



GW545

Portable BBQ Grill Pizza Oven

Information for use _____

WARNING: FOR OUTDOOR USE ONLY

Before using this product, make sure you have read and understand the information provided in the following important instructions. Failure to follow these instructions and improper installation, adjustment, alteration or maintenance can cause serious injury or death and property damage. Retain these instructions for future reference.

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Safety Information.

Make sure your pizza oven is positioned on a firm surface.

Do not use unless the barbecue and oven has been assembled and all parts are correctly in place.

Tie long hair back, keeping it away from flames.

Do not wear loose clothing or jewellery whilst lighting a barbecue or cooking on the oven.

Do not barbecue or use the pizza oven in high winds. Do not move the oven during use or when it is hot. Do not place the barbecue and oven close to any flammable materials or structures. Do not use alcohol or petrol to light a barbecue. Use an electric barbecue lighter or special barbecue matches, never use cigarette lighters or pieces of paper.

Do not add additional barbecue lighter fluid to charcoal that is alight and burning.

Keep unused fire lighters away from the oven especially when being used.

Before cleaning allow the oven to cool down.

Use only approved lighter fluid, briquettes or lighters.

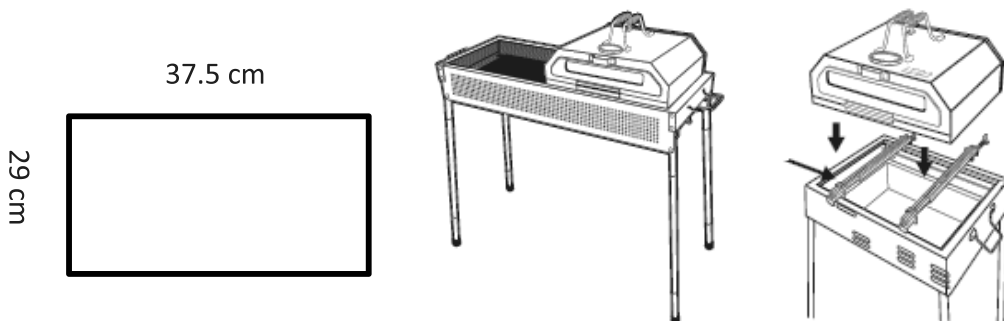
The oven is only designed for outside use and should not be used indoors. Never leave the oven unattended especially when in use. Keep children and domestic pets at a safe distance when the oven is in use or hot. Keep a fire extinguisher or a bucket of water close to hand in case of an accident. Make sure the oven and barbecue embers have completely cooled before emptying the ash. Do not position the oven or start to cook until the charcoal has stopped burning and has a silver grey appearance.

All surfaces get extremely hot during use avoid touching all external parts.

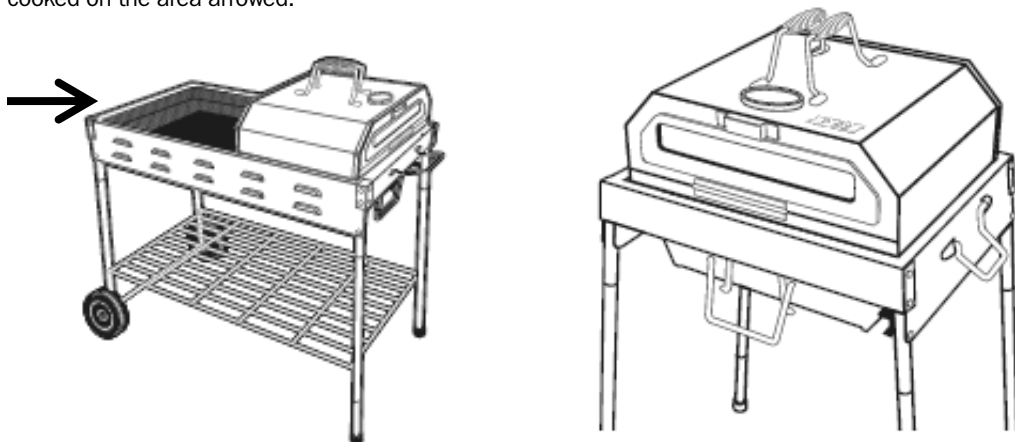
Use long barbecue tongs & suitable oven gloves/mits to add coals and move food around to avoid injury.

WARNING! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying with EN 1860-3.

The product you have chosen can be used effectively as a pizza oven positioned on a traditional lit barbecue and if the size allows you can cook a variety of different foods at the same time. It is important that the pizza oven sits safely on top of your barbecue the measurements are 27.5 cm wide and 29cm deep. If your barbecue grid sits lower it is not possible to open the door. In this instance you can use 2 thick pieces of metal to support the pizza oven on the top see images below:



The pizza oven can be positioned as shown below if there is sufficient cooking area other foods can be cooked on the area arrowed.



Special features and functions

Pizza stone (more information below)

Temperature gauge on the upper face which can be used as guide as to the temperature within the cooking area.

Pizza stone information

The stone will enable you to create perfect, traditional crisp pizza bases and you will be able to complement them with a variety of toppings of your choice. The stone should live in the oven and will darken to black over time. After use, scrub in warm soapy water to remove burnt food residue. Then dry thoroughly and place in the oven.

Note: Make sure your barbecue is completely ready before positioning the pizza oven.

Advice on using the pizza oven and barbecue

Before lighting your barbecue make sure all parts are present and are securely attached.

Remove and clean the cooking grill and Pizza stone surface thoroughly before commencing and place them in their location.

Lighting your barbecue

It is recommended that you use an electric barbecue lighter or special matches which specifically designed for this purpose.

During lighting it is recommended that you wear heavy duty gardening gloves to avoid injury and your hands becoming dirty before handling any food.

Pizza Oven

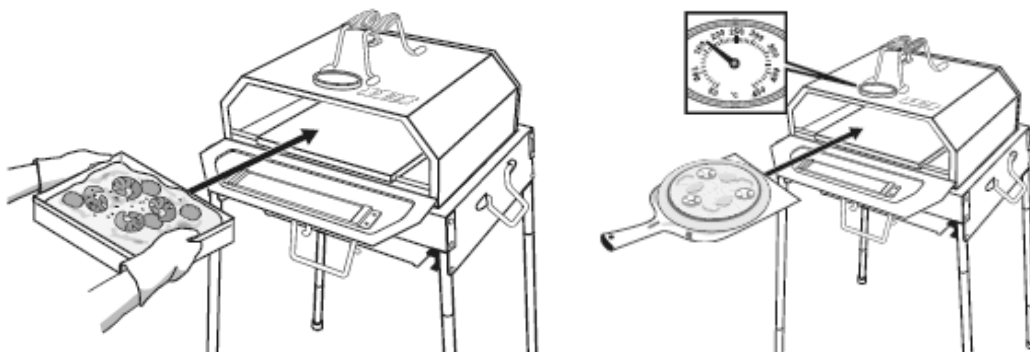
Position the pizza oven on the barbecue complete with the stone and allow to heat up sufficiently to around 180° degrees. Monitor the temperature using the temperature gauge on top of the oven.

Open the door and using a flat paddle spatula push the pizza onto the stone and close the door. Follow the instructions of the pizza container if purchased, if home-made timings will depend on size. Check the pizza regularly and rotate a couple of times using the paddle so that the whole surface is cooked.

It will take practice to perfect the art of pizza so be mindful and constantly check.

Note: to reduce the heat open the door and monitor the temperature.

You can also use the oven to cook other foodstuffs such as meat and vegetables, by placing in a metal or foil tray directly onto the pizza stone following the directions above.



Care and maintenance

When you have finished using your BBQ Grill Pizza Oven allow the coals to completely burn out and cool down. Push any remaining small coals and ash through the charcoal grill surface.

Remove the pizza oven and stone, charcoal grill and cooking grill. Brush all parts with a stiff brush removing any food residue, ash and coals and replace the charcoal grill and ash tray in their locations.

Remove the ash tray and dispose of ash in an appropriate manner.

Thoroughly wash and clean your cooking utensils grill and pizza stone using hot soapy water. Rinse thoroughly and dry then store them appropriately for future use.

Store your pizza oven in a cool dry place when not in use.

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