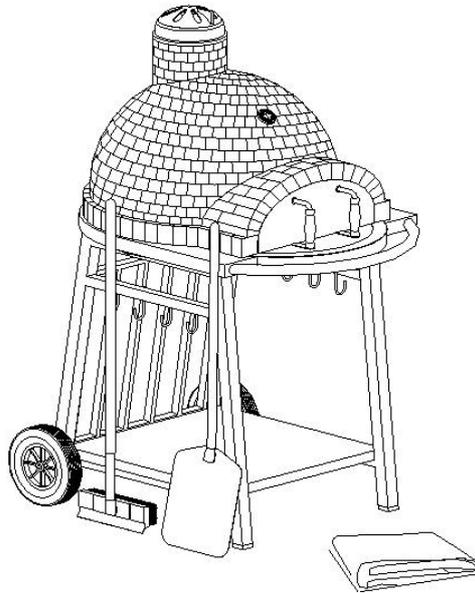


Wood Fired Pizza Oven

Item# L-BQ127PST-A



Congratulations on your purchase of Wood Fired Pizza Oven. Our clear, easy to follow, step-by-step instructions will guide you through the assembly process from start to finish.

WARNING:

1. This unit is heavy. Do not assemble this item alone. 5 to 6 people are recommended for safe assembly.
2. Keep all children and pets away from assembly area. Children and pets should be supervised when they are in the area of the pizza oven construction.
3. Keep assembly area at least 6ft/1.8m from any obstruction such as a fence, garage, house, overhanging branches, laundry line or electrical wires.
4. Some parts may contain sharp edges. When assembling and using this product, basic safety precautions should always be followed to reduce the risk of personal injury and damage to the product. Please read all instructions before assembly and use.
5. Check all bolts for tightness before use and periodically check and tighten bolts as necessary.
6. Assemble on level ground.
7. For outdoor use only.

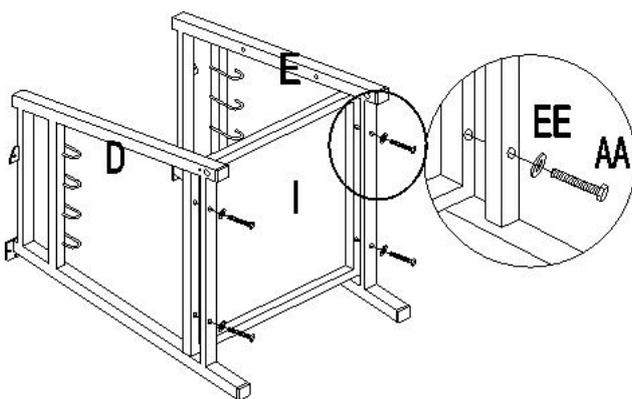
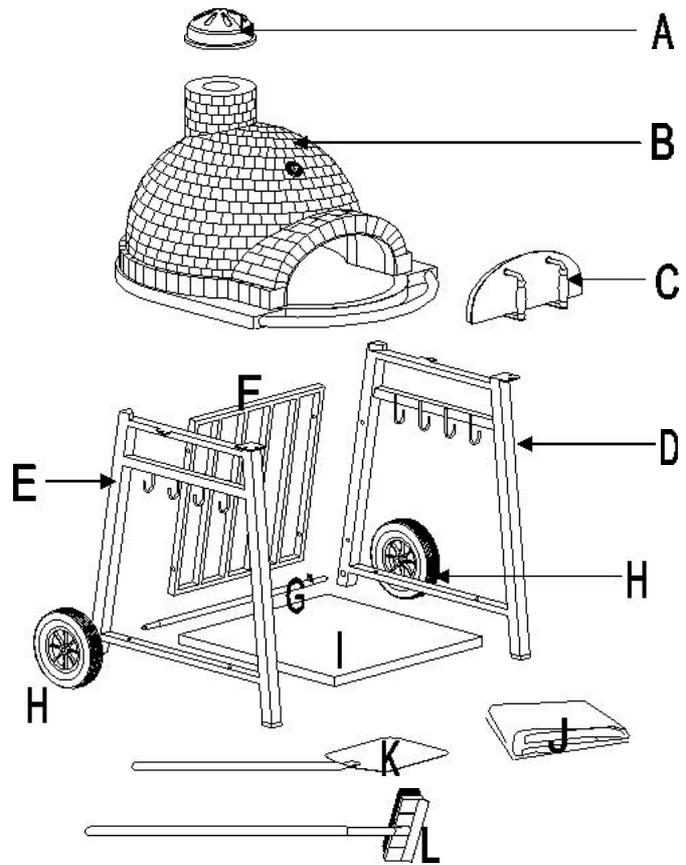
IMPORTANT

Please take time to read these instructions thoroughly and follow each step carefully for safe and easy operation. Keep this manual for future reference.

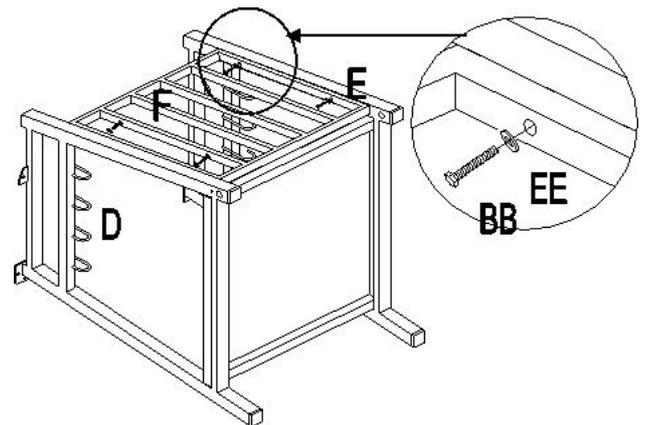
In case of any malfunction of your SUNJOY Collection product (failure, missing part, etc.), please contact one of our service technicians at our toll-free service line at 1-866-578-6569 for US user or 1-844-SUNJOY1(1-844-786-5691) for Canada user from 8 AM to 4:30 PM, Monday to Friday, Eastern time. You can also send Email to customer.care@sunjoygroup.com for assistance.

Parts List

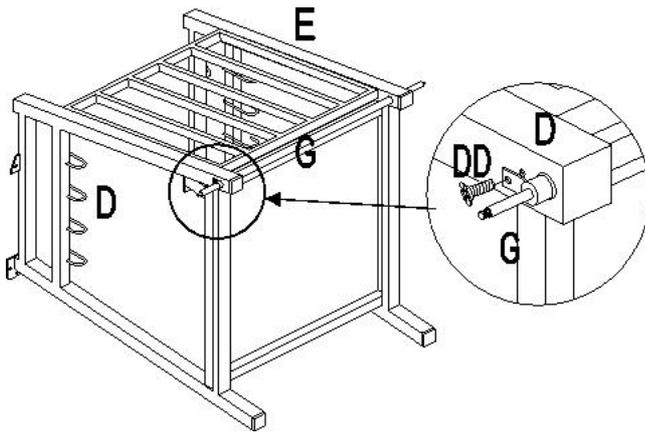
No.	Description	Qty
A	Chimney	1
B	Furnace	1
C	Door	1
D	Side Board 1	1
E	Side Board 2	1
F	Back board	1
G	Spindle	1
H	Wheel	2
I	Bottom Board	1
J	Cover	1
K	Shovel	1
L	Brush	1
AA	Bolt M6x30	4
BB	Bolt M6x25	4
CC	Bolt M6x15	6
DD	Screw M6x15	1
EE	Flat Washer D15	14
FF	Nut M6	2
GG	Big Washer D28	2
HH	Wrench M6	1



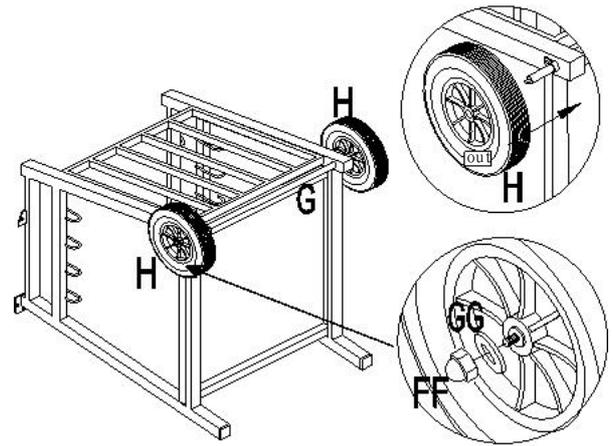
Step1: Attach Side Board 1&2 (D&E) to Bottom Board (I) and fix them by Bolt (AA), Flat Washer (EE) and Wrench (HH) as shown above. Do not lock tightly.



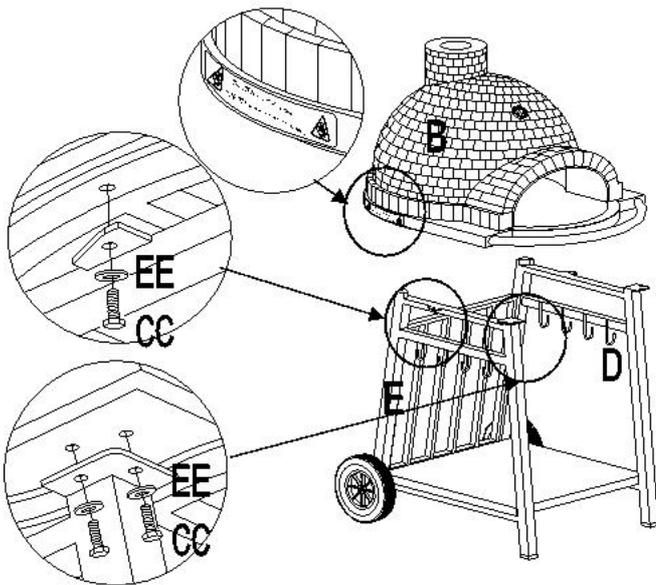
Step 2: Attach Side Board 1&2 (D&E) to Back board (F) and fix them by Bolt (BB), Flat Washer (EE) and Wrench (HH) as shown above. Lock all the bolts tightly.



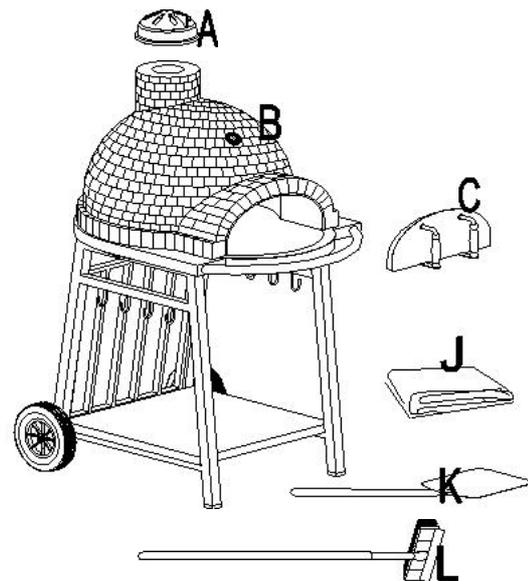
Step 3: Insert Spindle (G) into the whole Side Board (D&E) and lock them tightly by Bolt (DD) as shown above.



Step 4: Insert Wheel (H) to Spindle (G) and fix them tightly by Big Washer (GG) and Nut (FF).
(Note: the side of wheel with "OUT" outwards)

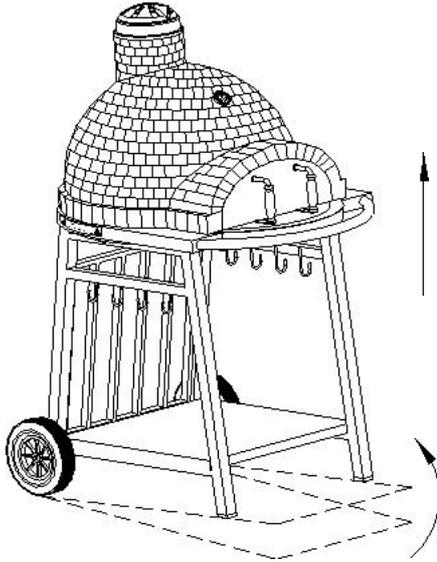


Step 5: Turn over the assembled pizza oven frame. Then put the Furnace (B) on the assembled Side Board (D&E) and fix them by Bolt (CC), Flat Washer (EE) and Wrench (HH) as shown above.
(Note: be careful the heavy Furnace (B) when put it on the Side Board (D&E).)



Step 6: Insert Chimney (A) into Furnace (B) and put Door (C), Cover (J), Shove (K) and Brush (L) nearby.

When not in use, recommend the use of Cover (H).



Step 7: Lift the front side of pizza oven by lifting up on the handrail. Then move the pizza oven by pulling.

(Note: Only for short-distance movement.)

Care & Maintenance

Before using, clean the pizza oven completely with a soft dry towel. When not in use, wipe free of any dirt or loose objects, wash with a mild solution of soap and water; rinse thoroughly and dry completely.

Steel components of garden accessories and furniture are treated with rust inhibiting paint. However, due to the nature of steel, surface oxidation (rusting) will occur if this protective coating is scratched.

To minimize this condition, it is recommended that care be taken when assembling and handling the product, in order to prevent the paint from being scratched.

Limited Warranty

This product carries a 1 year warranty against defects in workmanship and materials. We agree to replace the defective product free of charge within the stated warranty period, when returned by the original purchaser with proof of purchase. This product is not guaranteed against wear or breakage due to misuse and/or abuse.

Exclusions

Items used for commercial, contract, or other non-residential purposes, or items damaged due to acts of nature, vandalism, misuse, or improper assembly are not covered. Corrosion or rusting of hardware is not covered. Proof of purchase (dated register receipt) is required for warranty claims. Warranty is to the original purchaser and is non-transferable. Any replacement of warranted items will be in the original style and color, or a similar style and color if the original is unavailable or has been discontinued. As some states do not allow exclusions or limitations on an implied warranty, the above exclusions and limitations may not apply. This warranty gives you specific rights, and you may also have other rights, which vary from state to state.

Cooking in a wood fired oven is not very different than cooking in a regular oven, and you can quickly learn how to gauge and to regulate the temperature. Generally speaking, dishes cook faster in a wood burning oven, so keep that in mind.

You can generally use the same oven-safe pans that you use to bake in your regular oven provided you keep them away from the flame and do not use them in temperatures over 550° F (However, you should follow whatever particular instructions that come with your ovenware).

Pizza Napolitano Recipe

A wood fired oven can cook a pizza to perfection! Here's an easy way to make your own pizza dough. The benefit of making your own dough is that it can be surprisingly less time-consuming than going out and buying it, and you get an incredible pizza.

(And you may become the most popular hangout in the neighborhood.)

Basic Pizza Dough

Sponge:

- 1 package (2½ teaspoons) active dry yeast
- 1 cup lukewarm water
- 1 teaspoon sugar
- 1 tablespoon flour

Dough:

- 1 sponge (recipe above)
- 4½ cups (approx.) flour, sifted
- 1 cup (approx.) lukewarm water
- 2 tablespoons olive oil
- 1 tablespoon salt

Step One:

In a large bowl combine all sponge ingredients. Whisk well. Cover with a cloth and let sit 15 minutes. Sponge mixture should look foamy. If it does not look foamy, redo by either cooling or lowering the temperature of the water. If you do this 2 times and yeast does not look foamy, you may need new yeast.

Step Two:

To make the dough, add 4 cups of flour (setting aside the half a cup for dusting later), 1 cup of warm water, 2 tablespoons of olive oil, and the 1 tablespoon of salt into the bowl with the sponge mixture.

Mix well in a mixer or a food processor with a dough hook for 5 to 6 minutes. Alternatively you can mix by hand, keeping in mind that the dough will be and should be very sticky, so flour your hands.

Step Three:

Divide the dough into 4 quarters and shape into slightly round disks for ten inch pizzas. For larger pizzas divide into three pieces. Lightly flour four 8-inch food containers and put one ball of dough in each one. Put the lid on and let dough rise 2 hours in a consistently warm environment.

Tip

Spread one cup of flour on a good size dinner plate, remove the dough from the container, lay it on the flour in the plate and press gently, flipping it over and flouring the other side as well. This will make the job easier when you shape and work your dough.

Makes four, 8 to 10-inch crusts that can be garnished with the toppings of your choice.

Place your shaped pizza dough on a wood peel. Your oven should be pre-heated at about 750F and the fire pushed to one side. Garnish your pizza and place on hot oven floor. After about 1 minute, rotate your pizza so that the other side is facing the fire. It takes your pizza about 3 minutes to be bubbly and ready to enjoy.

A word about the ingredients:

The better quality the ingredients are, the tastier the pizza... this is especially true in the choice of cheese. We prefer to use fresh mozzarella cheese for our pizza. Other good cheeses that can be used with great success: Italian fontina, gorgonzola, pecorino. Brie and goat cheeses are also very tasty on pizza. Experiment.

Tip

Cut your cheese in cubes instead of shredding it, this avoids it getting burned.

No need to cook tomato sauce as you would for pasta. Just use crushed tomato sauce from the can, spooning it over the dough in circular motion.

Additional Pizza Crust Recipes:

Pizza Crust #1

1 Cup of Warm Water
1 Package of Dry Yeast
2-3 TBSP Butter Melted
2-4 TBSP Sugar
2.5 Cups of Flour
Dash of Salt

- Dissolve Yeast into Warm Water
- Add Melted Butter and Sugar
- Add Flour and Salt

Let the Pizza Dough Rise for 1 hour

Place your shaped pizza dough on a wood peel. Your oven should be pre-heated at about 750F and the fire pushed to one side. Garnish your pizza and place on hot oven floor. After about 1 minute, rotate your pizza so that the other side is facing the fire. It takes your pizza about 3 minutes to be bubbly and ready to enjoy.

Pizza Crust #2

$\frac{3}{4}$ Cup of Warm Water or Flat Beer
4 TSP Sugar
1 TBSP Olive Oil
 $\frac{1}{2}$ TSP Salt
1 TSP Active Dry Yeast
2-2 $\frac{1}{4}$ Cups of Flour

- Heat Water or Beer to 105-115°F (If the Water or Beer is too hot, it will kill the yeast). Sprinkle the yeast in to the water or beer and set aside for 5 minutes
- Mix the remaining ingredients into one bowl
- Let the dough stand for 60-90 minutes

Place your shaped pizza dough on a wood peel. Your oven should be pre-heated at about 750F and the fire pushed to one side. Garnish your pizza and place on hot oven floor. After about 1 minute, rotate your pizza so that the other side is facing the fire. It takes your pizza about 3 minutes to be bubbly and ready to enjoy.

Pizza Crust #3

1 Package of Yeast
2 TBSP Lukewarm Water
1 Cup of Boiling Water
1 ½ TSP Salt
2 TBSP of Butter
3 Cups Sifted Flour

- Crumble Yeast in water for 5 minutes
- Pour boiling water over salt and butter then let cool
Add Yeast and half of the flour and beat smooth
- Add remaining flour to mixture
- Place on a greased baking sheet and let rise in a warm place

Place your shaped pizza dough on a wood peel. Your oven should be pre-heated at about 750F and the fire pushed to one side. Garnish your pizza and place on hot oven floor. After about 1 minute, rotate your pizza so that the other side is facing the fire. It takes your pizza about 3 minutes to be bubbly and ready to enjoy.