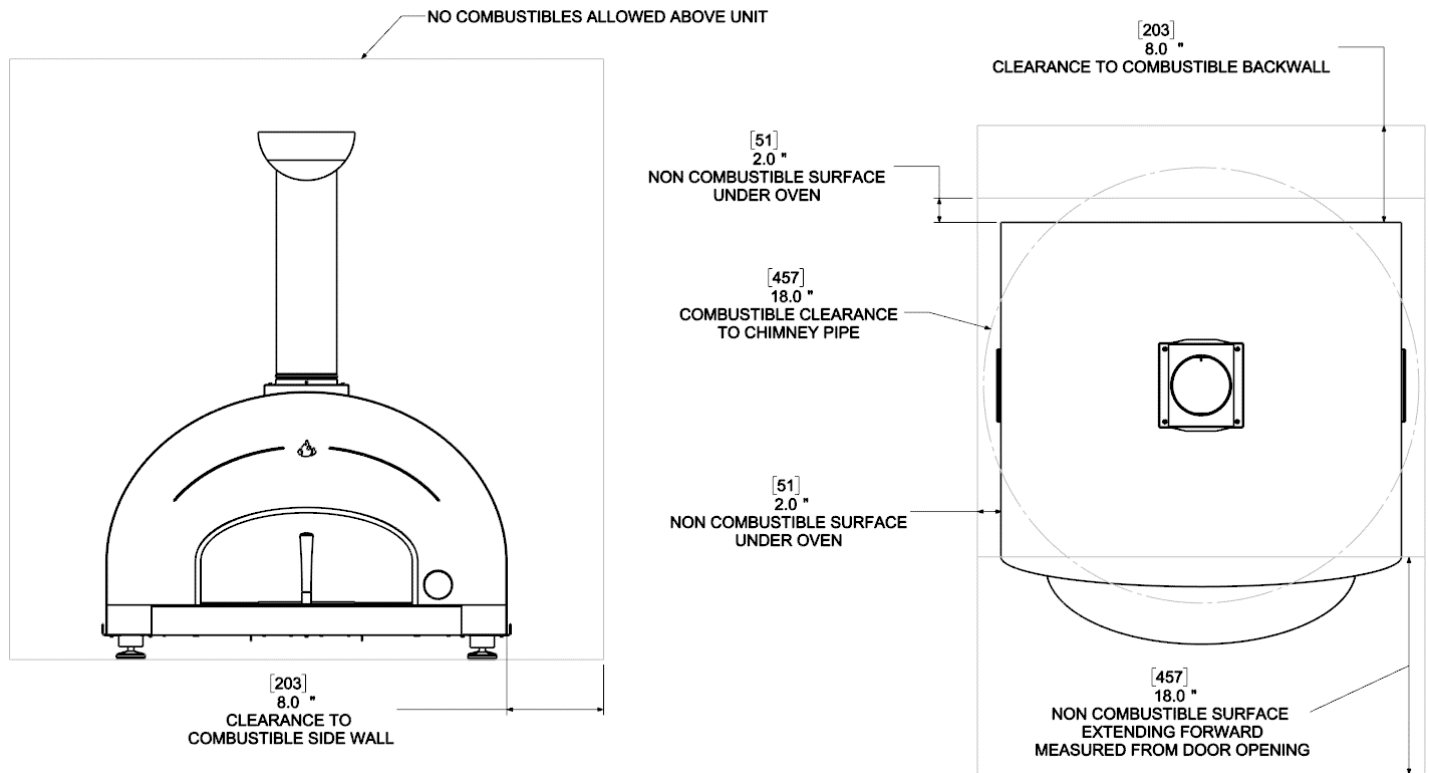
Your cooking oven is supplied with a 20" section of 5" diameter flue pipe and a flue cap. These **must be installed for safe operation of your oven.**

Your oven must be installed without any obstructions or combustible objects over the flue cap, such as an open patio without a roof covering.

It is possible to use an alternative flue pipe if a longer section of chimney or a through roof installation is needed. We recommend using DuraVent 5" chimney system products, though other UL listed chimney products are available through other manufacturers.

**DO NOT INSTALL YOUR OUTDOOR COOKING OVEN UNDER A ROOF OR IN A CLOSED PATIO ROOM WITHOUT A UL LISTED THROUGH-THE-ROOF CHIMNEY SYSTEM INSTALLED. CHECK WITH YOUR LOCAL BUILDING CODES BEFORE INSTALLING IN A CLOSED IN PATIO TYPE ROOM.**

### Clearances to combustibles:



Dimensions in inches [millimeters]

### UNPACKING THE OVEN

## OPERATION

Start small with your first fire, the soapstone baking stones need a slow initial heat up to cure the stones and drive the moisture from the stones.

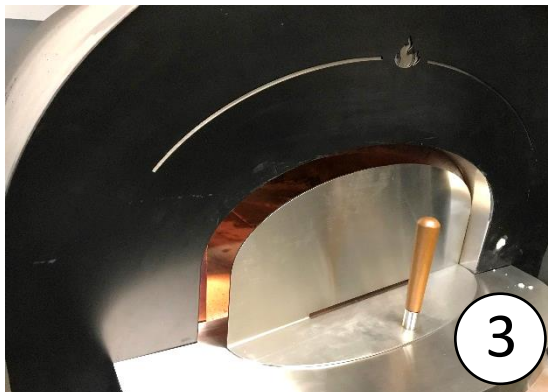
We recommend only using dry, split cordwood for fueling your cooking oven. Do not use treated woods, artificial (compressed wood) logs, construction lumber (2x4's) or yard debris.

Soft woods like Pine, Douglas fir, Spruce, or Tamarac are strongly discouraged. They contain a great deal of pitch and resin which will result in excessive smoking and will cause strange flavors in the cooked food. Properly dried hardwood fuel works much better, produces more heat, and can add additional flavors to the food depending on species selected.

Ensure all flue pipe and flue cap are in place and secured before starting a fire

### LIGHTING A FIRE

1. Begin with filling the wood rack with kindling. Kindling is typically no larger than 3/4" thick pieces of wood. Bury two or three pieces of crumpled paper in the kindling pile. Stack the kindling in a crisscross orientation over the paper and allow for air gaps between pieces.
2. Put the wood tray into the oven, all the way to the left of the oven cavity. Center the wood tray front to back in the oven cavity. All wood burning should happen in the wood tray, with the tray pushed all the way to the left of the oven cavity. This will guarantee the most accurate reading of the cavity thermometer.
3. Light the paper. Put the door on the unit, but leave the door spaced out 2" from the front of the unit while the fire gets started. This will allow for oxygen to feed the fire, and will prevent smoke from coming out of the door while the flame is established.
4. As the kindling burns down, open the door and begin to add larger pieces to the wood rack. Always use a heavy, insulated, fireproof glove when adding wood. We recommend adding two to three pieces 1-1/2" to 2" thick when getting the fire started. Any more than that will not burn quickly and will slow the heat up time of the unit. Replace the door, like in step 3, each time you add wood to keep the heat in the unit. Continue this process until the cavity thermometer reads at least 750°F.
5. We recommend using a laser thermometer to check the temperature of the soapstone cooking surface. The cavity temperature can be much hotter than the soapstone cooking surface. The stones perform best for cooking in the 650°-750°F range. The stones will stay hot and in the cooking range for a long while after the wood has burned down to coals. Visible flame is not necessary to get the perfect slow cook on a thicker crust pizza or vegetables!



## MAINTENANCE

Your new outdoor cooking oven is a very low maintenance appliance. With a minimal amount of care, the unit will last for many years of enjoyment.

### BEFORE EACH USE:

1. Ensure all flue pipe and flue cap are in place and secured before starting a fire. Check the flue pipe before each firing for any obstructions like bird's nests or other foreign objects.
2. Remove any ash from previous fires. Dispose of ash properly in a noncombustible metal container with a tight-fitting lid. Do not store the ashes on or around any combustible materials or flammable liquids.
3. Use a brass bristled brush to brush any fine ash to the left of the oven cavity before lighting a fire.

### AFTER EACH USE:

1. Use a brass bristled brush to brush any debris left over from cooking into the coal bed to be burned off. The baking stones are much easier to clean while hot.
2. Put the door on the unit and allow the unit to cool completely. This may take many hours as the soapstone baking surface will hold heat for a long time.
3. Wipe down the ash lip, stainless steel dome, and the work surface around the unit. Do not use any harsh chemical cleaners (like bleach, ammonia or peroxide based) on the stainless-steel parts as it can damage the finish. We recommend a mild, grease cutting cleaner such as any stainless-steel cleaner, dish soap & water, or ammonia free glass cleaner.
4. Occasionally, but especially in the fall before putting the oven away for the winter, wipe the stainless-steel parts down with a mineral oil to preserve the finish on the stainless steel. Do not use vegetable or olive oils.
5. Once the unit is fully cold, we recommend covering the unit with a Hearthstone All-Season cover, available through your local Hearthstone Authorized Dealer.

## OPTIONAL ACCESSORIES

PART NUMBER	DESCRIPTION
902-0013	TOOL KIT (PIZZA PEEL, PIZZA TURNER, BRASS BRUSH)
902-0023	TOOL RACK
3702-101	INDIVIDUAL TOOL: BRASS BRISTLE STONE BRUSH
3702-102	INDIVIDUAL TOOL: PIZZA PEEL
3702-103	INDIVIDUAL TOOL: PIZZA TURNER
901-4010	OVEN BASE
902-0020	OVEN BASE/WORK TABLE
90-99031	LEATHER SAFETY GLOVES
7200-540	INFRARED THERMOMETER
902-0030	GRILL PAN KIT
902-0032	RIB RACK
902-0033	WOOD CHIP SMOKER BOX
CL-APRON-BLK	HEARTHSTONE BLACK APRON
904-3213	ALL SEASON WEATHER COVER



