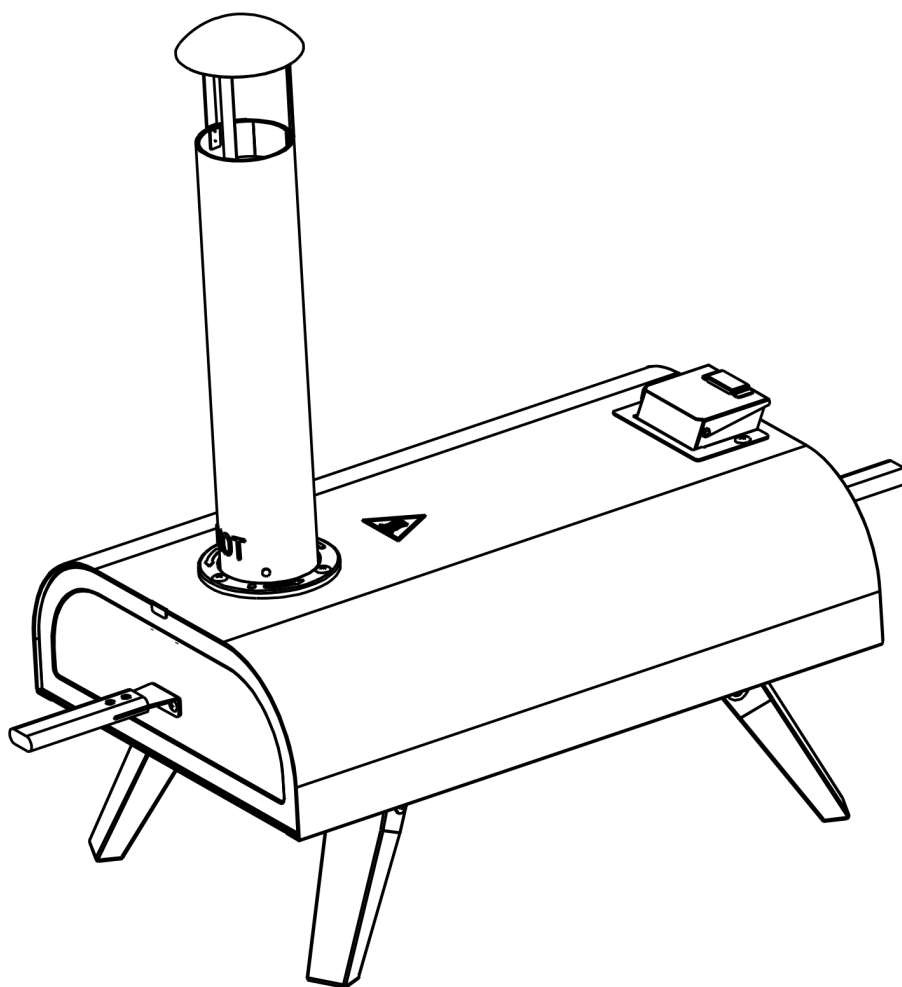




Dellonda Portable Wood-Fired 12" Pizza Oven, Black/Stainless Steel



Model No. DG10.V3

Thank you for purchasing a Dellonda product. Manufactured to a high standard, this product will, if used according to these instructions, and properly maintained, give you years of trouble free performance.

Important Information

Please read these instructions carefully. Note the safe operational requirements, warnings & cautions. Use the product correctly and with care for the purpose for which it is intended. Failure to do so may cause damage and/or personal injury and will invalidate the warranty. Keep these instructions safe for future use.



Refer to
instruction
manual



Warning:
Hot
Surface



Wear protective
gloves: during
assembly and
in use (hot
surfaces)

Safety Instructions

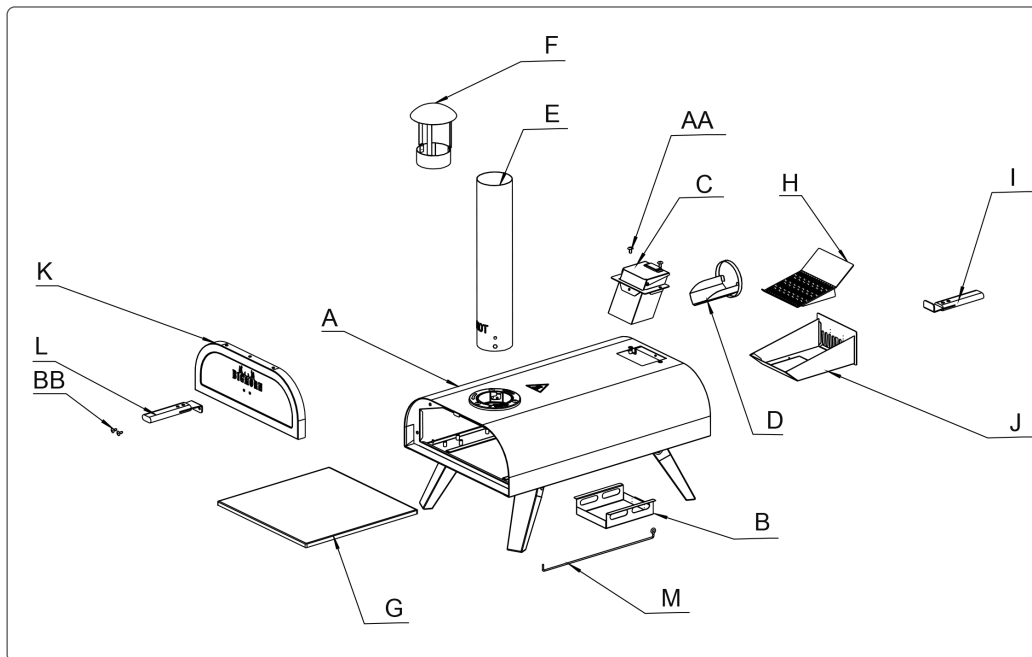
- Read this manual thoroughly and retain for future reference.
- To be used by responsible adults only.
- Dispose of all packaging in a safe way.
- **WARNING!** Take care when assembling the product as some of the edges may be sharp, wear appropriate gloves.
- **WARNING!** oven gives off **CARBON MONOXIDE** when used, which is poisonous and can kill.
- **WARNING! DO NOT** use indoors! **OUTDOOR USE ONLY. DO NOT** use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.
- **DO NOT** use this product as a furnace.
- Ensure that the product is positioned on a permanent, flat, level, heat resistant non-flammable surface away from flammable items. Always stand your barbecue on a firm surface away from wooden fences or overhanging trees.
- Ensure the product has a minimum of 2m overhead clearance and has a minimum of 2m clearance from other surrounding items.
- **WARNING! DO NOT** use spirit or petrol for lighting or relighting! Use only firelighters complying to **EN 1860-3!**
- **DO NOT** handle or move the product whilst alight as it will become hot.
- **NEVER** leave a burning fire unattended.
- Keep children and pets at a safe distance from the product when in use.
- **DO NOT** cook before the fuel has a coating of ash.
- The pizza oven must be pre-heated for at least 18 minutes prior to cooking with the pizza oven.
- Be careful when handling metal parts of pizza oven as there are likely to become hot. Always use heat resistant gloves when handling the product. **DO NOT** touch any metal parts in use.
- Only touch the door handle when opening the door.
- Ensure that the pizza oven has cooled down completely before removing ash.
- Keep a fine water sprayer at hand to extinguish any small flare-ups, otherwise use baking powder or salt to extinguish.
- To extinguish the unit - stop adding fuel and allow the fire in the pizza oven to die or douse with water.
- To prolong the life of your pizza oven grill do not leave it outside unprotected, use a suitable pizza oven cover when not in use.
- **DO NOT** store flammable materials near this product.
- **DO NOT** use aerosols near this pizza oven.
- **DO NOT** use coal in this product.
- **DO NOT** attempt to move the product when it is hot or in use.
- **WARNING! BE AWARE THAT** Flames may be seen outside of the metal casing of the oven as below:
 - a. at the back, where fuel is burning;
 - b. from the top of hopper assembly when the lid is opened;
 - c. from the front of the pizza oven when open the door;
 - d. from the top of the chimney.
- Modification of the pizza oven may be dangerous, is not permitted, and will nullify any warranty.
- Failure to follow the instructions in this manual could result in serious injury or property damage.

Specification

Model	DG10.V3
Weight:	11.1kg
Dimensions W x D x H:	68.5 x 36 x 71cm

Contents

- Refer to attached Parts Information. Ensure all the parts listed are present. If not contact Dellonda.



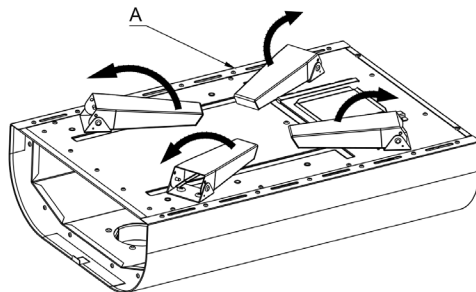
Assembly

- **NOTE:** Wear gloves to protect from sharp metal edges during assembly.
- Assemble on a non-abrasive surface.

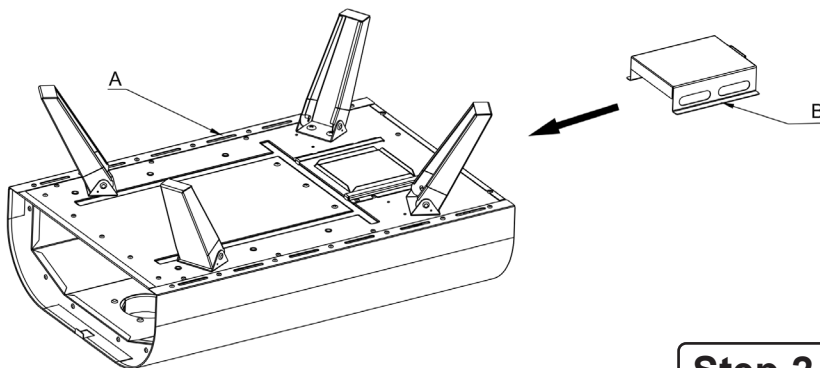
Step 1

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

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

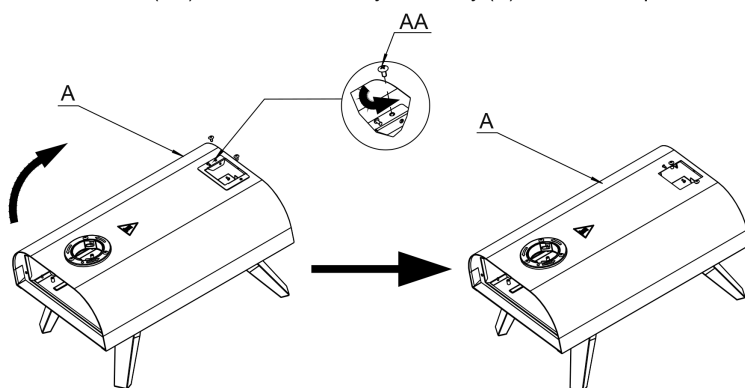


Install the ash tray (B) to the pizza oven body assembly (A) as illustrated.



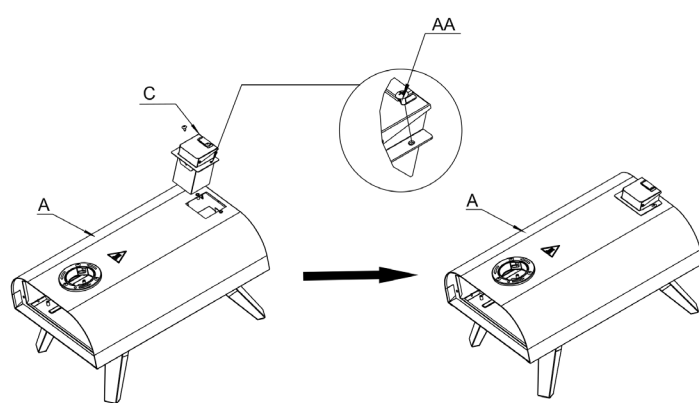
Step 2

Flip over the pizza oven body assembly (A) as illustrated.
Remove the two M5×10 (AA) screws on the body assembly (A) for use in step 4.



Step 3

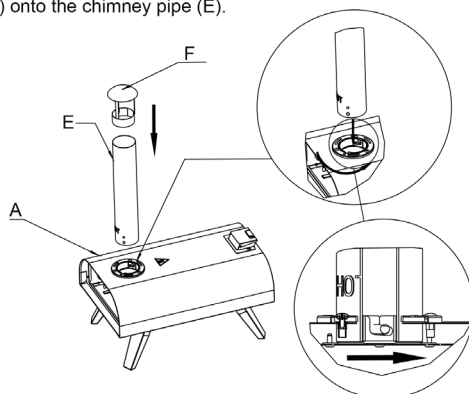
Install the hopper assembly (C) to the pizza oven body assembly (A) with two M5×10 screws (AA) as illustrated.



Step 4

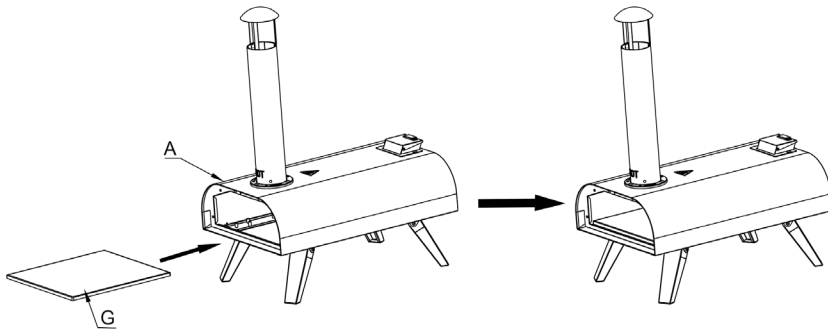
Place the chimney pipe (E) onto the pizza oven body assembly (A) and turn counterclockwise by hand into position as illustrated.

Put the chimney lid (F) onto the chimney pipe (E).



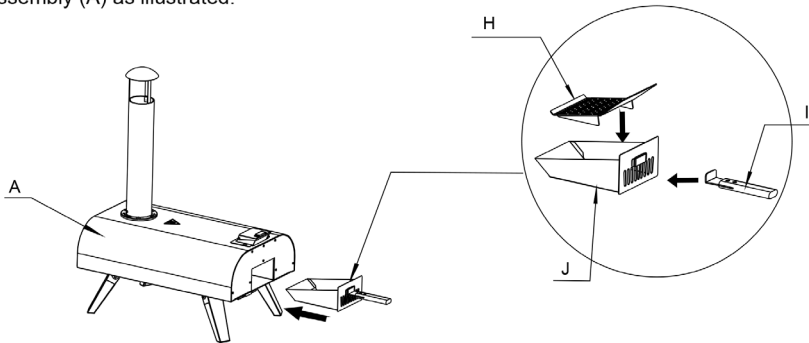
Step 5

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



Step 6

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

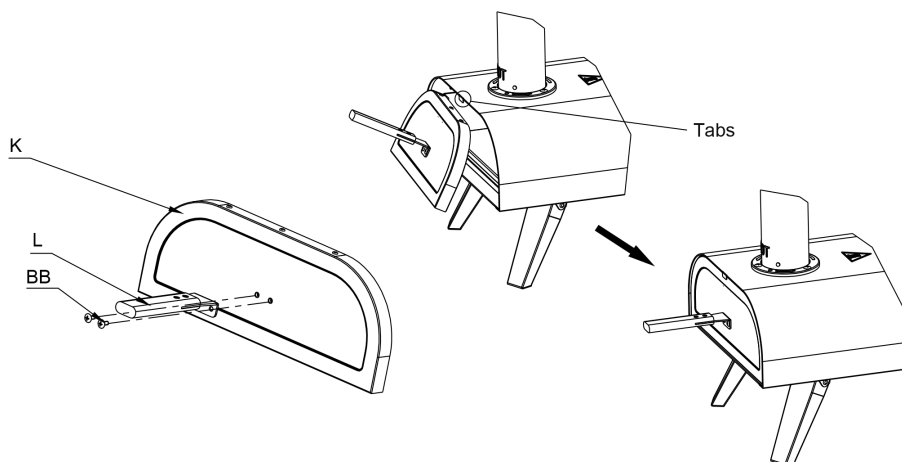


Step 7

Attach the door handle (L) to the door (K) with 2 pcs M4 x10 screws (BB) as illustrated. Tighten screws with screwdriver.
Remark: M4x10 screws(BB) were pre-assembled on the door (K).

Note:

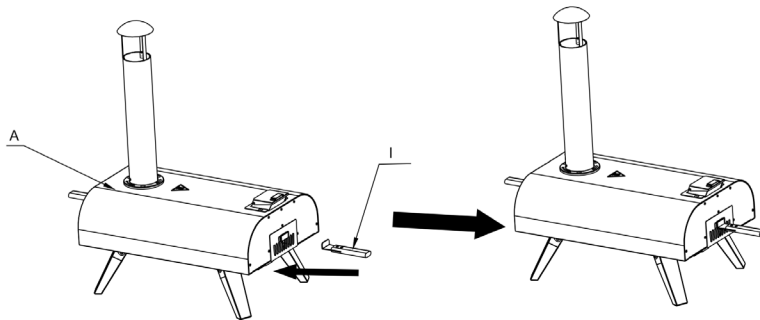
To close the door, first place the door behind the oven tabs, then push the bottom of the door in place.



Step 8

The fire box handle (L) is used to open the fire box (J), the ash tray (B) and the lid of the hopper (C).

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



Step 9

• Lighting

- **WARNING!** designed for outdoor use only. The oven must always be placed outdoors, away from structures and never inside a building or a garage or in proximity to any enclosed area.
- Place your oven on a sturdy, level, stable and non-flammable surface and keep it clear and free from flammable or combustible materials, gasoline and other flammable vapours and liquids.
- TO AVOID BURNS, **DO NOT TOUCH ANY METAL PARTS WHEN YOUR OVEN IS OPERATING, UNLESS YOU ARE WEARING PROTECTIVE (POT HOLDERS, GLOVES.)**
- **ONLY USE THE WOODEN HANDLES TO OPEN THE DOOR AND LIFT THE HOPPER HATCH.**
- 1. Remove the hopper shovel D, from the top of the chimney E, make sure the chimney lid F is on the chimney.
- 2. Put the door (K) into position and make sure it is only removed when placing food inside.
- 3. Remove the pellet grid and fire box assembly (H & J) with the handle. Place 300g of 100% hardwood pellets into the firebox assembly (H & J)
- 4. Lay loaded firebox assembly onto an even fireproof surface. Light the pellets with fire lighters or a blowtorch etc. and wait a few minutes for the fire to catch.
- 5. Use the handle to lift and place the firebox assembly into the back of the pizza oven. Close the hopper lid (C). Allow to burn for 18 minutes. Flames will be seen coming from the chimney.
- 6. Carefully open the hopper lid, with the handle, add 400g of pellets.
- 7. Close hopper lid with handle. Wait for 2-3 minutes, when flames can be seen coming from the chimney again, it is the correct time to begin cooking your food.
- Remove door put food onto middle of pizza stone. Refit door.
- If used for more than an hour, remove the firebox (J) and use fire poker (M) to remove ash/dust from the pellet grid (H) to allow better airflow.

• Cooking

• PIZZA

- Preheat for 18 minutes. If oven is not hot enough add 5-10 minutes to preheat time.
- **NOTE:** When cooking for the first time, paint colours may change slightly as a result. This is normal.
- The pizza needs to be rotated to ensure even cooking, otherwise the side nearest the fire in the pellet box will burn.
- Smear olive oil on your pizza peel (not supplied) to prevent pizza sticking to it.
- Place pizza on centre of stone.
- If cooking a second pizza reduce the cooking time as the temperature will have risen.
- **NOTE:**
- When the pellet fuel is burning the door must be closed, unless placing or removing food. This is to prevent too much air coming in which will cause heavy smoke inside the fire box assembly (H & J) and hopper assembly (C).
- If the oven is not hot enough add pellets to the hopper as needed.
- Only use wood pellets made for a **BBQ**.

• Extinguishing the oven

- Remove fire box assembly (H & J) and use water to extinguish it at the end of cooking. Pour remaining hardwood pellets into a bucket of water.
- Ensure the oven is completely cool before removing the ash.

• Cleaning

- Clean the ash out of whole of the oven after each use.
- Embers in the burner tray will emit heat for several hours after use, extinguish with water.
- Clean the pizza stone with kitchen paper.

Maintenance

- Good and regular maintenance will extend the life of your pizza oven.
- **WARNING!** Allow oven to cool before cleaning.
- **NOTE:** It is normal for the coated metal surfaces on the oven may discolour due to heat generated in use. The coating may appear to smoulder/ smoke and the surfaces darken, turning a chalky or matt finish.
- **AT THE BEGINNING OF THE SEASON:**
- Check all components are secure, check and tighten all nuts and bolts.
- **BEFORE EACH USE:** Check that the cooking surfaces are clean.
- **AFTER EACH USE:**
- **DO NOT** leave oven unprotected outside, buy a cover.

Environment Protection and Waste Protection and Electrical Equipment Regulations (WEEE)

Recycle unwanted packaging materials. When this product is no longer required, or has reached the end of its useful life, please dispose of it in an environmentally friendly way. Drain any fluids (if applicable) into approved containers, in accordance with local waste regulations.

It is our policy to continually improve products and we reserve the right to alter data, specifications and parts without prior notice. No liability is accepted for incorrect use of this product. Guarantee is 12 months from purchase date, proof of which is required for any claim.

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