

Pellet Fire Pizza Oven



For outdoor use only
Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation instructions thoroughly before installing this equipment.
Warning: accessible parts may be very hot. Keep young children away.
Do not move the appliance during use.
Any modification of the appliance may be dangerous.
Installer to leave instructions with the consumer and consumer to retain them for future reference.
Dispose of all polythene packing carefully and keep out of the reach of children.

IMPORTANT: READ THE ASSEMBLY INSTRUCTIONS IN THIS BOOKLET BEFORE REMOVING THE CONTENTS OF THIS CARTON

IMPORTANT SAFETY INSTRUCTIONS

This appliance must only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where products of combustion are rapidly dispersed by wind and natural convection

- This oven is an outdoor appliance only. Under no circumstances should it be use indoors.
- Do not store chemicals or flammable materials near this appliance.
- Unsupervised children should not be near the oven while cooking or during warm up or cool down.
- People with flammable clothing such as nylon etc. should keep well away from the oven when it is operating.
- Do not leave food unattended on the oven.
- Particular care must be taken when removing the ash OR used fuel. Hot ash can cause serious injury.



DO NOT OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET

DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE

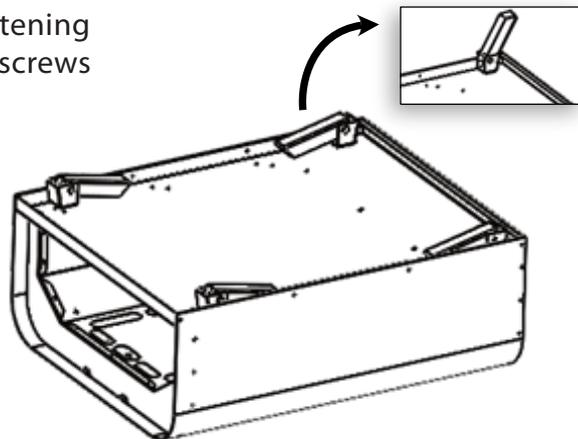
DO NOT STORE CHEMICALS OR FLAMMABLE MATERIALS OR SPRAY AEROSOLS NEAR THIS APPLIANCE

DO NOT OPERATE THIS APPLIANCE INDOORS

DO NOT ENCLOSE THIS APPLIANCE

Pellet Fire Pizza Oven Assembly Instructions

1. Unpack the unit and unfold the legs. Tightening is possible if required using phillips head screws on inner part of leg.



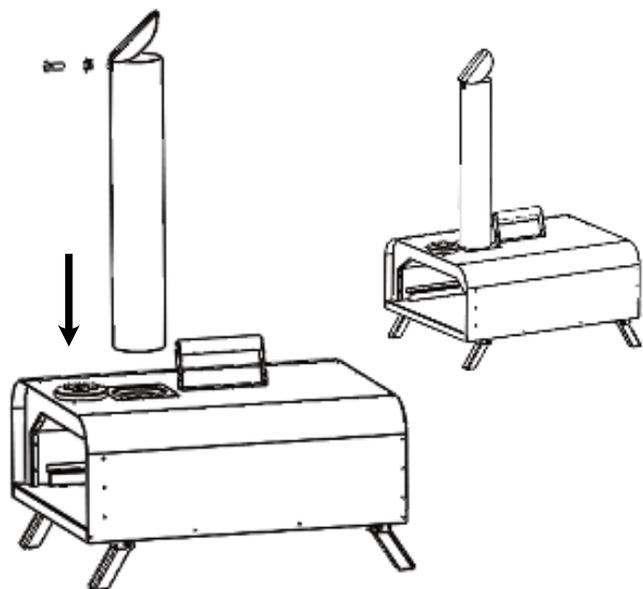
2. Secure flue pipe into spigot and attach smoke diverter with bolt and nut.



M5*10 - 1PCS



M5 - 1PCS



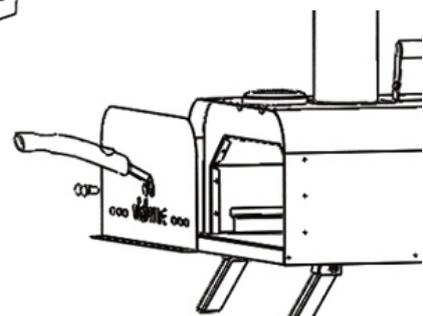
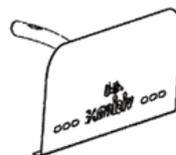
3. Secure handle to front door using 2 x bolt and 2 x nut. Nut goes to inside of door.



M4*12 - 2PCS



M4 - 2PCS



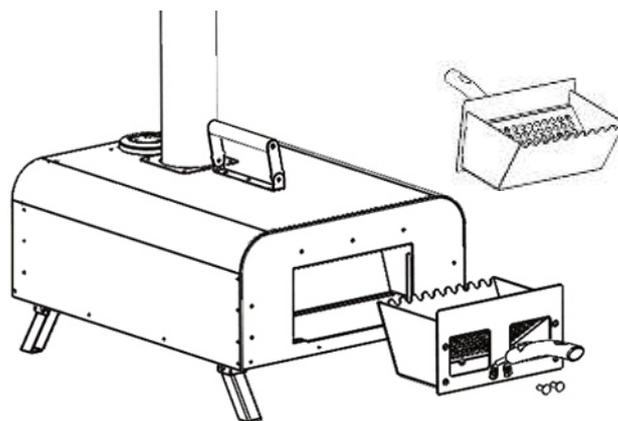
4. Attach handle to pellet burn basket with 2 x bolt and 2 x nut. Nut goes to inside of basket.



M4*12 - 2PCS



M4 - 2PCS



WARNING:

For outside use only

Never leave pellet fire unattended when in operation

Ensure good clearance from the rear of the unit when in operation

Never use oven on a day of Total Fire Ban

Package also contains:

1x Pizza Stone
(Part # VA-3-01-009)



1x Pizza paddle
(Part # VA-3-01-010)



1x Griddle plate, handle and
drip tray



OPTIONAL

Pellet scoop
(Part # VA-3-01-011)



OPERATION INSTRUCTIONS

1. Once assembly has taken place per instructions, situate your VisionLINE pellet oven on a flat level surface in a ventilated area outside. (Note: non combustible surface recommended).
2. Use optional scoop to load pellets into burn basket. Leave top two lines of holes free to ensure correct combustion.



**DO NOT OVERLOAD PELLETS. EXCESS FUEL WILL CAUSE OVERFIRE.
INTENDED FOR USE WITH HARDWOOD OR SOFTWOOD PELLETS**
Use of other fuel other than specified may cause damage to your appliance



MODERATE TO HEAVY SMOKE IS COMMON WHEN USING WOOD PELLETS, ESPECIALLY DURING THE LIGHTING AND RELOADING PROCESS. IT IS NORMAL FOR SMOKE STAINING ABOVE THE PELLET BASKET.

3. Return burn basket to the oven and place two fire lighters in the tray below the pellets. (natural non chemical fire lighters recommended)
4. Use a match or gas lighter to light the fire lighters.
5. Once pellets are alight, wait for firelighters to burn out before cooking.
6. Top up pellets to regulate temperature as required. For best results and consistent temperature, fresh scoops of pellets should be loaded on alternating sides of the burn basket. This avoids smothering the fire.
7. Allow your pizza oven to heat for approximately 10 minutes to allow Pizza stone to get hot before use.

COOKING

- It is recommend to rotate the pizza 180° every 1-2 minutes for even cooking.
- Two scoops (or handfuls) of pellets will burn for approximately 5-6 minutes. Regulating the temperature of the oven is relative to the quantity of fuel loaded. Too hot will overcook the top and leave the base undercooked. Recommended temp for cooking between 250C and 300C.

CLEANING

Once finished cooking, remove left over solid fuel from the oven only after the fire has gone out and it has cooled. Always ensure oven is clean and free from oil or grease (internally and externally) to ensure longevity of the oven. Always keep oven dry and under cover to protect from weather and moisture when not in use. Use normal cleaning methods appropriate for stainless steel.

PRE-CAUTION

Always ensure hands are protected when putting or removing food from the oven
Always ensure oven is cool before touching or cleaning the internal areas
Do not use flammable liquids for igniting and re-igniting
Open flames and burning embers must never be left unattended
After use, make sure the oven is allowed to cool before moving

IMPORTANT NOTES

Do not use this oven indoors.
Do not use this oven inside a tent, gazebo or within a confined space.
This oven will become very hot during and for some time after use. Keep children away from the oven and do not touch metal parts of the oven when in use
Use suitable gloves for protection, especially when loading the oven.
We recommend protecting your oven when not in use with a cover to protect it from weather exposure

WARRANTY

Thank you for purchasing one of our quality Visionline products.

YOUR PIZZA OVEN IS COVERED AGAINST DEFECTS FOR A PERIOD OF 12 MONTHS FOR PARTS AND LABOUR, REPAIR OR REPLACEMENT.

THIS WARRANTY EXCLUDES SURFACE RUST AND DAMAGE CAUSE BY ABUSE OR NEGLIGENCE.

CONDITIONS OF THE WARRANTY

The appliance must be operated and maintained in accordance with the instructions supplied in the operating manual.

Any repair does not extend the warranty period.

Any parts other than original Visionline parts will void this warranty.

FOR WARRANTY CLAIMS

Visionline Fireplace Systems
(Jetmaster Victoria P/L)

444 Swan Street

Richmond

Victoria 3121

AUSTRALIA

1300 195 482

warranty@jetmastervic.com.au

Any claims under this warranty must be made within 12 months of the date of purchase of the product.

Any claim under this warranty must be made within 12 months of the date of purchase of the product. To make a claim under the warranty, please contact the store you purchased the pizza oven from or send an email to warranty@jetmastervic.com.au.

Warranty covers manufacturer defects in materials, workmanship and finish under normal use.

This warranty is provided in addition to other rights and remedies you may have under law: our goods come with guarantees which cannot be excluded under the Australian Consumer Law. You are entitled to replacement or refund for a major failure and to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The warranty excludes damage resulting from product misuse or product neglect. The warranty covers domestic use only and does not apply to commercial applications.

WHAT IS NOT COVERED IN THE WARRANTY

Removal or re-installation costs. This warranty does not cover costs for transit, nor in home service.

Damages as a result of transport/shipping.

Lack of maintenance, abuse, neglect, misuse, accidental or improper installation of this appliances.

Scratches, dents, corrosion or discoloration caused by heat, smoke or abrasive chemicals cleaners.

Corrosions or damage caused by exposure to elements such as insects, weather, hail or grease and fat fires.

Damage to the pizza stone from being dropped or being poorly maintained.

Cleaning and wear and tear.

Commercial use of this product.

Unauthorized repairs or modification during warranty period.

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Pizza Dough

330ml - lukewarm water

500gm - all purpose flour (lauke flour recommended)

10gm - yeast

5gm - sugar

10gm - salt

20ml - olive oil

Method

1. Pre-heat a bowl (to hold the dough once mixed) using warm water and allow to sit whilst making dough.
2. Dissolve yeast and sugar into the lukewarm water.
3. Sift flour and salt together onto a clean prep bench and create a 'bowl' shape with it to hold the yeast solution.
4. Pour yeast solution into flour and add olive oil.
5. Mix well and knead until dough is smooth and has a small amount of bounce.
6. Make dough into a ball shape.
7. Dry the pre-heated bowl from step one and lightly spray with olive oil.
8. Place dough into the bowl, cover with a damp tea towel and allow to double in size. (Roughly 1 hour)
9. Once dough has doubled in volume, divide it into 4 and shape into balls.
10. Place dough balls on an oiled tray (covered with cling wrap) until you're ready to make pizzas.



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