



OWNER'S MANUAL

Nano Series Wood-Fired Pizza Oven

ASSEMBLY INSTRUCTIONS and IMPORTANT SAFEGUARDS






WARNING

READ AND FOLLOW ALL SAFETY WARNINGS AND INSTRUCTIONS IN THIS MANUAL TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE.

WE WANT YOU TO ASSEMBLE AND USE YOUR OVEN AS SAFELY AS POSSIBLE.

THE PURPOSE OF THIS SAFETY ALERT SYMBOL  IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR OVEN.

WHEN YOU SEE THE SAFETY ALERT SYMBOL, PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

 READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR OVEN.



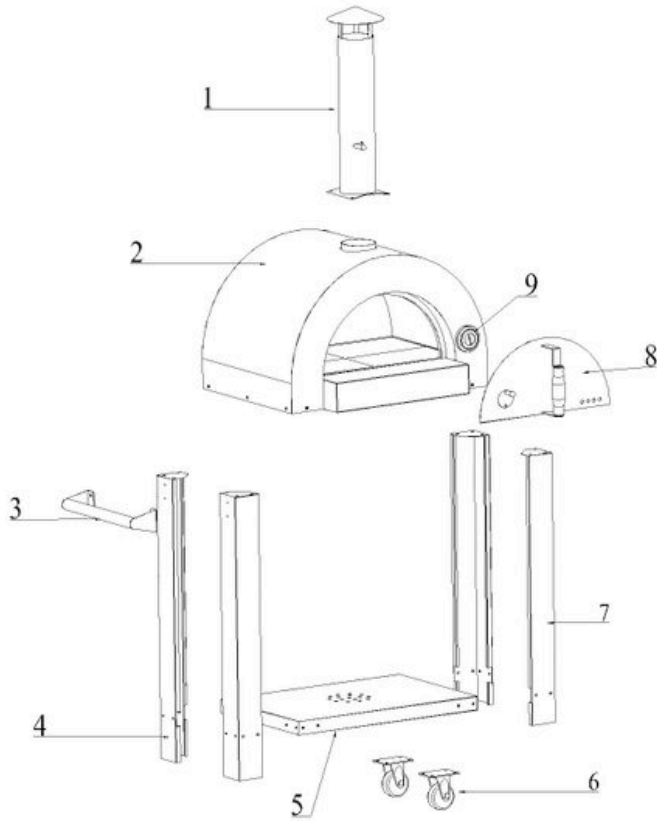
WARNING

- Only use this Oven on a hard, level, non-combustible, stable surface (concrete, stone etc.) capable of supporting the weight of the oven. Never use on wooden or other combustible surfaces.
- Proper clearance of 3 Metres between the oven and combustible material (bushes, trees, wooden decks, fences buildings, etc.) or construction should be maintained at all times when Oven is in use.
- Do not place Oven under a roof covering, awning, overhang or other enclosed areas.
- **FOR OUTDOOR USE ONLY.** Do not operate oven indoors or in an enclosed area. In windy weather, place oven in an outdoor area that is protected from the wind.
- Do not use petrol, kerosene or alcohol for lighting charcoal. Use of any of these or similar products will cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot or even warm coals as flashback or explosion may occur causing severe burns.
- Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.
- When using Hardwood ensure it is untreated! Use extreme caution when adding wood during cooking.
- The Oven will be extremely hot during use. Use caution when reaching into oven. To protect yourself from burns, always wear shoes, oven mitts or gloves and protective clothing with long sleeves while operating this oven. **Avoid touching hot surfaces and be very careful when removing the oven door.**
- Place Oven in an area where children and pets cannot come into contact with unit. Close supervision is necessary when Oven is in use. **Do not leave Oven unattended when in use.**
- **Lock the castor wheels before use.** Never move Oven when it is in use or when it contains hot coals or ashes.
- Do not store or use Oven near petrol or other flammable liquids, gases or flammable vapors may be present.
- Improper installation, amendment, service or maintenance may cause property damage, personal injury or death.
- Use caution when assembling and operating your Oven to avoid scrapes or cuts from sharp edges of metal parts.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

USE CAUTION AND DUE CARE WHEN OPERATING THE OVEN.

SAVE THIS MANUAL FOR FUTURE REFERENCE.

Parts List



Item No.:	Name and quantity
1	Chimney, 1pc
2	Oven body, 1pc
3	Handle, 1pc
4	Long legs, 2pc
5	Storage tray, 1pc
6	Wheels, 2pc
7	Short legs, 2pc
8	Oven door, 1pc
9	Thermometer
Accessories	Quantity
Pizza peel	1 pc
Pizza server	1 pc
Pizza wheel cutter	1 pc
Owner's Manual	1 pc
M6 Screw	36 pc

Assembly Steps

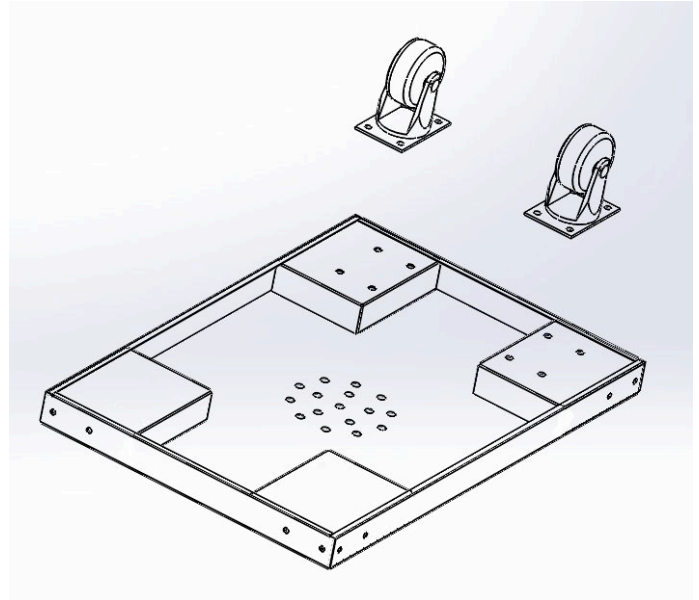
Choose a flat, cleared assembly area.

This oven is best assembled with 2 people.

Unpack the parts and place them on the cardboard box to prevent scratches.

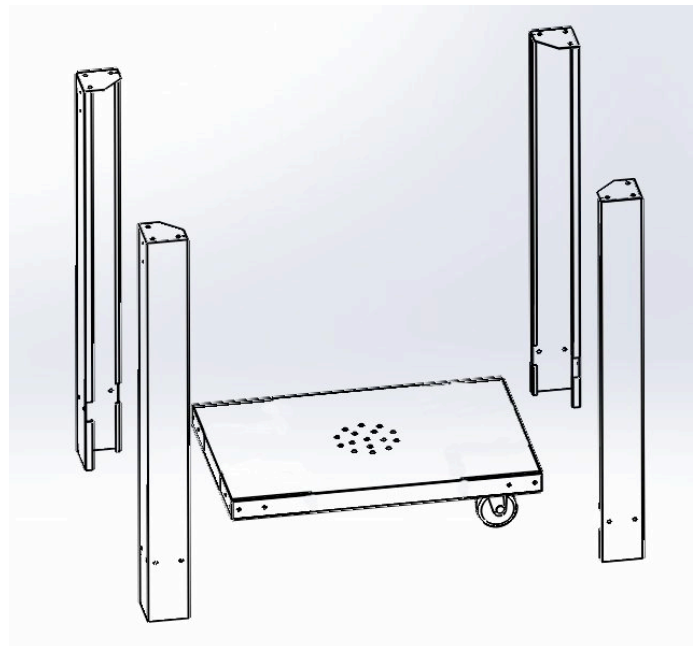
Step 1:

Attach two **wheels** (6) to the bottom of the oven wood storage **tray** (5) using M6 screws.



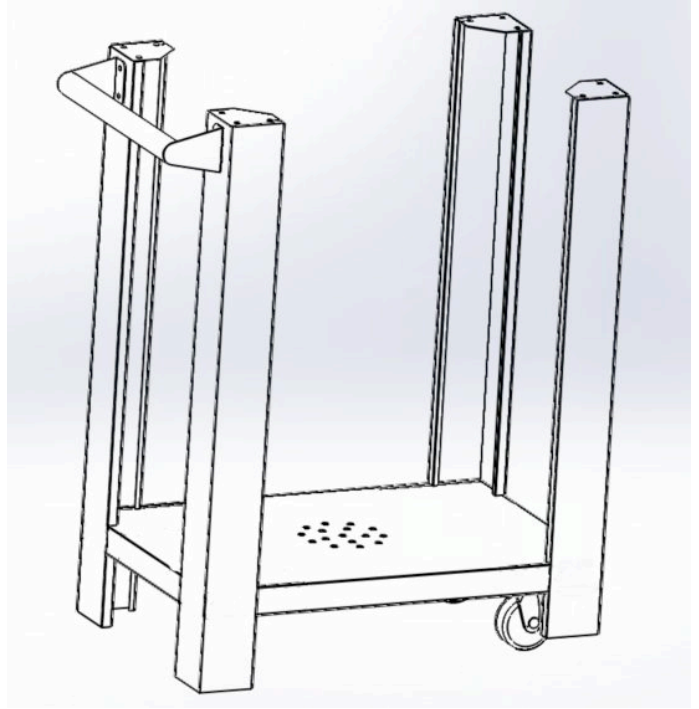
Step 2:

Fasten two longer **legs** (4) on the side of the tray (5) without wheels and two shorter **legs** (7) on the side of the tray (5) with wheels using M6 screws.



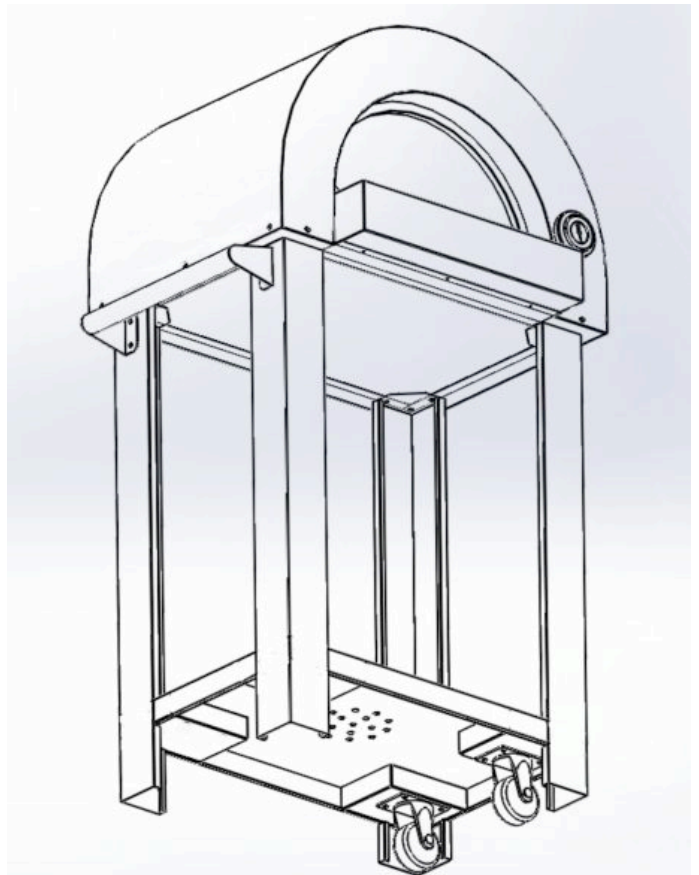
Step 3:

Fasten the **handle** (3) on on the side of the oven without wheels using M6 screws.



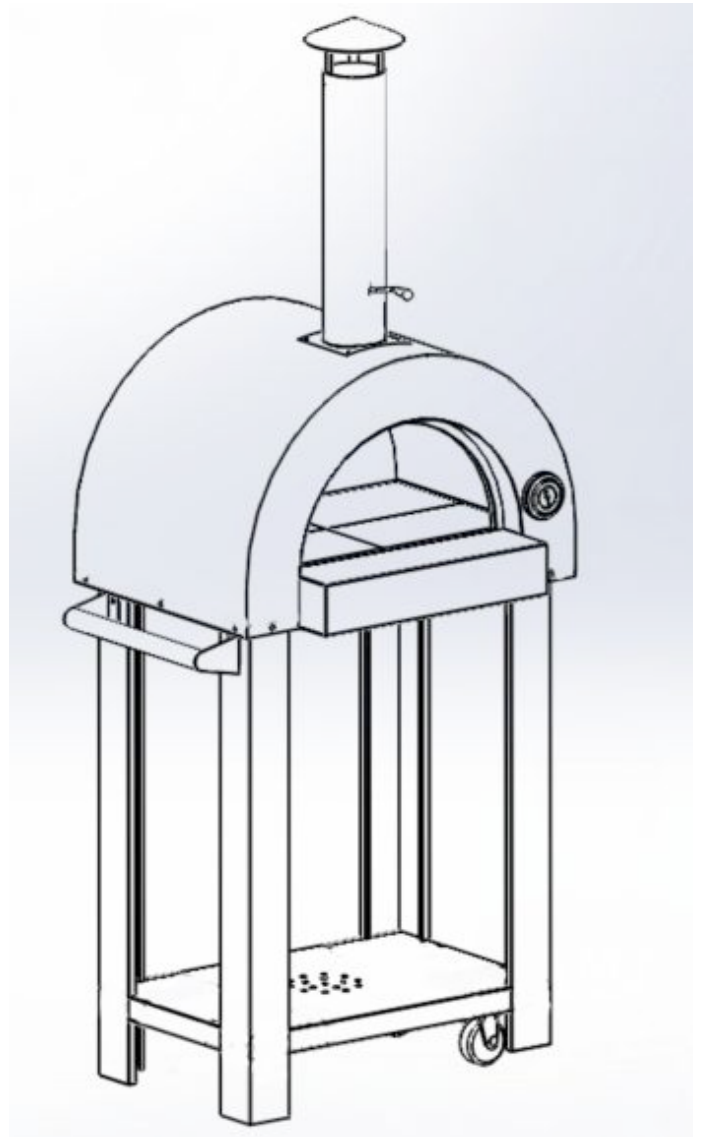
Step 4:

Place the **oven** (2) on the stand and fasten. This is a 2 person lift and use M6 screws.

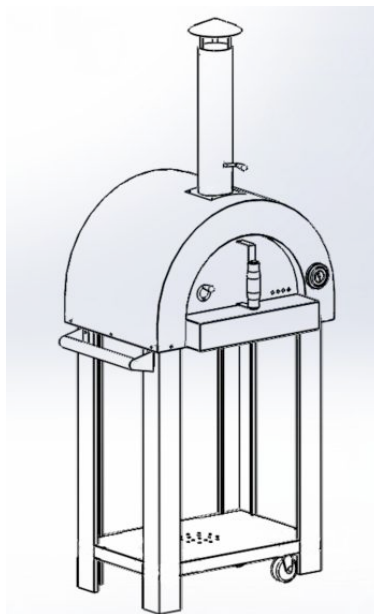


Step 5:

Attach the **chimney** (1) to the **oven** (2) using M6 screws.



View of the assembled Pizza Oven



The Pizza Oven is now ready for use:

Precautionary safety messages:

- As this oven uses a naked flame, it is advisable to keep a form of fire extinguisher close by for added safety.
- Ensure the oven is not over loaded with firewood and any burning logs cannot roll out.
- Due to the intense heat, please use due care when operating this oven.
- These units have been designed as ovens for cooking purposes, not as a general wood fire for outdoor heater.
- The oven temperature should not exceed **800 degrees F**. Exceeding this temperature level may cause personal injury and/or damage to the Pizza Oven which is not covered under the warranty.
- Recommended maximum cooking temperature is **750 degrees F**.

When firing up your oven, it is recommended that you gradually heated the oven to the desired temperature. Ensure the damper is fully opened on the chimney.

The efficiency of the oven depends on the quality of the fire wood used. Only dry wood should be used as damp wood produces excessive smoke and will delay the oven reaching the desired operating temperature.

Once the fire is burning consistently add wood as required. Always check the Oven's temperature gauge to ensure the oven is maintaining the desired temperature.

Let the fire burn for about 15-30 minutes or until the fire has settled with minimum smoke output and the desired heat. Cooking should commence when the coals have formed. Additional firewood can be added as necessary to maintain the required heat.

Chimney/flue vent adjustment function (Damper):

The vent (Damper) in the chimney is used to control the air flow through the oven. An open vent allows additional air flow which is useful when lighting the fire or boosting the fire when adding fire wood. Slightly closing the vent will reduce the flame size, intensity and heat allowing for more controlled cooking temperature.

Oven door function:

The oven door is used when baking. The door should be removed when cooking pizzas. When removing the door, use a mitt to avoid contact with the hot surface, place the door on the lower tray of the pizza oven for safe storage.

Maintenance and cleaning instructions:

- To prevent a possible burn injury, always allow the Oven to cool before cleaning.
- Do not dispose of ash residue or unburnt charcoal briquettes until they have completely cooled.
- Use warm soapy water and a soft cloth to clean the exterior of the Oven. Do not use oven cleaner as it will damage the surface coating.

BELLA OUTDOOR LIVING LIMITED WARRANTY

Bella Outdoor Living (herein called Bella) warrants its ovens, grills and fireplaces (herein called Product) to be free from defects in materials and workmanship for a period of (1) one year from the date of shipment.

QUALIFICATIONS TO THE WARRANTY

The complete Product Warranty outlined above does not apply under the following circumstances:

- (1) The Product has been subjected to non-standard use, including burning fuels with abnormal burning characteristics including treated wood and wood products using a binder that may burn at excessive temperatures and cause damage to the Product.
- (2) This Warranty does not apply to normal wear and tear.
- (3) This Warranty does not apply to any problems caused by over-firing, as defined in the Owner's Manual.

LIMITATION ON LIABILITY

It is expressly agreed and understood that Bella's sole obligation and purchaser's exclusive remedy under this Warranty, under any other warranty, expressed or implied, otherwise, shall be limited to replacement, repair, or refund, as specified above, and such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

In no event shall Bella be responsible for any incidental or consequential damages caused by defects in its products, whether such damage occurs or is discovered before or after replacement or repair, and whether or not such damage is caused by Bella's negligence. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. The duration of any implied warranty with respect to this Product is limited to the duration of the foregoing warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above may not apply to you.

INVESTIGATION OF CLAIMS AGAINST WARRANTY

Bella reserves the right to investigate any and all claims against this Warranty and to decide upon method of settlement.

DEALERS HAVE NO AUTHORITY TO ALTER THIS WARRANTY

Bella's employees and dealers have no authority to make any warranties nor to authorize any remedies in addition to or inconsistent with those stated above.

HOW TO REGISTER A CLAIM AGAINST WARRANTY

In order for any claim under this Warranty to be valid, Bella must be notified of the claimed defect in writing or by telephone to Bella Outdoor Living, 251 W. Market St., Salinas, CA, 93901. Claims against this Warranty in writing should include the date of installation, and a description of the defect.