

STATESMAN

kitchen appliances



SKPO0W13SS
13 INCH WOOD FUEL PIZZA OVEN

Instruction Manual

Please read these instructions carefully before use and retain for future reference.
Before switching on your appliance – Always check for any damage that may have
been caused in transit.

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IMPORTANT SAFETY INSTRUCTIONS

Read all instructions and warnings carefully before assembling and using this product. Safety instructions must always be followed to prevent injury and/or damage. Please keep this manual handy for future reference.



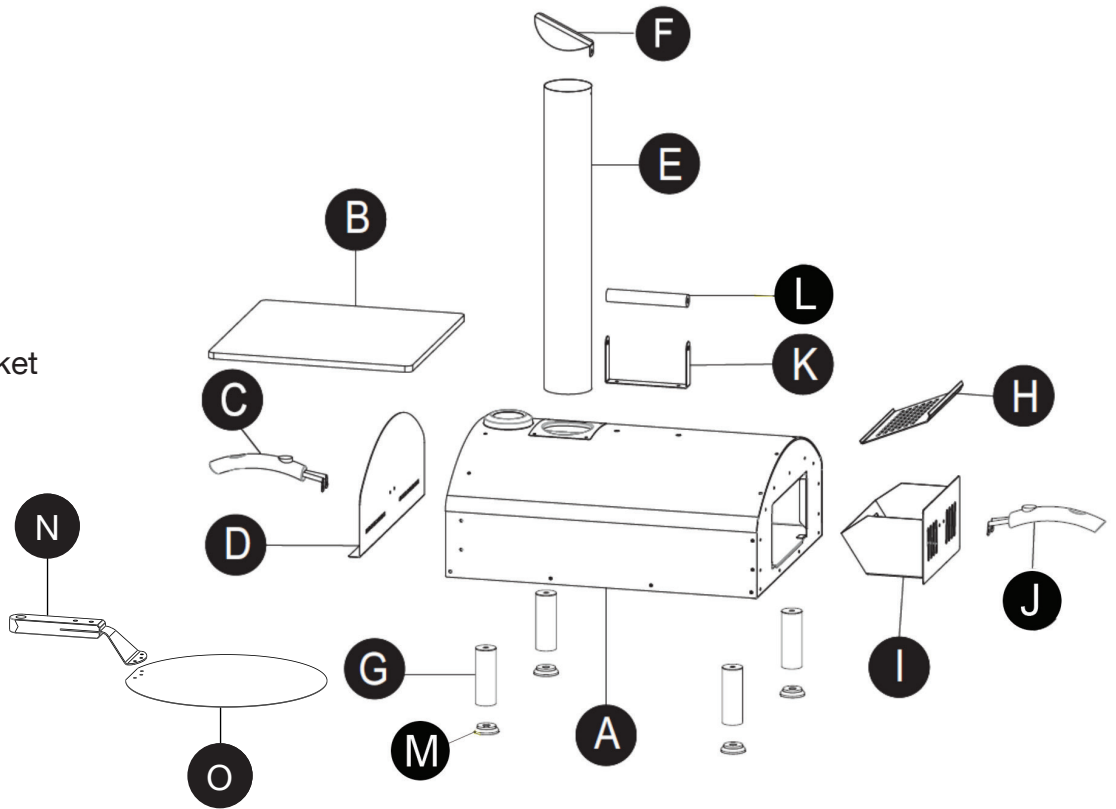
WARNING: Use outdoors only, never operate this product in an enclosed area. The product must always be used outdoors, well away from any structures, and never inside a building or garage or in proximity to an enclosed area.

- Remove and dispose of packaging materials. Keep all packaging materials away from children and pets.
- Inspect the product for any damage or missing components before use. If necessary, contact our customer service department.
- This product is intended for domestic use only.
- This product should only be operated by adults. Never leave this product unattended when lit.
- Children should not play with the product and should always be supervised. Always keep children and pets at a safe distance away from the pizza oven.
- Set up your pizza oven on a sturdy, stable, level, non-flammable surface and keep it clear and free from any flammable or combustible materials such as gasoline, or any other flammable vapours and liquids.
- Do not install or use your pizza oven in or on boats or vehicles including RV's, motorhomes, caravans, etc.
- Do not install or use your pizza oven in any enclosed areas including marquees tents etc.
- Do not use the pizza oven in high winds.
- Do not use the pizza oven as a heater or furnace. It is not intended for this use, as toxic fumes can accumulate and may cause asphyxiation.
- Flames could escape from inside the pizza oven and blow outside of the metal enclosure. Please keep away from all openings including the below and warn others around you:
 - the pellet tray at the back of the oven.
 - the front of the oven when the door is opened.
 - the top of the chimney.
- Do not leave the doors open for prolonged periods when in use.
- Do not use your pizza oven unless it is completely assembled, and all parts are securely fastened and tightened.
- Improper installation, adjustment, alteration, service, or maintenance of your pizza oven may cause injury or property damage.
- Do not use spirits or petrol for lighting or re-lighting the pizza oven.
- Only use 100% hardwood pellets to fuel the pizza oven.
- Add wood pellets gradually to reach the optimum temperature. Adding too many





- pellets will enlarge the fire, risking damage to your pizza oven.
- Do not cook in the pizza oven until the fuel has a coating of ash.
 - When using the pizza oven, there is a risk of burns. Do not touch any metal parts of the oven when operating. Always wear protective heat proof gloves and only touch the wooden/plastic handles when handling the oven, oven door or pellet tray.
 - Always wear protective heat resistant gloves to handle any utensils, cooking pans, or trays.
 - Never put your hands or arms into the pizza oven when lit.
 - Do not leave utensils in the pizza oven when lit.
 - You should never use the pizza oven on or near any combustible surfaces or materials.
 - Do not attempt to remove any parts or move the pizza oven when it is lit or still hot. Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury, or death.
 - Do not burn any unauthorised materials or flammable fluids inside the pizza oven. Only use 100% hardwood pellets.
 - Ensure the pizza oven has fully cooled after use and that no glowing embers remain before moving, cleaning, storing, or carrying out maintenance.
 - The pizza oven should not be left uncovered and exposed in-between uses.
 - Do not expose the pizza stone to extreme temperature changes. Do not place frozen foods directly onto the hot pizza stone.
 - The pizza stone should not be used directly above or in contact with an open flame.
 - The pizza stone is fragile and can break if knocked or dropped.
 - Only cook dry, bread-based foods directly on the pizza stone. Never place raw meats directly onto the pizza stone.
 - Only use stainless steel or enamelled cast iron pans or trays in the pizza oven.
 - The pizza stone becomes very hot during use and takes a long time to cool. Do not wash the pizza stone when still hot.
 - Dispose of ash appropriately once cooled.
 - Do not clean the pizza stone or any other parts of the pizza oven in a dishwasher.




PRODUCT OVERVIEW

- A. Pizza Oven Body
- B. Pizza Stone
- C. Oven Door Handle
- D. Oven Door
- E. Chimney
- F. Chimney Cap
- G. Oven Legs
- H. Pellet Grid
- I. Pellet Tray
- J. Pellet Tray Handle
- K. Carry Handle Bracket
- L. Carry Handle
- M. Oven Feet
- N. Pizza Peel Handle
- O. Pizza Peel Paddle



Installation Fixtures

PART	Des.	Pics.	QTY
aa	Screw M6X85		4
bb	Screw M4X8		10
cc	Nut M4		4
dd	Washer M4		4

PART	Des.	Pics.	QTY
ee	Screw M6X140		1
ff	Ball-head Nut M6		1
gg	Ball-head Nut M4		3

PRODUCT ASSEMBLY

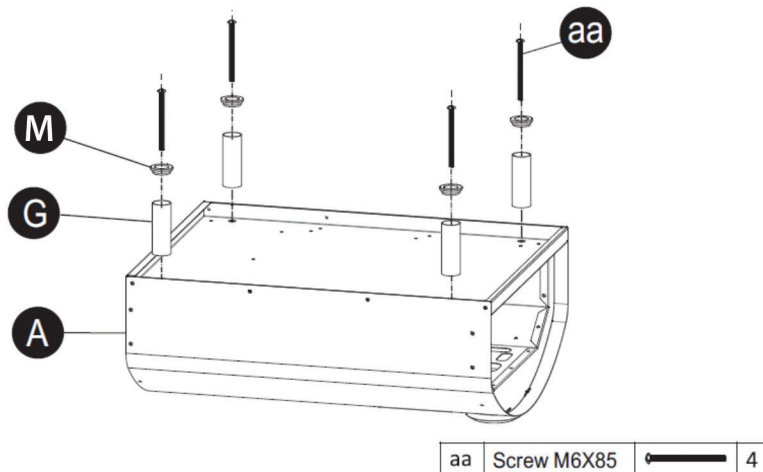


WARNING: Take care when assembling the product as there may be sharp edges or parts.

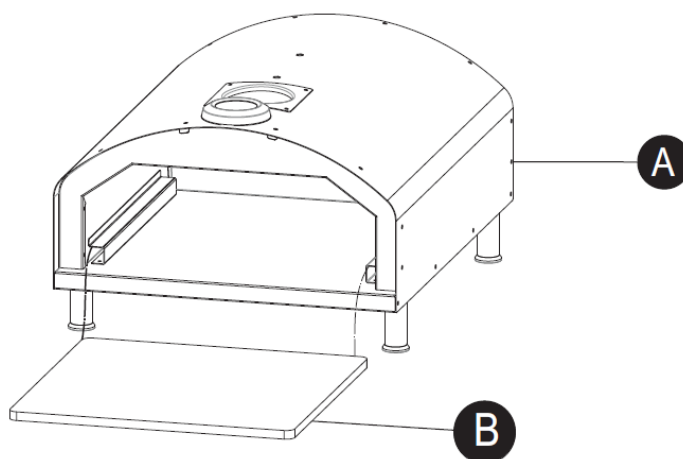
Dispose of all packaging materials and inspect the product for any damage or missing parts before use. Contact our customer service department if necessary.

Please Note: Before you begin, make sure you have plenty of space and a clean dry area for assembly.

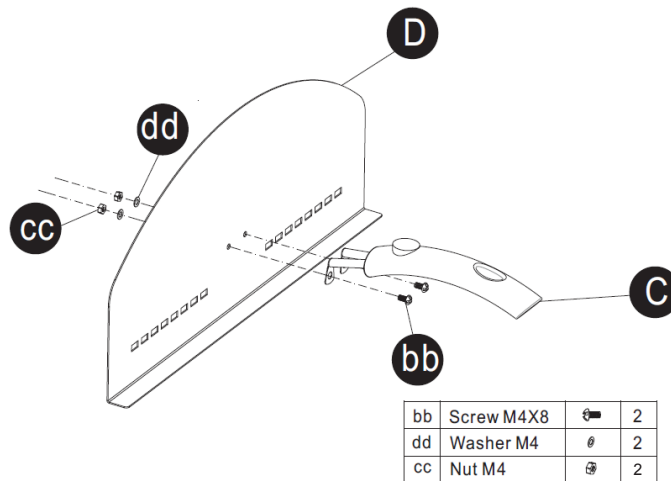
1. To install the pizza oven legs (G) and feet (M), place the pizza oven body (A) upside down on a soft, level surface. Assemble each leg by inserting a screw (aa) through the oven feet (M) and then through the oven leg (G). Then screw the assembled legs into the four leg holes on the base of the oven (A). This should be done before installing any other components.



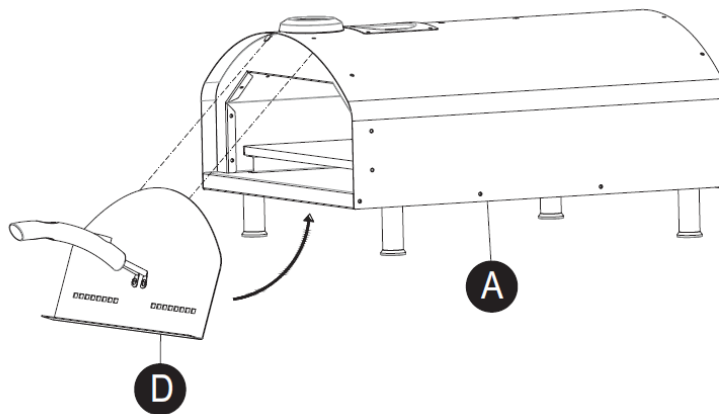
2. Carefully turn the pizza oven back over and stand on the installed feet. Slide the pizza stone (B) into the front of the oven resting it on the raised edges so that air can circulate underneath the stone.



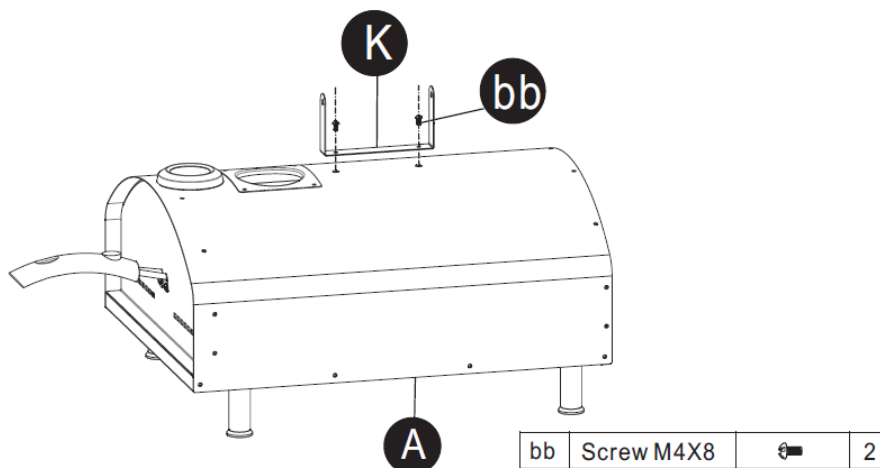
3. Attach the oven door handle (C) to the oven door (D) using screws (bb), nuts (cc) and washers (dd) as shown in the diagram below.



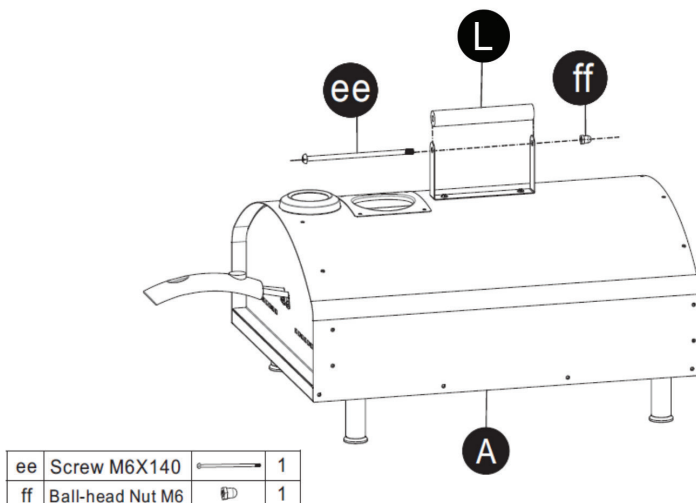
4. To secure the oven door (D) to the oven body (A), tilt the top of the door forwards and insert the tab at the top into the groove at the top of the oven opening. Slide the base of the door inwards until the door is secure.



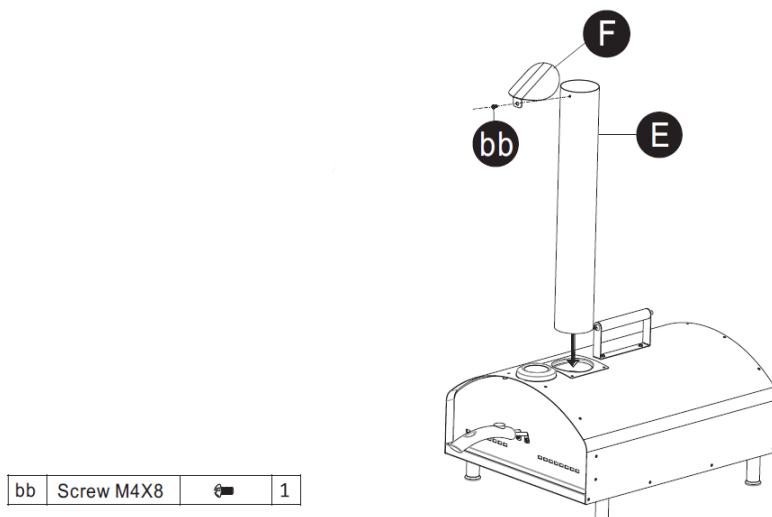
5. Install the carry handle bracket (K) onto the top of the oven body (A) using screws (bb) as shown below.



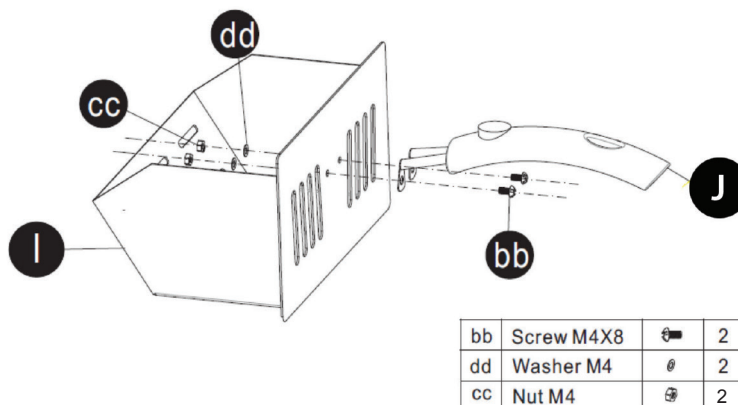
6. Attach the wooden handle (L) onto the handle bracket (K) by threading through the long screw (ee) and securing with the ball-head nut (ff) as shown below.



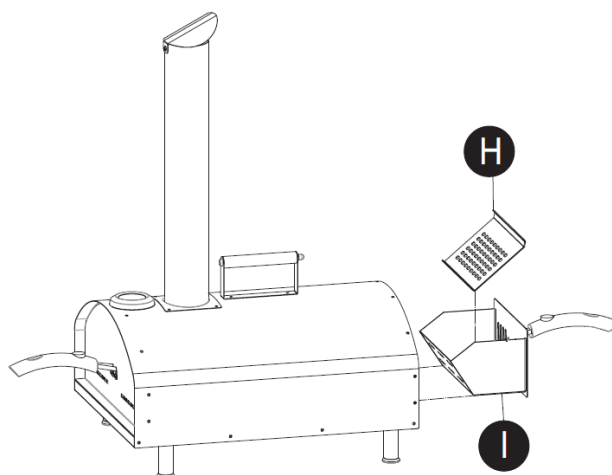
7. Insert the chimney (E) into the chimney opening on the top of the pizza oven body (A). Then install the chimney cap (F) onto the chimney (E) with screw (bb).



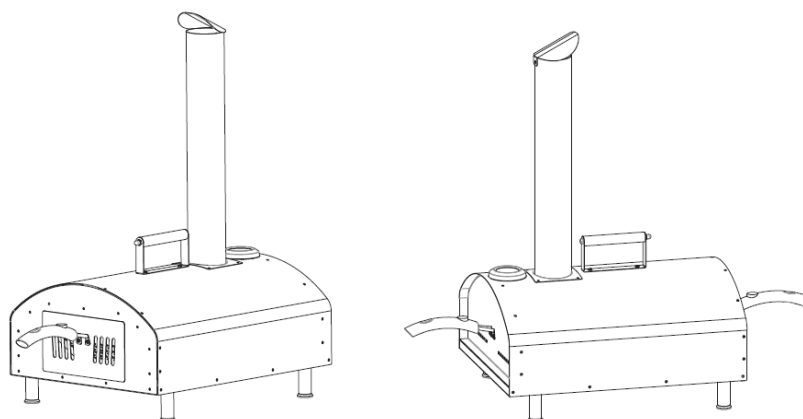
8. Install the pellet tray handle (J) onto the pellet tray (I) using two screws (bb), two nuts (cc) and two washers (dd).



9. Place the pellet grid (H) into the pellet tray (I). This should sit at an angle so that air can circulate underneath the grid. Then insert the assembled pellet tray into the back of the pizza oven body (A).

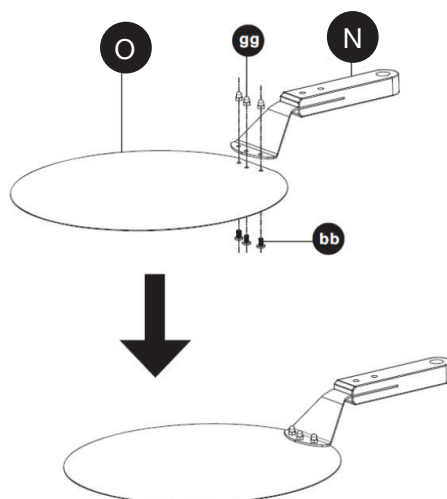


10. The pizza oven is now assembled and should look as below.



Pizza Peel Assembly

- Using three screws (bb) and three ball head nuts (gg), secure the pizza peel paddle (O) to the pizza peel handle (N) as below.



gg	Ball-head Nut M4	⊕	3
bb	Screw M4X8	⊕	3

OPERATING INSTRUCTIONS

WARNING: Take care when using the pizza oven. Do not touch any metal parts of the pizza oven, only use the handles provided. Always wear protective heat resistant gloves.

1. Before use, stand the pizza oven on a sturdy, level, stable and non-flammable surface and make sure it is not positioned on or near any combustible surfaces or materials. Do not use in an enclosed area.



WARNING: During use the base of the pizza oven can become extremely hot. Make sure the pizza oven is installed on a suitable heat resistant surface.

2. Remove the pellet tray from the pizza oven and stand it on a suitable non-flammable surface away from any combustible surfaces or materials. Leaving the pellet grid (H) installed, fill approximately 90% of the pellet tray (I) with hardwood pellets.
3. Place firelighter into the pellets (no more than 2) and light. Leave to ignite the pellets.
4. Once burning of the pellets has become established, insert the pellet tray back into the pizza oven body (A). Making sure that the oven door (D) is in place at the front and leave the oven to heat.
5. Gradually add further wood pellets as required until the oven reaches the optimum temperature (250-300°C). This will take approximately 15-20 minutes depending on the external temperature and weather conditions. Once the oven is up to temperature you can begin cooking.
6. Open the oven door using the handle (C). Launch your pizza into the centre of the oven and replace the oven door.

Please Note: You should only open the door when inserting, turning, or removing your pizzas. Use the pizza peel provided to do this.

7. Using the pizza peel, turn your pizza approximately 90° every 15- 30 seconds. This will help to cook the pizza more evenly and avoid overcooking.
8. In-between pizzas replace the door and allow the oven to get back up to temperature. You may also need to replenish the wood pellets.
9. Once you have finished cooking, let any remaining wood pellets in the pellet tray burn out. Then leave the pizza oven to completely cool before cleaning, moving, or storing.

Tips for Cooking

- The surface area for cooking is 330mm x 330mm. Pizzas should be small enough to be easily launched into the oven and turned using the pizza peel.
- For even cooking only cook one pizza at a time.
- Use an additional infrared thermometer to check the temperature of the pizza stone.
- The pizza peel, dough and toppings should be at room temperature before cooking.
- Add flour to the pizza peel before use to reduce sticking. Do not leave the dough on the pizza peel for longer than necessary.
- Pizzas with thinner crusts will cook faster than pizzas with thicker crusts, which may take longer.
- Keep toppings light. Excessive toppings can weigh down the dough and make the pizza too moist, hindering the cooking process and making the pizza difficult to launch and turn.
- If your pizza is burning, turn the pizza sooner after launching and then more frequently throughout cooking.
- Only cook dry, bread-based foods directly on the pizza stone. Never place raw meat directly onto the pizza stone. To cook other food types such as meats or vegetables, remove the pizza stone and cook on a stainless steel or enamelled cast iron pan or tray, placed directly onto the floor of the oven.

CLEANING & MAINTENANCE

Before Cleaning

Once the wood fuel pellets have fully burnt out, leave the pizza oven to cool naturally for at least 1 hour.



WARNING: Ensure the pizza oven has completely cooled before cleaning, maintenance, or storage.



WARNING: Avoid using harsh abrasive cleaning products as these can damage the pizza oven.

Pizza Oven – Exterior

Once completely cooled the outside of the pizza oven can be wiped down using warm water and a soft cloth then leave the oven to dry naturally.

Please Note: The pizza oven exterior may fade over time through use. This will not affect performance.

Pizza Oven – Interior

Once you have finished cooking, run the pizza oven at its hottest temperature for up to half an hour to burn off any excess foods from the interior. Then leave the pizza oven to burn out and completely cool. Once fully cooled, the pizza stone can be removed, and the interior can be cleaned with warm water and a soft sponge. Leave to fully dry.

Pizza Stone



WARNING: The pizza stone becomes very hot during use and takes a long time to cool. Do not use water to cool the pizza stone.

- Once the pizza oven has fully cooled the stone can be removed.
- Leave the stone to soak in hot water and then scrub with a soft sponge.
- Do not use detergent or cleaning fluids to clean the pizza stone.
- Dry the stone thoroughly before replacing it into the oven.
- This can be done by warming it in a conventional oven at 60°C (140°F) for approximately 2 hours.
- Do not put the stone in the dishwasher to clean.

Please note: The pizza stone may darken over time, through use.

Pellet Tray



WARNING: Always wear heat resistant gloves when disposing of ash.

Once you have finished cooking allow the oven to burn through any remaining wood pellets in the pellet tray. Once this has finished leave the oven to fully cool. Once cool any remaining ash in the pellet tray can then be disposed of.



WARNING: Do not dispose of ash before it has fully cooled. This could take up to 24hrs.

If necessary to speed up the cooling process, tip ash into a metal container and place on a suitable non-flammable surface. Pour cold water over the ash to extinguish.

Storage

Once fully cooled, cleaned and dry, cover the pizza oven with the storage cover provided. If not in use for an extended period, the pizza oven should also be moved to a protective cool dry location.

Do not leave the pizza oven outside unprotected. The pizza oven should not be exposed to direct sunlight or harsh weather conditions such as rain, snow or strong winds.

The pizza stone should always be stored in a warm dry place. It is recommended to store the pizza stone indoors in-between uses, particularly in extended periods of non-use. Do not expose the pizza stone to extreme temperature changes.



WARNING: Store the pizza stone safely and securely. The stone is fragile and can break if knocked or dropped.

TROUBLESHOOTING GUIDE

If you are having problems with your appliance, please use our troubleshooting guide below. If you are unable to resolve the issue using this guide, please ring our Customer Service Department on 01473 277 508. Please have the model code and purchase information available.

Problem	Cause	Possible Solution
The wood pellet's won't light.	The pellets have become damp.	Store wood pellets in an airtight container.
The pizza oven is too hot.	Too much fuel has been used to heat the oven.	Reduce the pre-heat time and reduce the amount of fuel used to replenish.
The pizza oven is not hot enough.	The ambient temperature may be too cold.	Allow for additional pre-heat time.
	The oven door is not fully closed.	Make sure the oven door is securely in place.
There are flames coming from the back of the oven.	This may occur when the door is opened, or the air flow is disrupted.	This is normal. Take care to read all safety instructions in this manual. Make sure the oven is positioned away from flammable materials.
There is smoke/soot in the oven.	When wood starts to burn, smoke will be produced until it reaches the optimum temperature.	Wait for the optimum temperature to be reached and make sure the pellets are burning cleanly before cooking.
	If smoke persists it may be that too many pellets have been added or that they are slightly damp.	Store pellets in an airtight container. Add fewer pellets when replenishing.

STATESMAN WARRANTY/GUARANTEE TERMS & CONDITIONS

THANK YOU FOR CHOOSING STATESMAN

As a valued customer we would like to offer you a **FREE 2-year warranty** to cover your product against any mechanical defects.

This means that in the unlikely event you develop a fault or problem with your product we will happily repair or replace the item free of charge.

To qualify for the guarantee, the product must be used for domestic household use only and in accordance with the instructions in the user manual. Any misuse of the product will result in the warranty being void.

The guarantee does not cover accidental damage, misuse, neglect, tampering or incorrect adjustment or installation.

The guarantee will be rendered invalid if the product is resold, has had its serial number or rating label removed (or has an invalid serial number or rating label), or if an unauthorised person has carried out any repairs or alterations.

The warranty does not cover accessories or consumable parts that require replacement under normal use. This includes shelving, dials, filters, belts and trays etc.

In the unlikely event of a breakdown please refer to the Troubleshooting Guide in your user manual.

If you still require assistance, please contact our Customer Service Department on **01473 277 508** or write to us at the following address:

**Customer Service Department
38 Bluestem Road, Ransomes Industrial Estate, Ipswich, IP3 9RR**

Please quote the Product Code and the PO number on the rating label and give details of the exact fault. We will then decide whether to replace the item.

IMPORTANT NOTE: Before we arrange the replacement, you will be required to return a copy of your proof of purchase. Please retain your original.

If an item is replaced within the agreed warranty period, the warranty for the replacement item will be calculated from the purchase date of the original.

In the event that the product is inspected, and no fault is found, or the product is not within the guarantee period you will be charged for the repair and any carriage costs.

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**38 Bluestem Road, Ransomes Europark, Ipswich, IP3 9RR
EU: Castle Electrical Factors Ltd., Dundalk, A91 KA9R, IR**

01473 277 508