



Assembly and Operating Instructions for Outback® Outdoor Pizza Oven



P100

Photographs are not to scale.
Specifications subject to change
without prior notice.



WARNING

- For outdoor use only - do not use indoors! Not for commercial use.
- Read instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.
- **WARNING!** Accessible parts may be very hot. Keep children and pets away!
- **WARNING:** Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN1860-3!
- **WARNING!** This pizza oven becomes very hot. Do not move it during operation!
- Install this pizza oven on a safe and even surface.
- Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.
- Retain these instructions for future reference.
- Do not use the pizza oven in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.
- Do not cook before the fuel has a coating of ash.



Parts List

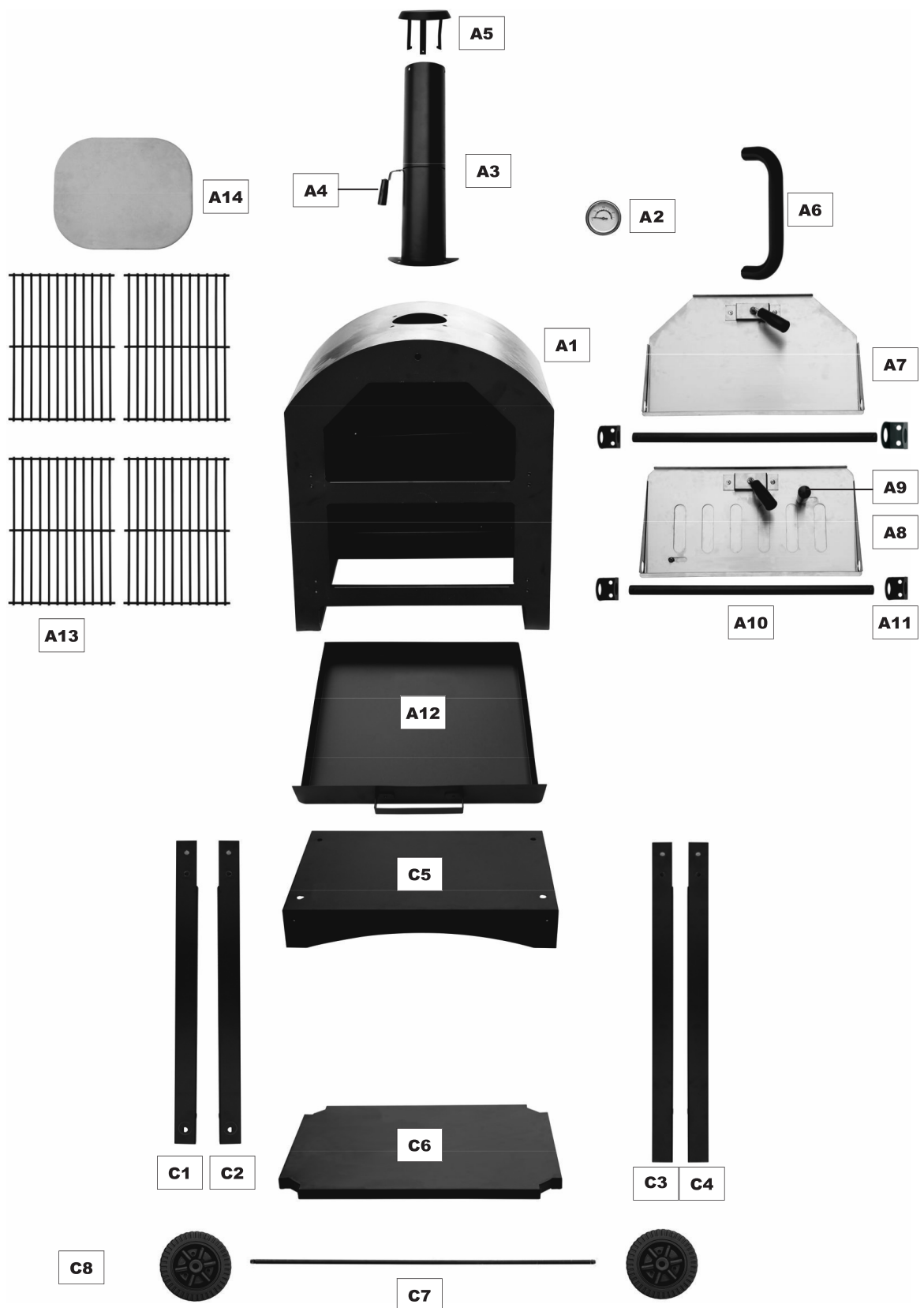
Quantity varies according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see the corresponding 'Hardware Reference Diagram'.

	CODE	PART	QTY	OUTBACK® OUTDOOR PIZZA OVEN
Body	A1	Body	1	✓
	A2	Heat Indicator	1	✓
	A3	Chimney	1	✓
	A4	Chimney Air Vent Handle	1	✓+
	A5	Chimney Cap	1	✓
	A6	Trolley Handle	1	✓
	A7	Cooking Door	1	✓
	A8	Charcoal Door with Air Vent	1	✓
	A9	Charcoal Door Air Vent Handle	1	✓+
	A10	Door Axle	2	✓
	A11	Axle Support	4	✓
	A12	Ash Tray	1	✓
	A13	Charcoal /Cooking Grill	4	✓
	A14	Pizza Stone	1	✓
Trolley	C1	Left Front Leg	1	✓
	C2	Left Rear Leg	1	✓
	C3	Right Front Leg	1	✓
	C4	Right Rear Leg	1	✓
	C5	Trolley Upper Support	1	✓
	C6	Bottom Shelf	1	✓
	C7	Axle	1	✓
	C8	Wheel	2	✓
Hardware	D1	M6x15 Bolt	22	✓
	D2	Locknut	2	✓
	D3	M5x10 Bolt	23	✓
	D4	M3x30 Bolt	4	✓
	D5	M3 Nut	4	✓
	D6	Butterfly Nut	1	✓+
	D7	Washer	1	✓+

✚ Pre-Assembled Component

Parts Diagram

Quantity varies according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see the corresponding 'Hardware Reference Diagram'.

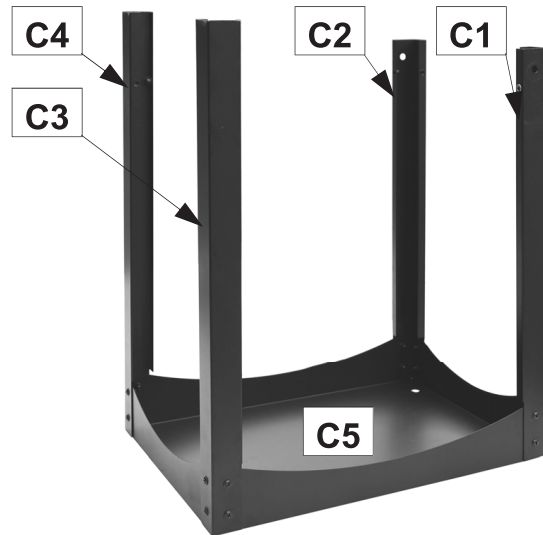
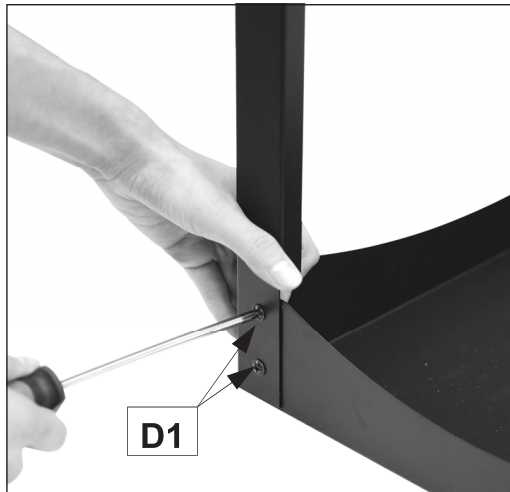


Assembly

IMPORTANT!

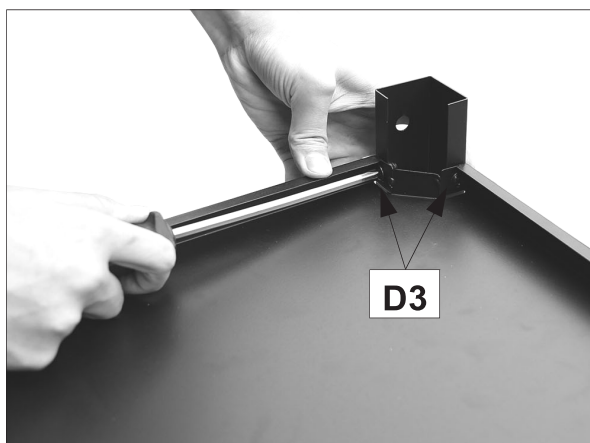
- **TOOLS NEEDED FOR ASSEMBLY:** Medium size flat blade or Phillips/Crosspoint screwdriver, adjustable spanner or metric spanner set.
- Remove any internal components or packaging from the pizza oven body.
- Whilst every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.
- **Please read the Important Information section carefully before assembly and use of your pizza oven.**

1

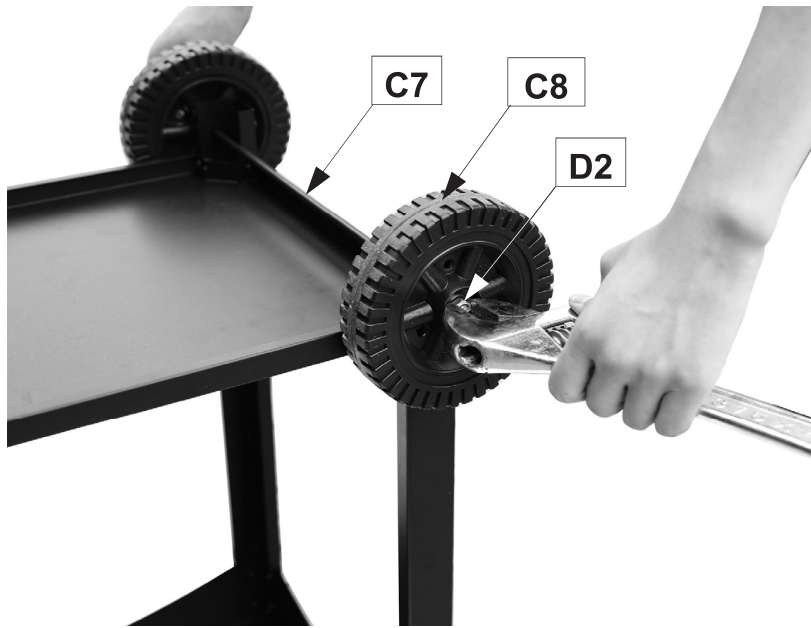


Attach the Legs (C1,C2,C3,C4) to Trolley Upper Support (C5) using the M6x15 Bolts (D1x16pcs) as shown.

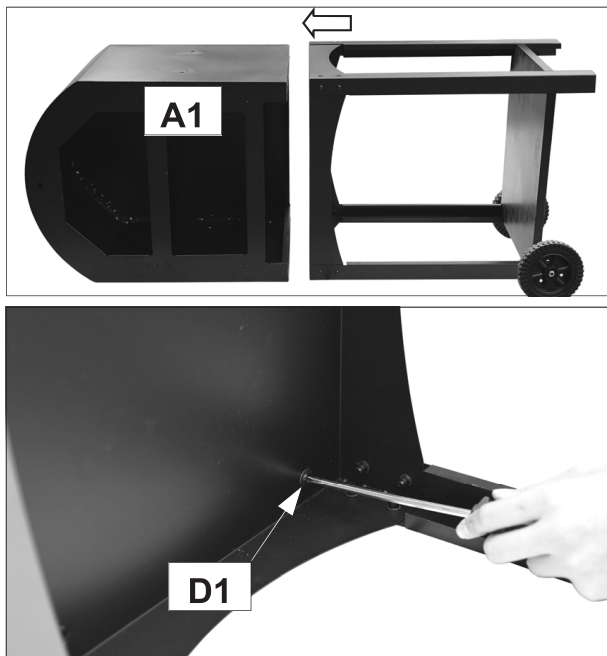
2



Attach the Bottom Shelf (C6) to the Legs (C1,C2,C3,C4) using M5x10 Bolts (D3x8pcs) as shown.

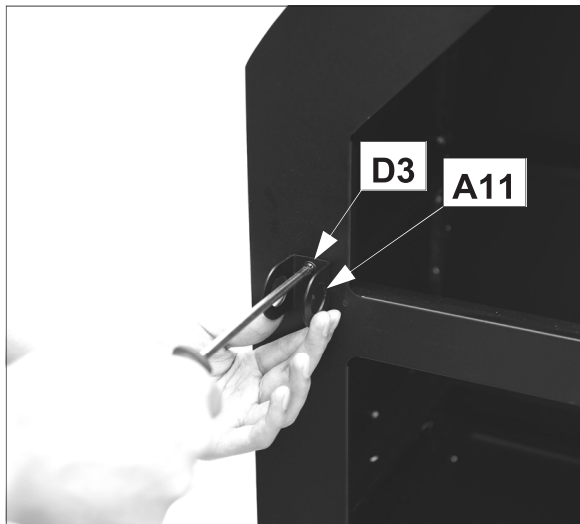
3

Slide the Axle (C7) through the corresponding holes in the left legs. Slide the Wheels (C8x2pcs) over each end of the axle. Secure the wheels into place with the Locknuts (D2x2pcs) .

4

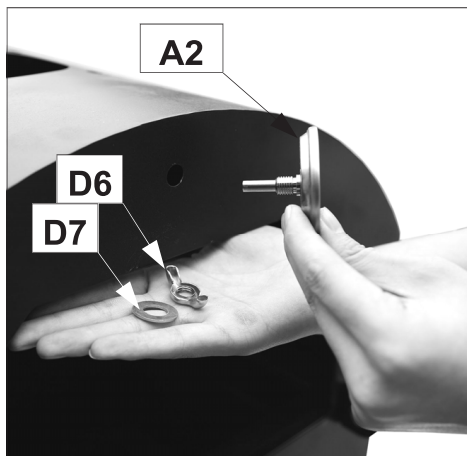
Fit the Body (A1) and the Trolley Assembly together using the M6x15 Bolts (D1x4pcs) as shown.

5



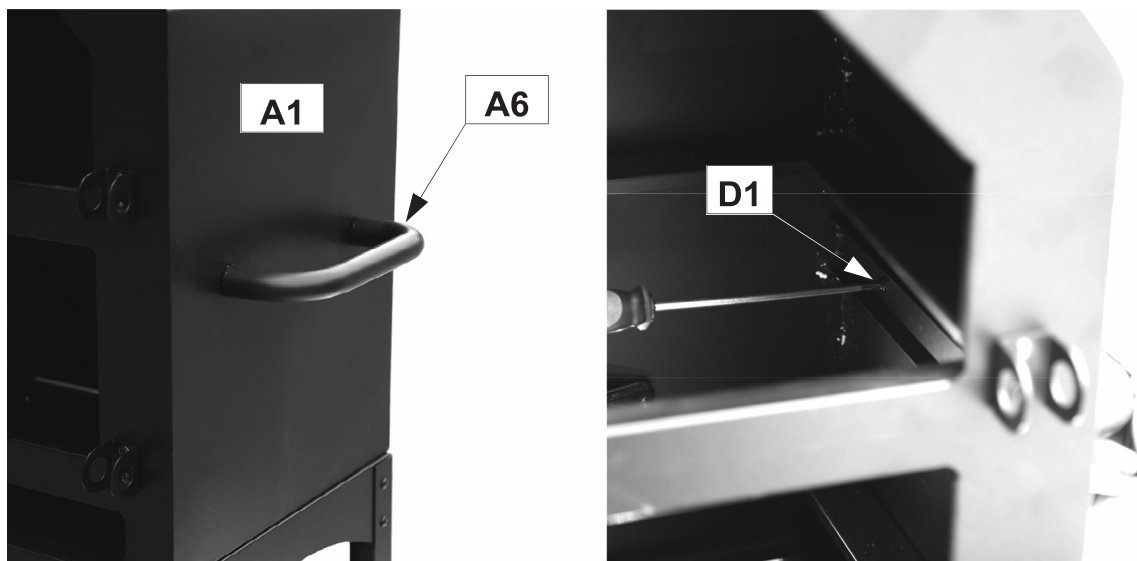
Attach the Axle Supports (A11x4pcs) to the Body (A1) using M5x10 Bolts (D3x8pcs) as shown.

6



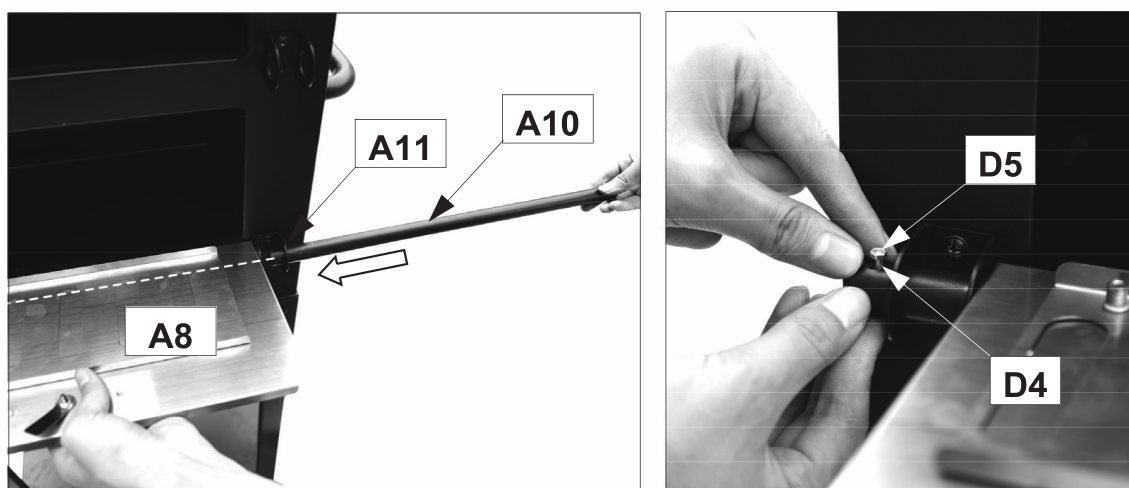
Unscrew the Butterfly Nut (D6) from Heat Indicator (A2), slide the stem of Heat Indicator through the hole on the Body and the Washer (D7). Secure the Heat Indicator onto place with the Butterfly Nut .

7



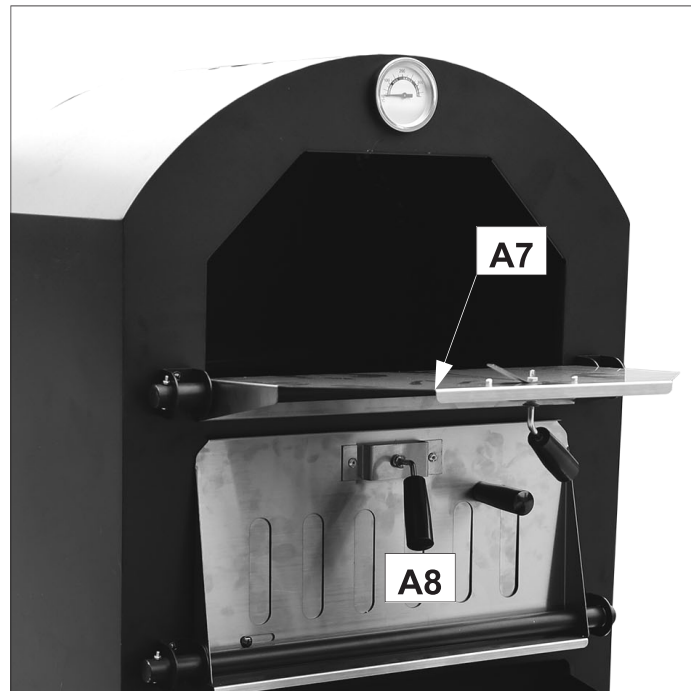
Attach the Trolley Handle (A6) to the Body (A1) using M6x15 Bolts (D1x2pcs) as shown.

8



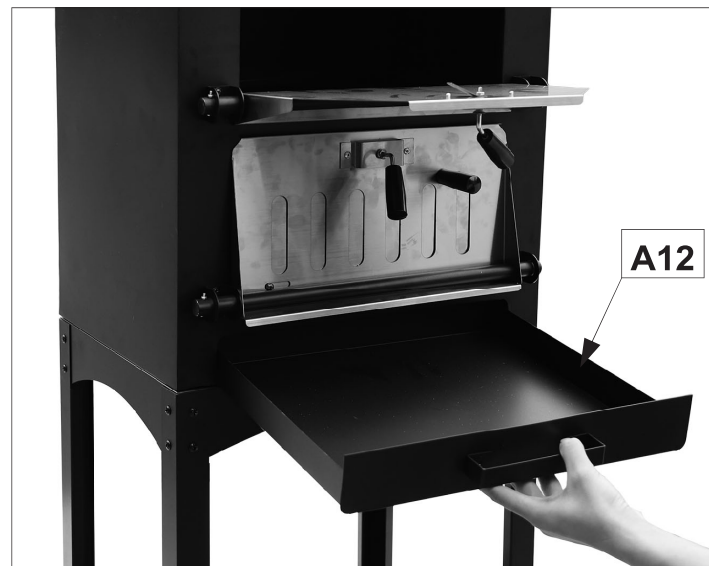
Slide the Door Axle (A10) through the Axle Support (A11) and the hole in the Charcoal Door with Air Vent (A8). Secure the Door Axle using the M3x30 Bolts (D4x2pcs) and M3 Nuts (D5) as shown.

9



Repeat the step 8 process for the Cooking Door (A7).

10



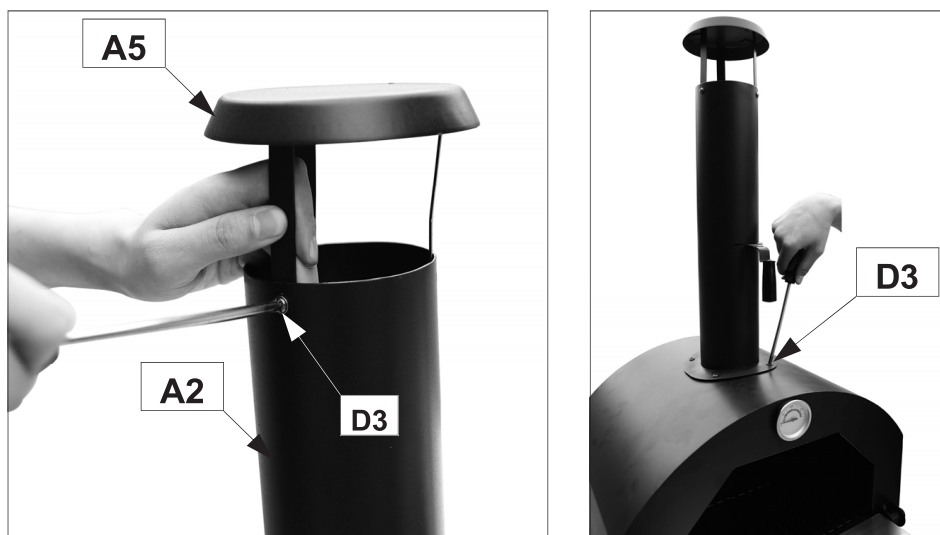
Insert the Ash Tray (A12) by sliding it underneath the pizza oven body.

11



Place the Charcoal /Cooking Grill (A13x4pcs) into body as shown.

12



Attach the Chimney Cap (A5) to the Chimney (A2) using M5x10 Bolts (D3x3pcs). Attach the chimney assembly onto the Body (A1) using M5x10 Bolts (D3x4pcs) as shown.

13



Place the Pizza Stone (A14) into body.



**ASSEMBLY IS NOW COMPLETE.
PROCEED TO THE NEXT PAGE FOR INSTRUCTIONS ON OPERATION AND
MAINTENANCE.**

Important Information

Please read these instructions carefully before assembly and use of your pizza oven.

Retain these instructions for future reference.

This product is for outdoors use only. Do not use indoors.

Remove plastic wrap from any part before lighting.

Do not use within 1m of any flammable structure or surface. Do not use under any combustible surface.

Open the pizza oven cooking door before lighting.

Once lit, do not move the pizza oven until it has completely cooled, after use.

This pizza oven must not be left unattended when lit.

The cooking door handle can become very hot. Grip only the centre of the handle. Always use oven gloves when cooking or carrying out any adjustments to the pizza oven.

Always use the grill lifting handle and ash tray / vent tool provided.

Use purpose designed pizza oven tools with long, heat resistant handles.

Use caution when opening the cooking door, as hot steam inside is released upon opening.

Parts of this pizza oven become very hot – care must be taken, especially when children, elderly people, and animals are present.

Never cover a pizza oven until it has completely cooled.

Use this pizza oven only on a stable, flat surface.

Do not store flammable materials near this pizza oven.

Do not use aerosols near this pizza oven.

Failure to follow the manual's instructions could result in serious injury or damage.

Modification of the pizza oven may be dangerous, is not permitted and will nullify any warranty.

Do not use this appliance as a furnace.

WARNING! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN1860-3. Do not add starter fluid to charcoal that is already alight.

Do not use in high winds. Hot embers could be blown out of the barbeque and cause

damage or serious injury.

Always place charcoal or wood in the charcoal grill, not the ash tray.

Ensure the ash tray is in place before use.

Do not move the cooking grill and charcoal grill until after the appliance has completely cooled down.

Parts sealed by the manufacturer or his agent must not be altered by the user.

Never remove the ash tray whilst the pizza oven is in use. Wait until the pizza oven is completely cooled before removing it.

If you have any queries regarding these instructions, contact your local dealer.

Installation

Selecting a Location

This pizza oven is for **outdoor use only** and should be placed in a well-ventilated area, and on a safe and even surface. Never place your pizza oven below ground level. Take care to ensure that it is not placed **UNDER** any combustible surface. The sides of the pizza oven should **NEVER** be closer than 1 metre from any combustible surface, including trees and fences and that there are no heat sources near the pizza oven (cigarettes, open flames, spark etc.). Do not use this oven on decking or any other flammable surfaces such as dry grass, wood chips, leaves or decorative bark. Keep this pizza oven away from any flammable materials!

Precautions

Do not obstruct any ventilation openings in the pizza oven body.

Operation

Warnings

Before proceeding, make certain that you understand the **IMPORTANT INFORMATION** section of this manual.

Your pizza oven is not designed to be used with any part of the cooking area as a solid plate — this includes baking dishes. Full coverage will cause excessive build-up of heat and damage the pizza oven. This is not covered by warranty.

Always check the appliance for damaged parts and replace as necessary.

- This pizza oven is designed for charcoal use or wood use only. Only use untreated wood,

logs, or charcoal with this appliance. It is not designed to be used with lump wood charcoal, including lump wood based lighting bags, as it burns too quickly. We recommend the use of charcoal briquettes or untreated wood..

- Use only enough briquettes or untreated wood to cover the charcoal grill in a single layer. Do not overload the charcoal grill.
- The maximum amount of briquettes or wood to be used at any one time is 2.5kg or 75% of the total fuel area.
- When placing charcoal or wood, never allow it to be closer than 5cm to the surrounding sides of the pizza oven body.

Preparation Before Cooking

To prevent foods from sticking to the cooking surface, please use a long handled brush to **apply a light coat of cooking or vegetable oil before each barbecuing session.** (Note: When cooking for the first time, paint colours may change slightly as a result. This is normal and should be expected.)

Lining the Ash Tray

Line the ash tray with aluminium foil. This will protect the tray, help better reflect heat, and make cleaning easier when barbecuing is finished.

Starting the Charcoal

- Open the pizza oven cooking door and chimney vent before lighting. Never light your pizza oven with the cooking door or chimney vent closed.
- Take the pizza oven grills out of the pizza oven body.
- Block Type Starters – Form charcoal or wood in a pyramid around the starter. Light the starter block. When charcoal or wood is well lit, using a heat resistant tool, spread the charcoal or wood around the grid, adding more as necessary.
- Liquid Starters – Place charcoal or wood in a shallow tin. Pour liquid starter onto charcoal and wait 5-10 minutes to allow the starter to penetrate into the charcoal or wood. Then using a heat resistant tool, place charcoal or wood onto the grid in a pyramid formation.
- Light the charcoal or wood and allow time for it to become well lit (red hot). Using a heat resistant tool, spread charcoal or wood in a uniform layer, so that each piece is just

touching. Do not cook until the fuel has a coating of ash.

- The pizza oven grills can now be replaced. Be careful to keep yourself safely away from lit charcoal.
- If cooking a pizza, place the pizza stone onto the cooking grills.
- When the charcoal or wood is ashed over (grey coating of ash over each lump) you are ready to begin cooking.
- It is recommended to operate the pizza oven with red-hot charcoal or wood for at least 30 minutes before use.
- Do not begin cooking until charcoal or wood has an ashed-over coat.
- Do not attempt to cook whilst charcoal or wood is flaming.

Heat Control

The adjustable vents in the door and chimney can be used to control the burning of the charcoal or wood. With the vents open, more air will circulate and the charcoal or wood will burn faster than with the vents closed. **WARNING**—the appliance may become very hot. Oven gloves and ash tray / vent tool should always be used when adjusting the vents. Do not close the cooking door whilst the charcoal or wood is still flaming. Wait until it has ashed over.

Pizza Cooking

After replacing the cooking grills, the pizza stone can be placed onto the grills. Set the chimney vent to 1/2 open and the charcoal door air vent below to 1/2 open. Allow the pizza stone to reach a temperature of 350-400°F (175 -200°C) or after pre-heating for approximately 30 minutes. Slide pizza onto pizza stone using pizza paddle (not included). **Warning!** The sides of the door opening will be very hot. Care should be taken and protective gloves should be worn when handling the pizza and pizza paddle. Cooking thinner crusted pizzas are suggested with this unit. The pizza will take approximately 5-10 minutes to cook, depending on the thickness and toppings of the pizza.

Grill Cooking

The food on the grill is cooked by the heat produced from the hot charcoal or wood below. The natural food juices produced during cooking fall onto the hot charcoal or wood below and vaporise. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique pizza oven flavour.

Roasting Hood Cooking

Pizza ovens give the option to form an 'oven' for roasting or baking food, such as joints of meat or whole chickens, etc. More even-cooking of food will actually be achieved by using the pizza oven with the cooking door closed.

Close the cooking door to cook the food 'indirectly'. Avoid opening the cooking door unnecessarily as heat is lost every time the hood is opened. If the cooking door is opened during cooking please allow extra time for the pizza oven to regain its temperature and complete the cooking. Use the temperature gauge (if applicable) to monitor the heat of the pizza oven.

DO NOT ALLOW YOUR PIZZA OVEN TO OVERHEAT. Take care when opening the cooking door as hot steam can be released on opening.

Flare-Up Control ** Very Important Notice **

Flare-ups occur when meat is barbecued and its fat and juices fall upon the hot charcoal. Smoke of course helps give food its barbecued flavour, but it is best to avoid excessive flare-up to prevent food being burned. To control flare-ups, it is **ABSOLUTELY ESSENTIAL** to trim away excess fat from meat and poultry before grilling, use cooking sauces and marinades sparingly and try to avoid very cheap cuts of meat or meat products as these tend to have a high fat and water content.

When flare-ups do occur, they can usually be extinguished by applying baking soda or a salt directly onto the charcoal. Always protect your hands when handling anything near the cooking surface of the pizza oven and take care to protect yourself from the flames.

If a fat fire occurs, please see the instructions given below.

Fat Fires

Empty and clean the ash tray of food debris after each cooking session. If the pizza oven is to be used for large gatherings, additional care will be required to ensure excessive build up of fat does not occur and cause a fat fire. The time between cleaning may need to be reduced if very fatty foods or cheap meat products are being cooked. Failure to do this may result in a fat fire, which may cause injury and could seriously damage the pizza oven.

In the event of a fat fire:

- Keep everyone at a safe distance from the pizza oven and wait until the fire has burnt out.
- Do not close cooking door of the pizza oven.
- NEVER DOUSE A PIZZA OVEN WITH WATER. IF AN EXTINGUISHER IS USED, IT SHOULD BE A POWDER TYPE.
- DO NOT REMOVE THE ASH TRAY.
- If the fire does not seem to be abating or appears to be worsening, contact your local Fire Brigade for assistance.

Replenishing the Charcoal

To replenish the charcoal or wood during use, remove the food from the cooking grill. With protected hands, use the grill lifting handle provided to raise up the foldable section of the grill. After adding the charcoal or wood, carefully replace the grill, and continue cooking when the charcoal is ready.

End of Cooking Session

Ash can be shaken from the charcoal basket where it will drop into the ash tray. Ash should not be disposed of until you are certain it is cold and will not be able to re-ignite. Dispose of any unburned charcoal or wood and remove remaining residue with a brass wire brush.

Wait until the pizza oven is sufficiently cool before closing its cooking door.

Care and Maintenance

Regularly clean your pizza oven between uses and especially after extended periods of storage. Ensure the pizza oven and its components are sufficiently cool before cleaning. Do not leave the pizza oven exposed to outside weather conditions or stored in damp, moist areas.

Never handle hot parts with unprotected hands.

Never douse the pizza oven with water when its surfaces are hot.

In order to extend the life and maintain the condition of your pizza oven, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months. Heavy-duty pizza oven covers and other accessories are available from your local stockist.

Even when your pizza oven is covered for its protection, it must be inspected on a regular basis as damp or condensation can form which may result in damage to the pizza oven. It may be necessary to dry the pizza oven and the inside of the cover. It is possible for mould to grow on any fat remaining on parts of the pizza oven. This should be cleaned off smooth surfaces with hot soapy water.

Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with pizza oven paint or a heat resistant paint.

A chrome cleaner may be used on chrome parts if required. To prevent rusting, wipe chrome plated parts with cooking oil after rinsing and drying.

Cooking Surfaces

When the pizza oven has cooled, clean with hot soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Do not use scouring pads or powders as they can permanently damage the finish. Rinse well and dry thoroughly. Due to the weight of the cooking surfaces, we do not recommend cleaning in a dishwasher.

Ash Tray

After every use, empty and clean the ash tray of any fat or food particles, using a plastic or wooden scraper if necessary.

Discard the ash and foil, and wash any remaining ash or fat from the tray. Failure to keep it clean, and excessive build up can result in a fat fire. This can be hazardous and severely damage the pizza oven. **This is not a fault in the pizza oven and is therefore not covered by the terms of the warranty.** If required, the tray can be washed in hot soapy water.

Pizza oven Body

Regularly remove excess grease or fat from the pizza oven body using a cloth wrung out in hot soapy water and dry thoroughly. Excess fat and food debris can be removed from inside the body using 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. Do not use abrasives. Remove cooking surfaces before full cleaning.

Pizza oven Cooking Door & Trolley

Use a non-abrasive cloth or pad and clean with hot, soapy water. Do not use scouring pads or powders as they can permanently damage the finish.

Fixings

All screws and bolts, etc. should be checked and tightened on a regular basis.

Storage

Ensure the pizza oven is properly cooled before covering or storing. Store your pizza oven in a cool dry place.

When using the pizza oven after extended periods of storage follow the cleaning procedures.

Specifications subject to change without prior notice

Notes:

Manufacturer:
TPA Industrial (DG) Co. Ltd.
Xingguang Rd., Huangjiang, Dongguan
Guangdong, China 523768

OUTBACK® WARRANTY

OUTBACK® pizza ovens are warranted to the original purchaser against defects in materials and workmanship. OUTBACK® will supply replacements for defective parts free of charge provided that:

- ◆ The product has not been used for trade, professional or hire purposes.
- ◆ The product has not been subjected to misuse or neglect, including fat fires and flare ups or use of a faulty or incorrect regulator.
- ◆ The product has not sustained damage through foreign objects, substances or accidents.
- ◆ The care and maintenance instructions given in your OUTBACK® manual have been followed.

Any warranty and guarantee claims shall be rendered void in the event of improper use of the pizza oven or the use of non-approved fuels. Discolouration, rusting or slight deformation of parts exposed directly to the flames (grill, griddle, flame tamer, burner, etc.) do not impair the function of the pizza oven and do not form a basis for any claims.

This warranty is offered as an extra benefit and is in addition to the customers' statutory rights.

OUTBACK® does not in any way warranty the gas cylinder.

In the unlikely event that you experience problems with this pizza oven, please fill in our warranty form at:

<http://www.outbackbarbecues.com/warranty-form>

One of our colleagues will be in contact with you shortly.

For reference and correspondence, record your serial number here.
(See sticker on side of pizza oven body.)

Serial No. _____

This number may be required when ordering spare parts or accessories. A part reference number may also be required where applicable.

HELPLINE NUMBER: 0345 388 6032