

# OWNER'S MANUAL

## ASSEMBLY & OPERATING INSTRUCTIONS

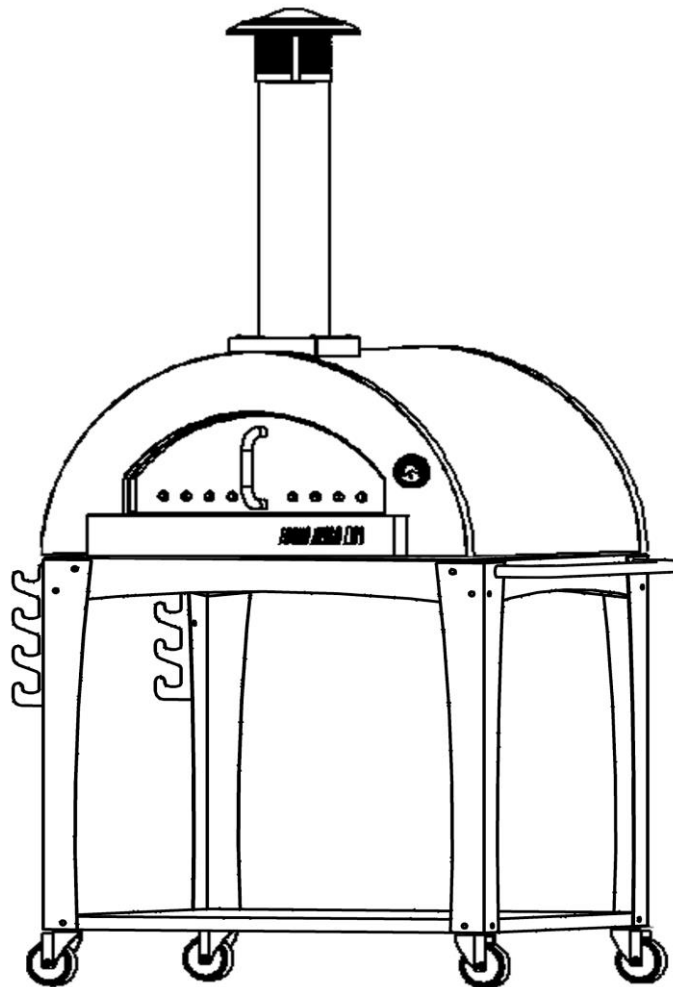
### FORNO BELLO

Model 930 Grande



#### WARNING

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



#### USER INSTRUCTIONS - PLEASE KEEP FOR FUTURE REFERENCE

##### IMPORTANT

- Carefully remove packaging and lay a clean carpet or carton board on floor before the assembly to avoid any scratching or damaging.
- Please read the instructions entirely and take note of safety warnings and proper use.
- The instructions being a part of the product should be stored with the oven.
- The oven is for outdoor use.

Prior to the assembly, please check all components of the oven against the following  
LISTS AND DIAGRAMS OF COMPONENTS. Carry out the assembly on floor with a clean  
carpet or carton board to avoid any scratching or damaging.

## LISTS AND DIAGRAMS OF COMPONENTS

1. (1x)



- 1. Cap with spark isolation net (1x)
- 2. Chimney pipe (1x)

2. (1x)



3. (1x)

Countertop (1x)

4. (1x)



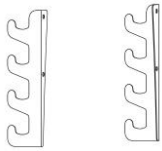
Door (1x)

5. (1x)



Top frame of stand (1x)

5. (2x)



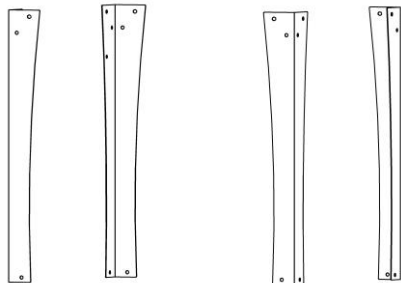
Hooks (2x)

7. (1x)



Handle (1x)

8. (4x)



Legs (4x)

9. (2x)




Shelf (1x)

10. (2x)  Caster(2x)

11. (2x)  Casters with brakes(2x)

A. (44x)  M8\*20Bolts

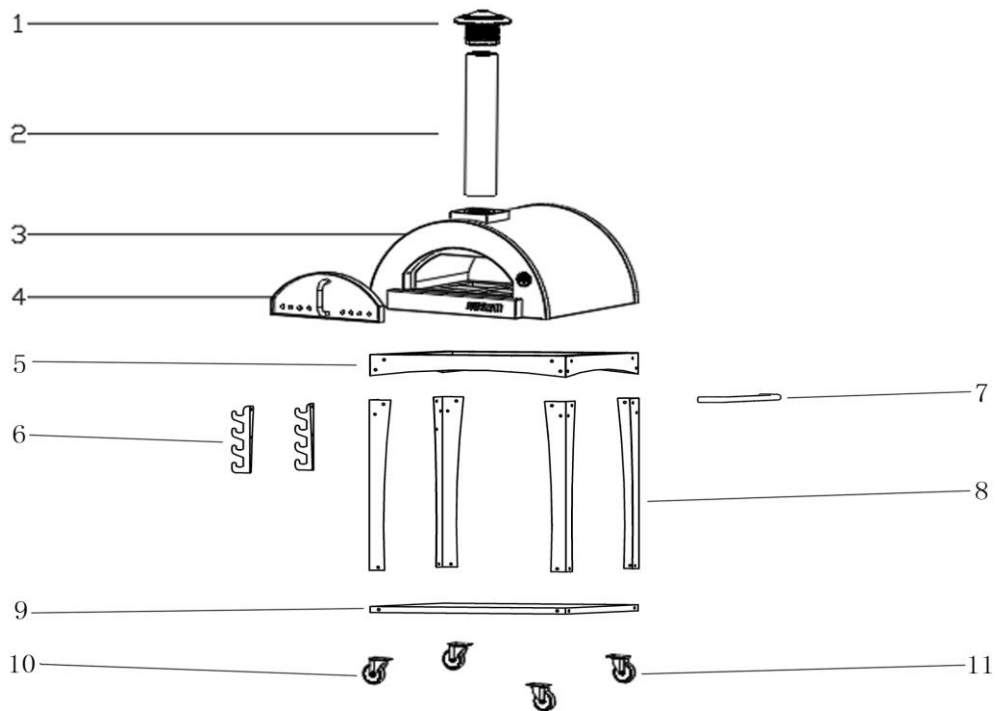
B. (50x)  Ø8 Washers

C. (50x)  Ø8 Spring washers

D. (18x)  M8 Nuts

E. (4x)  M8\*16 Hexagon socket bolt

## ASSEMBLY INSTRUCTIONS AND DIAGRAMS

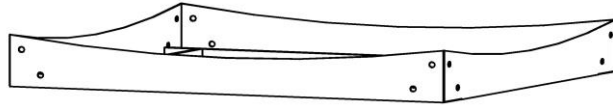


## ASSEMBLY STEPS

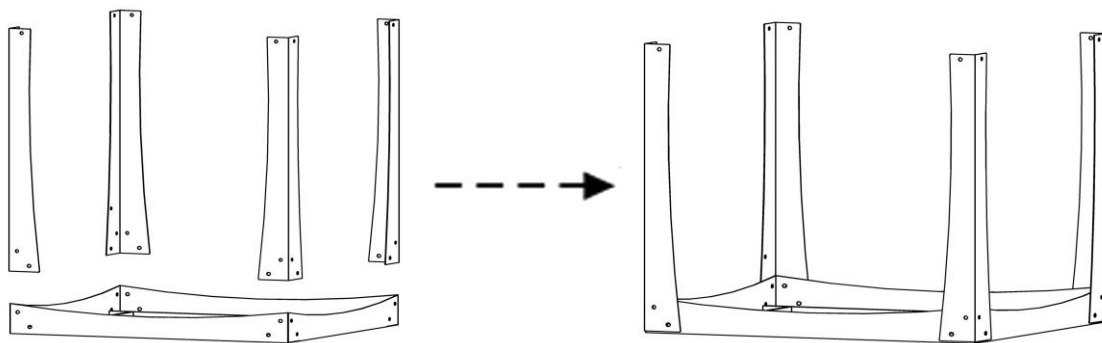
Carefully remove packages and lay a clean carpet or carton board on floor before assembling to avoid any scratching or damaging.

Do not tighten nuts and bolts fully until the stand is assembled completely.

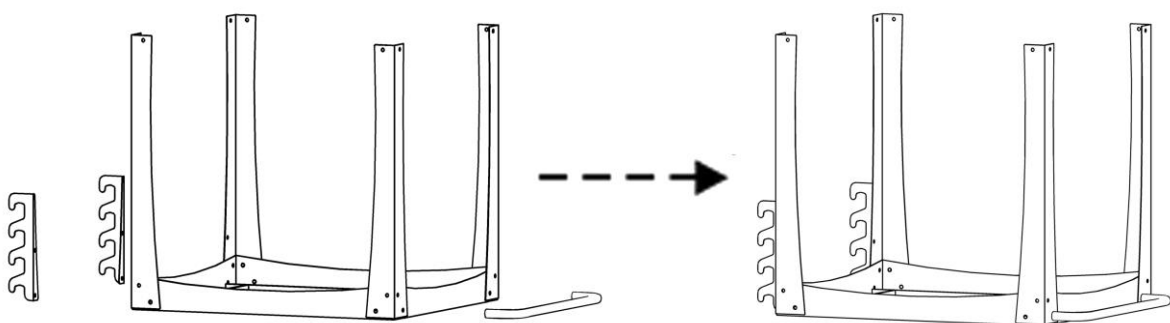
**STEP 1** Prepare the top frame of stand as the illustration bellow..



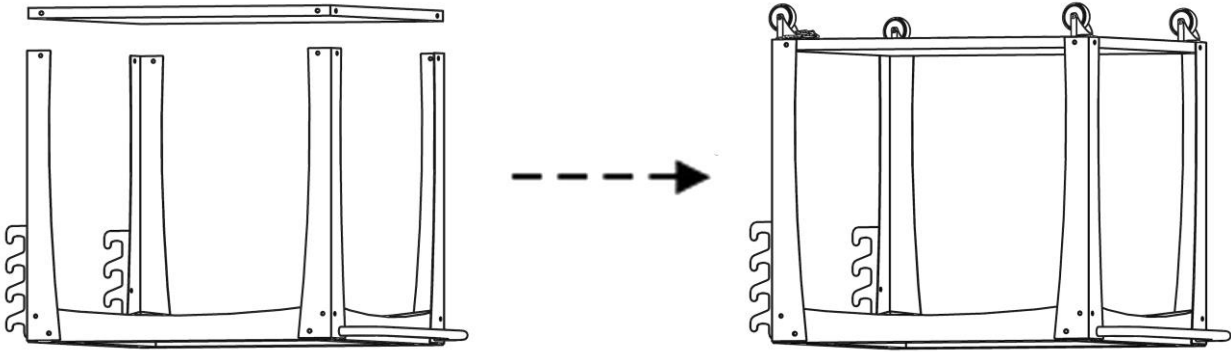
**STEP 1** Fix the four legs to the top frame as illustrated bellow.



**STEP 2** Fix the hooks and handle as illustrated bellow.

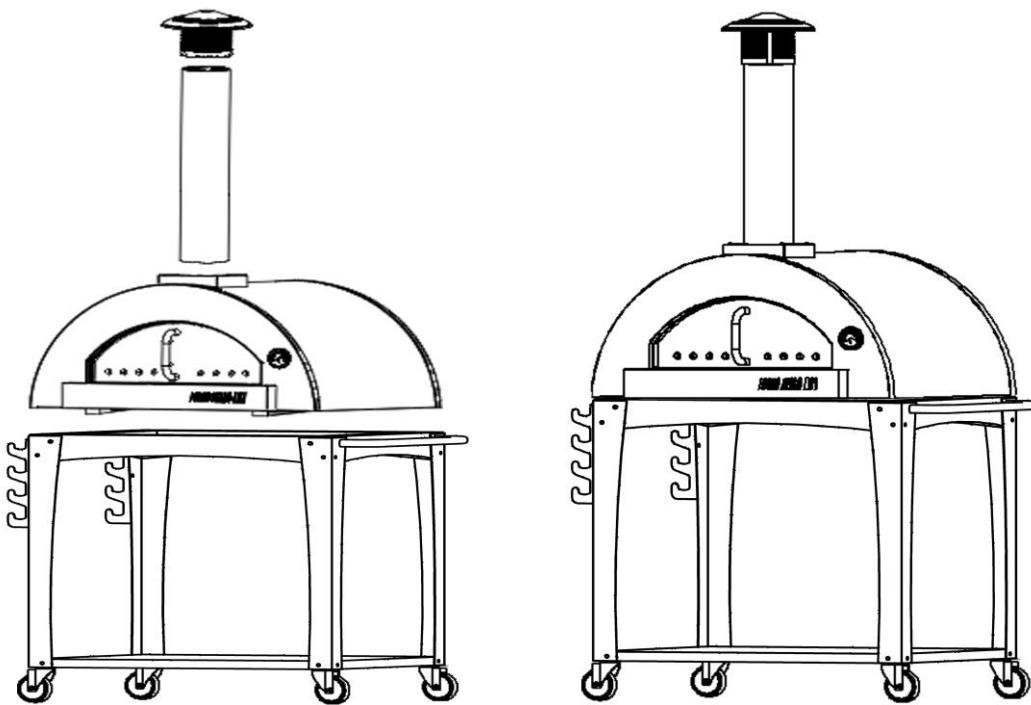


**STEP 3** Install the shelf and casters to the legs with bolts, spring washers, washers and nuts as illustrated bellow, adjust them to right positions then tighten all the components fully. The casters with brakes are supposed to be installed to the front legs.



**STEP 5** Install the countertop on the stand, fix to top frame of stand with bolts, washers, spring washers and nuts, adjust it to right position and tighten it fully, then insert the chimney pipe and put on the cap properly as illustrated bellow.

**WARNING:** Please note that, the countertop is **EXTREMELY** heavy. You are supposed to get four strong men to assist you to lift it, locate it on the stand and adjust it to right position carefully. **Please ensure that, the casters with brakes are locked while you are installing the countertop on the stand.** Please be careful with the finishing of stainless steel especially the paint to avoid any scratching or damaging. You are supposed to lay a piece of carton board on the top of stand while you are locating and adjusting the countertop to right position. Finally, attach the door to the oven



**Now your beautiful oven is ready for your great cooking!**



## USE GUIDELINES

**THE OVEN CAN CAUSE A FIRE IF IT IS NOT PROPERLY USED AND/OR INSTALLED TO REDUCE THE RISK OF FIRE OR INJURY, FOLLOW ALL SAFTY INSTRUCTIONS BEFORE USING OVEN**

- Our Forno Bello Series ovens are stainless steel with refractory and brick ready-to-use ovens. Although the ovens are insulated and made very well, the ovens can become hot on the outside especially the front areas of the oven like all outdoor cooking equipment. For safety reasons, keep the oven out of the reach of children. Keep the oven away from any flammable materials fuels or dry grass. Make sure that the oven is positioned away from objects and materials that may be damaged by heat and /or sparks.

- Do not move the oven during use at any time. Position the oven on a flat level surface and use the wheel locks to keep it stable. Although the oven has a fine screen spark arrestor strong winds can blow embers out of the front, so do not operate in heavy wind. Do not lean on or rest objects on the oven, this may compromise its stability. Open the oven door by gripping the handle with a cooking glove. Do not put your face near the oven or blow on the fire this can cause extreme injuries. Avoid excessive fires that reach out of the mouth of the oven. Close the door if this happens.

- Do not touch chimney flue during use. Do not extinguish the fire of the oven off by throwing water inside. Do not throw logs into the oven but place them carefully, with your pizza peel or long welding gloves. Do not use flammable liquids near the oven. Do not lean over the oven when it's lit. Keep your face and body at least 2 ft. from the oven opening. Do not make any unauthorized modifications to the unit. Install the oven on floors with adequate load support. All local regulations, and standards must be respected in the use of the oven. Keep oven off of wooden surfaces or decks. Keep oven clear of trees and away from your home - at least 10 feet. Do not use oven under any enclosures or indoors. Do not leave lit ovens unattended.

- Do not use this appliance as an incinerator or for any purpose other than that for which it was intended for. Be safe and use your oven as intended only (to make great food). Never use steel sponges or sharp scrapers, as it will damage the surfaces of your oven. Use ordinary non-abrasive products like mild dish detergent and stainless-steel cleaner on the stainless parts of the oven. Rinse thoroughly and dry with a soft cloth or microfiber cloth. Keep the oven covered when not in use. Do not use dishes or containers made of plastic material or glass inside the oven. Use cast iron, steel or aluminum. Do not place sealed tins or containers in the oven. Do not leave the appliance unattended during cooking, fats and oils may cause fires. Use tools and utensils that are resistant to high temperatures only. Do not paint or apply objects to the oven. Do not use any fuel other than hard seasoned dry (preferable kiln dried) woods. Do not use pine or any other soft woods. Use kindling that is natural and oil free. Never use lighter fluid or petrol.

### **HARDWOOD COOKING WOOD BURNS LONGER**

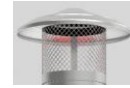
Not only does it burn hotter, but hardwood cooking wood burns longer than its softwood counterpart. No cooking wood lasts forever. As it burns, it will turn to coal and then ash, at which point you'll have to add more logs, smoking chunks or smoking chips to keep your fire going. With that said, hardwood cooking wood almost always burns for a longer period of time than softwood. With its long burn time, you won't have to continuously feed your oven. Keep in mind that the size of your cooking wood will affect its burn time as well.

Larger pieces of cooking wood tend to burn longer than smaller pieces, even if they are the same variety. Use seasoned (dried) **oak** or another **hardwood**, like walnut, ash or **hickory**. **Never Use Pine Or Resin Woods.** Small thin 2'' to 3'' pieces are best without bark if possible. The bark flares up fast and creates smoke. Pine or any resin-laden wood is a no-no!

### LET'S GET COOKING

**1.** Make a small pile of wood in the center of the oven with small pieces of dry wood and kindling. Never Over Fire The Oven Use Small 2'' Cuts Of Wood Let them ignite slowly a few at a time with a natural fire starter. You can place the door on with it open slightly on

the right side so the fire can breathe. **Ensure the spark isolation net**



**is clean**

**without block for air cycling before making a fire.**

**2.** When the wood is well-lit (with a pile of small embers) and the flames are dying down move the fire to one side with your oven brush and paralegna -wood holder.

*Tips you can push the smaller fire over first then the wood holder to keep it tight. Be sure it stays lit (see our videos on our website.) then add a piece of wood at a time being sure they ignite well before adding more. The wood may flare up so give it a few minutes before you add more to see the flame heights. Keep the door slightly open to contain the smoke and heat.*

**3.** After 20 minutes of continuous burning, never excessive, a desirable temperature will be reached lest say 600f. This will be the floor temperature. This is the moment the oven is ready to be used. You can cook higher and or lower but the best way to cook is to practice cooking. Wood fired ovens can get very hot and not be reflected on the thermometer. True artisans know their oven and cook without thermometer readings! It's about practice and fire control, A digital laser gun is also a great tool for checking the floor temperature.

*You are balancing top heat with floor heat. If your floor is too cold and the flames are to big your pizza will cook on top and not the bottom. If your floor is super-hot and the flames are low the bottom will burn. It's always balance! So get the oven floor hot first then let your fire die down.*

*I suggest you practice first with a few doughs with just sauce. See how she cooks, and learn to move the pizza around! You need to learn the art and practice does make perfect pizza!*

### CLEANING THE OVEN



When the fire has gone out and the oven is not hot (the next day or next cooking) collect the ashes left over from previous cooking with a metallic brush and pan (I use the pizza peel to scoop them up and use the ashes for my garden). - Clean the oven floor (when the oven is cold) with the brush and gently wipe the oven floor with a damp cloth if need be. Apply a light coat of stainless steel polish to make the metal shine and help with carbon removal. Do not use harsh chemicals products to clean the oven dome . Do not clean the product when it is in use. If the oven is exposed near ocean environments it is recommended to frequently clean the oven with fresh water and use oil based stainless steel cleaners more often! To clean carbon build up on the front of the oven “**Bar Keepers Friend Soft Scrub its Great . And to totally restore steel finish use fine pumice powder with a damp rag.** The Chimney cap is removable and should be kept clean so the oven vents well. If your burning clean dry wood it will keep clean for the most part . You can brush the screen and wash it as well. For spilled food let the oven burn it off then use the oven brush and damp rag.

### **TROUBLESHOOTING IF THE OVEN PRODUCES SMOKE**

Check that the wood is not too moist and the embers are not unburned. Use dry hard wood only. Make sure that you have started a fire with vivid flames, gradual but steady, in order to avoid incomplete ignition of the wood. Do not over load the wood let it burn slowly take your time and enjoy what you are doing! Note tree bark has the tendency to emit black smoke and cause fire flare up. Sometimes you have to suffer through it. I like to remove the bark when I’m adding wood and save that as kindle.

### **IF THE OVEN DOES NOT HEAT WELL**

Check that the fire is on one side of the oven (not near the mouth) and that you have a good base of embers with a consistent flame. Fire with a vivid flame for 20 to 30 minutes do not amass the wood over the embers, the fire needs air to burn. Keep logs lightly elevated. Gradually add the wood to the fire.

### **IF THE OVEN COOLS DOWN QUICKLY**

Check that no moisture or water has infiltrated the oven and floor you may need to burn it a little longer. Avoid sudden short fires that do not heat the bottom of the oven. Start your fire in the center rear 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 ½ inch on one side. Start small consistent fires do not over fire. Or you can damage the oven.

## **IF THE OVEN DOESN'T COOK AS YOU WOULD LIKE**

Ensure the oven is at the proper temperature. Practice balancing bottom and top heat! For expert videos on the web check us out @ [www.backyardbrickovens.com](http://www.backyardbrickovens.com)

**WARRANTY INFORMATION** All our ovens are guaranteed for 2 (two) years with good maintenance and proper use . You can make sure that the oven lasts for many years more.

**PLEASE RETAIN YOUR SALES RECEIPT OR INVOICE** It is advisable to place the oven indoors during the winter months to protect it from the elements. Use outdoor cover when not in use after oven has cooled off the next day!

**NOT GUARANTEED** The warranty does not apply in the following options:

1. If the oven is not properly used and installed as described as 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 coal, petrol, chemicals or other fuels other than wood.
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. We do stock spare stones.
8. Damage caused by exceeding the temperature limit of 400°C / 752°F in the lower chamber. Over firing the oven can cause structure damage and bending. Although small amounts of movement from the steel is normal due to intense heating- do not over fire your oven.
9. Damage to parts not functional and decorative that do not affect the normal use of the oven, including scratches and color differences due to age and use.
10. We are not responsible for veins, small cracks, and hairline cracks of the floor as they are an intrinsic characteristic of refractory material due to thermal cycling.
11. Take care of your oven and it will last for many years giving you great memories and food to be proud of.

## **MAINTENANCE OF STAINLESS STEEL**

Some people will be surprised if brown rust spots appear on the surface of stainless steel. Why does "stainless steel" rust as well? Is it still "stainless steel" when it rusts? Is there something wrong with the material?

Stainless steel has the ability to resist atmospheric oxidation - namely, rust, but also has the

ability to corrosion in the medium containing acid, alkali, salt - namely, corrosion resistance. 304 stainless steel has absolutely excellent rust resistance in the dry and clean atmosphere. However, its corrosion resistance varies with its chemical composition, mutual state, service conditions and environmental factors. So keep your oven clean!

**The protective film on surface of stainless steel may be damaged under the following conditions**

- Organic juice (such as vegetables, soup, sputum, etc.) sticking on stainless steel surface will form organic acid in the case of water and oxygen which will corrode metal surface after a long time.
  - If substances sticking on stainless steel surface contain acid, alkali, salt substances they will cause local corrosion.
  - In the polluted air, there are some substances such as a large number of sulfide, carbon oxide, nitrogen oxide, when they encounter condensed water, they will form sulfuric acid, and can cause corrosion so keep you oven clean and oiled with oil based stainless steel cleaners.
- 
- The carrier shall be liable for damage to or loss of the goods in the course of carriage. When signing for the products, please confirm in writing on receipt with the carrier whether the wooden case are damaged. Please contact the supplier if damaged.
  - Please remove the wooden case and carton box carefully to check the components whether there is/are any friction(s) or impact damage(s). Please take photos and videos and send them to the supplier for repair or replacement if there is/are friction(s) or impact damage(s).
  - After unpacking, please carry the products carefully to avoid any damage to the surfaces of the products.
  - The carrier or the manufacturer shall not be liable for the damage caused by non-logistics damage or improper unpackaging or non-quality defect.
  - If the products are damaged by user accident, please contact the supplier for repair methods or replacement.