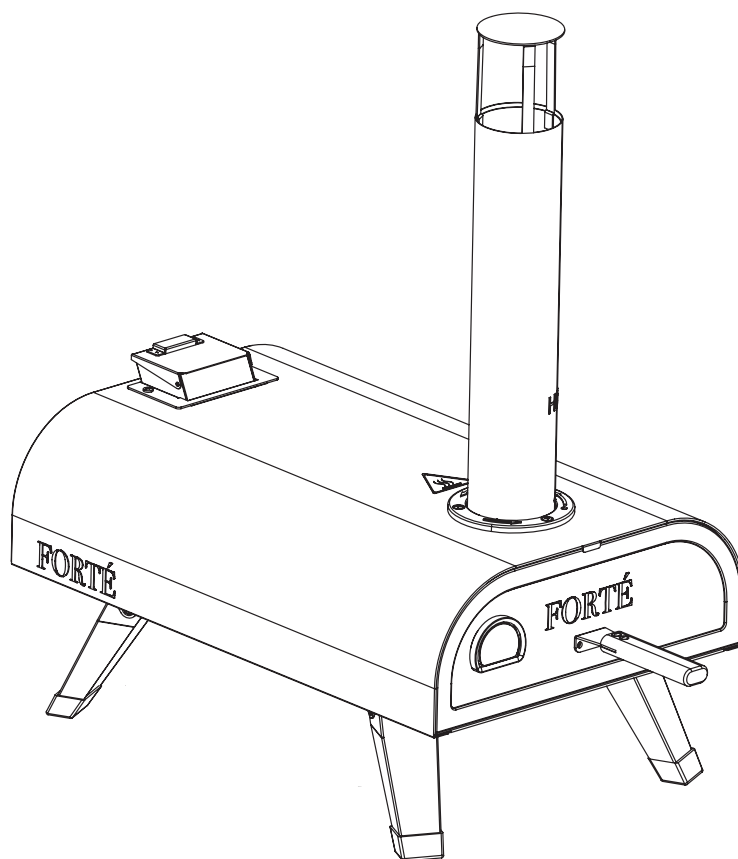


FORTÉ

OUTDOOR PIZZA OVEN

FPP014PSS



INSTRUCTION MANUAL

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Before you start

A These instructions are for your safety. Please read through them thoroughly before use and retain them for future reference.

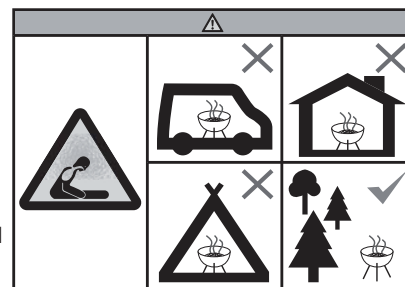
- Please dispose all plastic bags carefully and keep it away from children.
- Check the part and make sure you have all of the parts listed. If not, contact your local store who will be able to help you.
- Take a few moments to familiarize yourself with the contents & before starting check all holes are clear of any paint residue.
- When you are ready to start, make sure that you have plenty of space and a clean dry area for assembly.
- **Important** - While every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.

Food cooking information

- Please read and follow this advice when cooking on your grill.
- **ALWAYS** wash your hands before or after handling uncooked meat and before eating.
- **ALWAYS** keep raw meat away from cooked meat and other foods.
- Before cooking ensure pizza oven grill surfaces and tools are clean and free of old food residues.
- **DO NOT** use the same utensils to handle cooked and uncooked foods.
- Ensure all meat is cooked thoroughly before eating.
- **CAUTION** - eating raw or under cooked meat can cause food poisoning (e.g. bacteria strains such as E.coli).
- To reduce the risk of under cooked meat cut open to ensure it is cooked all the way through internally.
- **CAUTION** - if meat has been cooked sufficiently the meat juices should be clear in colour and there should be no traces of pink/red juices or meat colouring.
- Pre-cooking of larger cuts of meat is recommended before finally cooking on your barbecue.
- After cooking on your pizza oven always clean the grill cooking surfaces and utensils.

Safety warning

- **WARNING** – Pellet pizza oven give off CARBON MONOXIDE when used, which is poisonous and can kill. DO NOT use a pizza oven indoors or either in a tent, caravan or awning.
- **WARNING** - Do not use indoors! OUTDOOR USE ONLY. Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning.
- DO NOT use this product as a furnace.
- Ensure that the product is positioned on a permanent, flat, level, heat resistant non-flammable surface always from flammable items.
- Always stand your barbecue on a firm surface away from wooden fences or overhanging trees.
- Ensure the product has a minimum of 2 m overhead clearance and has a minimum of 2 m clearance from other surrounding items.
- **WARNING!** Do not use spirit or petrol for lighting or relighting!
- DO NOT handle or move the product while alight as it will become hot.
- Only use pellets intended for use in cooking. The recommended pellet length should be no longer than 3cm.
- NEVER leave a burning fire unattended.
- Keep children and pets at a safe distance from the product when in use.
- DO NOT cook before the fuel has a coating of ash.
- The pizza oven shall be heated up and the fuel kept red hot for at least 30 minutes prior to the first cooking on the pizza oven.
- Be careful when handling metal parts of pizza oven as they are likely to become hot.
- Always use heat resistant gloves when handling the product. Do not touch any metal parts in use, only touch the door handle when opening the door. Do not put any hot items next to the pizza oven.
- Ensure that the pizza oven has cooled down completely before removing ash.
- Keep a fine water sprayer at hand to extinguish any small flare-ups, otherwise use baking powder or salt to extinguish.
- To extinguish the unit - stop adding fuel and allow the fire in the pizza oven to die or douse with water.
- To prolong the life of your pizza oven grill do not leave it outside unprotected, use a suitable pizza oven cover when not in use.
- DO NOT store flammable materials near this product.
- DO NOT use aerosols near this pizza oven.
- DO NOT use coal in this product.
- DO NOT attempt to move the product when it is hot or in using.
- Flames may blow outside of the metal as below:
 - a. at the back, where flames burns;
 - b. from the top of hopper assembly when the lid is opened;
 - c. from the front of the pizza oven when open the door;
 - d. from the top of the chimney.
- Modification of the pizza oven may be dangerous, is not permitted, and will nullify any warranty.
- Failure to follow the instructions in this manual could result in serious injury or property damage.



Safe Use

01 Protection



02 Things to check before you start

1. Please dispose all plastic bags carefully and keep it away from children.
2. Check the part and make sure you have all of the parts listed. If not, contact our customer service department who will be able to help you.
3. Take a few moments to familiarize yourself with the contents & before starting check all holes are clear of any paint residue.
4. When you are ready to start, make sure that you have plenty of space and a clean dry area for assembly.



IMPORTANT - While every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.

03 Lighting procedures

1. Set the pizza oven up in a suitable position, on a level surface away from areas likely to catch fire. The base of the grill will get hot so ensure it stands on a suitable surface.
2. Put the pellet grid into the combustion chamber.
3. Place the pellets on the pellet grid and ignite the pellets on the top with refillable butane utility lighter.
4. When the pellets are burning, put the combustion chamber into the body through the handle.
5. Close the door so that the pellets burn completely to bake the pizza.
6. When burning is established spread the fuel out evenly.



WARNING! The pellet will be very hot so take suitable precautions.

- Do not leave handle on the pizza oven.
- Never touch metal parts which may be hot.
- Do not cook before the fuel has a coating of ash.

04 Before each cooking session

- To prevent foods from sticking to the pizza stone, please clean the pizza stone before each use.
- Fill the pellet fuel compartment with pellet, light the pellet and allow the pellet to become red-hot. It is recommended to wait for at least 18 minutes before cooking. Once the pellet has turn ash grey it is now ready to be used for cooking.

05 Replenishing the pellet

- During cooking, keep the pellet in hopper assembly more than half capacity of the hopper assembly.
- To replenish the pellet during use, use the handle to open hopper assembly lid, then use the hopper shovel to take some pellets and pour them into the hopper assembly. Place the hopper assembly lid back on the hopper assembly with the handle.
- Make sure oven gloves or mitts are used.

06 Extinguishing the pizza oven

- Take out the pellet grid and fire box assembly(E&G) and use water to extinguish the fire when finished the cooking. Pour the remaining hardwood pellets into a bucket of water.
- Ensure that the pizza oven has cooled down completely before removing charcoal ash.

Product Maintenance

01 The golden rules for care

1. Good and regular care can extend the life and maintain the condition of your pizza oven.
2. Ensure the barbecue and its components are sufficiently cool before cleaning.



IMPORTANT - Please note that it is normal, when in use, that the coated metal surfaces on the pizza oven may discolour due to the heat generated by the burning pellet. The coating may appear to smoulder / smoke and the surfaces darken, turning a chalky or matt finish.

02 At the beginning of the season

- Check to ensure all components are secure.
- Check and tighten all screws and bolts.

03 Before each use

Check to ensure the cooking surfaces are clean & free from rust.

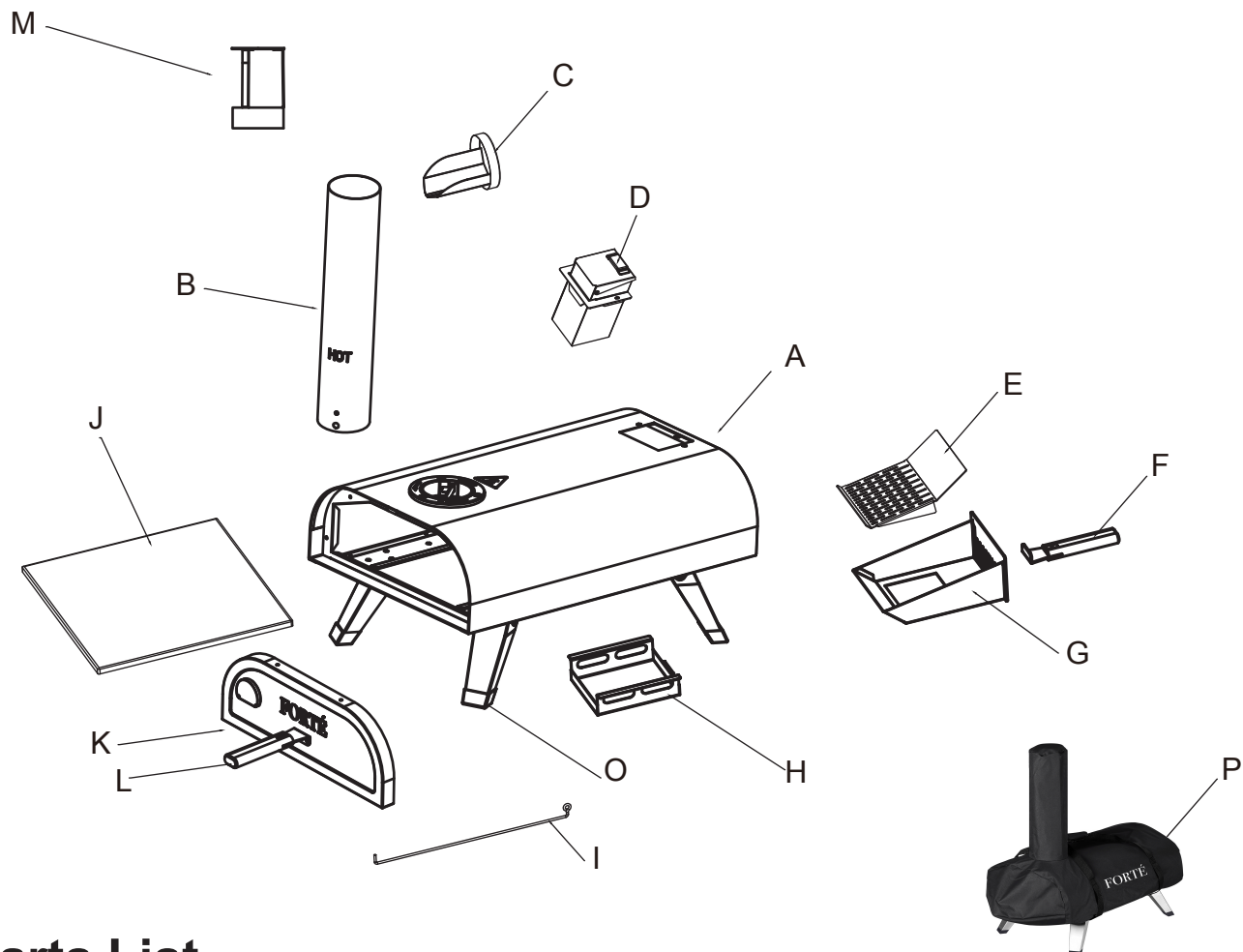
04 After each use

- To prolong the life of your pizza oven do not leave it outside unprotected, use a suitable pizza oven cover when not in use.
- 1. **Cooking surfaces (pizza stone, etc)**
Clean with hot, soapy water. To remove any food residue, use a mild cleaner on a non-abrasive pad. Rinse well and dry thoroughly. We do not recommend cleaning the pizza stone in a dishwasher.
- 2. **Ash tray**
After every use, check the pellet fuel. Discard the ash, and wash any remaining ash or fat from the tray/collector. Failure to clean thoroughly may affect your cooking performance. Use the tool provided to remove the collector as it may be hot.
- 3. **Pizza oven body**
Regularly remove excess grease or fat from the pizza oven body with 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. Remove pizza stone before full cleaning.
- 4. **After 2 or 3 uses**
Check and tighten all screws and bolts.

05 At the end of the season

- 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.
- Do not leave the pizza oven exposed to outside weather conditions or stored in damp, moist areas.
- Do not store flammable materials near this product.

Exploded View



Parts List

PART	DESCRIPTION	QUANTITY
A	Pizza Oven Body Assembly	1
B	Chimney Pipe	1
C	Hopper Shovel	1
D	Hopper Assembly	1
E	Pellet Grid	1
F	Fire Box Assembly Handle	1
G	Fire Box Assembly	1
H	Ash Tray	1

PART	DESCRIPTION	QUANTITY
I	Poker	1
J	Pizza Stone	1
K	Door	1
L	Door Handle	1
M	Chimney Lid	1
N	Screw (M4x10)	4
O	Rubber Foot Pad	4
P	Carry Cover	1

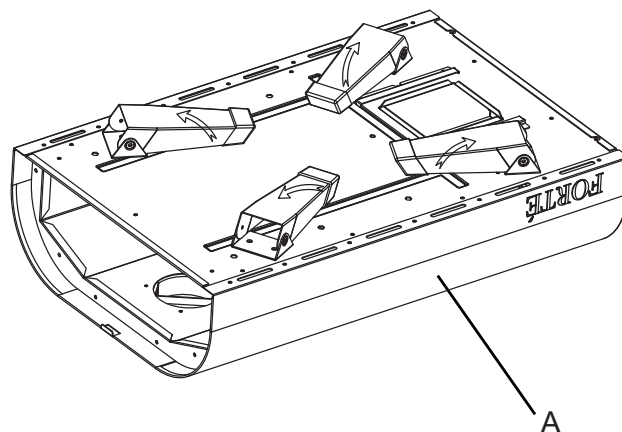
Estimated Assembly Time: 5 minutes

Tools required for assembly (not included): Phillips screwdriver

Assembly Instructions

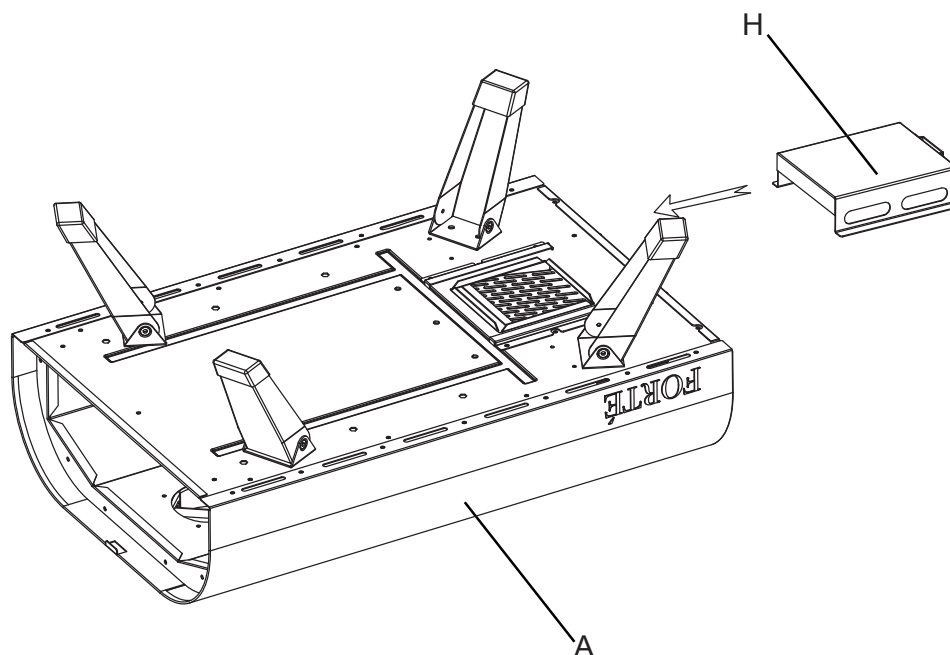
Step 1

With assistance, place the pizza oven body assembly (A) upside down on a soft, level surface. Then unfold four legs (pre-assembled) as illustrated.



Step 2

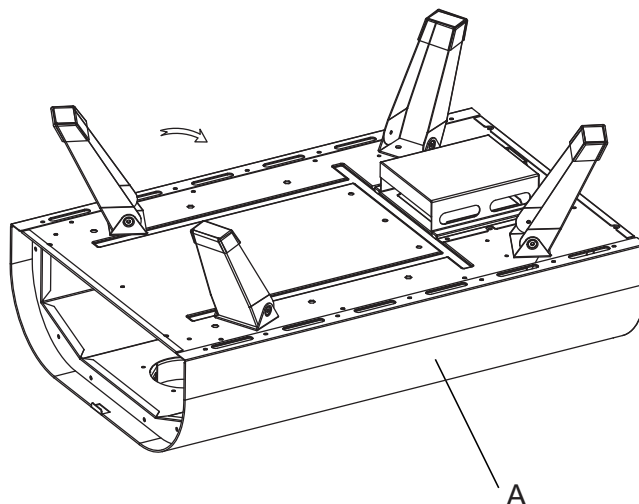
Install the ash tray (H) to the pizza oven body assembly (A) as illustrated.



Assembly Instructions

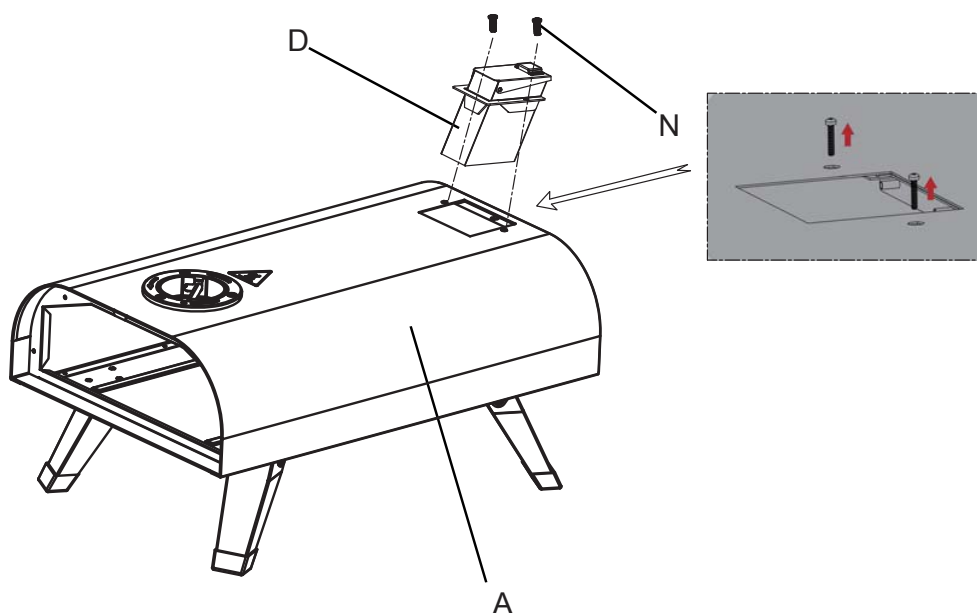
Step 3

Flip over the pizza oven body assembly (A) as illustrated.



Step 4

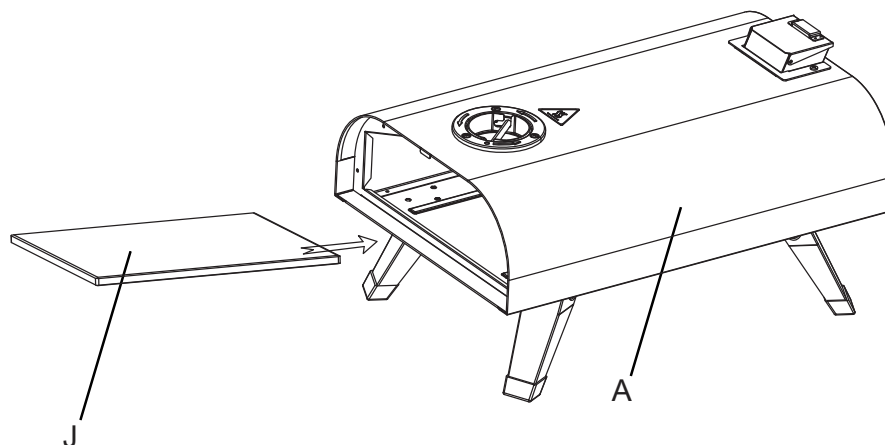
Install the hopper assembly (D) to the pizza oven body assembly (A) with two M4×10 screws (N) as illustrated. Please disassemble screws (N) from the body (A) when assembling (D).



Assembly Instructions

Step 5

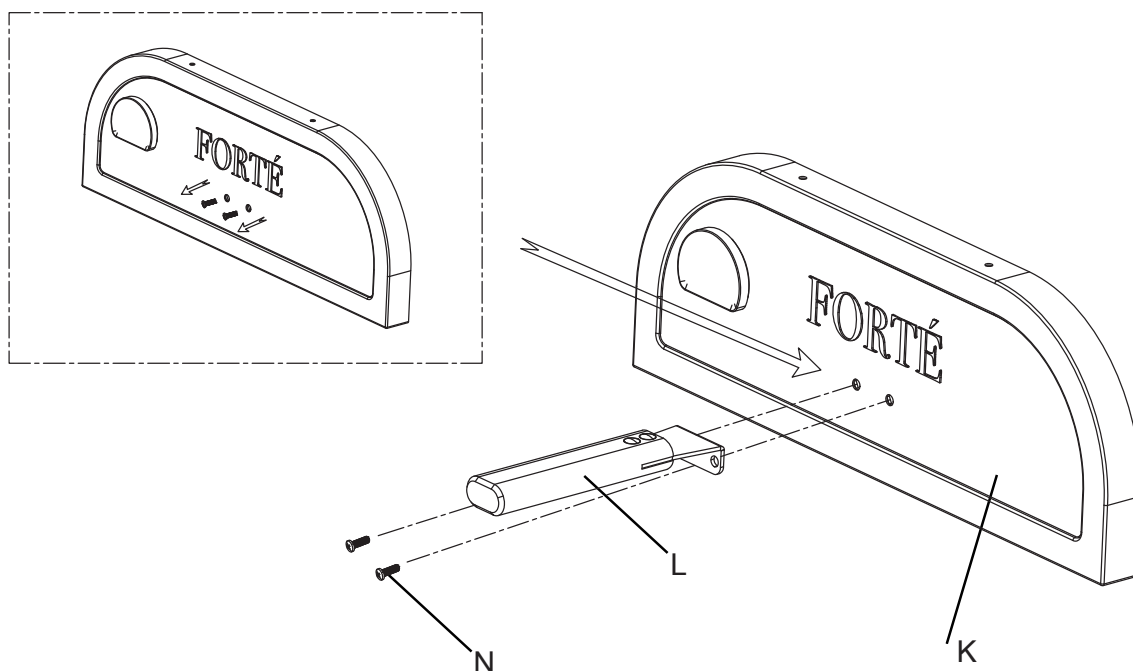
Put the pizza stone (J) into the pellet pizza oven assembly (A) as illustrated.



Step 6

Attach the door handle (L) to the door (K) with 2 pcs M4 x10 screws (N) as illustrated.

Tighten screws with screwdriver.

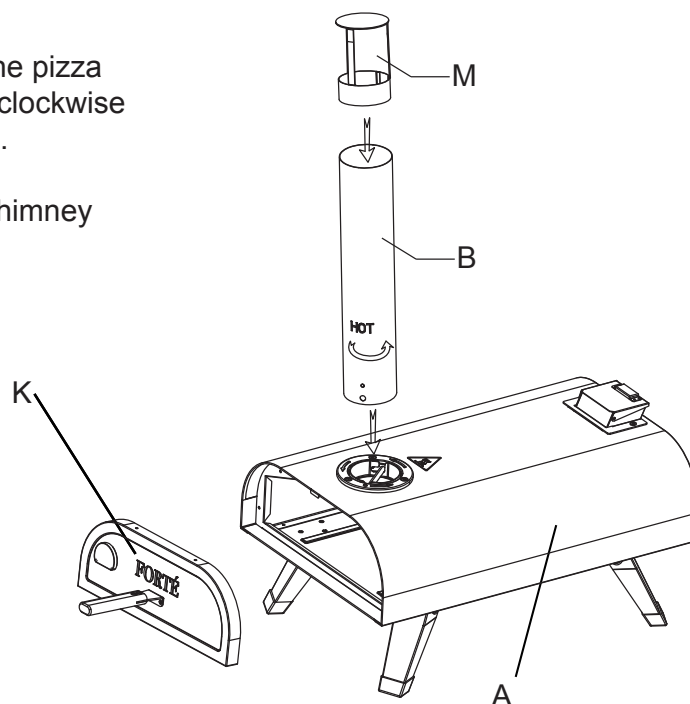


Assembly Instructions

Step 7

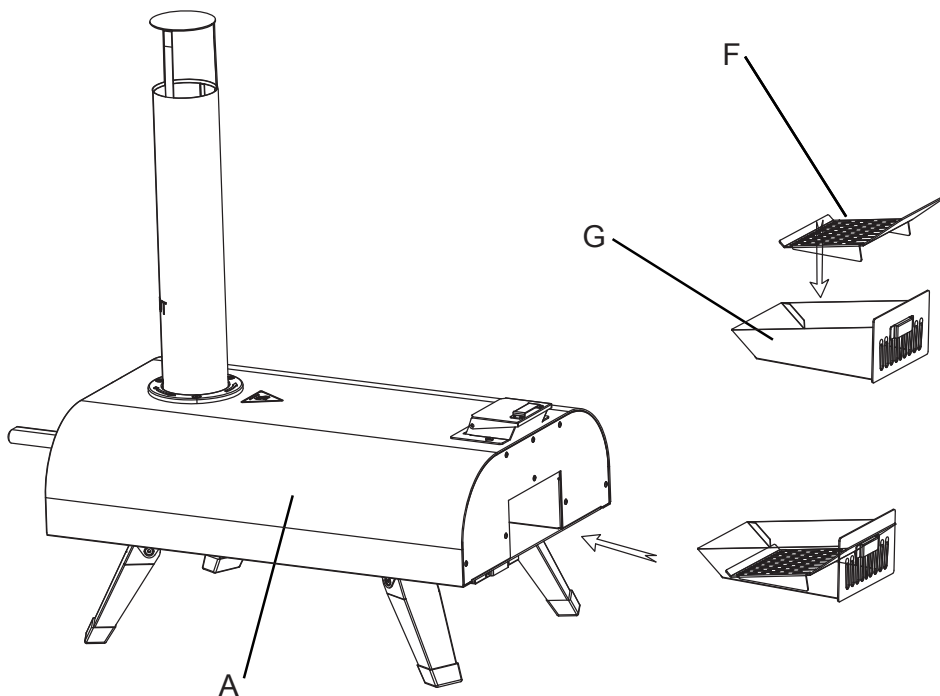
Place the chimney pipe (B) onto the pizza oven body assembly (A) and turn clockwise by hand into position as illustrated.

Put the chimney lid (M) onto the chimney pipe (B).



Step 8

Place the pellet grid (F) to the fire box assembly (G) first, then put into the pizza oven body assembly (A) as illustrated.

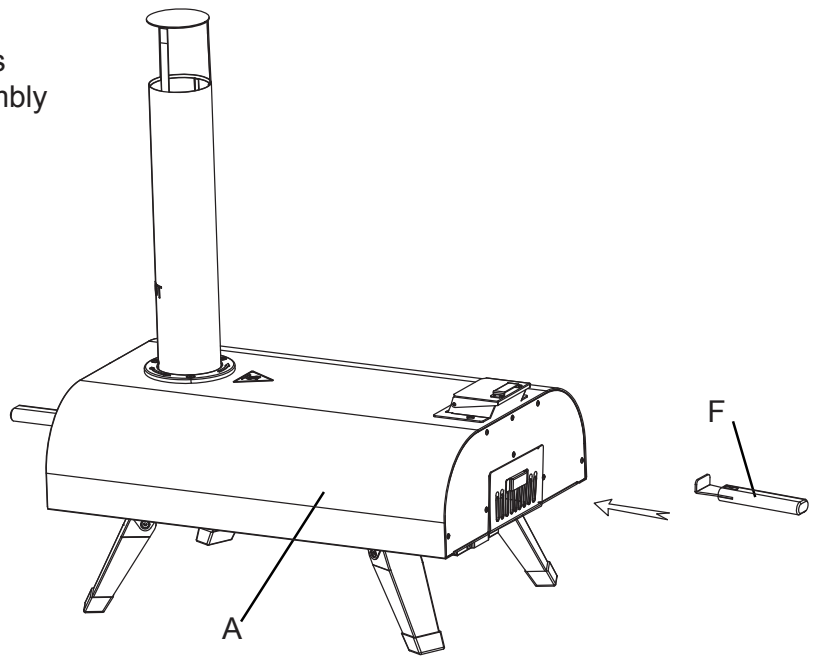


Assembly Instructions

Step 9

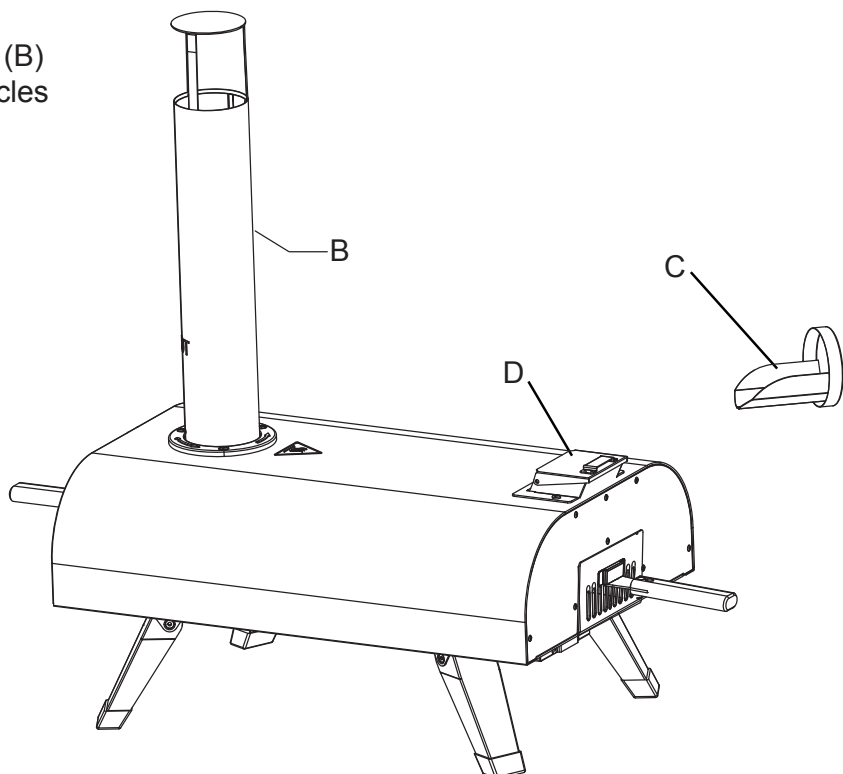
The fire box assembly handle (F) is ready to operate the fire box assembly (G), ash tray (H) and lid of hopper assembly (D).

Do not leave the fire box assembly handle (F) on above locations during use as it may get hot.



Step 10

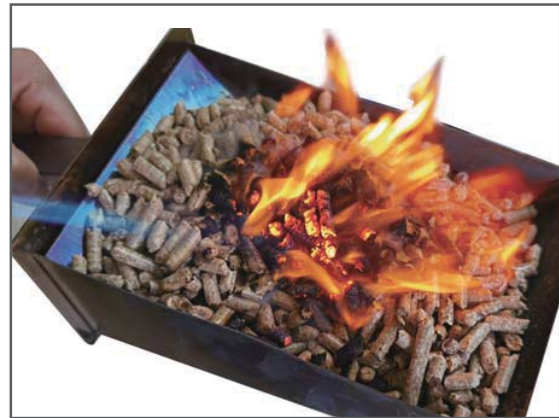
The hopper shovel (C) can be used to cover the chimney pipe (B) while storage, or to shovel particles as illustrated.



Use Instructions

Lighting Instruction

1. Remove the hopper shovel (C, if applicable) from the top of the chimney pipe (B) and make sure the chimney lid (M) is on top of the chimney pipe (B).
2. Put the door into position and only take it off when adding fuel or operating with food.
3. Take out the pellet grid and fire box assembly (E & G) with the handle, then put 100% natural hardwood pellets with hopper shovel (C) as the level picture shown (around 300g).
4. Place the fire box assembly onto an even and nonflammable surface. Ignite the hardwood pellets with an igniter or fire starter and wait for around 45-90 seconds to allow the fire to start.



5. Put the pellet grid and fire box assembly into the back of pizza oven with the handle , put the door on and cover the hopper lid. Keep burning for about 18 minutes.
6. Open hopper lid carefully with handle and add hardwood pellets (maximum 450g) with hopper shovel when more flames are seen on top of the chimney pipe.



Use Instruction

7. Close hopper lid with handle and wait for 2-3 minutes. When flames are seen on top of the chimney again, it's time to cook your food. Take off the door carefully and put the food onto middle of pizza stone inside the combustion chamber, then close the door.



8. If burning time exceeds 1 hour, use a poker to remove ash/dust in the ash grid, to allow for air venting and better burning.



Cooking

1. Baking pizza

1. Smear some olive oil or cooking oil on the surface of pizza peel(not included) to avoid sticking.
2. Put the pizza on pizza peel and make your pizza with your desired add-ons.
3. Put the pizza on the pizza stone with pizza peel, then close the door and bake for about 15 seconds.
4. After 15 seconds, rotate pizza 90 degrees with pizza peel or baking tools, then close the door to bake another 15 seconds. Repeat the same process until the pizza is rotated and baked 360 degrees.
5. Open the door and take out the pizza. Now, enjoy your pizza!

Tip 1: After the first round of baking is completed, if you want to continue to cook another pizza, please control the baking time around 10 seconds between each rotating since the temperature inside the oven reaches up to 350 degrees.

Tip 2: Mind to observe the flame, before it becomes weak and heat is insufficient, refill the pellet fuel properly to maintain perfect baking.

Reminder:

** When the pellet fuel in the pizza oven is burning, the door must be closed unless food needs to be put in or taken out. This is to prevent too much air coming in from the oven door, which may cause heavy smoke inside the fire box assembly(E&G) and hopper assembly(D).*

** Always operate the door with provided handle.*

Use Instruction

2. Cooking Steak

1. Put the marinated steak to pizza stone.
2. Close the door and cook 20 seconds. After 20 seconds, open the door and rotate the steak 180 degrees with tools, then close the door and cook another 20 seconds.
3. Flip over the steak and repeat above operation for another side of the steak.
4. Finished step 2 and step 3, the total cooking time is around 80 seconds, and now you have a steak in medium.
5. If you want to medium well steak, adjust each cooking time to 25 seconds, total cooking time is 100 seconds.
6. Adjust the cooking time according to the actual temperature of the pizza oven and personal preferences.

Reminder:

**When grilling steak, it is recommended put the steak on the plate(not supplied) to collect grease or gravy.*

**When the pellet fuel in the pizza oven is burning, the door must be closed unless food needs to be put in or take out. This is to prevent too much air coming in from the oven door, which may cause heavy smoke inside the fire box assembly(E&G) and hopper assembly(D).*

**Always operate the door with provided handle.*

You can use this pizza oven to cook more than pizza and steak. Please enjoy your cooking journey!

Cleaning

1. Make sure clean the ash inside the whole pizza oven carefully after each use, and tap the chimney pipe slightly to shake off the dust.
2. Clean the combustion chamber(where the food is placed) and pizza stone with paper towel.
3. Pls Clean the door slot with a soft rag carefully after each use.

FORTÉ

Pizza Oven Warranty

Your **PIZZA OVEN** has been inspected and tested and is warranted subject to following for a period to 12 months from the date of purchase against defects in workmanship and materials. During this period, we undertake to repair or replace any defective part which was originally defective in our opinion. This warranty is null and void if the appliance is used for commercial purposes.

FORTÉ Appliances will not pay for:

1. Repairs when your **PIZZA OVEN** is used for commercial purposes.
2. Pickup and delivery. Your **PIZZA OVEN** is designed to be repaired in the home.
3. Damage resulting from accident, alteration, misuse, abuse, fire, flood, improper installation, acts of God, or use of products not approved by FORTÉ Appliances.
4. Any food loss due to product failure.
5. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
7. Travel or transportation expenses for customers who reside in remote areas.

The warranty does NOT apply for:

1. Damages due to chipping, peeling of coating and denting.
2. Breakage or damage to components made of Bakelite, plastic materials, rubber parts and cord.
3. Normal wear and tear of parts; Normal Product Maintenance and Cleaning
4. Damage resulting from accident, mishandling or negligence on the part of the customer. Liability for consequential loss or damage is neither accepted nor implied.
5. General rebuilding or refurbishing that is not a legitimate warranty repair.
6. Failures caused by unauthorized service.
7. Grease or other material buildup due to improper.
8. Cleaning or maintenance.
9. Accidental or intentional damage.
10. Connection to an improper power supply.
11. Use of improper accessories that cause damage to the product.

This warranty is valid only when:

1. This appliance has not been opened or tampered with by any unauthorized person.
2. The appliance is brought to and taken from the retailer at the customer's cost and risk.
3. The warranty card and Cash Memo duly signed by the authorized retailer are present with the complaint.
4. The appliance has been installed, used and maintained in accordance with the instruction manual.
5. The warranty applies to the original purchaser of the FORTÉ product and does not extend to products that have been resold.

Warranty is void if:

1. Serial plate is defaced.
2. Product is altered by user.
3. Product is not installed or used according to manufacturer's instructions.