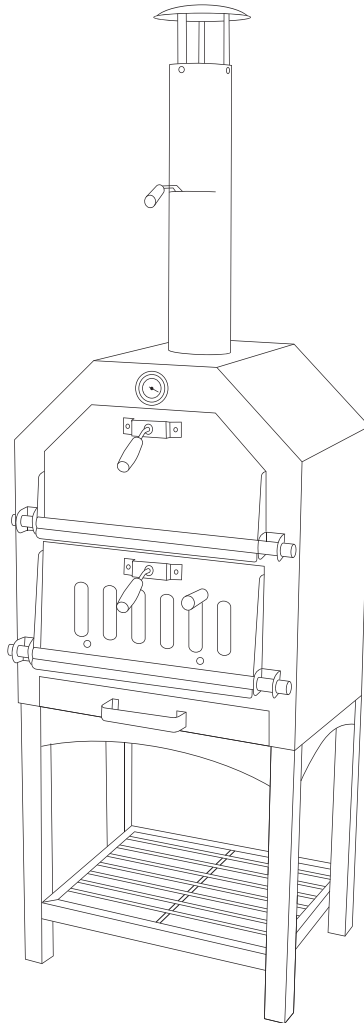

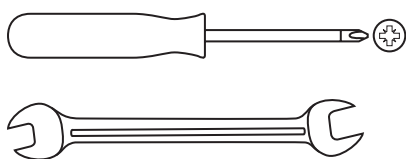


User instructions - Please keep for future reference



<p>⚠ WARNING</p> 	<p>CARBON MONOXIDE HAZARD</p> <p>Danger of carbon monoxide poisoning - NEVER light this product or let it smoulder or cool down in confined spaces.</p>
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Tools required (not included)



IMPORTANT – Carefully remove any packaging before use, but retain the safety instructions. These instructions form part of the product. Please take note of all of the safety warnings listed in these instructions. Please read these instructions in their entirety and retain them for future reference. These instructions should be stored with the product. This product is for domestic use **ONLY** and should not be used commercially or for contract purposes.

Produced in PRC for La Hacienda Ltd
Hangar 27, Site C, Aston Down Airfield, Nr Stroud, Glos, GL6 8HR, UK
If you have damaged or missing parts, call the La Hacienda customer helpline: 03451 306192
www.lahacienda.co.uk

WARNING!

- This product is intended **FOR OUTDOOR USE ONLY. DO NOT USE INDOORS.**
- **NEVER** leave a burning fire unattended.
- **DANGER** of carbon monoxide poisoning – **NEVER** light this product or let it smoulder or cool down in confined spaces.
- **DO NOT** overload the unit with fuel.
- **FIRE HAZARD** - Hot embers may emit while in use.
- **WARNING! - DO NOT** use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting! Use only firelighters complying to EN1860-3!
- This product is **ONLY** suitable for use with untreated wood, logs or charcoal.
- **DO NOT** use this oven on decking or any other flammable surfaces such as dry grass, wood chips, leaves or decorative bark.
- Ensure that the oven is positioned at least 2 metres away from flammable items.
- **DO NOT** use this oven as a furnace.
- **DO NOT** handle or move the oven whilst alight as it will be hot.
- **WARNING!** This unit will become very hot, do not move it during operation.
- **ALWAYS USE** heat resistant gloves when in use as the unit will be hot.
- Allow the unit to cool down completely before moving or storing.
- **WARNING!** - Keep children and pets away.
- Always inspect the unit prior to use for fatigue and damage and replace as and when necessary.

POSITIONING, LIGHTING, USAGE AND CARE INFORMATION

- Ensure the oven is positioned on a permanent, flat, level, heat resistant non-flammable surface away from flammable items.
- Ensure the oven has a minimum of 2m overhead clearance and has a minimum 2m clearance from other surrounding items.
- Place untreated wood or charcoal into the lower fuel area. **DO NOT** use more fuel than 75% of fuel area capacity, e.g. 4-5 handfuls of charcoal or a couple of small logs is sufficient.
- Place rolled up newspaper and kindling in with the fuel and using heat resistant gloves, light the fuel.
- Allow the fuel to heat up and be kept red hot for at least 30 minutes prior to the first cooking on the pizza stone or BBQ grill.
- **DO NOT** cook before the fuel has a coating of ash.
- Air flow can be adjusted as required via the baffle plate and damper on the flue.
- Always use heat resistant gloves during the handling process and when refuelling.
- Always close the lower door when fuel is lit.
- The pizza stone and cooking grills can be washed using a mild detergent. They are not suitable for dishwasher use. Allow to cool before washing.
- The pizza stone will develop soot on the underside - this may be difficult to remove and should be expected. It is not a fault and will not affect use.
- The unit may be left outside all year if a La Hacienda weatherproof cover is used to help protect it from bad weather.
- The oven surface will age and develop surface rust when placed outdoors and from first use. This is to be expected, it is not a fault and will not affect use. See under storage for re-painting options.

FOOD COOKING INFORMATION

- Please read and follow this advice when cooking.
- Always wash your hands before and after handling uncooked meat and before eating.
- Always keep raw meat away from cooked meat and other foods.
- Before cooking ensure cooking 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.
- **CAUTION** - if meat has been cooked sufficiently the meat juices should be clear and there should be no traces of pink/red juice or meat colouring.
- Pre-cooking large pieces of meat and joints is recommended before finally cooking in your oven.
- After cooking always clean the cooking surfaces and utensils.

COOKING PIZZAS

- Place the pizza stone into the oven on top of the cooking grills and wait whilst it reaches optimum temperature.
- Allow the oven to reach approximately 350 - 400°F (175 - 200°C).
- Ensure that the damper on the flue is half open and that the baffle plate on the lower door is half open.
- After 30 minutes of preheating slide your pizza onto the pizza stone using a paddle (not supplied).
- The pizza should take anywhere between 5-10 minutes depending on thickness of the base and toppings. Thin base pizza's are recommended for this oven.

Care and safe use guidelines

- Check your pizza occasionally as they can cook quickly.
- Once its cooked to your taste, remove carefully using a paddle and heat resistant gloves (both sold separately).

COOKING OTHER FOODS

- This oven can be used to BBQ various other types of foods such as fish, meats, bread etc.
- Please fuel the oven as described under lighting section.
- To keep meat moist, add a small amount of water to a small foil tray, separate the coals in the lower fuel section and place the tray between the fuel prior to lighting.
- Top up liquid as necessary using heat resistant gloves (not supplied).

SMOKING

- If you wish to use as a smoker unit, add wood chips to the fuel and restrict air flow to the unit by closing the baffle plate on the lower door and the damper on the flue.
- To keep meat moist, add a small amount of water to a small foil tray, separate the coals in the lower fuel section and place the tray between the fuel prior to lighting.
- Top up liquid as necessary.

EXTINGUISHING

- To extinguish the unit - stop adding fuel and allow fire to die or douse with sand.
- **DO NOT** use water as this could damage the oven.

STORAGE

- When not in use, cover the oven with a La Hacienda weatherproof cover once completely cooled.
- Remove loose paint and rust with a wire brush when needed and re-paint using La Hacienda High Temperature Paint.
- This product will start to develop surface rust when placed outdoors. This is to be expected. To reduce surface rust, rub the oven with an oily rag after use.

Assembly instructions

IMPORTANT - Remove any packaging before use, but retain the safety instructions and store them with this product.

WARNING - DO NOT over tighten bolts; only tighten with moderate pressure to avoid damaging the bolts or components of the product.

ASSEMBLY

STEP 1 – Place the main body (3) upside down on a surface that will not scratch the unit.

STEP 2 – Attach 4x legs (6) to the main body (3) using 16x screws (A). Please note, each leg has been labelled to show correct position on the main body. Please refer to the diagram.

STEP 3 – Attach front panel (5) to front two legs using 4x screws (A).

STEP 4 – Attach 2x side panels (4) to legs (6) using 8x screws (A).

STEP 5 – Attach base shelf (8) to the lower part of the legs (6) using 4x screws (A).

STEP 6 – Now place the unit upright and attach the flue (2) into the main body (3) and secure using 3x bolts (B).

STEP 7 – Attach flue cap (1) to top of the flue (2) using 3x bolts (B) and 3x nuts (C).

STEP 8 – Attach lower door with air vent (11) to the main body (3) using 1x hinge bar (12). Secure using 2x securing pins (E) and 2x split pins (F) (See Diagram.1).

STEP 9 – Attach upper door (10) to the main body (3) using 1x hinge bar (12). Secure using 2x securing pins (E) and 2x split pins (F).

STEP 10 – Screw 2x handles (D) onto the handle bar of the lower door (11) and handle bar of the upper door (10).

STEP 11 – Place 2x cooking grills (13) on the ledge in the upper oven.

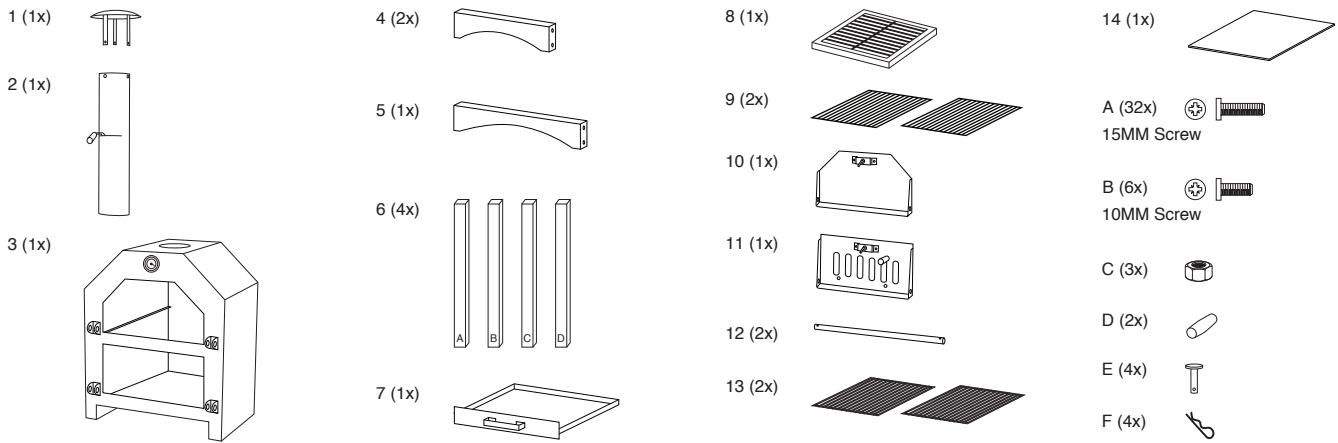
STEP 12 – Place 2x black fuel grates (9) on the ledge in the lower oven.

STEP 13 – Slide the ash drawer (7) into the main body (3).

STEP 14 – When using to cook pizza's place the pizza stone (14) onto the cooking grills (13).

The oven is now ready to use but please ensure you have read these instructions thoroughly prior to use.

Parts list



Prior to assembly, read the instructions carefully. Check all parts against the parts list. Carry out assembly on a soft surface to avoid scratching the paint. Please retain this information for future reference.

For ease of assembly only loosely tighten bolts and then tighten fully when assembly is complete. Periodically check that fixings are secure prior to use.

WARNING - DO NOT over tighten bolts; only tighten with moderate pressure to avoid damaging the bolts or components of the product.

Assembly diagram

