



Gas & Wood Outdoor Pizza Oven

Please review these instructions before operating the equipment.

BEFORE YOU BEGIN Outdoor use only • Lock wheels • Pizza stone in place • Clear cooking area

1 SETUP

- Place the oven outdoors on a stable, level surface away from combustible materials.
- Lock the caster wheels before operating the oven.
- Make sure the pizza stone is properly positioned before heating.

2 GAS USE

1. Make sure all controls are in the OFF position before connecting propane.
2. Securely connect the propane tank and open the tank valve.
3. Use the oven's ignition controls to light the burner.
4. Allow the oven and pizza stone to preheat before cooking.
5. Adjust the heat as needed while cooking.

3 WOOD USE

- Use only appropriate, dry cooking wood.
- Build and maintain the fire inside the designated cooking chamber.
- Never use gasoline, lighter fluid or other flammable liquids to start or maintain the fire.

4 DURING USE

- Use appropriate heat-resistant cooking tools when placing or removing food.
- Exterior surfaces may become hot. Avoid touching the oven while it is operating.
- Never leave the oven unattended while gas is on or a fire is burning.
- Do not move the oven while it is lit, hot or in use.

5 SHUT DOWN & RETURN

- Gas: Turn all controls to OFF and close the propane tank valve.
- Wood: Allow the fire and embers to burn out completely.
- Allow the oven and pizza stone to cool completely before cleaning, covering or moving.
- Remove food and excessive debris after use.

HAVING A PROBLEM? CALL US RIGHT AWAY: 305-969-1025

Stop using the equipment and contact Christina's Party Rentals as soon as an issue is discovered.

We can assist by phone or, when appropriate and available, dispatch a technician to your event.

Service calls are subject to availability, location and timing. If a technician is dispatched and the equipment is found to be operating properly and the issue is determined to be user error, additional service fees may apply.