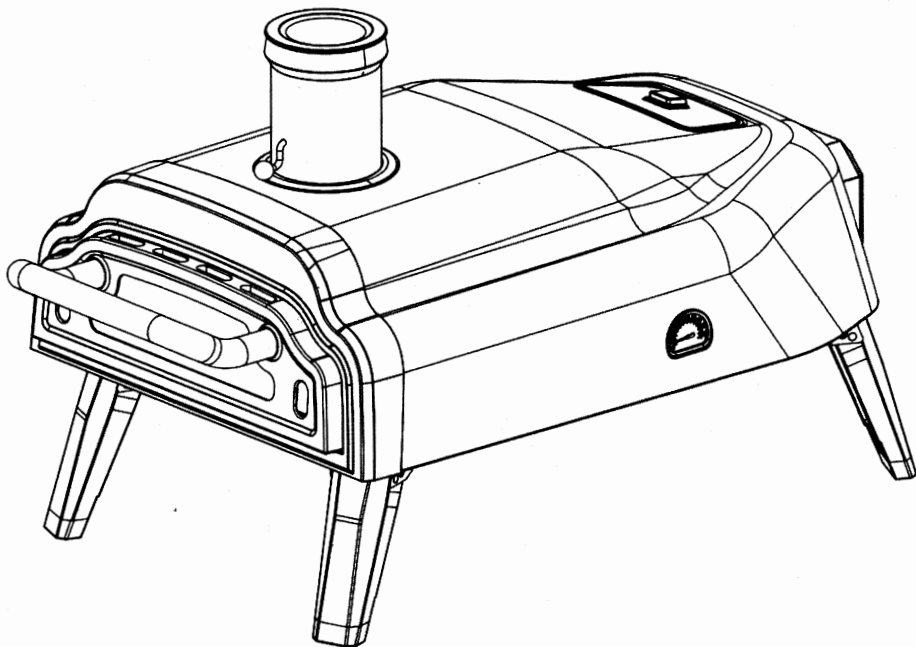


Kingdom Teak 
www.kingdomteak.co.uk

GEN002

Pizza Oven With Rotating



Dear Customer,

Congratulations on purchasing this device. Please read the following instructions carefully and follow them to prevent possible damages. We assume no liability for damage caused by disregard of the instructions and improper use.

SAFETY INSTRUCTIONS

WARNING!

Risk of injury! Failure to follow the instructions may result in a dangerous fire or explosion. It is the responsibility of the consumer to ensure that the grill is properly assembled, installed and maintained. Failure to follow the instructions in this manual may result in personal injury and/or property damage.

Read the instructions before using the appliance.

Keep this manual for future reference.

Allow at least 122 cm of space around the unit to other objects or house walls.

Ensure that the ventilation openings of the unit are not blocked.

Place the unit on a level surface.

Install the unit so that it is protected from direct draughts and from dripping water or rain. Do not move the unit during use.

The unit must not be changed.

This device must be kept away from flammable materials during use.

Children from 8 years of age, mentally, sensory and physically handicapped persons may only use the device if they have been thoroughly familiar with the functions and safety precautions by a supervisor responsible for them and understand the associated risks.

CAUTION!

Risk of burns! All accessible parts can be very hot. Before cleaning, wait until the appliance has cooled down completely and keep small children away from the appliance

Special notes on operation

Use protective gloves when operating the oven.

The furnace must be placed on a safe, level surface before use.

The oven must be heated up at least 30 minutes before the first cooking and the fuel must be kept red-hot for at least 30 minutes.

CAUTION!

Danger of burns! This oven becomes very hot, do not move it during operation.

Do not use the stove indoors!

Do not use alcohol or petrol to light or relight the stove! Use only firelighters that comply with EN 1860-3!

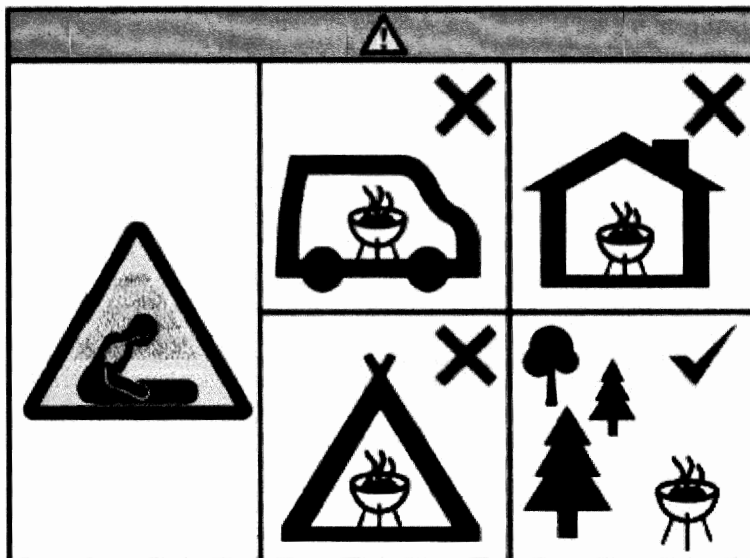
Keep children and pets away from the stove.

Do not bake or grill before the fuel has an ash layer.

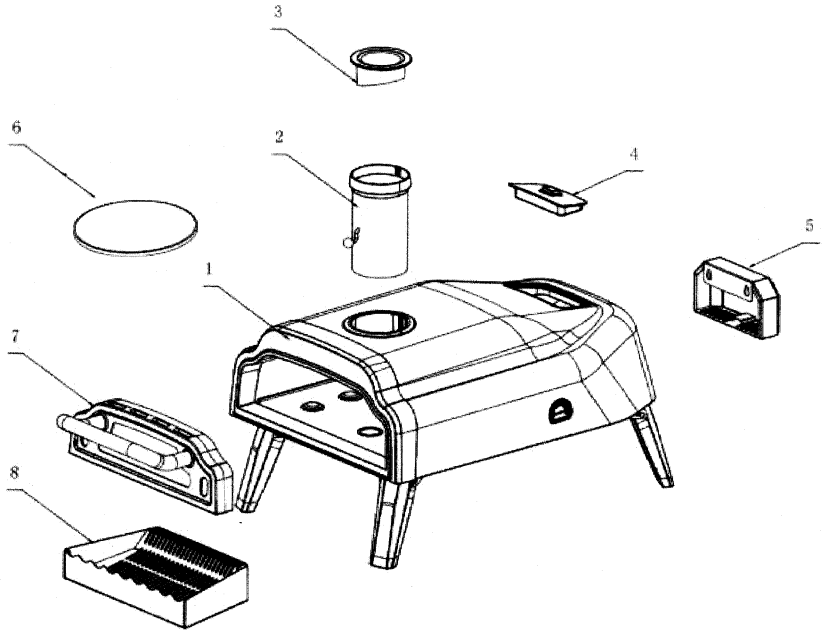
The maximum filling capacity for pellets is 1000g.

WARNING!

Danger of suffocation! The oven is intended for outdoor use only. It must not be used in buildings, garages or other closed areas. Toxic fumes may form, which can lead to suffocation.



DEVICE OVERVIEW AND INDIVIDUAL PARTS

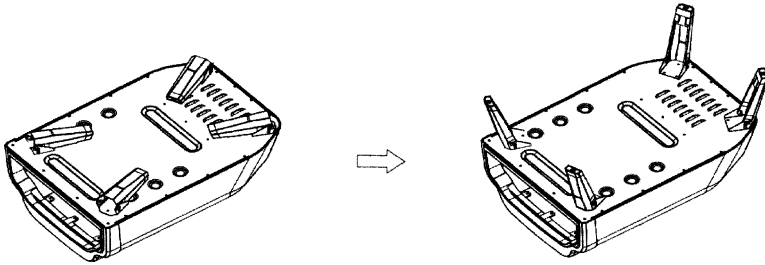


1.	Main body	1PC
2.	Chimney	1PC
3.	Chimney cover	1PC
4.	Fuel hatch	1PC
5.	Draft defender plate	1PC
6.	Cordierite stone baking board	1PC
7.	Door frame components	1PC
8.	Combustion box assembly	1PC

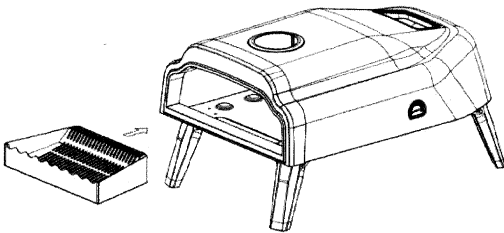
ASSEMBLY

Before assembly, make sure all parts are present. If any part is missing or damaged, do not attempt to assemble the appliance. Contact customer service for replacement parts.

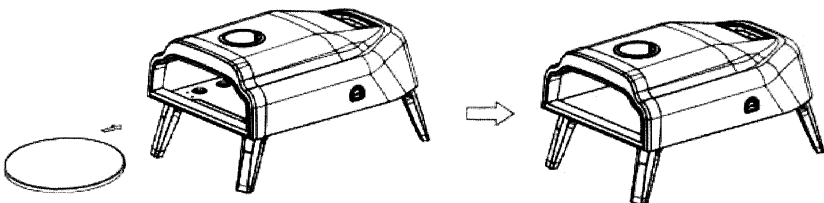
1. Unfold legs



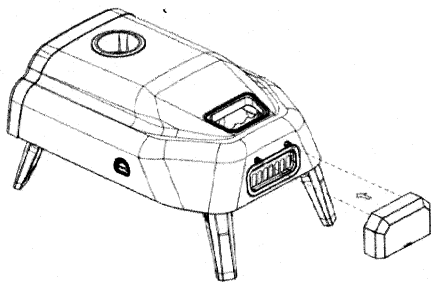
2. put particle box.



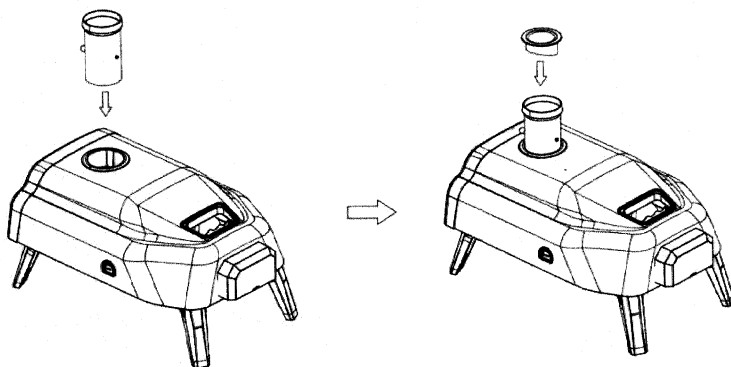
3. Insert the round pizza stone on the rotating plate in the oven.



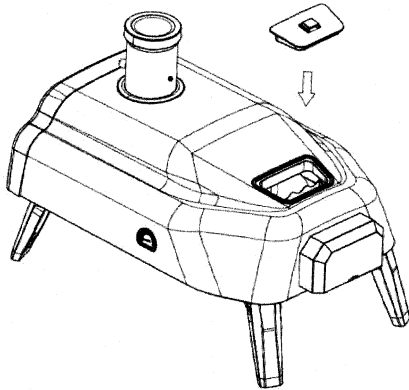
4. Hang up the lid.



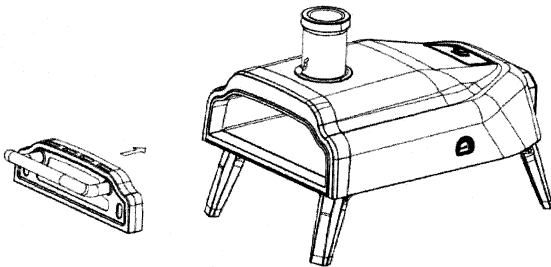
5. Put the chimney and chimney cover.



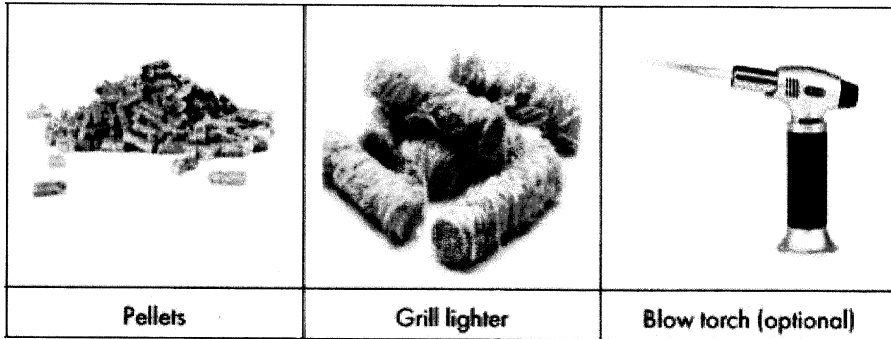
6. add fuel hopper.



7. put the door frame.



PREPARATION OF THE PIZZA OVEN



Required for ignition

Ignition of the pellets.

Fill your pellet box 80% with 100% hardwood pellets.

Place a natural grill lighter on the lip of your pellet box. We recommend that you do not use petroleum-based barbecue lighters, as they cause unwanted aromas.

Light the grill lighter. If you use a blowtorch instead of a grill lighter, point it at the pellets for about 40 seconds until they burn.

Slide the pellet box into the stove.

Once your starter pellets are completely burnt out, gradually add small amounts of pellets.

CAUTION!

Danger of burns! Keep children away from the stove and beware of fire coming out of the stove. Always use fireproof oven gloves! Use the handle when you fill pellets to the pellet box.

BAKING INSTRUCTIONS

1. Slide the pizza stone into the oven for preheating.
2. Let the pizza stone preheat for 20-30 minutes.
3. When the temperature reaches 250 °C to 300 °C, push the pizza dough onto the stone. Before baking, add a little extra flour to the pizza dough to prevent it from baking.
4. Turn the pizza every 30-40 seconds to make it cook more evenly and bake for about 10 minutes.

5. Take the pizza out of the oven and enjoy it.

CAUTION!

Risk of burns! All accessible parts can be very hot. Wait until the unit has cooled down completely before cleaning.

Outer surfaces

Use a solution of hot water and mild detergent or baking powder for cleaning. Then rinse with water and let the oven dry completely.

Note: Do not use abrasive cleaners or scouring pads for cleaning.

Inner surfaces

If the inner surface of the grill looks like flaking paint, burnt-in fat has turned into carbon and is flaking off.

Clean the grill thoroughly with hot soapy water solution. Then rinse with water and allow the grill to dry completely.

Inside of the grill base

Remove any residue with a brush, scraper or cleaning pad and then wash it off with a soapy water solution. Then rinse with water and allow to dry completely.

Remove any carbon deposits after each use.

Note: Never use oven cleaner for cleaning!

KINGDOM TEAK

www.kingdomteak.co.uk