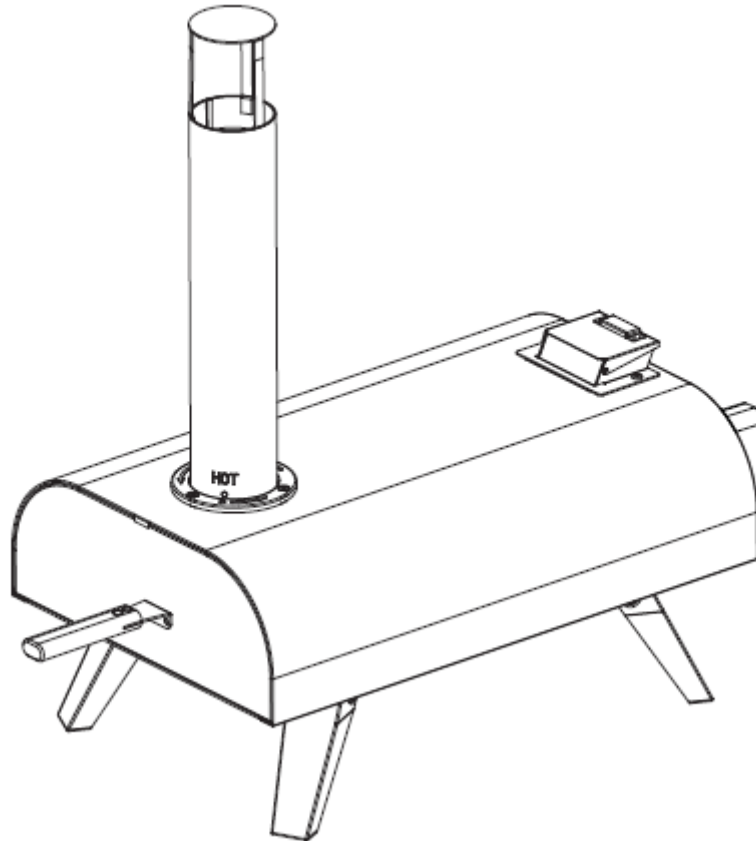




BLAZE BOX

G4822 Pizza Oven Instruction Manual



For correct usage, please read these instructions carefully before first use and store in a safe place for future reference.

Safety information and general warnings

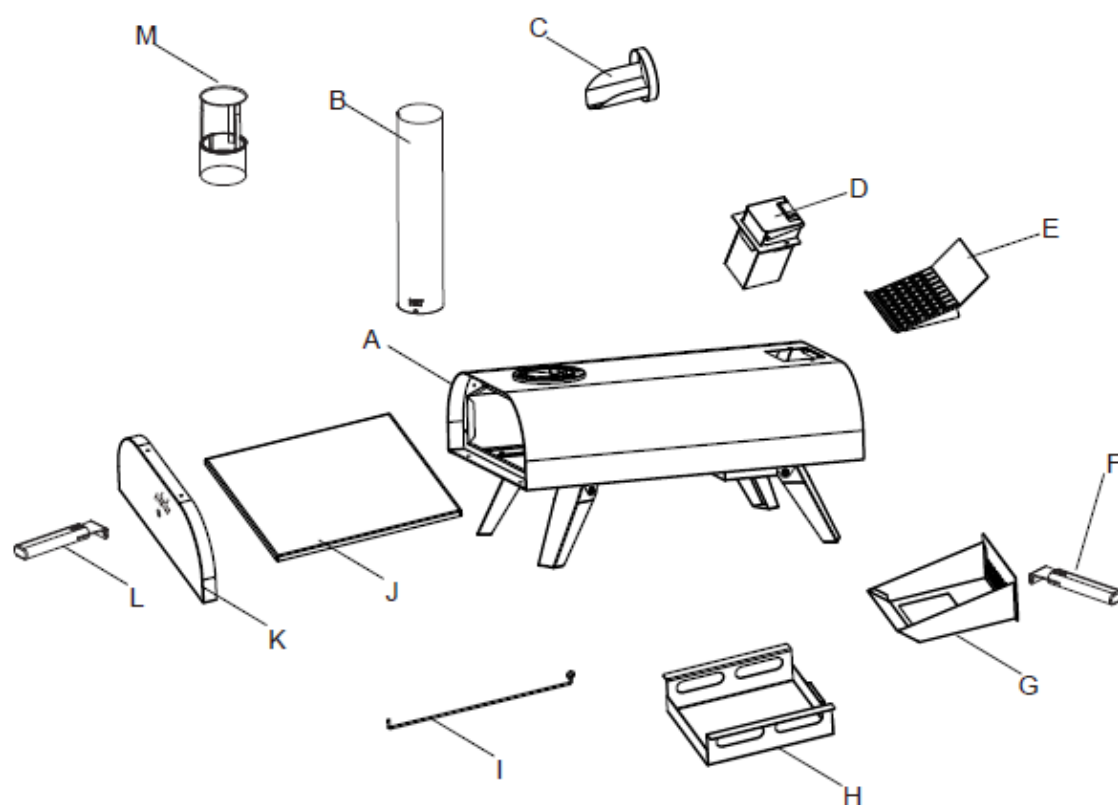
- Make sure your pizza oven is positioned on a firm surface.
- Outdoor use only! Do not use the pizza oven in a confined space e.g., houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning.
- Do not use unless the pizza oven has been correctly assembled and all parts are correctly 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 oven close to any flammable materials or structures.

- Do not use alcohol or petrol to light the oven.
- Use an electric barbecue lighter or special barbecue match, never use cigarette lighters or pieces of paper.
- 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 hardwood pellets.
- 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 has completely cooled before emptying the ash.
- All surfaces get extremely hot during avoid touching all external parts.
- Use long barbecue tongs to add 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.

Food cooking information

- **ALWAYS** wash your hands before or after handling uncooked meat and before eating.
- **ALWAYS** keep raw meat away from cooked meat and other foods.
- Before cooking ensure pizza oven grill surfaces and tools are clean and free of old food residues.
- **DO NOT** use the same utensils to handle cooked and uncooked foods.
- Ensure all meat is cooked thoroughly before eating.
- **CAUTION** - eating raw or under cooked meat can cause food poisoning (e.g. bacteria strains such as E.coli).
- To reduce the risk of under cooked meat cut open to ensure it is cooked all the way through internally.
- **CAUTION** - if meat has been cooked sufficiently the meat juices should be clear in colour and there should be no traces of pink/red juices or meat colouring.
- Pre-cooking of larger meat of joints is recommended before finally cooking in your oven.
- After cooking on your pizza oven always clean the grill cooking surfaces and utensils.

Parts list



Parts List

PART	DESCRIPTION	QUANTITY	PART	DESCRIPTION	QUANTITY
A	Pizza Oven Body Assembly	1	H	Ash Tray	1
B	Chimney Pipe	1	I	Poker	1
C	Hopper Shovel	1	J	Pizza Stone	1
D	Hopper Assembly	1	K	Door	1
E	Pellet Grid	1	L	Door Handle	1
F	Fire Box Assembly Handle	1	M	Chimney Lid	1
G	Fire Box Assembly	1	N	Screw(M4 x10)	4

Estimated Assembly Time: 5 minutes

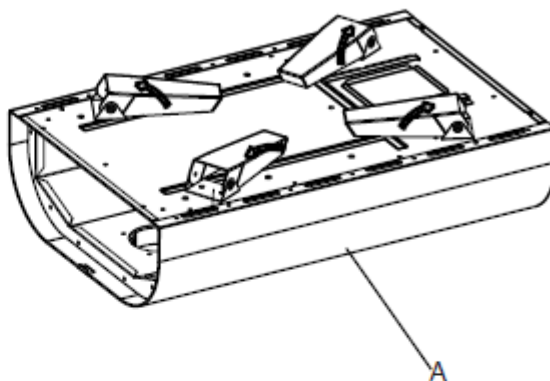
Tools required for assembly (not included): Phillips screwdriver

Assembly instructions

Step 1

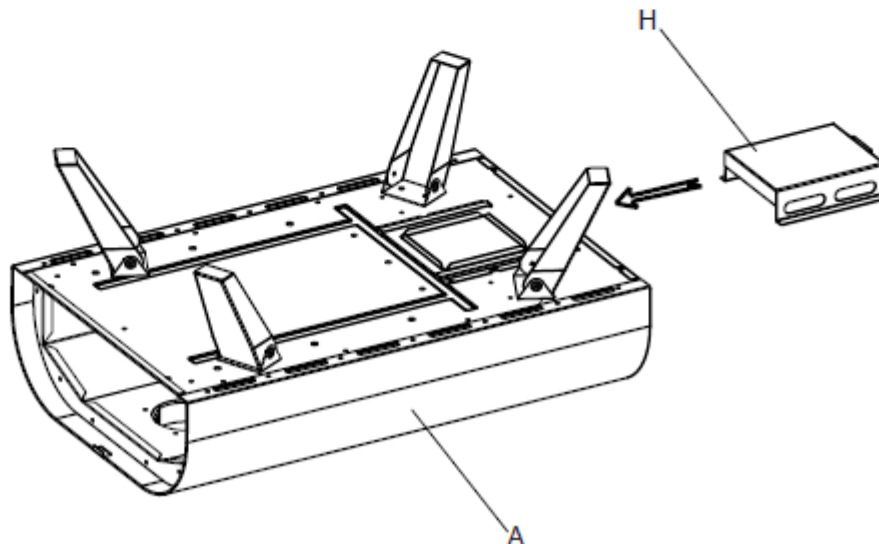
With assistance, place the pizza oven body assembly (A) upside down on a soft, level surface.

Then unfold four legs (pre-assembled) as illustrated.



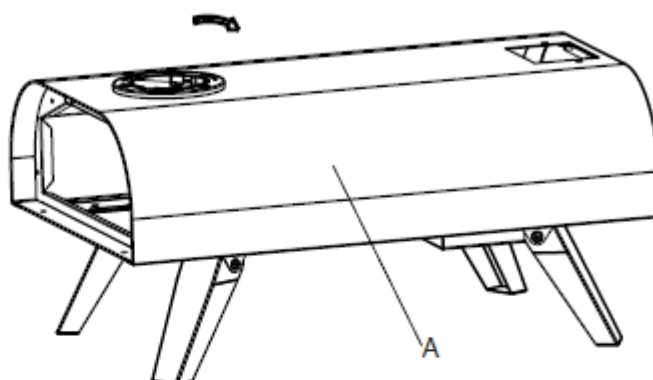
Step 2

Install the ash tray (H) to the pizza oven body assembly (A) as illustrated.

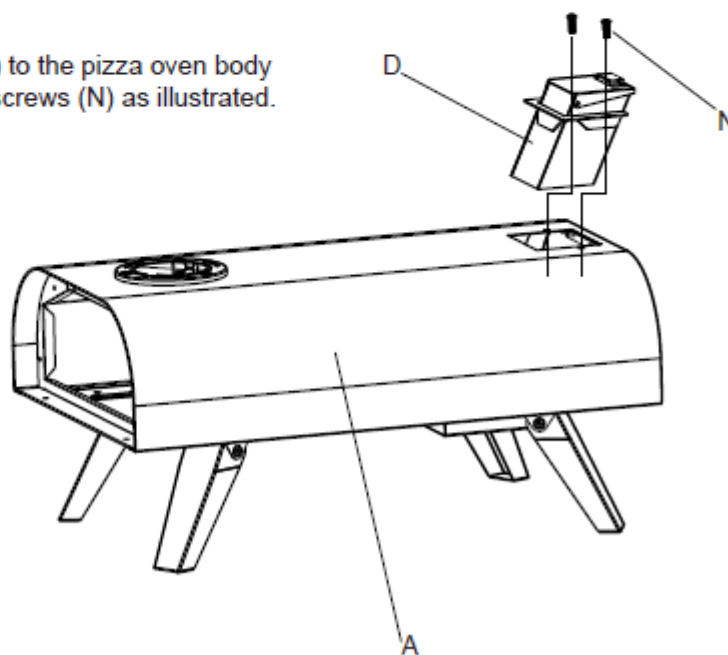


Step 3

Flip over the pizza oven body assembly (A) as illustrated.

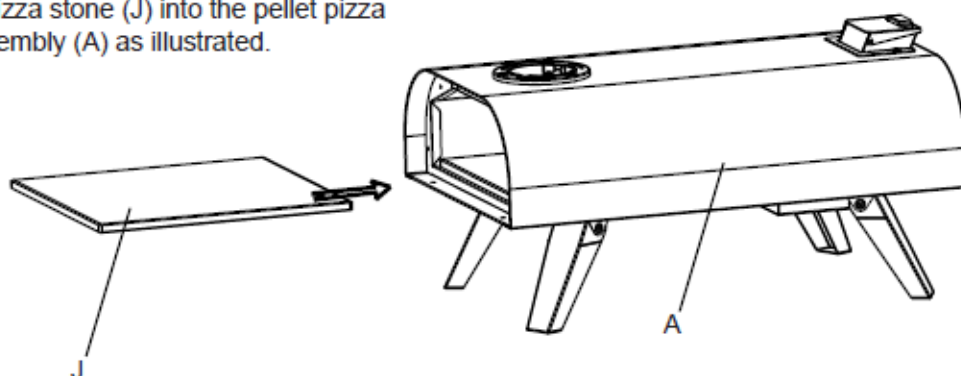
**Step 4**

Install the hopper assembly (D) to the pizza oven body assembly (A) with two M4×10 screws (N) as illustrated.



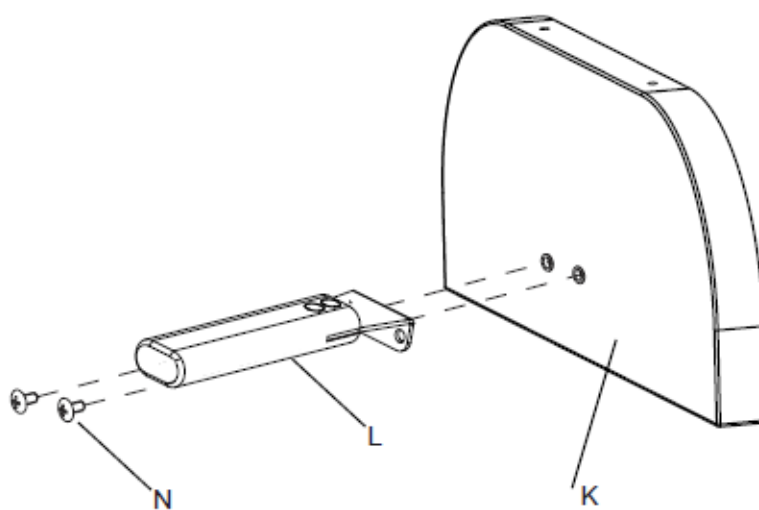
Step 5

Put the pizza stone (J) into the pellet pizza oven assembly (A) as illustrated.



Step 6

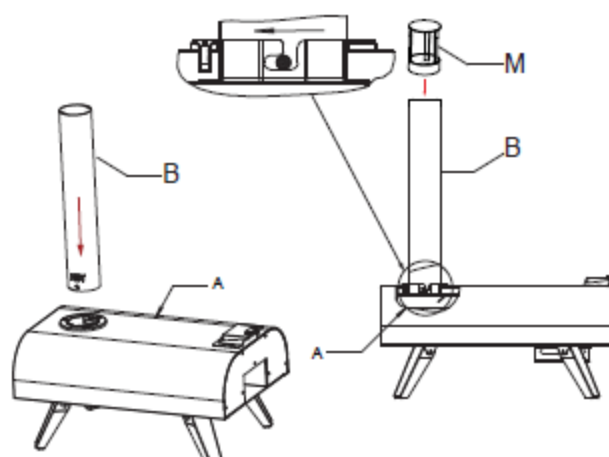
Attach the door handle (L) to the door (K) with 2 pcs M4 x10 screws (N) as illustrated. Tighten screws with screwdriver.



Step 7

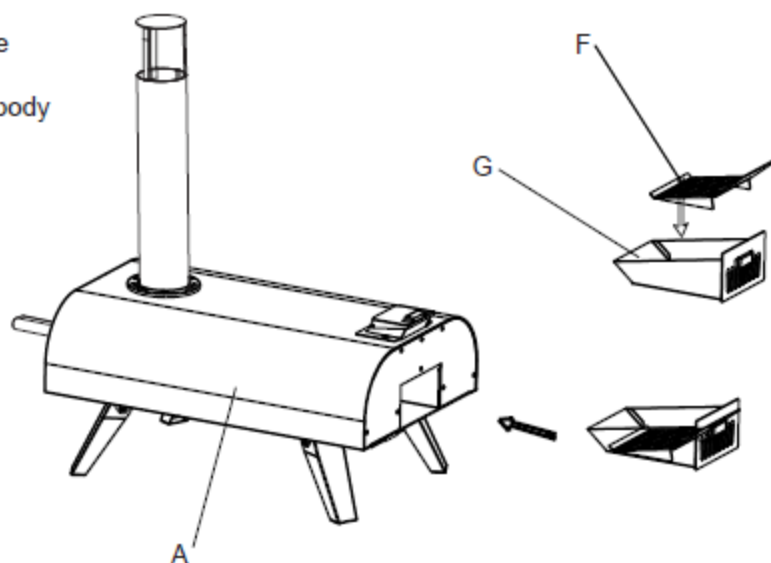
Place the chimney pipe (B) onto the pizza oven body assembly (A) and turn clockwise by hand into position as illustrated.

Put the chimney lid (M) onto the chimney pipe (B).



Step 8

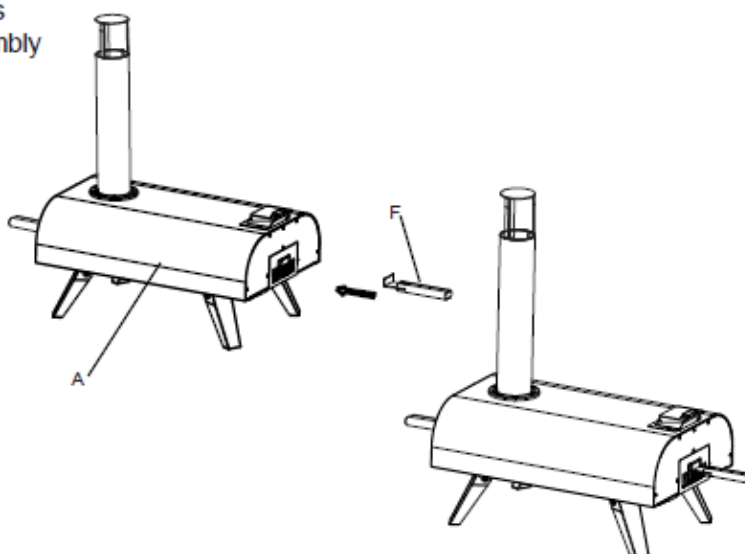
Place the pellet grid (F) to the fire box assembly (G) first, then put into the pizza oven body assembly (A) as illustrated.



Step 9

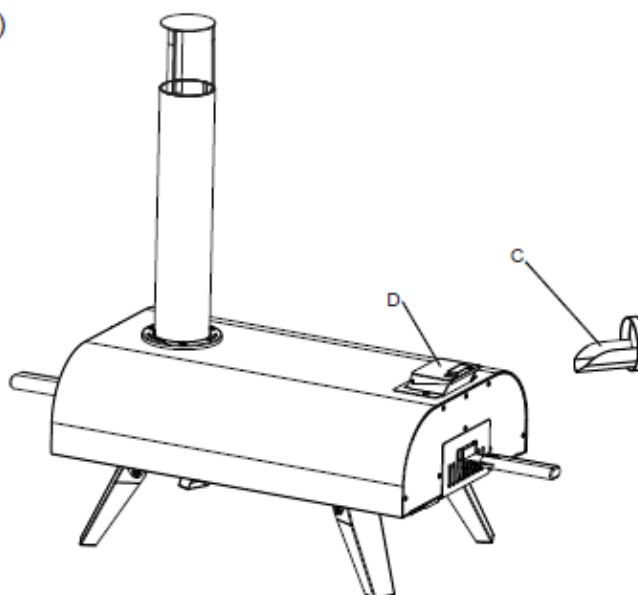
The fire box assembly handle (F) is ready to operate the fire box assembly (G), ash tray (H) and lid of hopper assembly (D).

Do not leave the fire box assembly handle (F) on above locations during burning as it may get hot.



Step 10

The hopper shovel (C) can be used to cover the chimney pipe (B) while storage, or to remove ash as illustrated.



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 barbecue 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.

Instructions for use

Fill the pellet fuel compartment with pellets, light the pellets and allow the pellets to become red-hot. It is recommended to wait for at least 18 minutes before cooking. Once the pellets have turned ash grey you can begin cooking.

- During cooking, keep the pellets in hopper assembly more than half capacity of the hopper assembly.
- To replenish the pellets during use, use the handle to open hopper assembly lid, then use the hopper shovel to take some pellets and pour them into the hopper assembly. Place the hopper assembly lid back on the hopper assembly with the handle.
- Make sure oven gloves or mitts are used.

Lighting the pizza oven

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.

1. Set the pizza oven up in a suitable position, on a level surface away from areas likely to catch fire. The base of the grill will get hot so ensure it stands on a suitable surface.
 2. Put the pellet grid into the combustion chamber.
 3. Place the pellets on the pellet grid and ignite the pellets on the top with refillable butane utility lighter.
 4. When the pellets are burning, put the combustion chamber into the body through the handle.
 5. Close the door so that the pellets burn completely to bake the pizza.
 6. When burning is established spread the fuel out evenly.
- **Do not leave the handle on the pizza oven**
 - **Never touch metal parts which may be hot**
 - **Do not cook before the fuel has a coating of ash**

Lighting Instruction

1. Remove the hopper shovel (C, if applicable) from the top of the chimney pipe (B) and make sure the chimney lid (M) is on top of the chimney pipe (B).
2. Put the door onto position and make sure only take it off when adding or operating with food.
3. Take out the pellet grid and fire box assembly (E & G) with the handle, then put 100% natural hardwood pellets with hopper shovel (C) as the level picture shown (around 300g).
4. Place the fire box assembly onto an even and nonflammable surface. Ignite the hardwood pellets with an igniter or fire starter and allow fire to start for around 45-90 seconds to allow the fire on.



5. Put the pellet grid and fire box assembly into the back of pizza oven with the handle , put the door on and cover the hopper lid. Keep burning for about 18 minutes.
6. Open hopper lid carefully with handle and add hardwood pellets about 450g with hopper shovel.



7. Close hopper lid with handle and wait for 2-3 minutes. When the flame being watched on top of the chimney again, it's right time to cook your food! Take off the door carefully and put the food onto middle of pizza stone inside the combustion chamber, then close the door.



8. When burning time exceeds 1 hour, please use the poker to remove the ash/dust in the ash grid, so that it can achieve better burning with air venting.



Cooking

1. Baking pizza

1. Smear some olive oil or cooking oil on the surface of pizza peel(not included) to avoid sticking.
2. Put the pizza on pizza peel and make your pizza with your desired toppings.
3. Put the pizza in the pizza stone with pizza peel, then close the door and bake for about 15 seconds.
4. After 15 seconds, rotate pizza 90 degrees with pizza peel or baking tools, then close the door to bake another 15 seconds. Repeat the same process until the pizza is rotated and baked 360 degrees.
5. Open the door and take out the pizza. Now, enjoy your pizza!

After the first round of baking is completed, if you want to continue to cook another pizza, please control the baking time around 10 seconds between each rotating since the temperature inside the oven reaches up to 350 degrees.

Remember:

** When the pellet fuel in the pizza oven is burning, the door must be closed unless food needs to be put in or taken out. This is to prevent too much air coming in from the oven door, which may cause heavy smoke inside the fire box assembly(E&G) and hopper assembly(D).*

** Always operate the door with provided handle.*

Care and maintenance

To prolong the life of your pizza oven do not leave it outside unprotected, use a suitable pizza oven cover when not in use.

Cooking surfaces (pizza stone, etc)

Clean with hot, soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Rinse well and dry thoroughly. We do not recommend cleaning the pizza stone in a dishwasher.

Ash tray

After every use, check the pellet fuel. Discard the ash and wash any remaining ash or fat from the tray/collector. Failure to clean thoroughly may affect your cooking performance.

Pizza oven body

Regularly remove excess grease or fat from the pizza oven body with a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Remove pizza stone before full cleaning.

After 2 or 3 uses

- Check and tighten all screws and bolts. 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:

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Telephone: 0871 911 7031*

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