

# 4.5 Wood-Fired Patio Oven

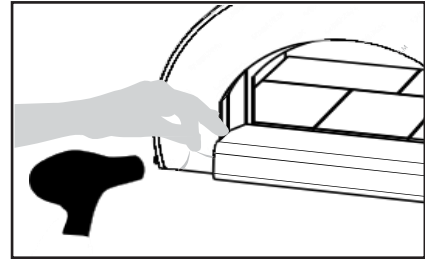
## User Manual



# SAFETY WARNINGS

THIS OVEN MAY CAUSE FIRES IF IT IS NOT PROPERLY USED AND INSTALLED; TO REDUCE THE RISK, FOLLOW THE INSTRUCTIONS AND USE MATERIALS SPECIFICALLY DESIGNED FOR HIGH TEMPERATURES.

- Remove the protective film from all surfaces, to facilitate removal use hot air (e.g. Hair dryer)
- HearthStone Outdoor stainless steel ready-to-use ovens, despite including insulating material between the two layers of steel, can become hot on the outside.
- For safety reasons, keep the oven out of reach of children and pets.
- Safety must be the first priority: when the oven is in operation ensure that no other fuel is close to it.
- Make sure that the oven is positioned away from objects and materials that may be damaged by heat and sparks. Do not place flammable materials in the area of the floor in front of the oven, protect the floor with a suitable material if it is made of flammable material.
- Do not move the oven during use.
- Position the oven on a flat surface and away from strong winds.
- Sparks may be ejected from the mouth of the oven; do not place flammable liquids near this outlet.
- Do not use the oven if it is not working properly or you suspect a fault.
- Do not lean on or rest objects on the oven, this may compromise its stability.
- Operate the oven door by gripping the handles.
- Avoid excessive fires that reach out of the mouth of the oven.
- Do not turn the oven off by throwing water inside.
- Do not throw logs into the oven but place them carefully.
- Do not use flammable liquids near the oven.
- Do not lean over the oven when lighting. Keep face and body at least 50 cm/19.6 inches away from oven door.
- Do not make any unauthorized modifications to the unit.
- Appliance installation must guarantee easy access for cleaning the appliance itself, discharge gas pipe and flue
- Install the oven on floors with adequate load capacity. If the existing construction does not meet this requirement, appropriate measures (eg. plate load distribution) have to be taken.
- All applicable regulations (federal, state and local) must be respected in the installation of the device.
- Do not use the appliance as an incinerator or for any purpose other than that for which it was conceived.
- The appliance, especially the external surfaces, when in operation reaches high temperatures to the touch; handle with care to avoid burns.



# GENERAL WARNINGS

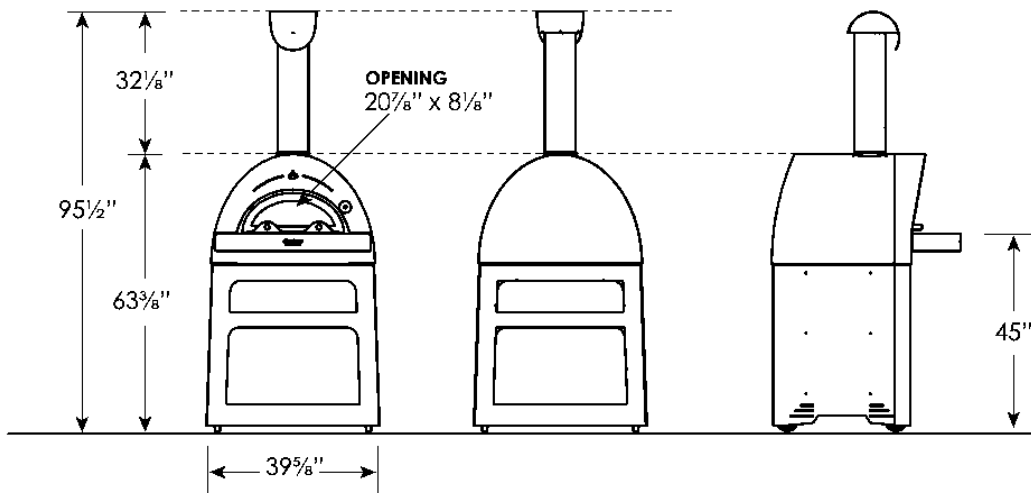
PLEASE READ THE FOLLOWING INFORMATION FOR PROPER INSTALLATION AND OPTIMUM PERFORMANCE OF THE OVEN.

- The identification plate, with technical data, serial number and brand name is visibly applied to the device. The label must not be removed.
- Before putting the unit into operation, it is mandatory to remove all protective laser films present.
- Never use steel sponges or sharp scrapers, it will damage the surfaces. Use ordinary non-abrasive products, use, if necessary, wood or plastic tools. Rinse thoroughly and dry with a soft cloth or microfiber cloth.
- Do not use dishes or containers made of plastic material. The high temperatures inside the oven could melt the plastic, damaging the appliance.
- Do not use sealed tins or containers in the appliance. During cooking overpressure may occur inside the containers creating danger of bursting.
- Do not leave the appliance unattended during cooking that can free fats or oils. Fats and oils may cause fire.
- Use tools and utensils that are resistant to high temperatures.
- Due to the temperature, the color of the surfaces may vary.
- Do not paint or apply objects to the oven.
- Do not use any fuel other than wood.

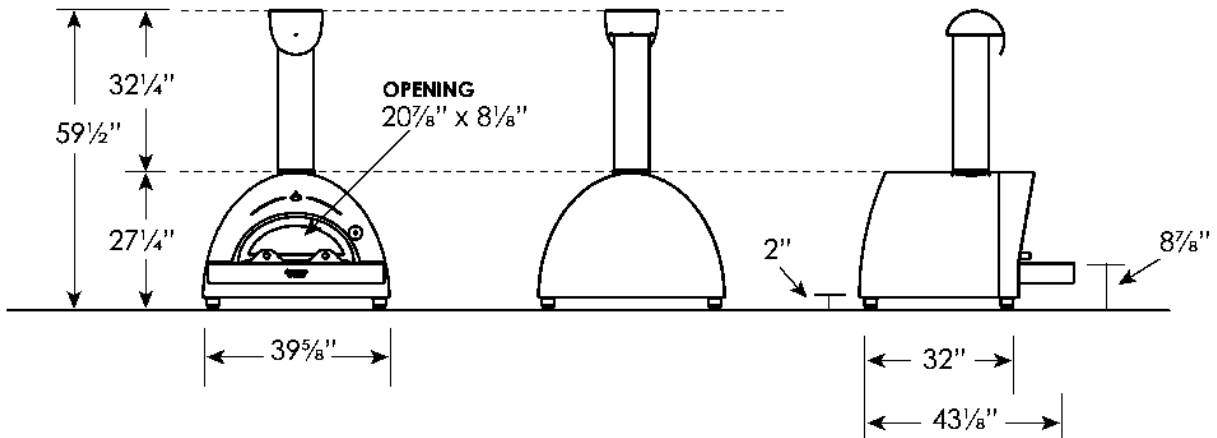
# SPECIFICATIONS

Weight	408 lbs	Max oven temperature	752°F
Oven floor area	4.52 ft <sup>2</sup>	Type of refractory	Alumina silicate bricks
Oven floor dim.	28 x 24 in	Recommended fuel	Max 1.9 In diam. logs
Heating time (min)	25	Average fuel consumption	8.8 Lbs/h

## FREESTANDING



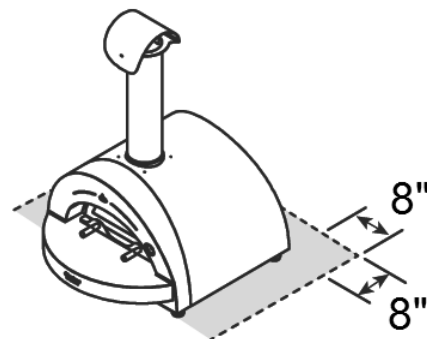
## COUNTERTOP



## CLEARANCES

Allow a minimum of 8 in. clearance to combustible materials to the back and sides of the oven.\*

\*Always refer to the local authority having jurisdiction in your area for the specific requirements for your product.



# REPLACEMENT PARTS LIST:

		DESCRIPTION	QU	PICTURE
a	5700-180	CHIMNEY: CAP, OPO 4.5/5.8	1	
b	5700-750	CHIMNEY: FLUE, 180X750MM, OPO 4.5/5.8	1	
c	5145-0100	FACEPLATE: ARCHED, OPO 4.5	1	
d	5145-0500	FIREBOX: CHAMBER, OPO 4.5	1	
e	7200-534	THERMOMETER: OVEN OPO 4.5/5.8	1	
f	5145-0800	DOOR: FRONT, OPO 4.5	1	
g	5145-0700	SILL: FRONT, OPO 4.5	1	
h	902-0024	TOOL RACK: FOR 4 PC. PEEL SET, OPO	1	
i	5145-0215	BASE FRONT: STAINLESS STEEL, OPO 4.5	1	
j	4700-1030	CASTER: FIXED, PATIO OVENS	2	
k	5145-0673	SHELL: EXTERNAL, COPPER, OPO 4.5	1	
l	1-0000-031	REFRACTORY: BRICK, 20X30X2.7CM, OPO	14	
m	4700-1020	LEVELING FOOT: PATIO OVENS	4	
n	5145-0373	BASE: COPPER, OPO 4.5	1	
o	4700-1032	CASTER: SWIVEL, PATIO OVENS	2	

# ASSEMBLY

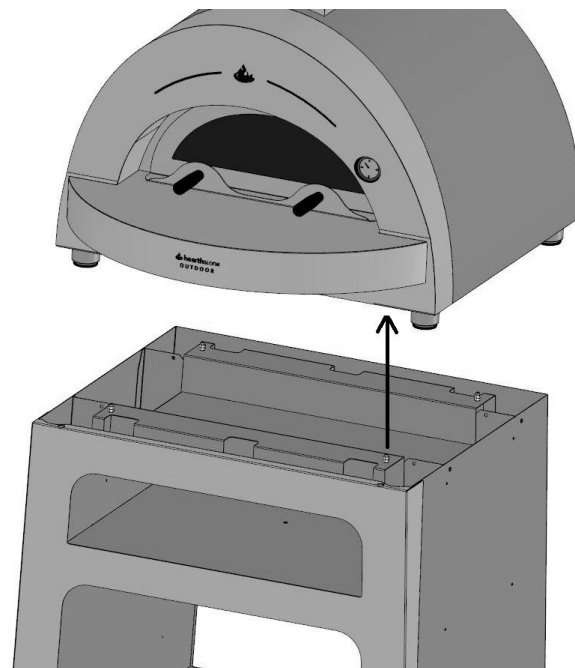
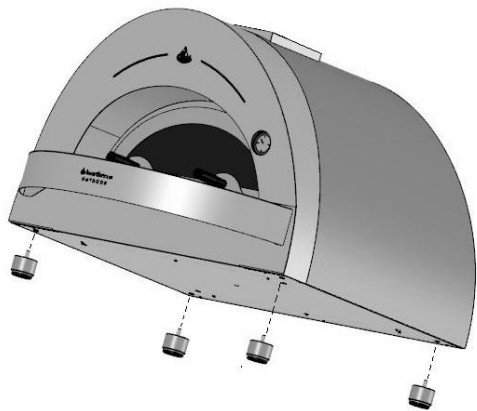
Your HearthStone Outdoor patio oven ships mostly assembled. In the crate you will find the following:

<u>Pt#</u>	<u>Description</u>	<u>Quantity</u>
5145-0800	Oven Door Assembly	1
5700-180	Chimney Cap	1
5700-750	Flue Pipe	1
4700-1020	Adjustable Oven Feet	4
	Wheel Chocks	2

If your order consisted of the oven alone, you need only attach the adjustable feet and set the unit in its final location. To attach the feet:

- 1) Remove the shipping crate sides to expose the complete perimeter of the oven.
- 2) Locate the bag containing the four adjustable Oven Feet and remove the contents.
- 3) The oven bottom is suspended off of the shipping crate floor by blocks. There should be enough room to place the legs in position along the outside edges and turn them clockwise into the mounting holes by hand. If the fit is too snug, gently lift one side of the oven and place a 2"x4" block on its side on top of the shipping blocks to add clearance. Do this one side at a time to provide adequate stability. The legs will only thread into one hole near each corner.
- 4) Remove the oven from the crate by lifting from each side and place into the final installation position. It is possible to remove the oven floor stone to aid in lifting. Not the order and positioning of the stones so that they may be reinstalled in the same order when the oven is set in its final position.  
**\*\*WARNING: DO NOT LIFT BY THE FRONT SILL\*\***
- 5) Level the stove by turning the feet at the middle until stable.

If your order consisted of the oven and corresponding base, you must first attach the feet as described above before placing the unit on the base. The base comes fully assembled. Align the posts protruding up from the base with the corresponding holes in the oven bottom and lower the top onto the base. The legs and the posts hold the top in place with no further action.



## RECOMMENDATIONS FOR USE

Follow these simple steps to get the most out of your HearthStone Outdoor oven.

### LIGHTING

1. Make a small pile of wood in the center of the oven with small pieces of dry wood.
2. Ignite the wood with a long stem ignition device to keep hands away from the fire.
3. When the wood is well-lit, add two larger logs and move the fire to one side of the oven.
4. After a few minutes of continuous burning, a temperature of 250°C/482°F will be reached, and a descent coal bed will be formed. This is the moment the oven is ready to be used.



### CAUTION:

The oven should be fed frequently with small cut firewood, at most 18 lbs. /h. Overloading should be avoided and does not allow good baking results. A small fire is all that is needed to properly operate the appliance.

### TURNING OFF

1. To turn the oven off, stop adding fuel and fully close the oven door.
2. Allow the fire to completely burn down to ash.
3. After all active fire has burned down and the coals are not visibly glowing, wait an additional 30 minutes before removing the ashes and placing them in a non-combustible container with a tight fitting lid.

### DIFFERENT TYPES OF WOOD

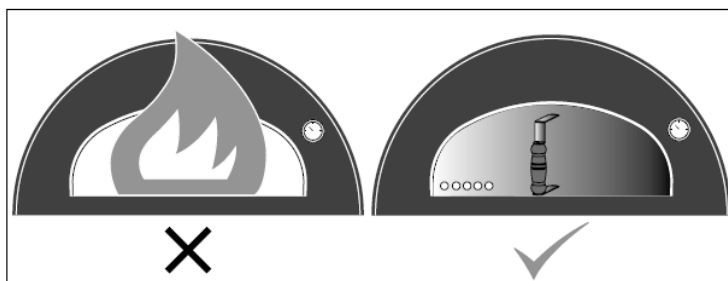
- Use small sized wood pieces that are very dry.
- Each wood type provides a fragrance to food in a different way. For example, wood from fruit trees is used to give food a more appetizing aroma to fish and poultry. Similarly, maple, walnut and chestnut go well for other foods like red meat and pork.
- Treated wood, resin or scrap wood should never be used.
- Wet or damp wood can pop due to the increased volume of water. This will produce excess smoke and less heat.

### THERMOMETER

- The thermometer detects temperature at a representative point inside the oven. With experience, it will be easy to assess when the oven is ready for various types of cooking. With practice and experience, you will become very adept at controlling the cooking temperature.

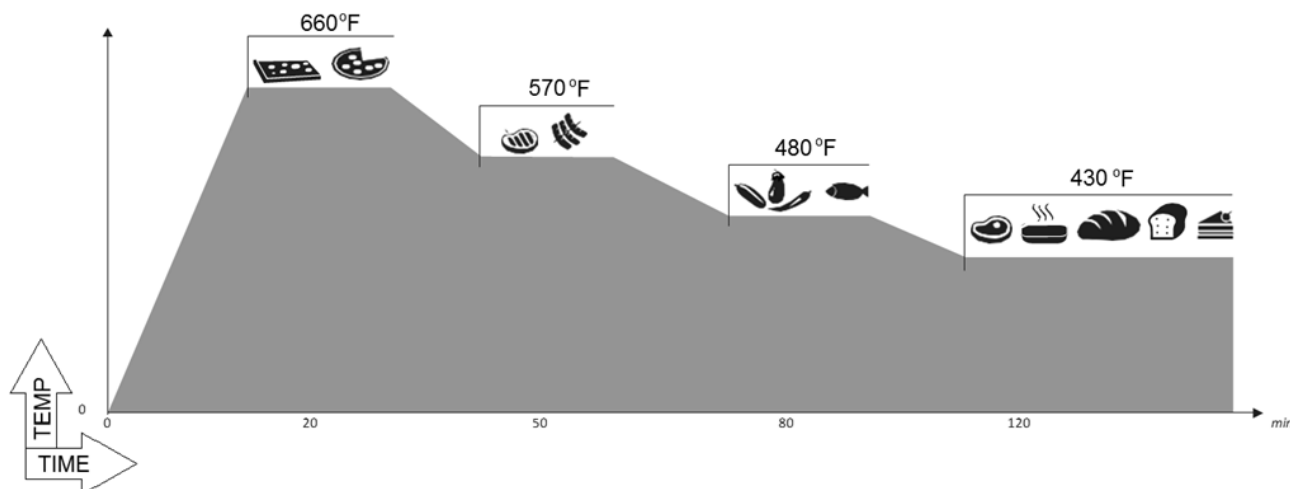
### OVEN DOOR

- The door is very effective at adjusting heat intensity: by closing and opening it the temperature may be better managed.
- If the fire is too high and comes out from the oven mouth, use the door to adjust the flame.
- In general, the more open the door is the larger the fire will become.



## COOKING

- Always preheat the oven before cooking. After ignition, wait for 15 minutes or until the thermometer reaches 350-400°C / 660-750°F. Once this temperature has been reached, wait a few minutes longer for the oven temperature to stabilize and ensure that the oven floor warms up properly.
- Allow for longer cooking time on cold or windy days and at high altitudes. Shorter cooking times will result if external temperature is particularly high.
- Cooking times vary according to weather conditions or the amount, dimensions and shape of the food to be cooked.



## ADVICE FOR COOKING PIZZA

- Allow the oven to warm for around 20 minutes after ignition to reach the optimum temperature for cooking an excellent Neapolitan pizza (with an increased level of moisture).
- Maintain an oven temperature of 400°C/750°F.
- Maintain a refractory floor temperature of 350°C/660°F.
- Once the optimal temperature is reached, it is sufficient to add a few small sized wooden logs every 3-5 minutes. This will maintain a constant temperature and you can begin inserting the pizzas.
- Check that there is no build-up of grease, and, if present, remove to prevent the grease from catching fire.
- During cooking do not lean over the open oven and do not place hands or fingers on the front sill.
- During cooking, the oven body will be hot; therefore, it should never be moved or left unattended.

## MAINTENANCE

- Before you turn the unit on ensure the chimney flue is free from any objects and that ash from previous cooking has been removed.
- After cooking, remove the ash when the embers have extinguished.
- After the unit has cooled, clean any food residue from the surface.
- The oven can be used year round. In the winter, heat the oven with a smaller fire to avoid thermal shock.
- Keep the external surfaces of the oven clean to prevent damage.

## CLEANING

- When the fire has gone out and the oven is no longer warm, collect the ashes left over from cooking with a metallic brush and a pan.
- Clean the oven floor (when the oven is cold) with a brush and gently wipe the oven floor with a damp cloth.
- Use a damp cloth to clean the external metal.
- Apply a light coat of vaseline to make the metal shine.
- Remove and clean the chimney flue once a year. Animals may nest there and/or ash may block the passage of smoke.
- If the oven gets dirty with food residue normal operation will incinerate the residues.
- If traces of rust begin to appear, clean with a polishing brush and apply a thin coat of vaseline.

- To sanitize, clean and heat the cooking floor before cooking. Sprinkle the inside of the oven with hot embers making sure to cover the entire the oven floor and leave for a few minutes.
- Do not use chemical products to clean the oven.
- Do not clean the product when it is in use.
- If the oven is exposed in a sea side, in order to prevent corrosion and fouling it is recommended to frequently clean the oven with fresh water.

## **TROUBLESHOOTING**

### **IF THE OVEN PRODUCES SMOKE**

- Check that the wood is not too moist and the embers are not unburned.
- Make sure that you have started a fire with vivid flames, gradual but steady, in order to avoid incomplete combustion.
- Check the chimney flue for blockage or leaks.
- Close the oven door.

### **IF THE OVEN DOES NOT HEAT**

- Check that the fire is on one side of the oven and not near the mouth.
- Burn a fire with vivid flames for at least 20 minutes.
- Do not overload unburned wood over the embers.
- Gradually add additional wood to the fire.

### **IF THE OVEN COOLS DOWN QUICKLY**

- Check that no moisture or water has infiltrated the oven.
- Avoid sudden short fires that do not warm the bottom of the oven.

### **IF THE FLAMES COME OUT OF THE MOUTH OR CHIMNEY CAP**

- Avoid excessive fires. Immediately dampen the flames by fully closing the door over the mouth of the oven.

### **IF THE OVEN DOESN'T COOK AS YOU WOULD LIKE**

- Ensure the oven is at the right temperature.
- Ensure the oven maintains the desired temperature for the duration of the cooking time. Use the door to adjust the heat intensity. Open and close it to raise or lower the temperature as necessary.
- Contact us directly for expert advice on the website [www.hearthstoneoutdoor.com](http://www.hearthstoneoutdoor.com).

HearthStone Outdoor is not responsible for veins, cracks, hairline cracks of the floor as they are an intrinsic characteristic of the material.

## **LIMITED WARRANTY**

**These warranties give you specific legal rights. You may also have other rights which vary from State to State.**

HearthStone Quality Home Heating Products, Inc. (HearthStone) warrants to the original retail purchaser only (the "Original Purchaser") the new appliance manufactured by HearthStone, purchased by the Original Purchaser and installed by an authorized HearthStone dealer or their designated representative against any of the occurrences listed in this document that result from defects in material or workmanship. This warranty is not transferrable. All obligations of HearthStone under this document commence on the date of the Original Invoice (the "Purchase Date").

HearthStone appliances are designed to be operated only with the fuels listed in your owner's manual.



Warranty Period		
Covered Components	Patio Ovens	Taurus Fireplaces
External Stainless Steel	2 Years	1 Year
Internal Stainless Steel	2 Years	1 Year
Oven Floor Bricks	2 Years	N/A
Wheels	2 Years	N/A
Oven door Glass and Handles	Not Covered	N/A
Vent Pipe and Cap	2 Years	N/A
Burner	2 Years	3 Years
Gas Components	2 Years	1 Year
Electrical Components	N/A	1 Year
Blowers and Remote Controls	N/A	1 Year
Porcelain Firebox Liners	N/A	1 Year
Gaskets	N/A	1 Year
Surrounds	N/A	1 Year
All Components not listed elsewhere	1 Year	1 Year

Any parts repaired or replaced during the limited warranty period will be warranted under the terms of the limited warranty for a period not to exceed the remaining term of the original limited warranty or one year, whichever is longer.

**Parts:** HearthStone will replace through an authorized dealer, defective parts covered by the foregoing warranty at no charge.

**Labor:** Within the first (1<sup>st</sup>) year after the Purchase Date, HearthStone will pay for warranty labor performed by an authorized Dealer at HearthStone's published labor rates in effect at the time the labor is performed only if the appliance is installed by an authorized dealer or their designated representative. Otherwise or thereafter, the Original Purchaser is responsible for the cost of labor.

**Shipping Cost for Parts:** Within the first ninety (90) days after the Purchase Date, HearthStone will pay for the shipping of appliance parts covered by any of the foregoing warranties to and from HearthStone or an authorized Dealer, as the case may be. Thereafter, the Original Purchaser is responsible for all shipping costs related to shipping appliance parts to and from HearthStone or an authorized Dealer, as the case may be.

**Shipping Cost for the Appliance:** Within the first (1<sup>st</sup>) year after the Purchase Date, if the Original Purchaser is instructed to return the appliance to HearthStone or an authorized Dealer for repair, HearthStone will pay fifty percent (50%) and the Original Purchaser will pay fifty percent (50%) of the shipping costs related to shipping the appliance to and from HearthStone or an authorized Dealer, as the case may be. Thereafter, the Original Purchaser is responsible for one hundred percent (100%) of all of the shipping costs related to shipping the appliance to and from HearthStone or an authorized Dealer, as the case may be. Notwithstanding any other provision of this document, in no event will HearthStone pay for any Dealer fees or other fees for pick up or delivery of the appliance returned for repair; the Original Purchaser shall be responsible for any such fees.

## **EXCLUSIONS & CONDITIONS**

The warranties contained in this document do not cover, nor is HearthStone responsible for:

1. Damages resulting from:
  - a. Failure to install, operate, or maintain the appliance in accordance with the owner's manual, operating instructions, installation instructions, or safety rating label provided with the appliance.
  - b. Over-firing the appliance. Over-firing can be identified by, but not limited to, warped steel, bubbling, cracking and discoloration of steel or enamel finishes.
  - c. Failure to install the appliance in accordance with all national or local building codes.
  - d. Shipping or improper handling.
  - e. Improper operation, abuse, misuse, continued operation with damaged, corroded, or failed components, accident, or improper/incorrect service or repairs.
  - f. Undue environmental conditions, inadequate ventilation, or improper drafting.
  - g. Damage caused by direct exposure to salt water or submersion in water of any kind.
  - h. Use of fuels other than those specified in the owner's manual.
  - i. Installation or use of components not supplied with the appliance, or any other components not expressly authorized and approved by HearthStone.
  - j. Modifications of the appliance not expressly authorized and approved by HearthStone in writing.
2. All stones are warranted against cracking or breakage due to thermal stress, excluding surface and hairline cracks and scratches that do not affect the operation, or safety of the appliance.
3. Repair or replacement of wear parts. Such parts that are subject to normal wear and tear during the warranty period such as paint, gaskets, refractory materials, and glass.
4. Damage resulting from installation, modification, alteration, repair or service of the appliance by any party other than an authorized HearthStone dealer (a "Dealer") or their designated representative, or HearthStone.
5. Damage due to water or condensation due to installation of the appliance in a high moisture area.
6. Damage due to installation of the appliance in an atmosphere contaminated by damaging chemicals, including but not limited to chlorine, fluorine or salts.
7. Scratches on glass, enameled surfaces or stones due to mechanical abrasion.
8. Noise caused by expansion or contraction caused by the heating and cooling of the appliance.
9. Odors caused by the heating of the appliance, or surrounding materials
10. Consequential damage caused by leaking of condensate during startup
11. A defect in any part of the appliance if the Original Purchaser fails to comply with HearthStone's or Dealer's request to ship the part or the appliance to HearthStone or a Dealer, as the case may be.
12. Replacement stones and enameled parts are taken from current stock, and may not match originals in color, grain, or pattern. HearthStone will supply replacement parts for discontinued parts in finishes or colors as available, or at their discretion.

THE WARRANTIES CONTAINED IN THIS DOCUMENT ARE EXCLUSIVE AND ARE GIVEN BY HEARTHSTONE AND ACCEPTED BY THE ORIGINAL PURCHASER IN LIEU OF ALL OTHER EXPRESS WARRANTIES AND ANY OBLIGATIONS, LIABILITIES, RIGHTS, CLAIMS, OR REMEDIES IN CONTRACT OR TORT, WHETHER OR NOT ARISING FROM HEARTHSTONE'S NEGLIGENCE, ACTUAL OR IMPUTED. ALL IMPLIED WARRANTIES, INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE GIVEN ONLY TO THE EXTENT REQUIRED BY FEDERAL OR STATE LAW. EXCEPT AS OTHERWISE REQUIRED BY STATE LAW, UPON THE EXPIRATION OF THE EXPRESS LIMITED WARRANTIES CONTAINED HEREIN, NO IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, SHALL APPLY TO THE SUBJECT APPLIANCE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

THE WARRANTIES CONTAINED IN THIS DOCUMENT EXTEND ONLY TO THE ORIGINAL PURCHASER OF THE APPLIANCE WARRANTED HEREUNDER. THEY ARE NOT TRANSFERABLE AND DO NOT EXTEND TO ANY SUBSEQUENT OWNERS.

UNDER NO CIRCUMSTANCES SHALL HEARTHSTONE BE LIABLE TO THE ORIGINAL PURCHASER OR ANY OTHER PERSON FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING BUT NOT LIMITED TO DAMAGE TO PROPERTY OR PERSONAL INJURIES, WHETHER ARISING OUT OF LOSS OF USE, BREACH OF WARRANTY, TORT, OR OTHERWISE, EVEN IF HEARTHSTONE HAS BEEN APPRAISED OF THE POSSIBILITY OF SUCH DAMAGES. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU.

### **QUALIFYING FOR WARRANTY COVERAGE**

To obtain performance of any obligation under this document, the Original Purchaser (the Owner) must, within the applicable warranty time period, contact their original HearthStone dealer, or the current responsible local HearthStone dealer, for instructions regarding the scheduling of a Dealer service call, the return of defective parts for repair, or other remedy. The Owner should refer to the Dealer Network search engine contained on HearthStone's Web site ([www.HearthStonestoves.com](http://www.HearthStonestoves.com)) if the original dealer is not available, to find a HearthStone dealer nearest to the Owner's location.

### **REMEDY**

The remedy for any breach of the foregoing warranties will consist of repair of the appliance to a level determined by HearthStone. HearthStone will require that digital photos be provided by the Dealer to support the claim. Notwithstanding any other provision of this document, the Owner shall pay for any parts, service or shipping charges related to a Dealer's service call above and beyond warranty coverage. The dealer is responsible to minimize expenses for both HearthStone and the Owner.

### **WARRANTY REGISTRATION**

The Original Purchaser can complete their warranty registration on our website at [www.HearthStonestoves.com](http://www.HearthStonestoves.com)

**NOTE: WARRANTY REGISTRATION IS *NOT REQUIRED* AS A CONDITION OF WARRANTY COVERAGE OR HEARTHSTONE'S PERFORMANCE**