



# The Original Bro™ Outdoor Pizza Oven kit

\*Patent Pending\*  
Item # OB1001



## Owner's Operation and Assembly Manual

### IMPORTANT:

\*This instruction manual contains important information necessary for the proper assembly and safe use of the oven. \*Read and follow all warnings and instructions before assembling and using the oven. Keep this manual for future reference.

Questions, problems, missing parts?

Customer Service Department at 1-833-OVEN-BRO (683-6276) Ext # 2, 9 a.m.-5 p.m., EST, Monday-Friday.

[www.ovenbrothers.ca](http://www.ovenbrothers.ca)

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IMPORTANT: Read all instructions carefully before starting installation. Failure to follow these installation instructions may result in a possible fire hazard and will void the warranty.

## SAFETY INFORMATION

1. Installation of this appliance must conform with your local codes and bylaws.
2. This appliance shall be used only outdoors, and shall not be used in a building, garage or any other enclosed area. Keep the oven away from windy areas but keep the oven in a well ventilated area. Do not obstruct the flow of combustion and ventilation air around the oven.
3. This appliance should not be installed in or on a boat or on recreational vehicles
4. Keep appliance area clear and free from combustible materials, gasoline and other flammable vapours and liquids. A minimum clearance of 48 inches (122 cm) from combustible constructions must be maintained. This outdoor cooking wood fired appliance must not be placed under overhead combustible construction.
5. The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the pizza oven.
6. When cooking, the appliance must be on a level surface in an area clear of combustible material.
7. Do not leave the appliance unattended. Keep children and pets away from your outdoor pizza oven at all times.
8. Use caution when placing anything into the oven while the pizza oven is in operation.
9. Do not move the pizza oven when in use. Allow the oven to cool completely before moving or storing.
10. This appliance is not intended for and should never be used as a heater.
11. This appliance will be hot during and after use.
12. Use insulated oven mitts or gloves for protection from hot surfaces.
13. Oven should be protected from windy areas during use.

## DANGER

Never operate the oven unattended.

- For outdoor use only.
- Never operate the oven within 48 inches (122 cm) of any structure, combustible material or any gas cylinder.
- Never operate the oven within 25 feet (7.5 m) of any flammable liquid.
- If a fire should occur outside of the oven, back away from the fire and immediately call your fire department.

Do not attempt to extinguish an oil or grease fire with water.

Do not attempt to extinguish an oil or grease fire with water.

## ASSEMBLY INSTRUCTIONS

Before beginning assembly of the oven, ensure that all parts are present by comparing the contents of the crate to the assembly parts guide list. Do not discard the packing materials before assembly is complete. If any parts are missing or damaged, do not attempt to assemble the product. Call our customer service department at 1-833-OVEN-BRO (683-6276) Ext # 2, 9 a.m.-5 p.m., EST, Monday-Friday.

It is recommended that two people assemble the oven.

The approximate assembly time is 90 minutes.



When completely assembled, our oven kits are very heavy, therefore ensure that the surface on which you build your oven is even and level, as this will help distribute the weight evenly. This will also ensure that all parts will easily lock into each other as designed. Be certain that, after each assembly step is completed, all parts are seated properly in position.

Note that firebricks may be laid out in a pattern of your choice. Bricks are fabricated to a standard size and are within specification, in some instances, it is required to sand the firebricks to ensure proper fit.

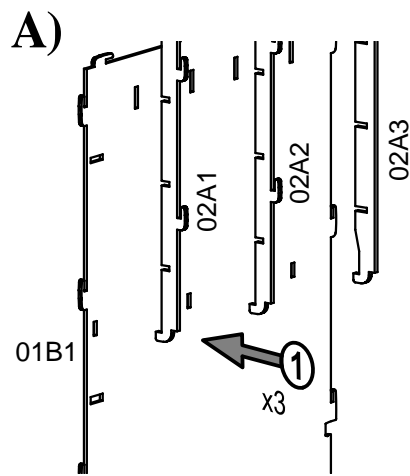
Recommended items for assembly:

- Rubber gloves
- Rubber mallet or hammer
- Safety footwear
- Safety glasses

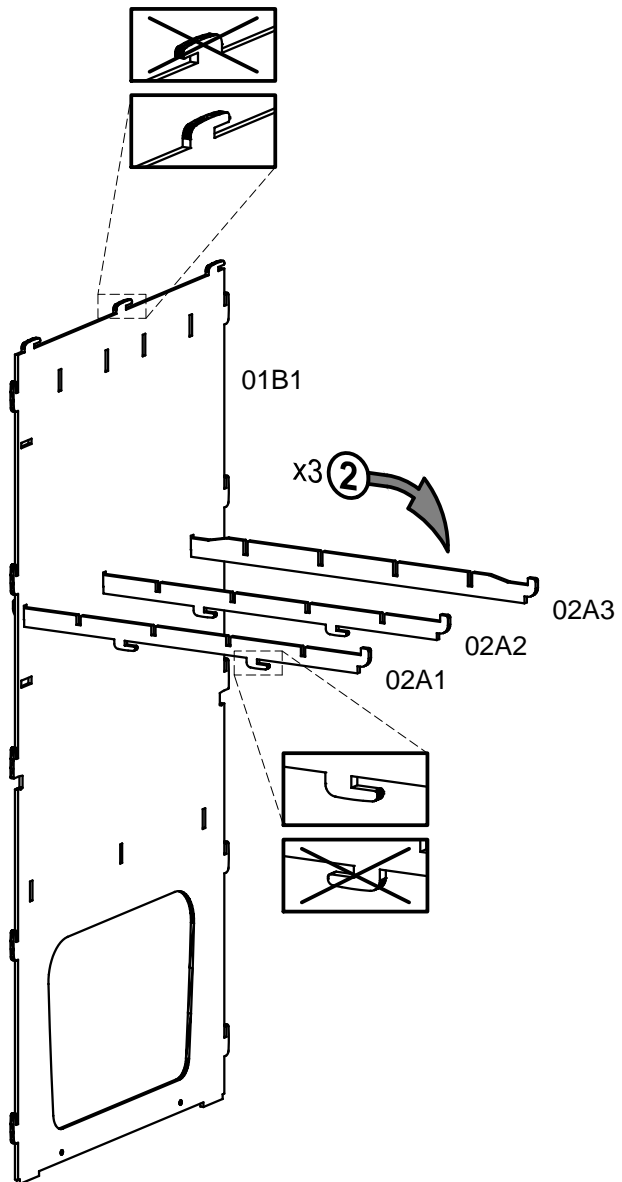
### ASSEMBLY LEGEND:

01A1	Part number ( refer also to Assembly Parts Guide Sheet ). To determine the parts required in each assembly step, locate the assembly step number on the Assembly Parts Guide Sheet and select the parts shown by their shape within the step number box.
① ② ③	1st, 2nd, 3rd, etc... movement in assembly step
	Part to be moved in a straight direction shown by arrow
	Part to be moved in a rotating direction shown by arrow
x2, x3, x4	2nd, 3rd, 4th, etc... additional parts that require the same movement

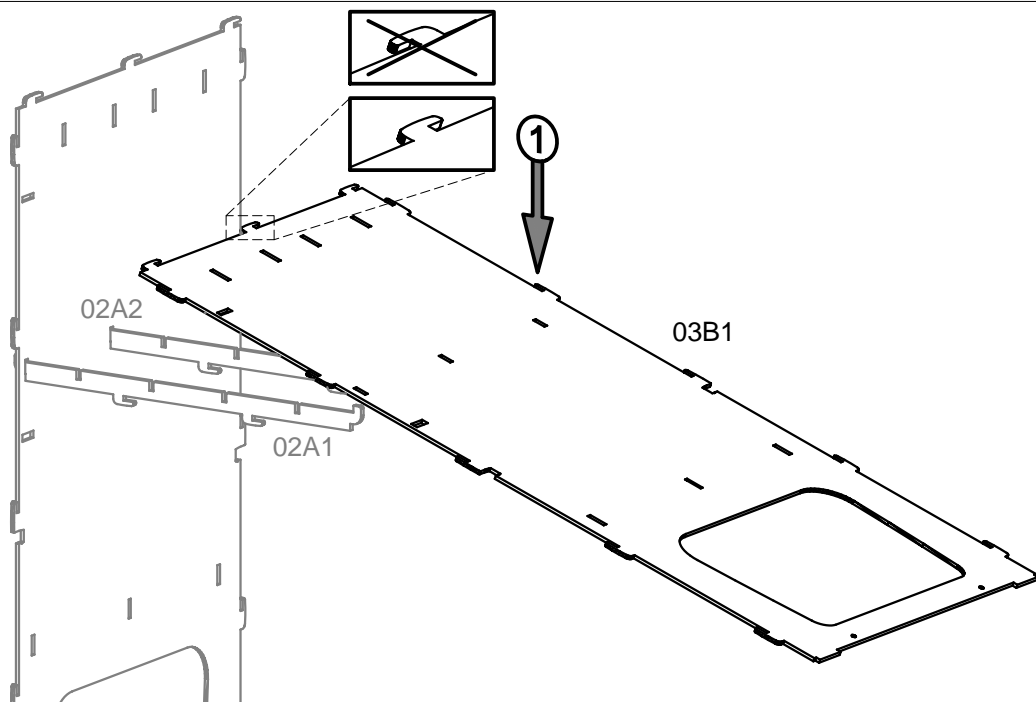
ASSEMBLY STEPS START ON THE NEXT PAGE



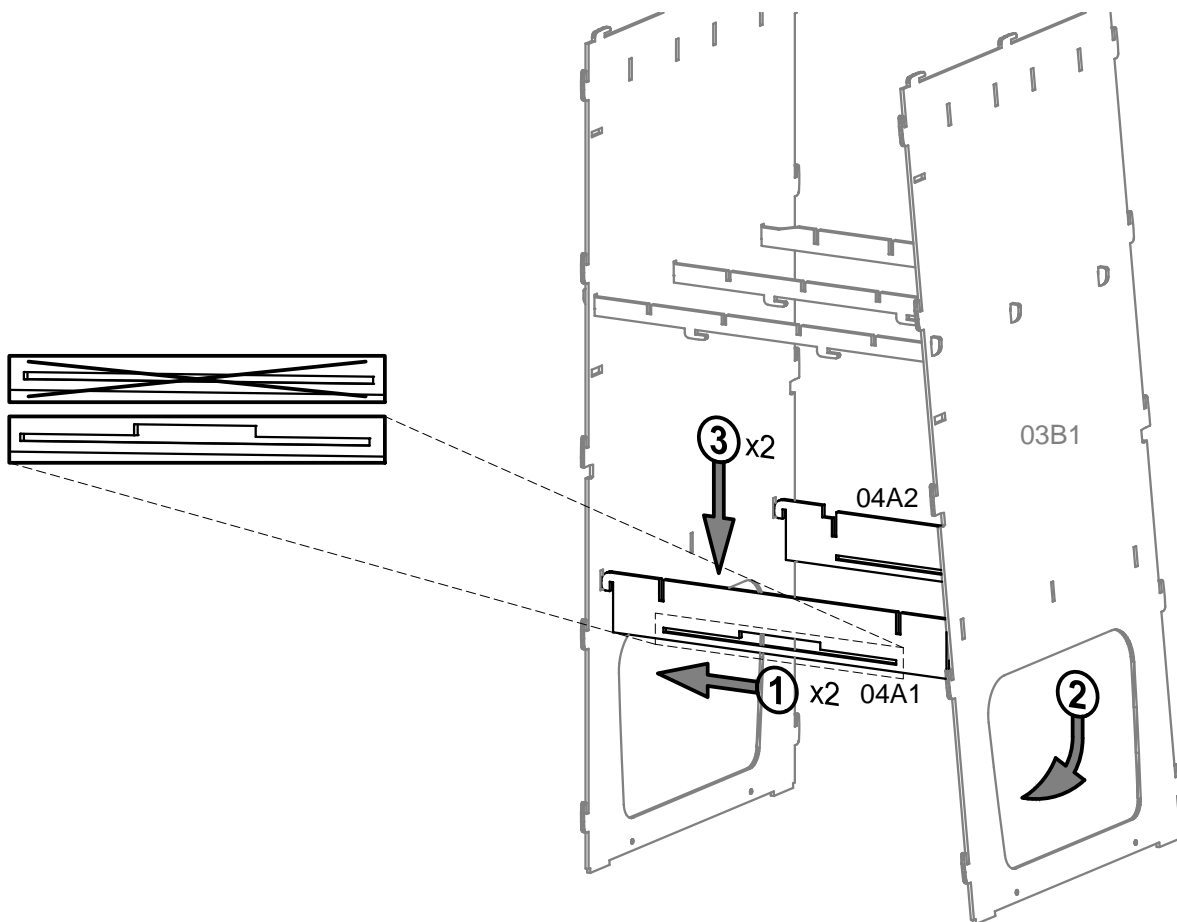
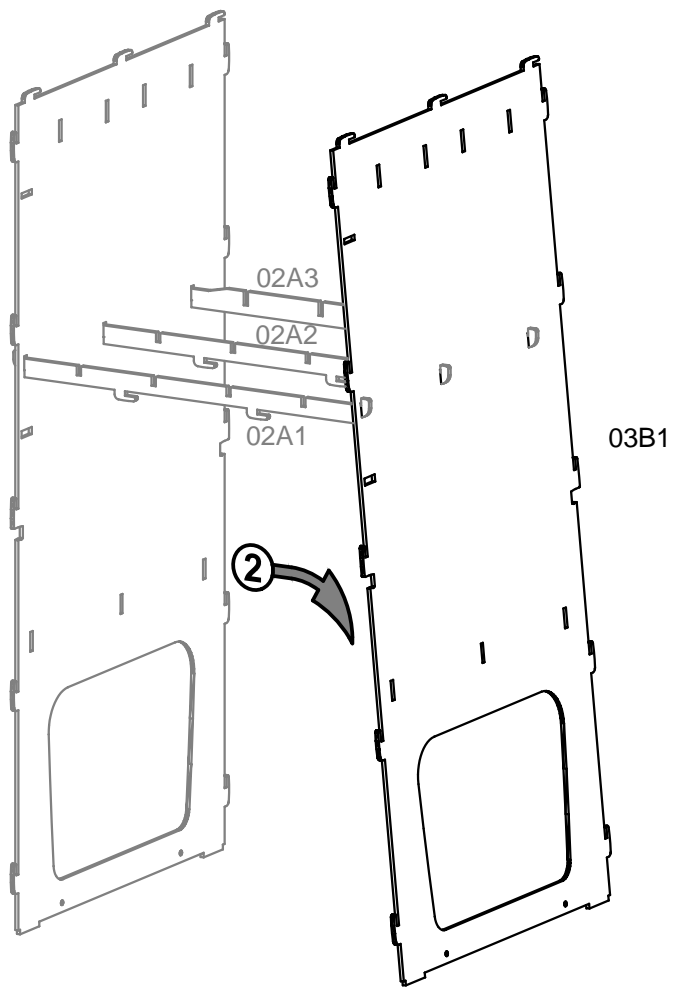
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**A)**



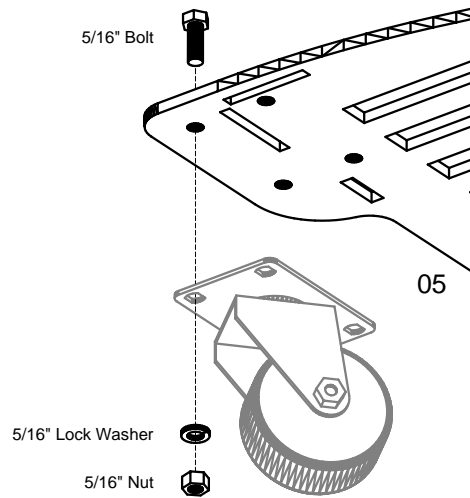
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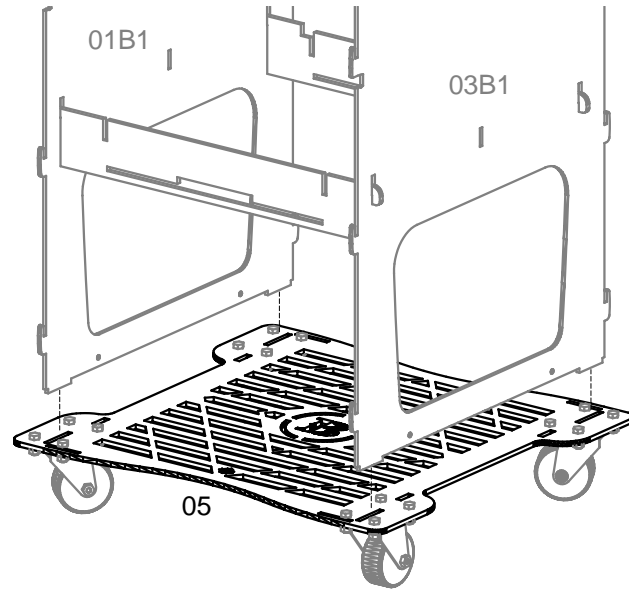
**3**

Note: If base plate option in step 6 is preferred, do not perform this step.

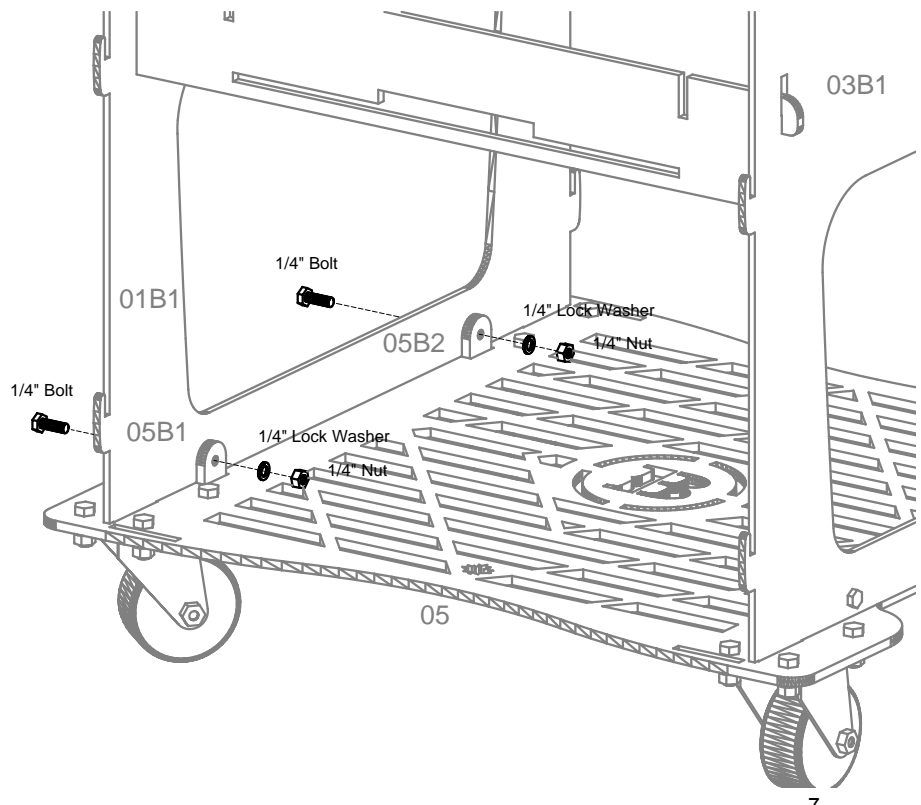
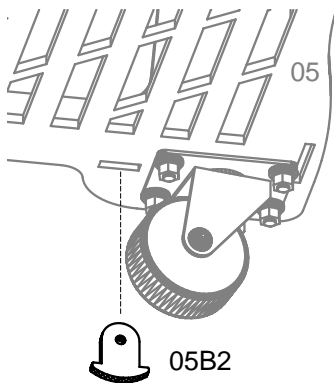
**A)** Perform step 16 times...

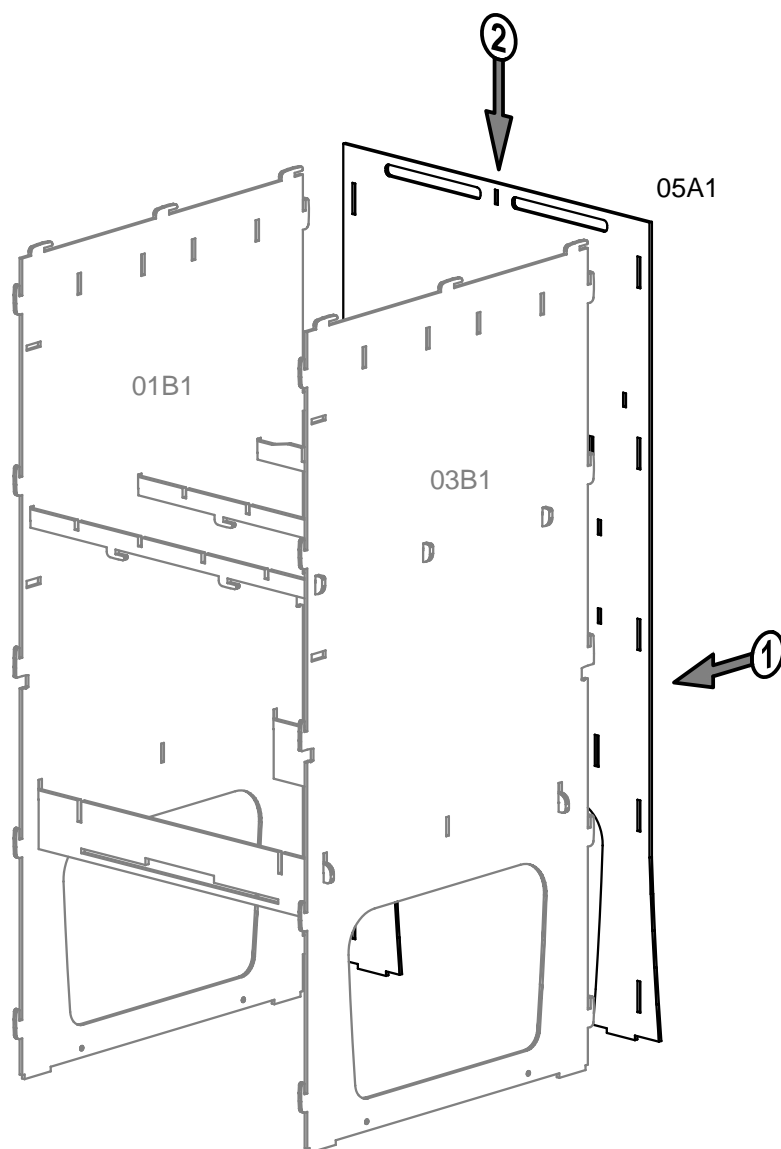


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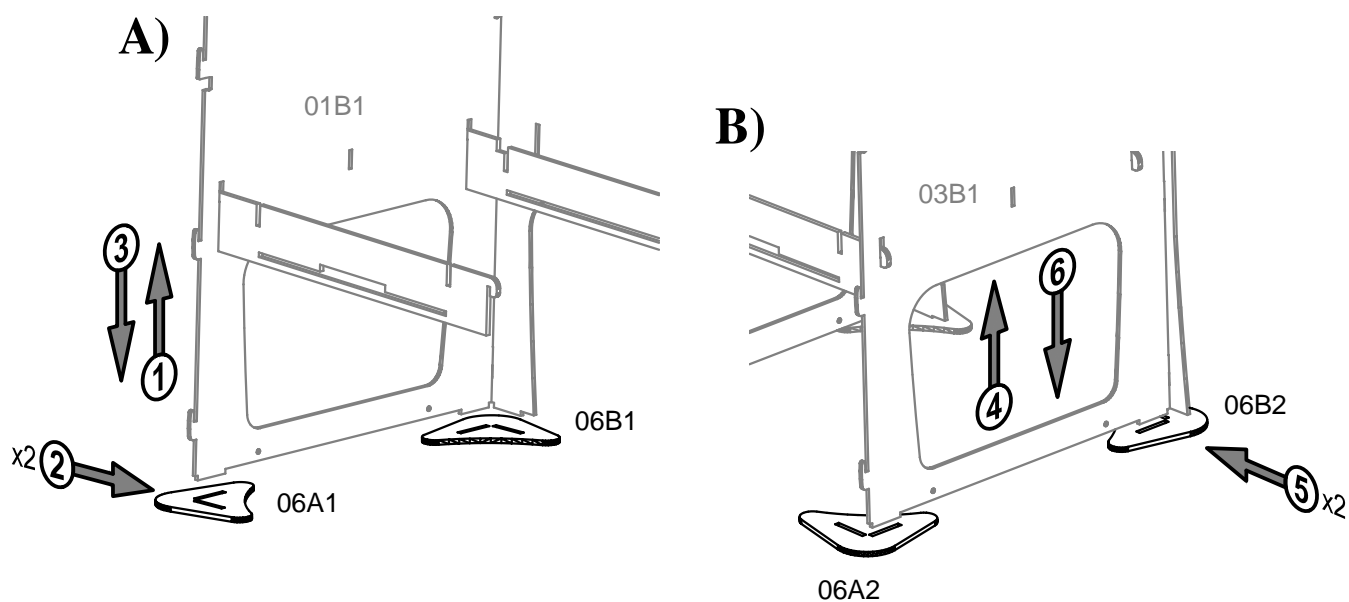


**C)** Perform step 4 times...

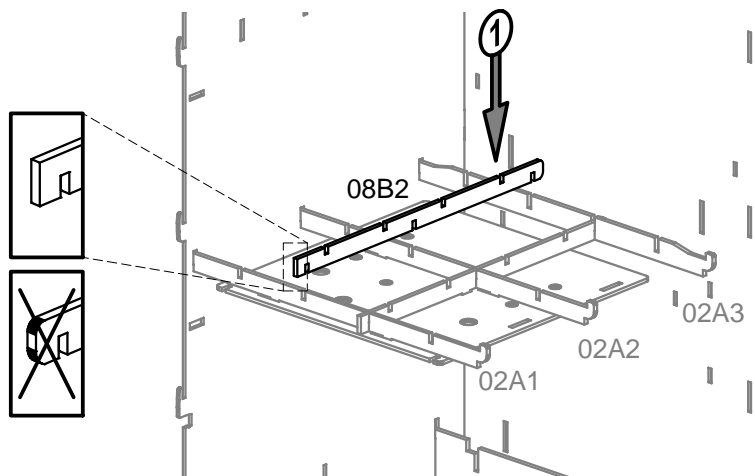
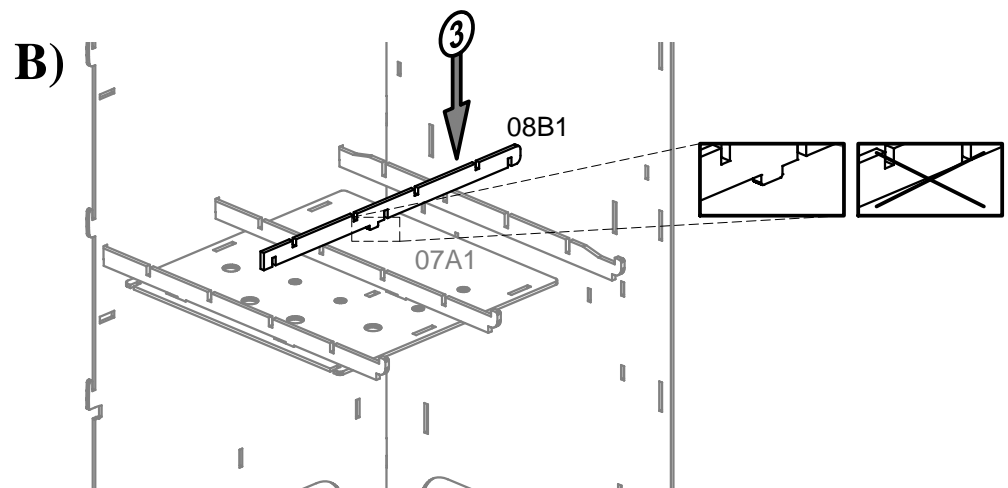
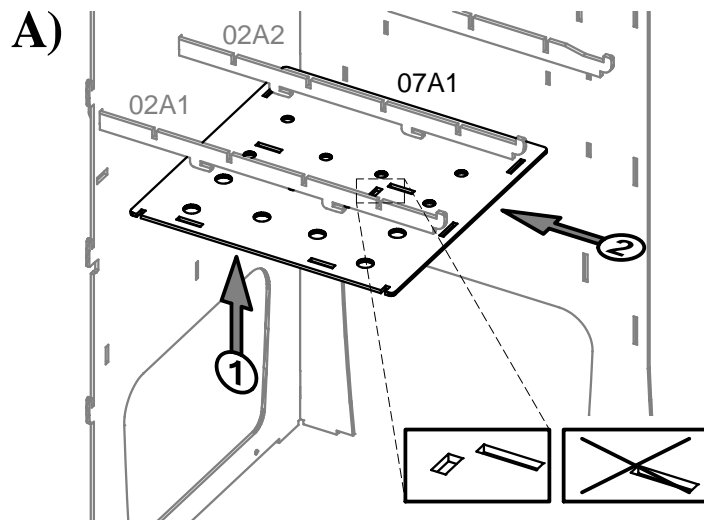




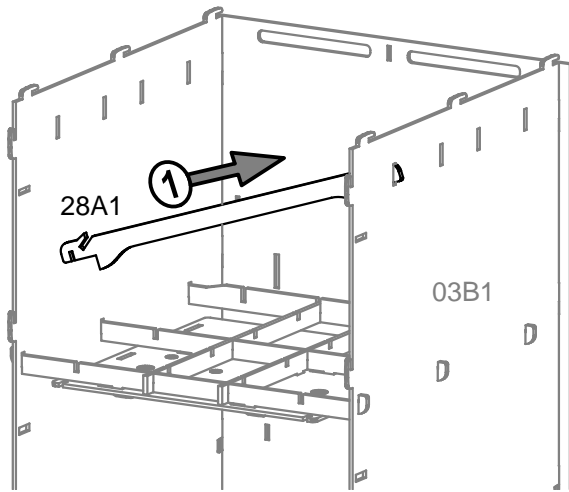
Note: If step 4 was not performed, a decision on where to locate the oven is recommended at this time.



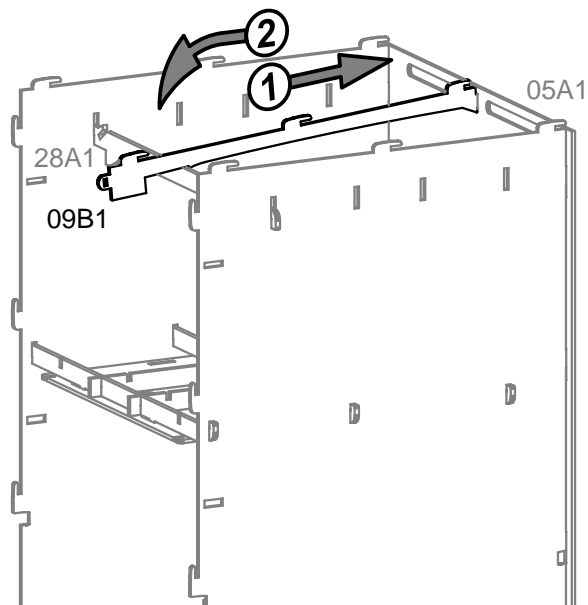
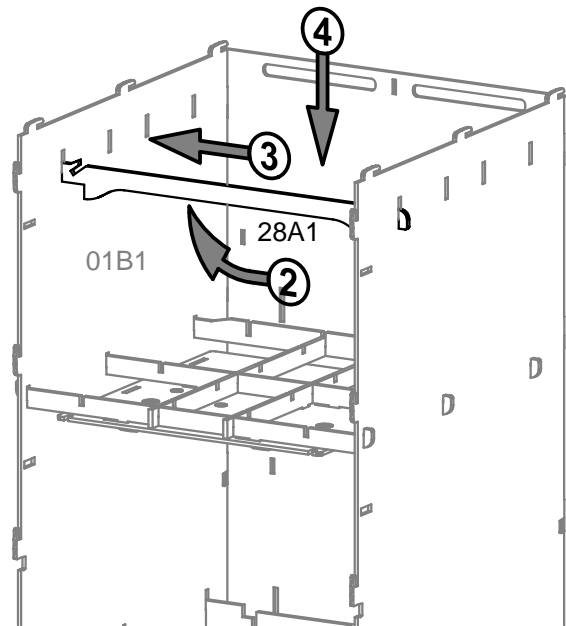




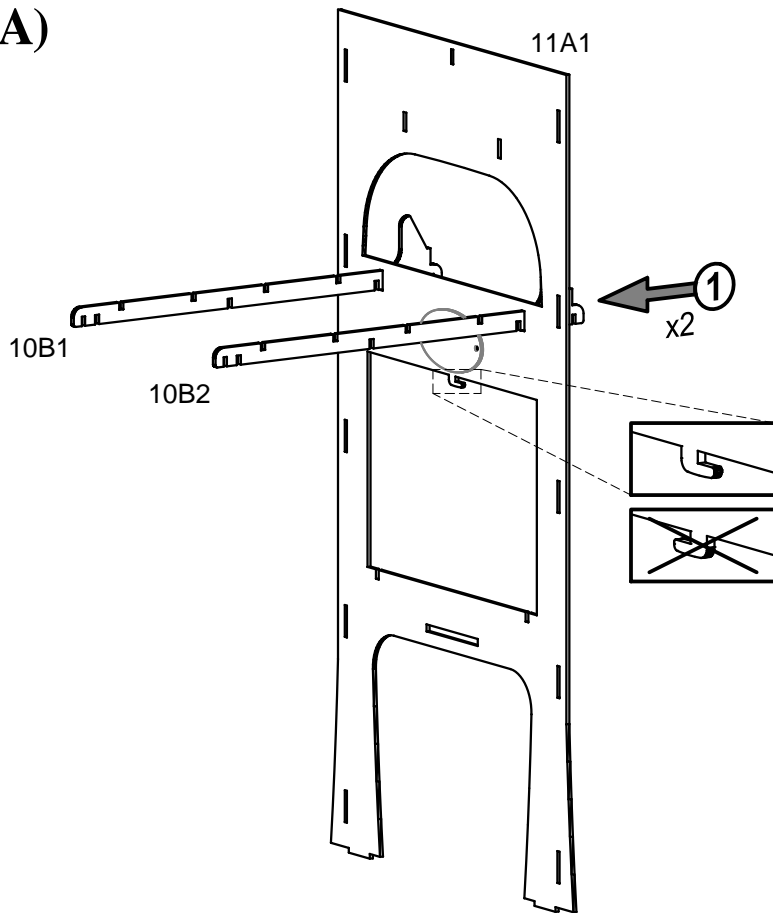
A)



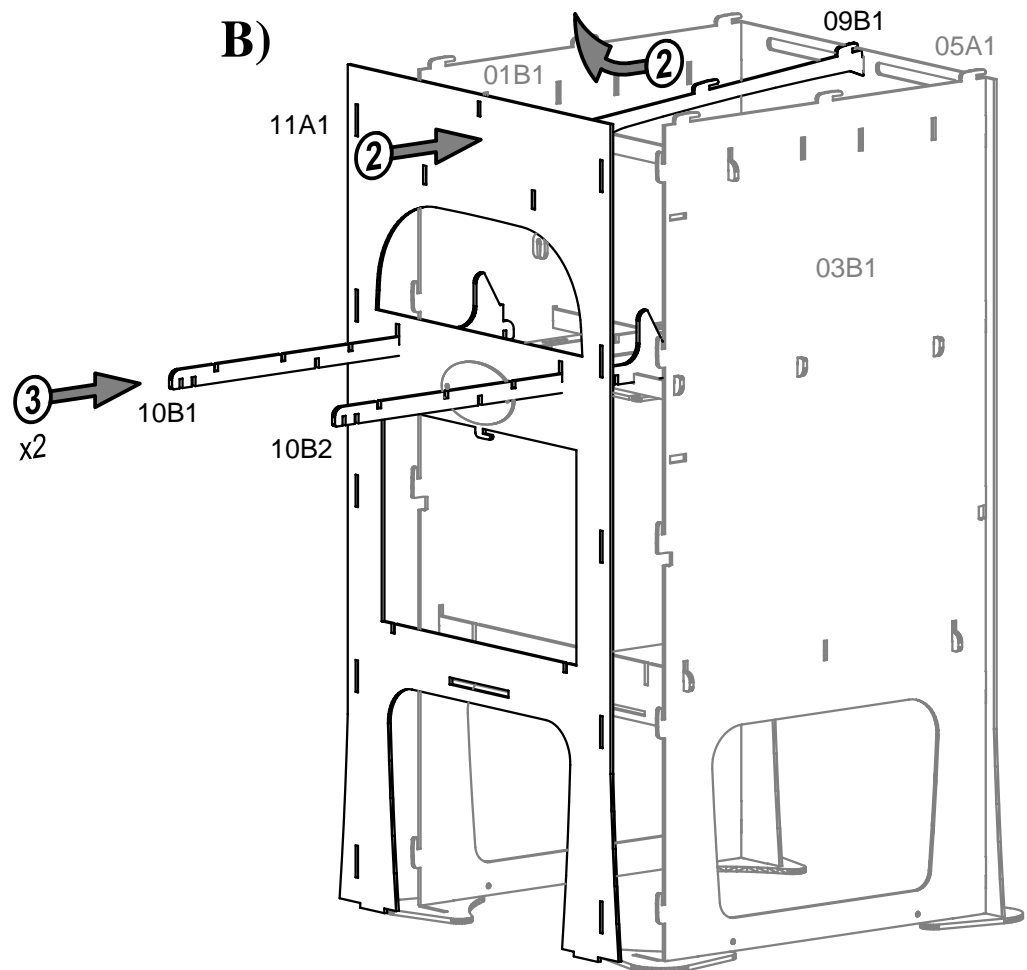
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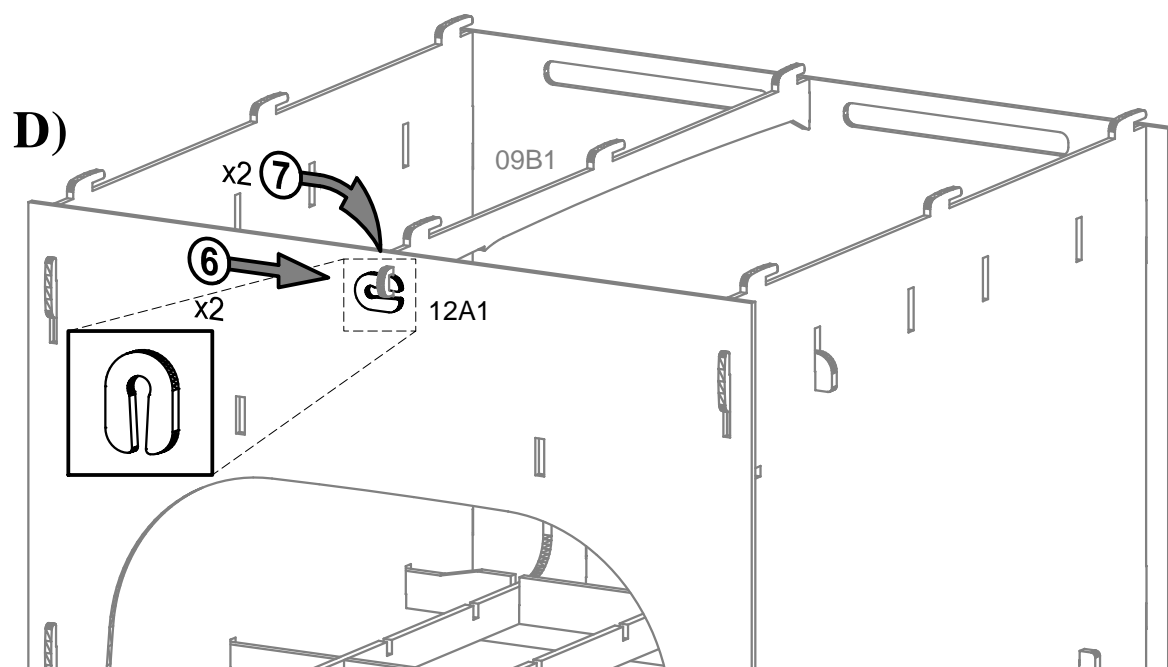
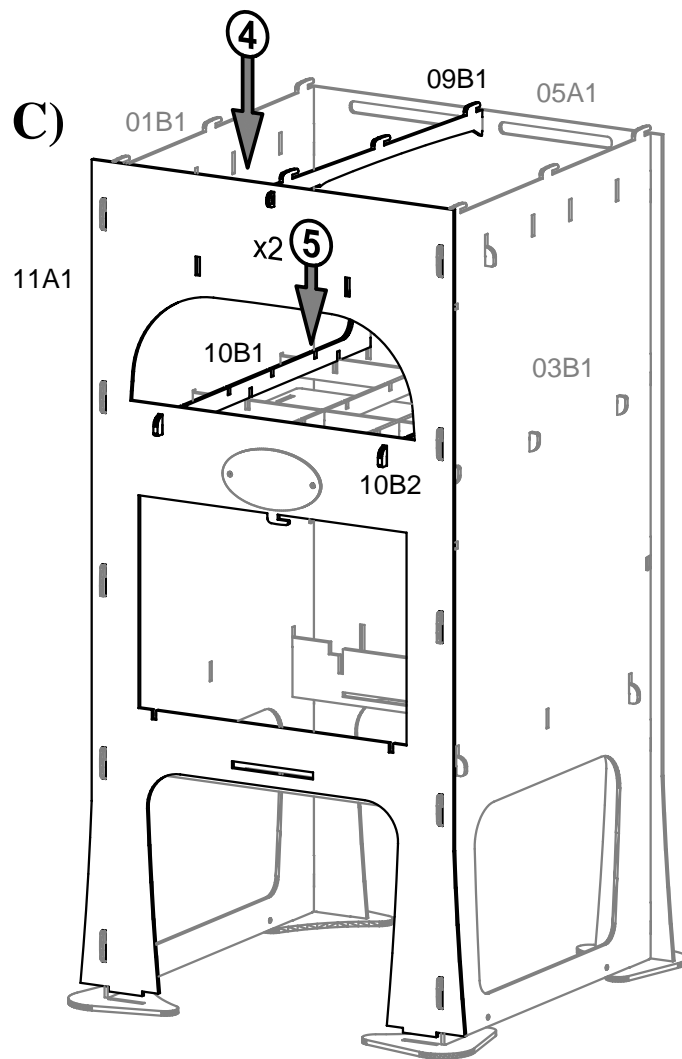


A)

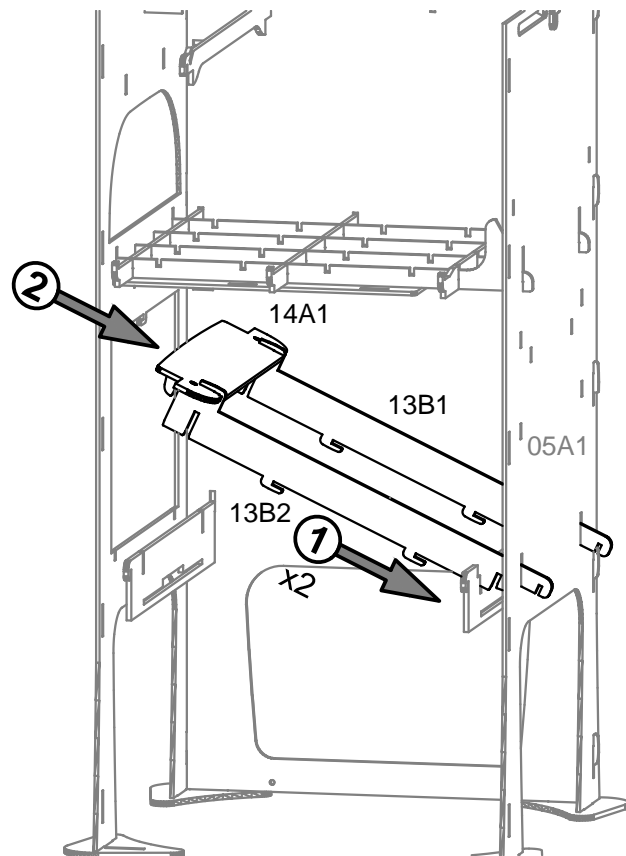


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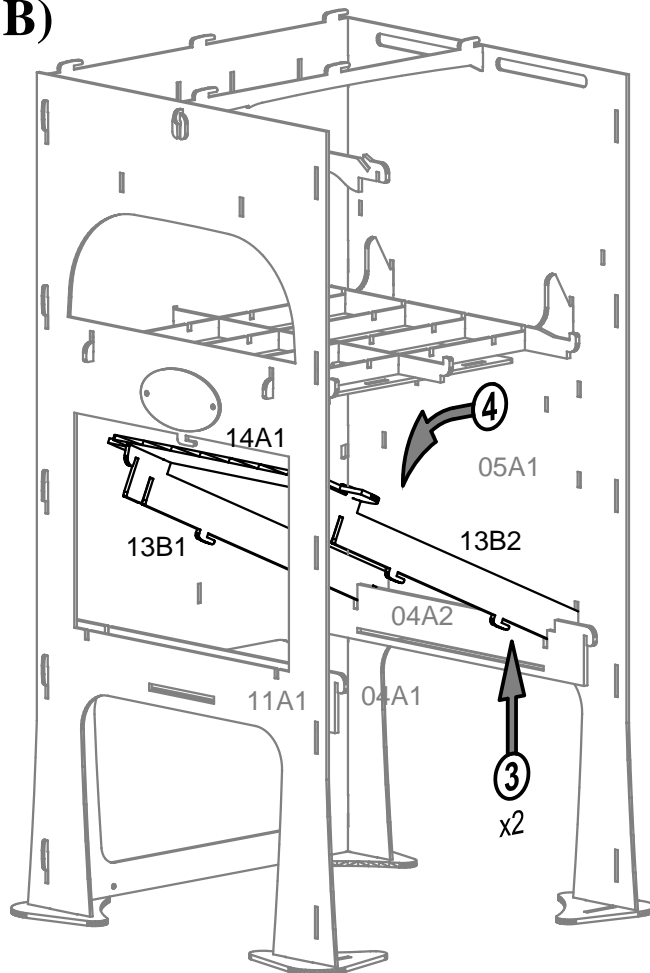


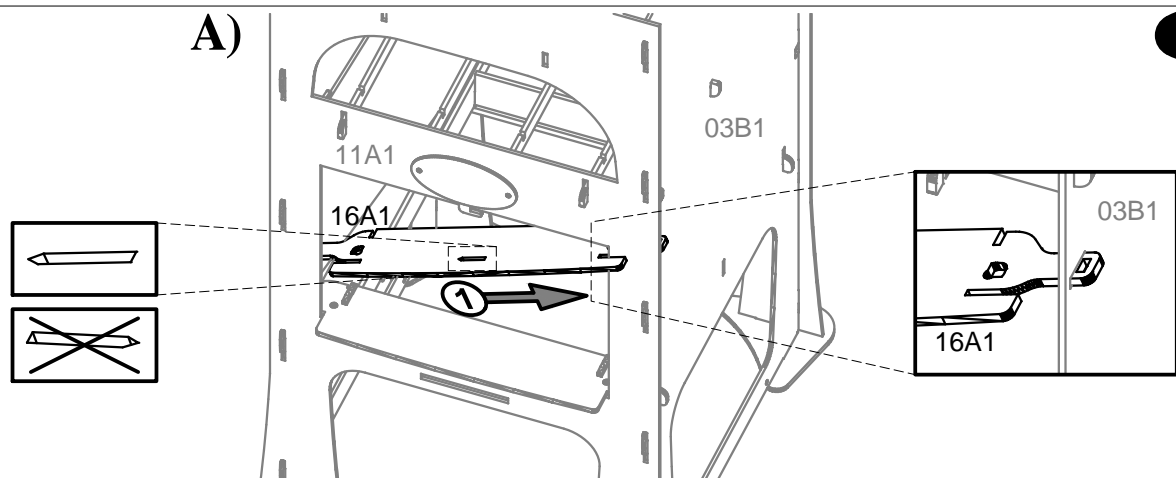
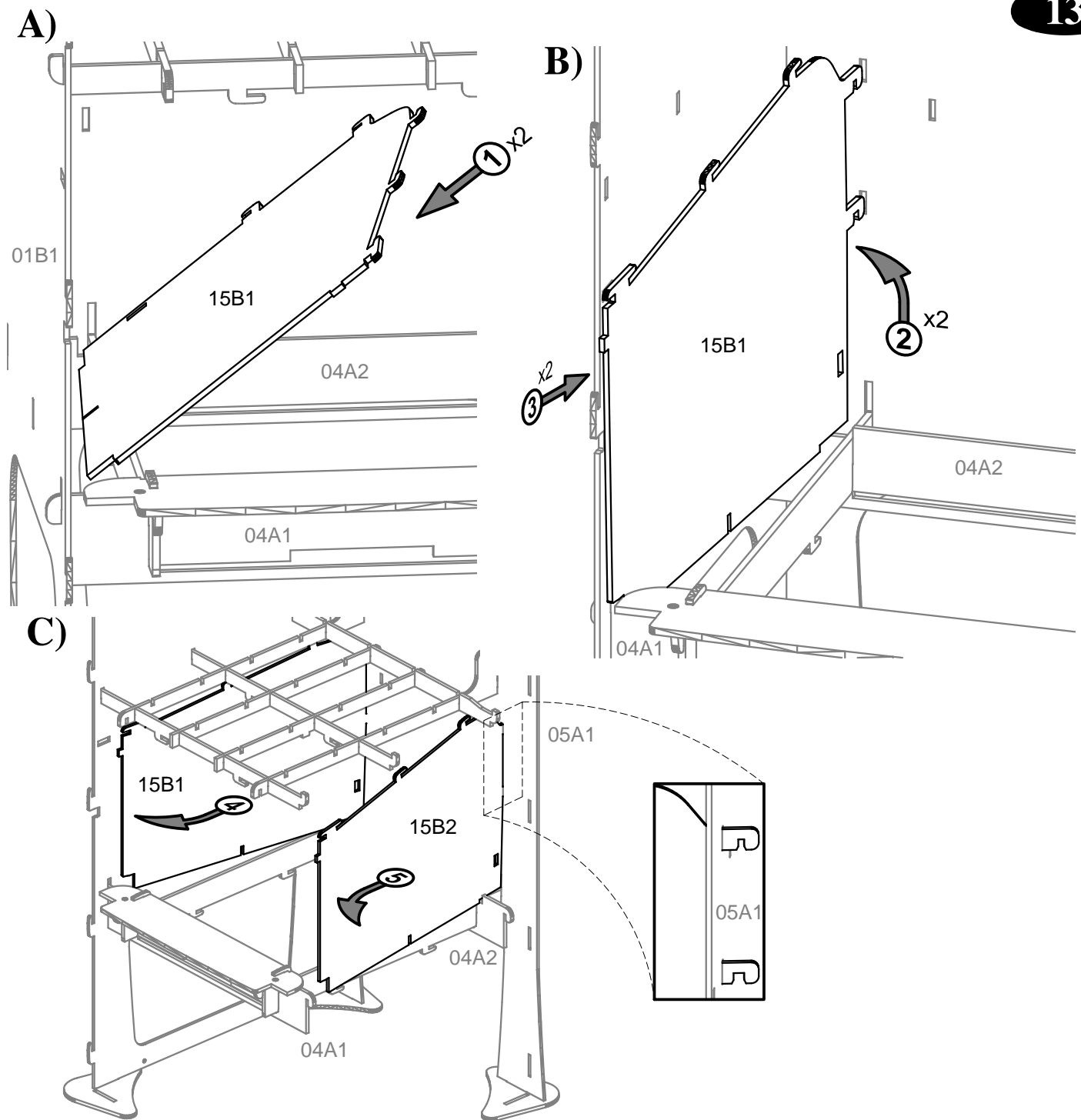


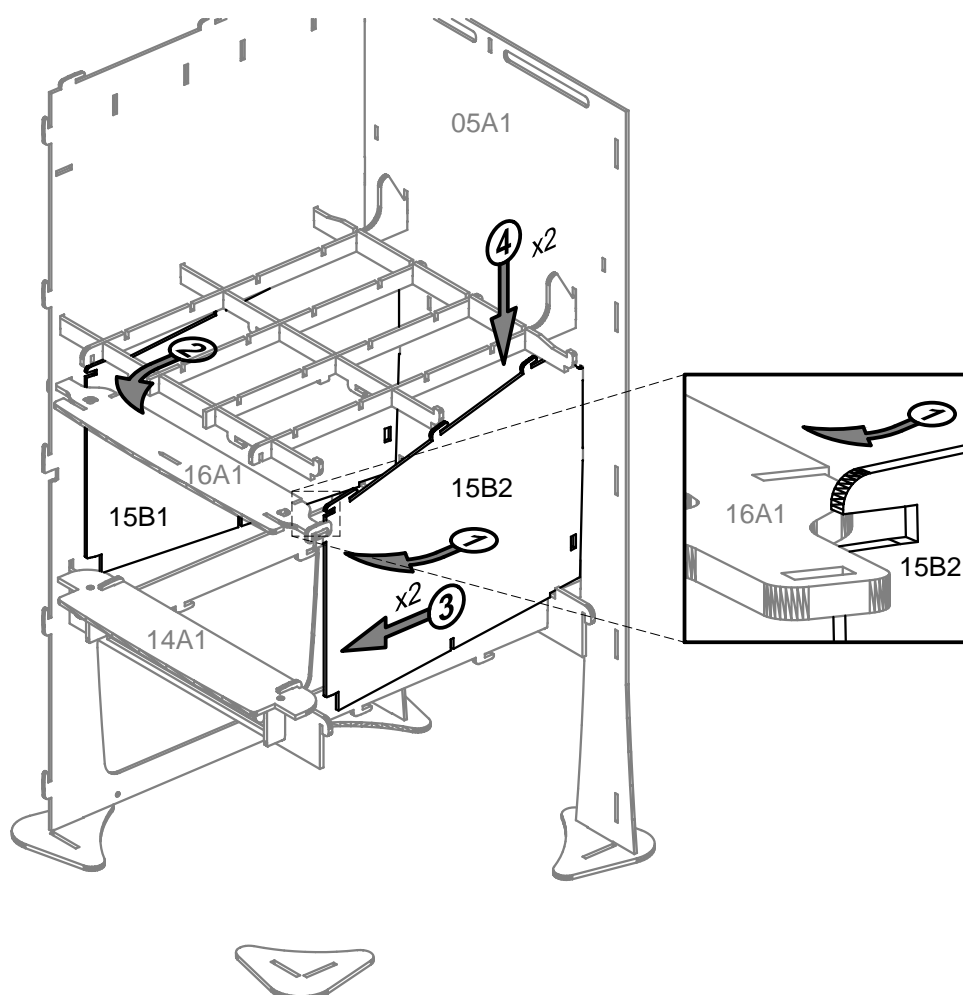
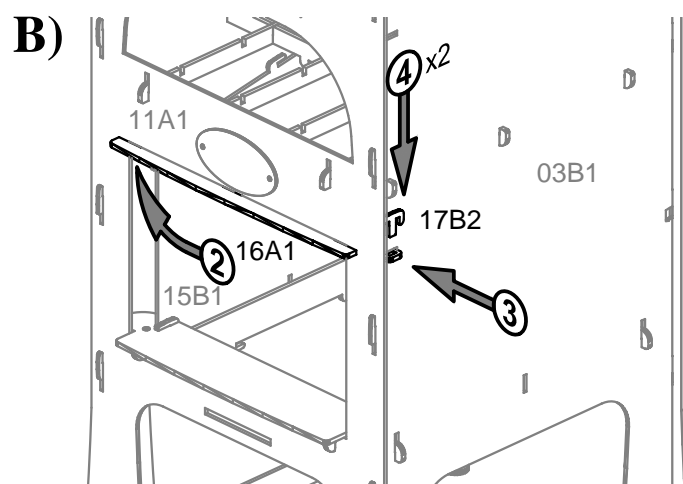
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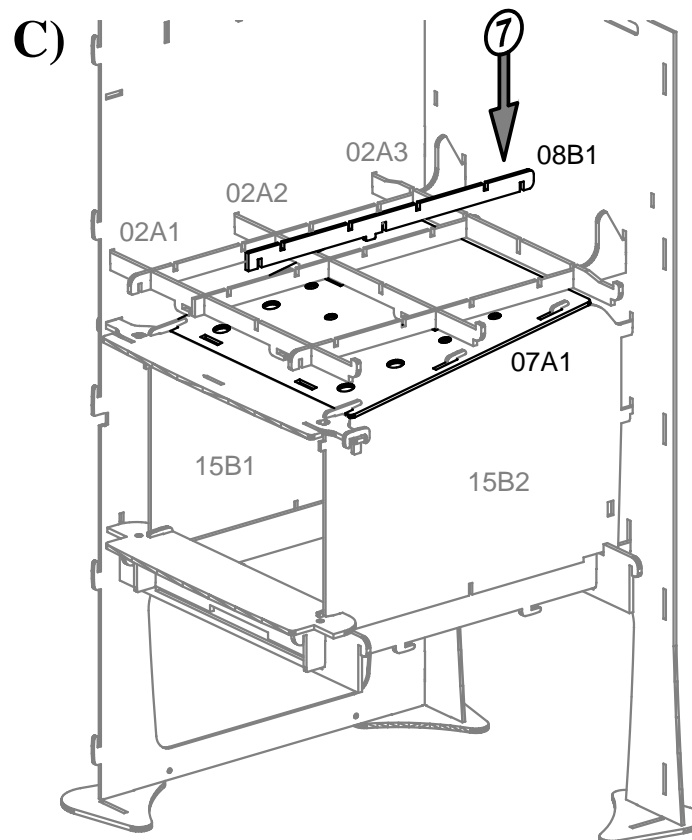
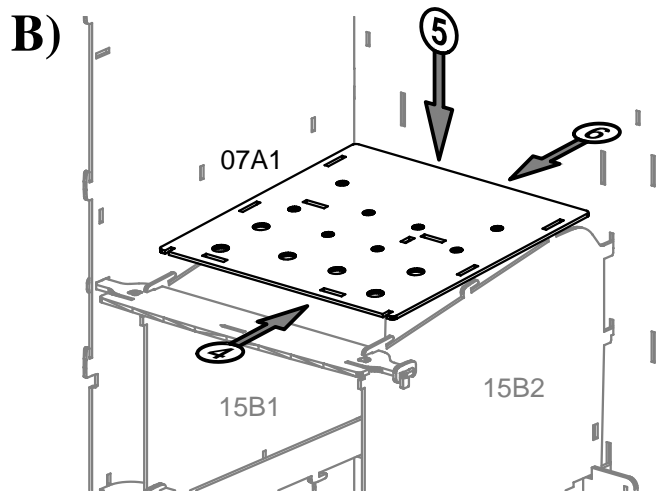
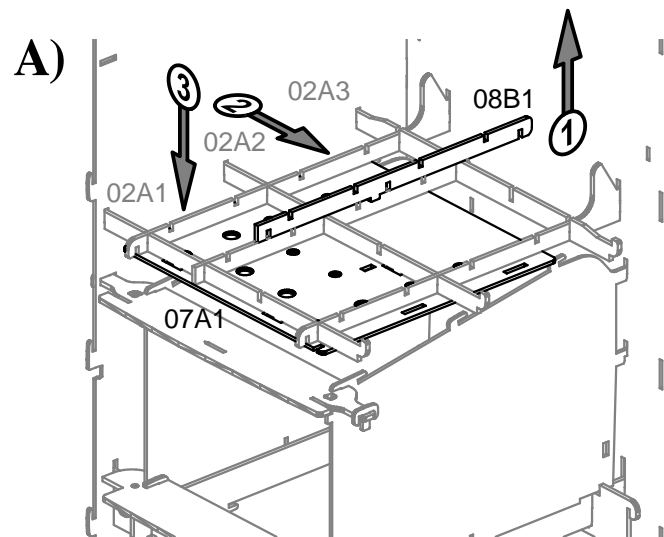


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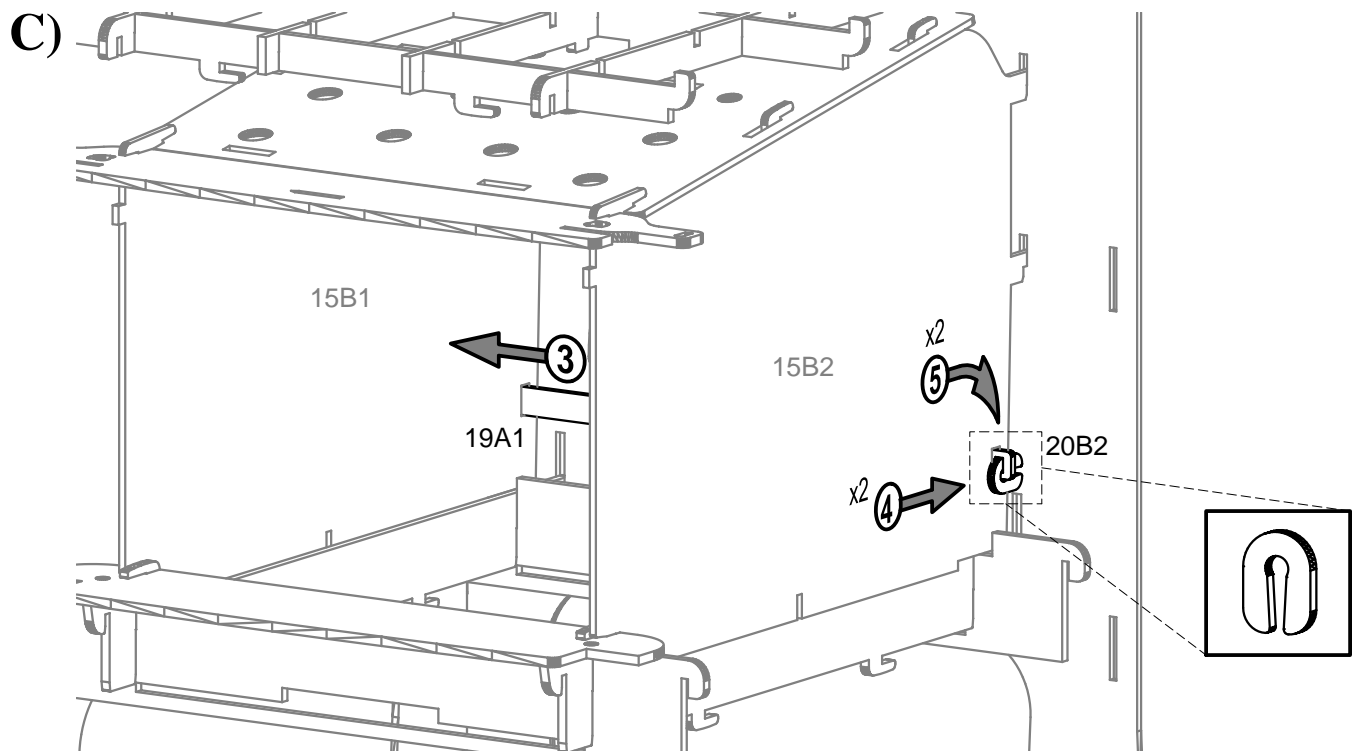
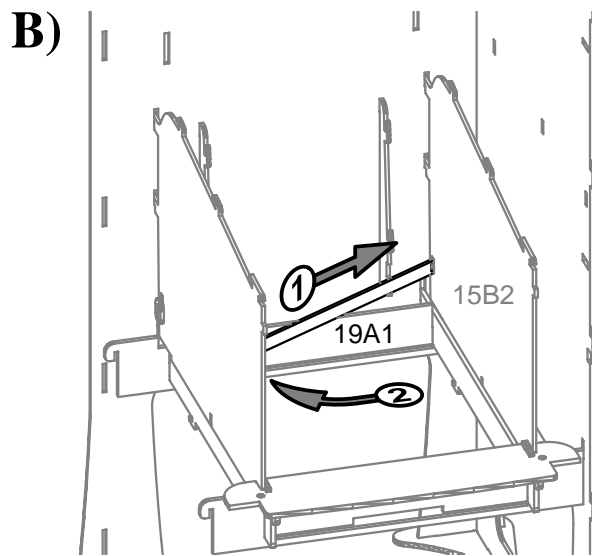
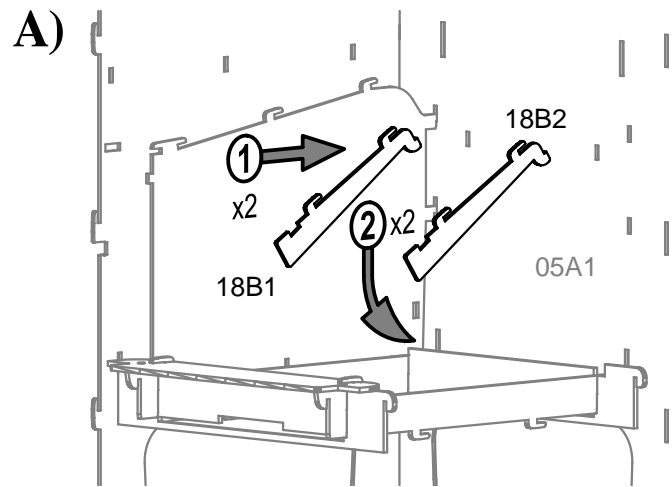


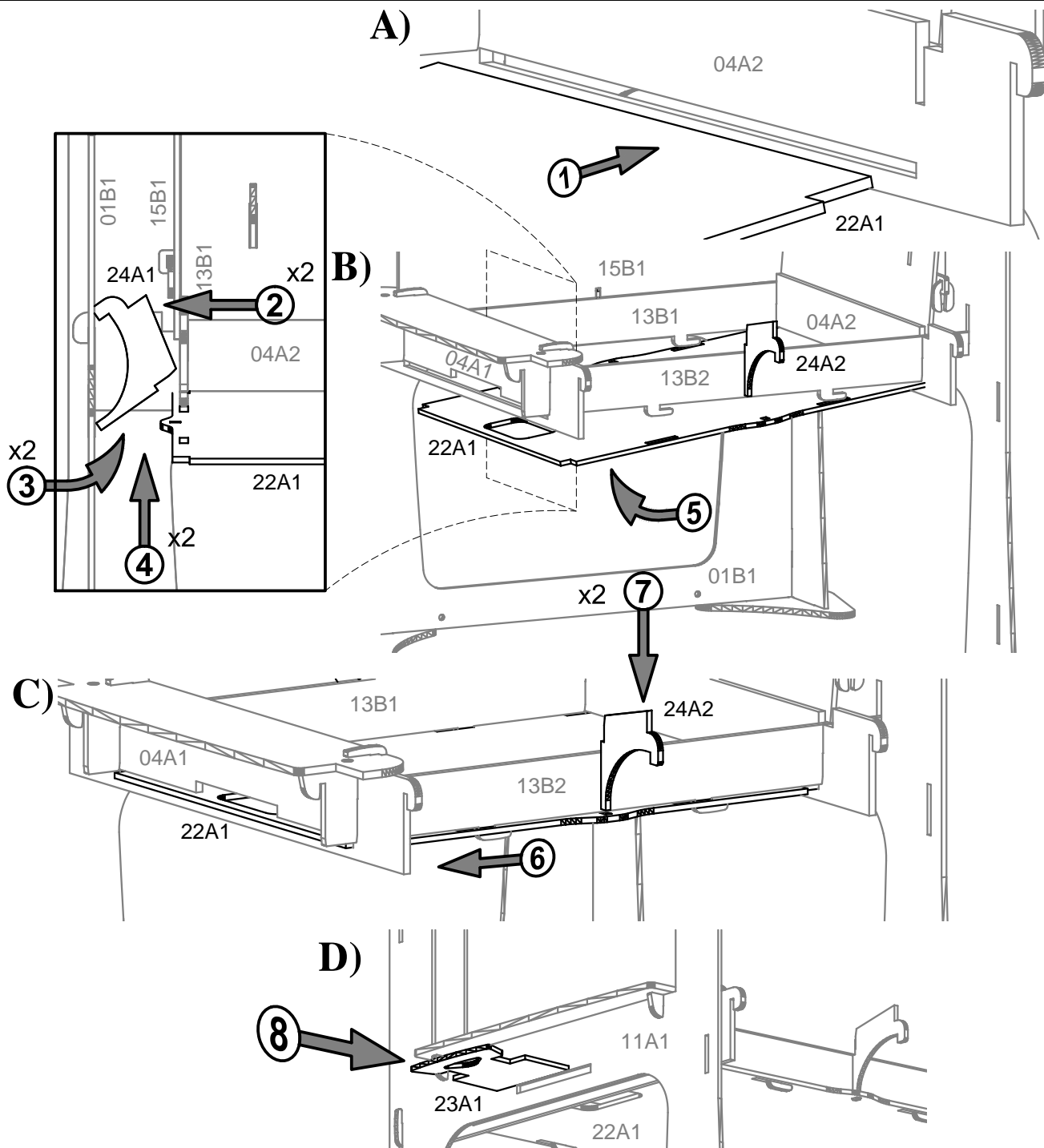
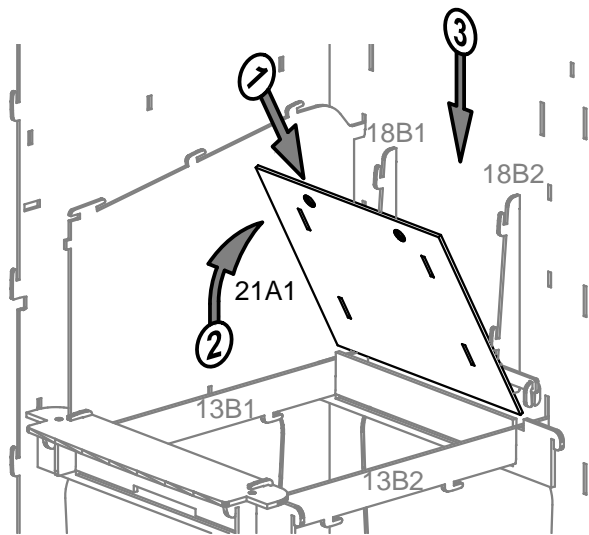


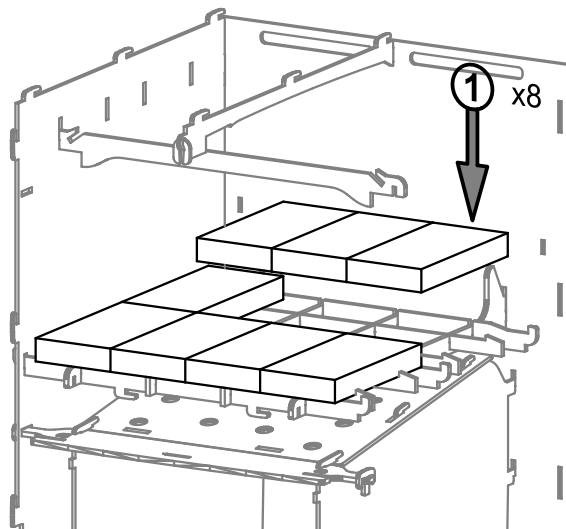
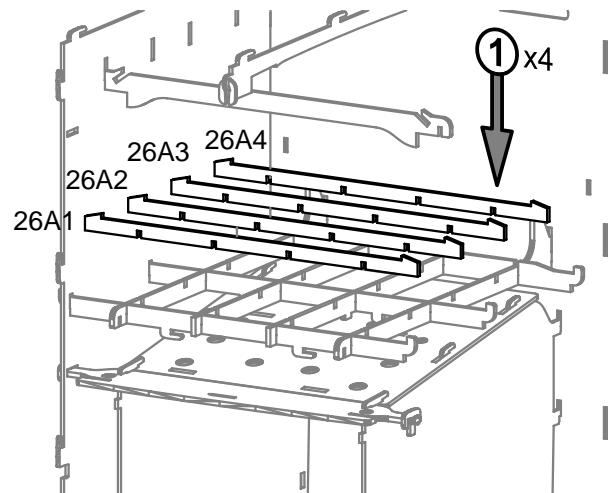
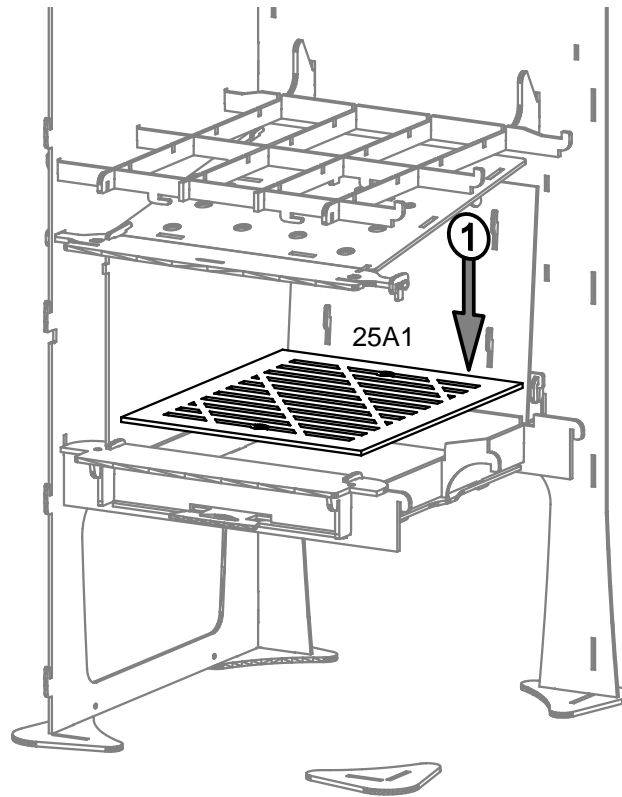






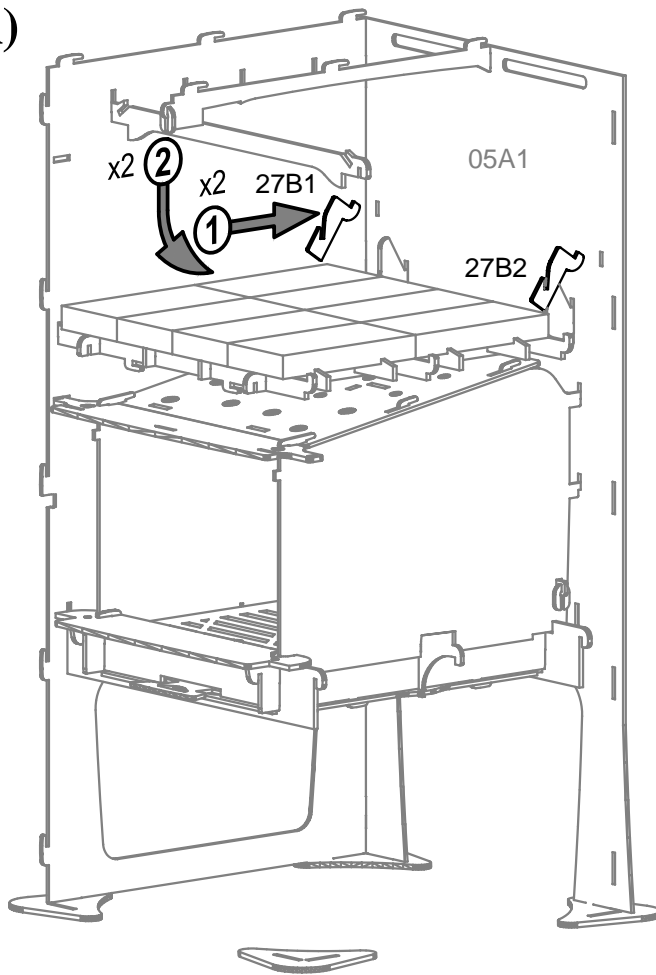
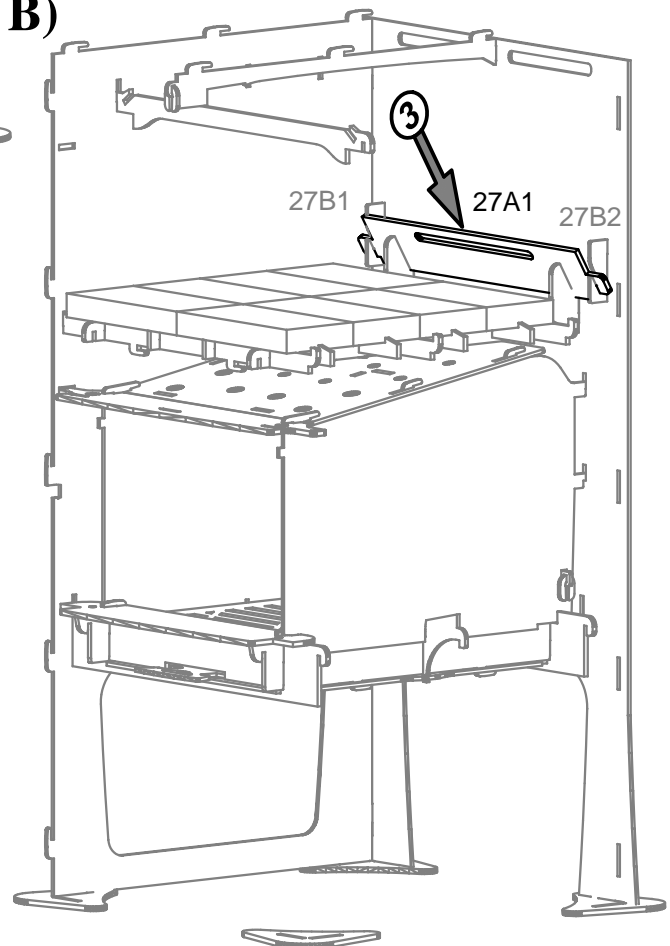


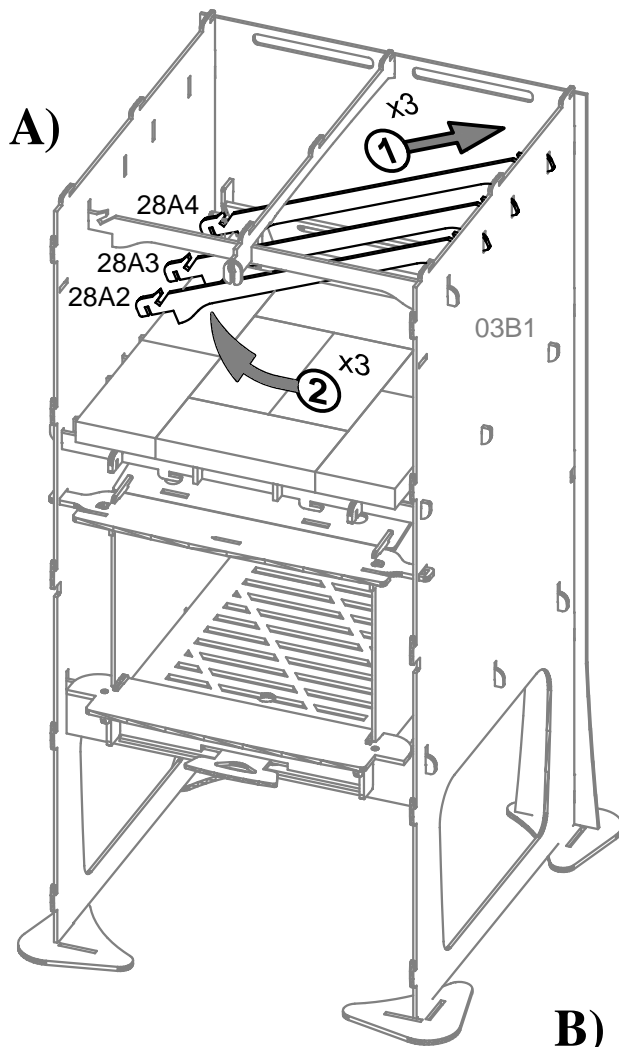




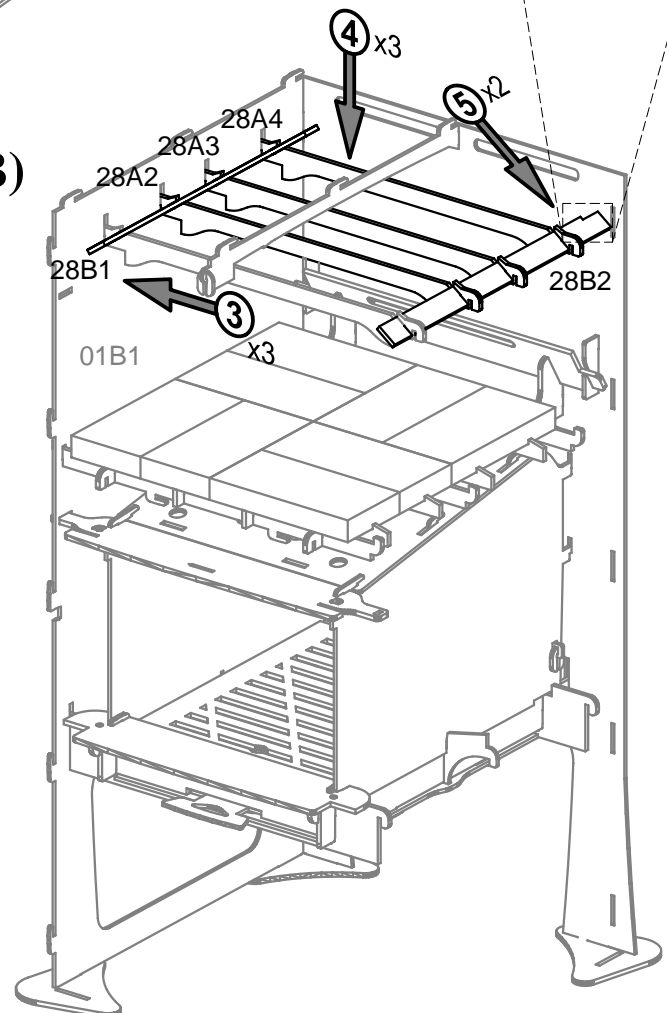
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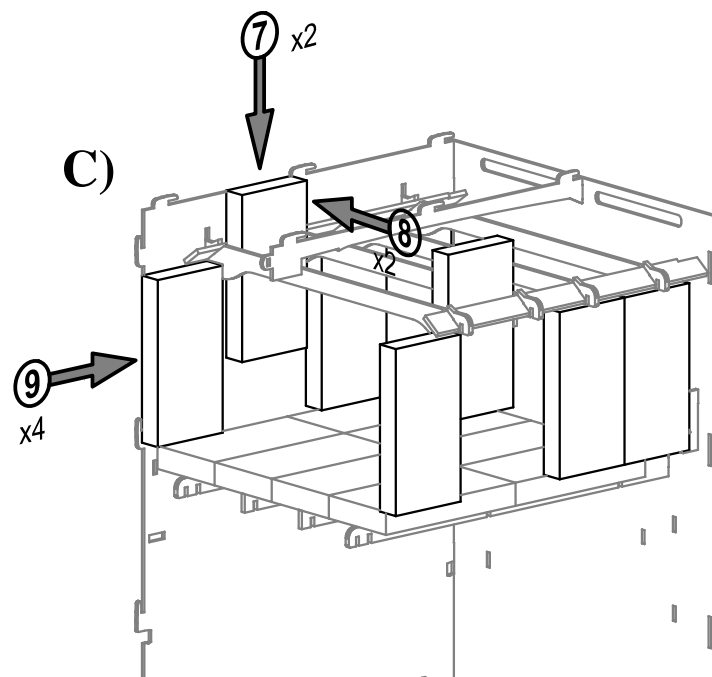
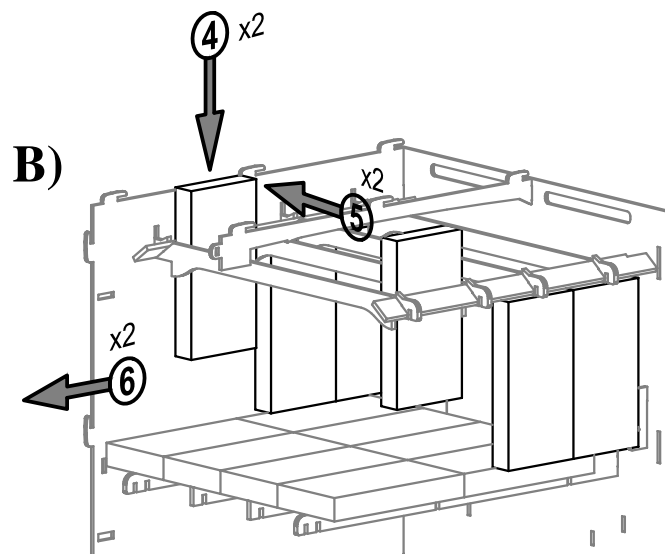
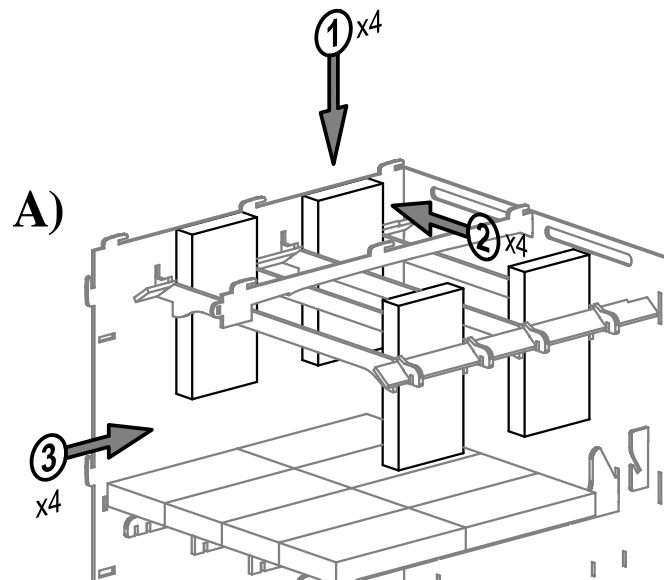
- 1) Refer to seasoning instruction prior to installing the firebricks.
- 2) Firebricks may be laid out in multiple patterns.

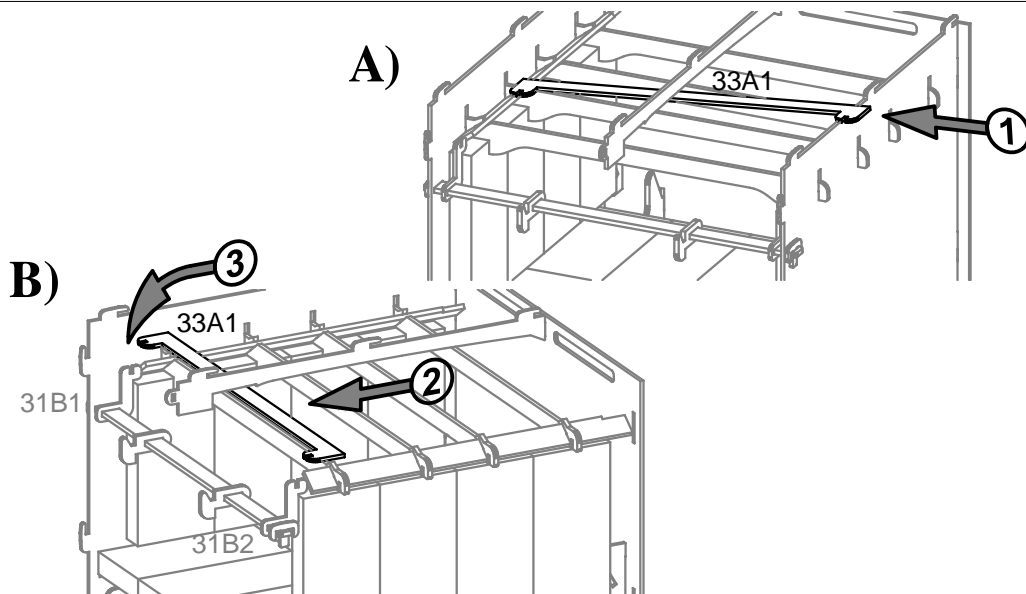
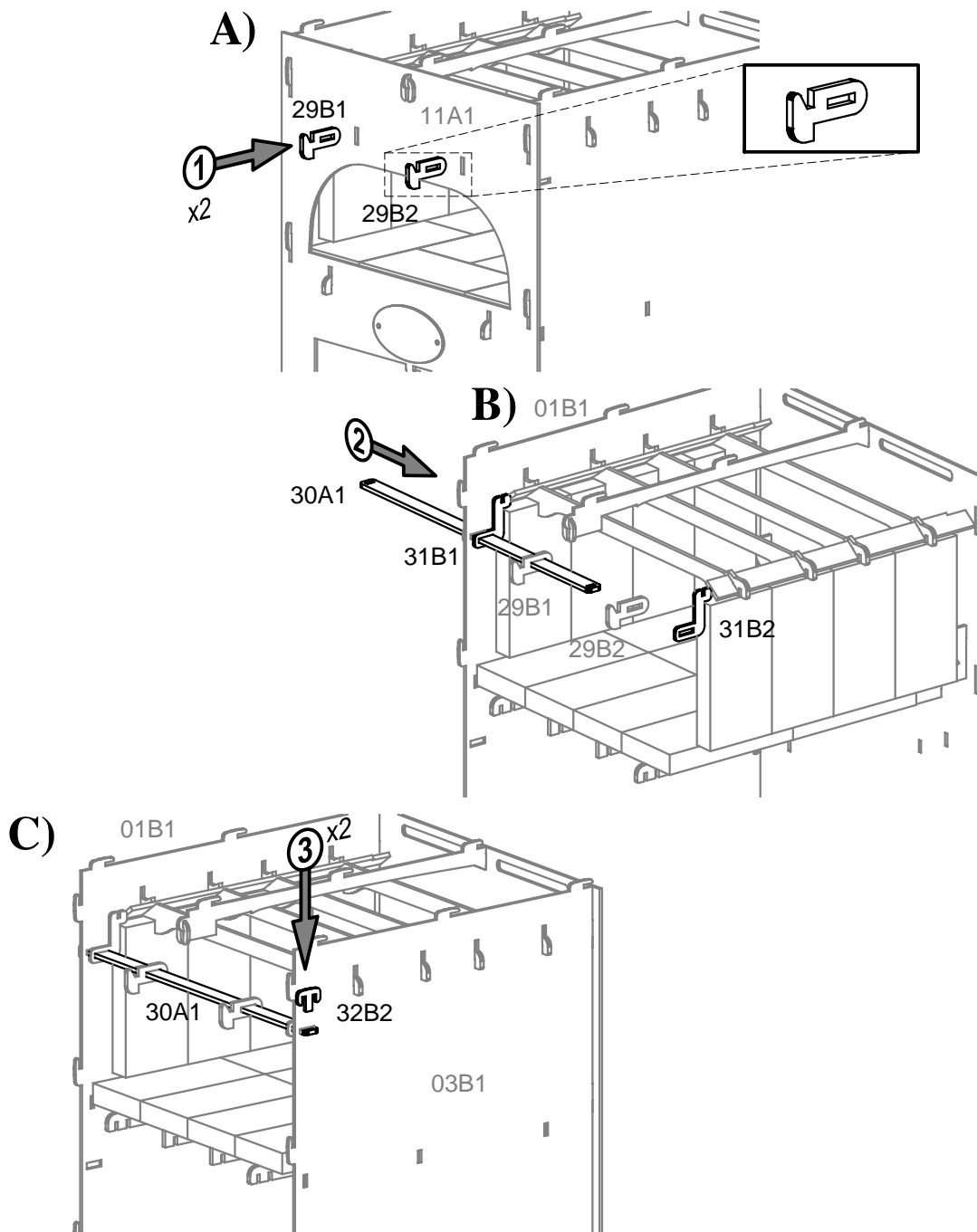
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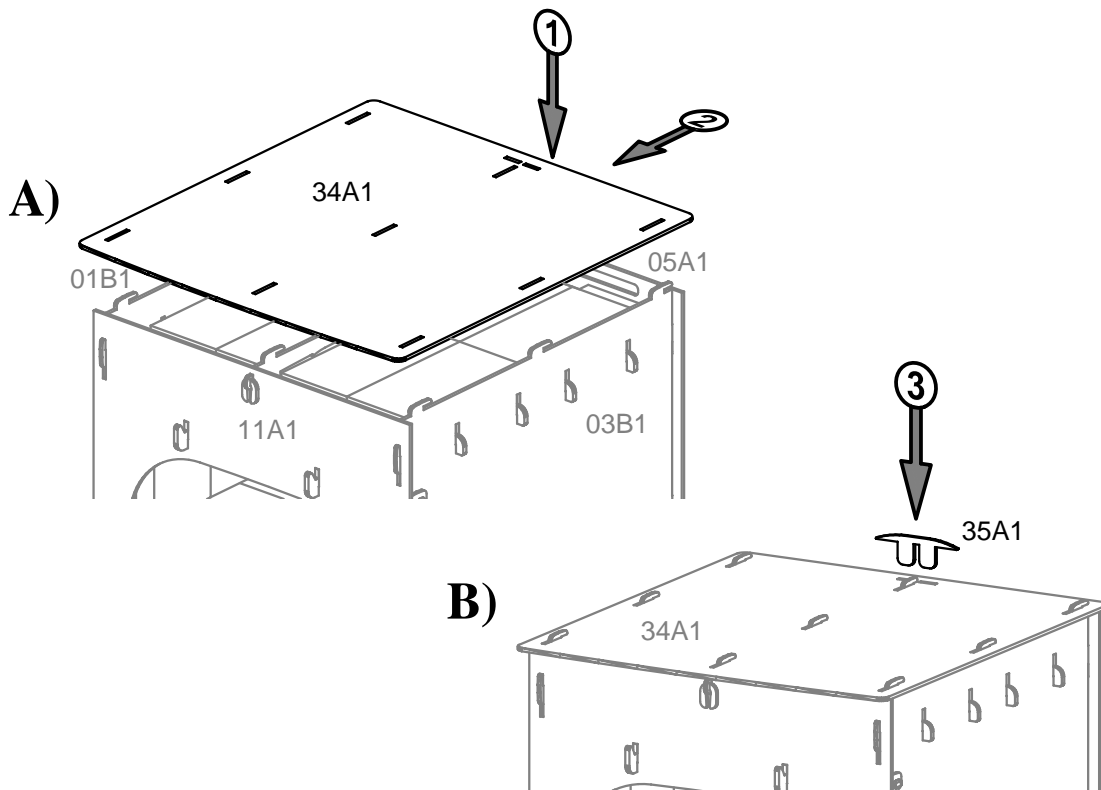
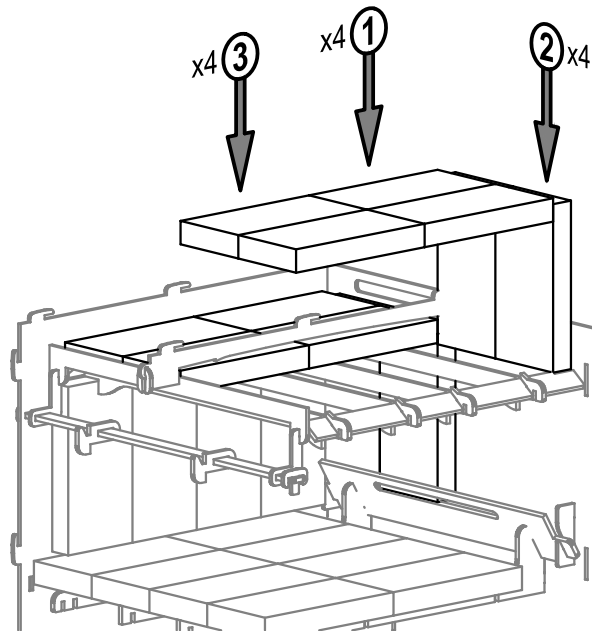


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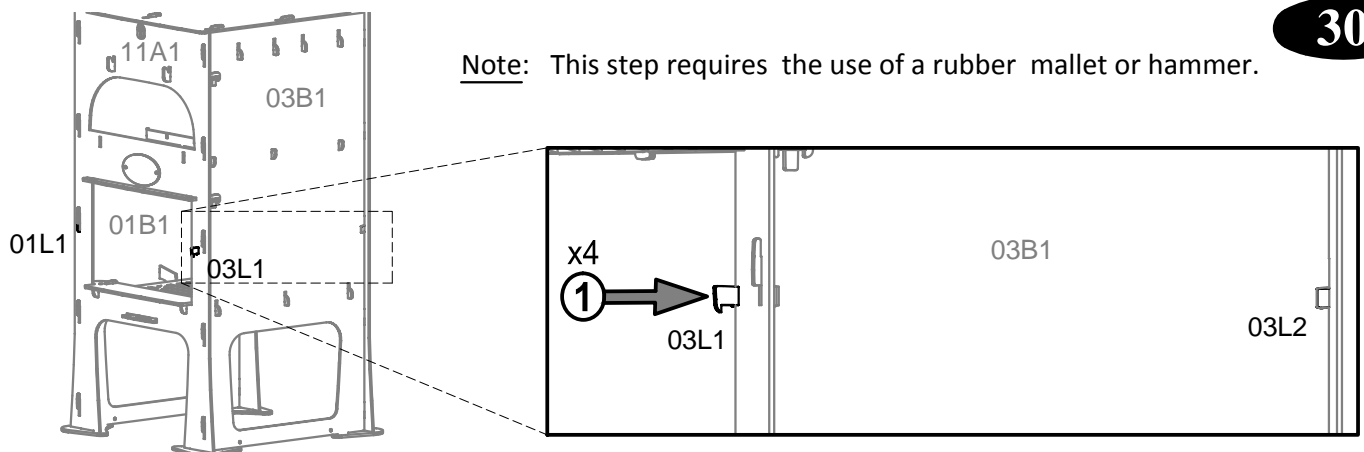




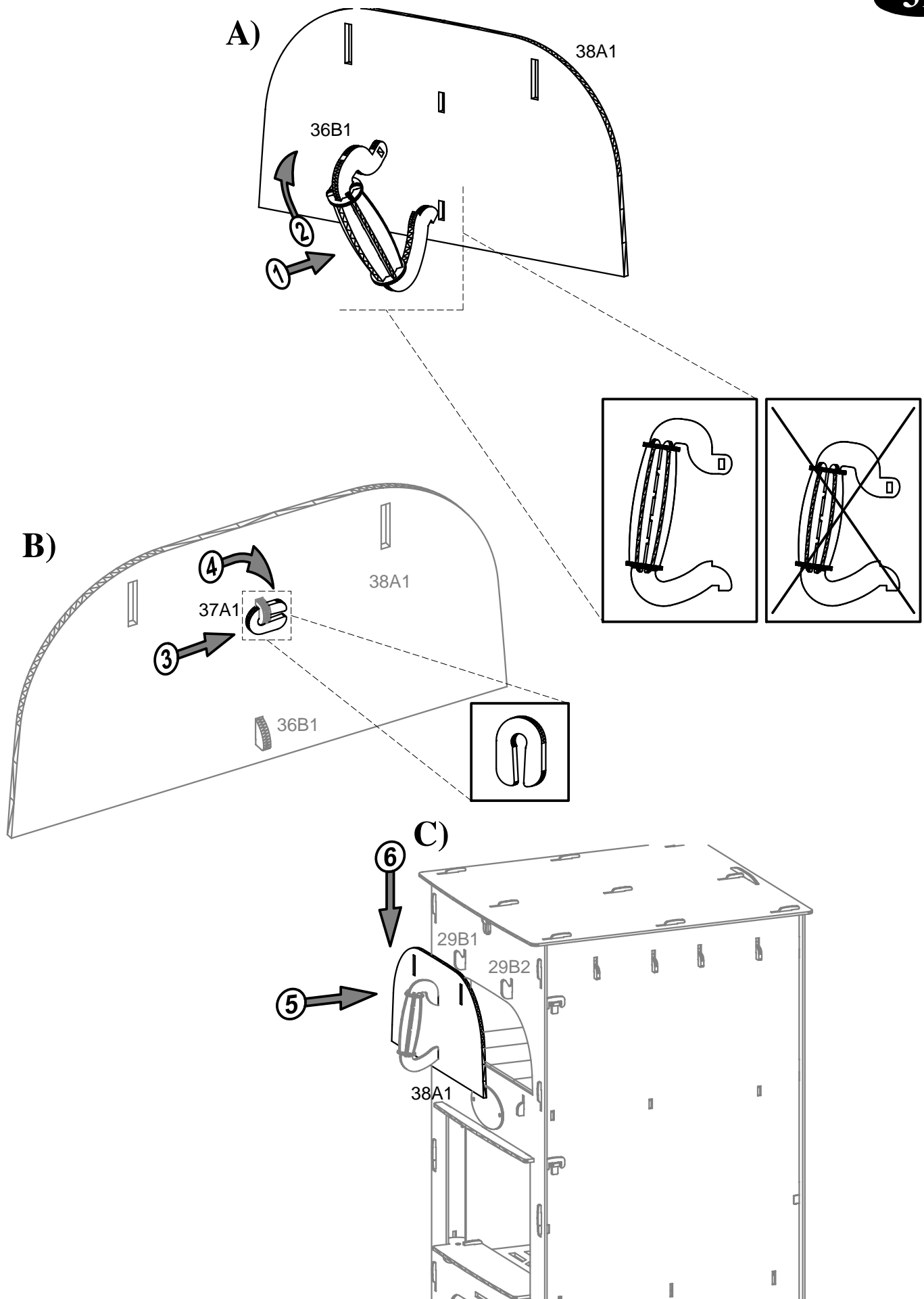




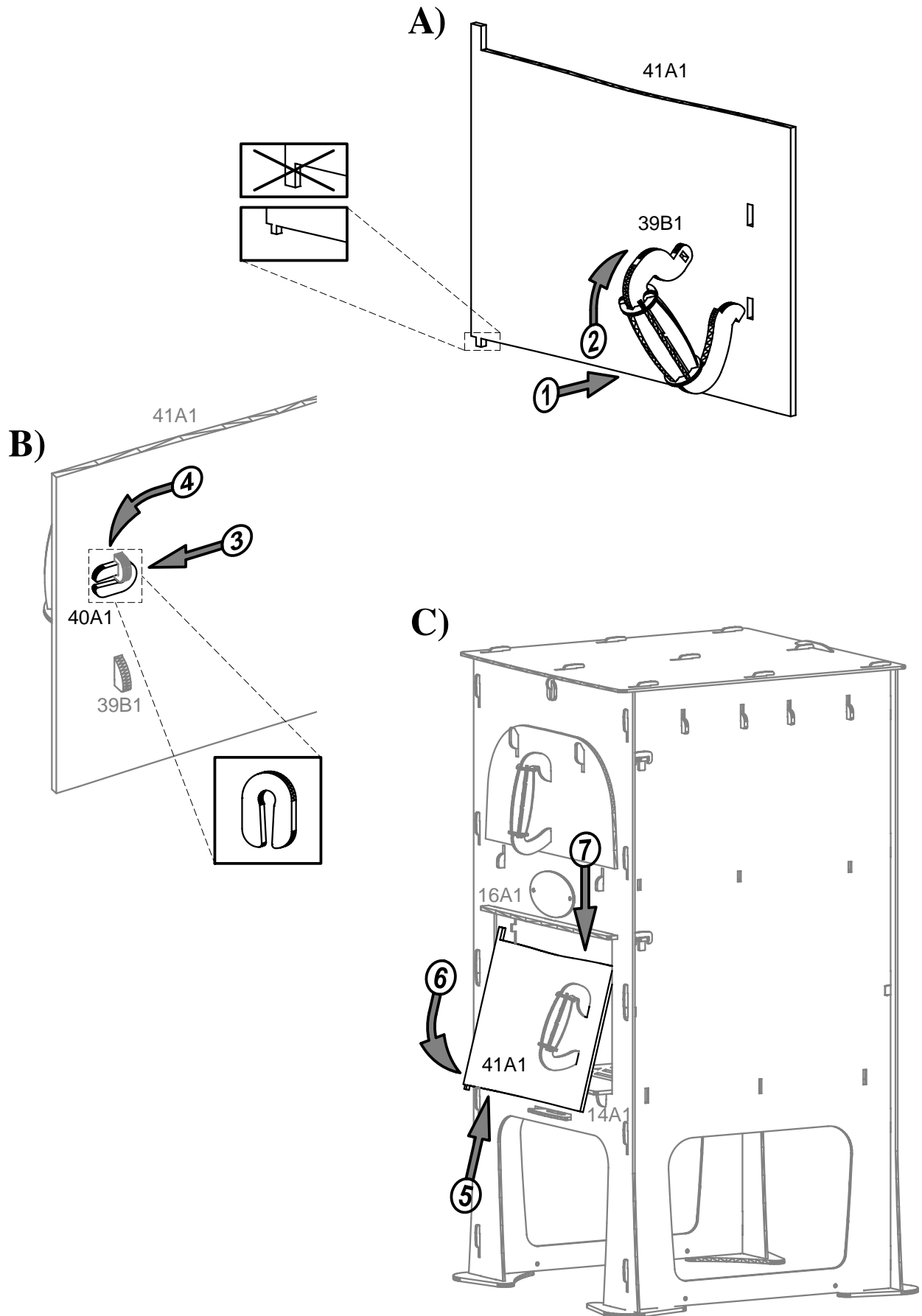
Note: This step requires the use of a rubber mallet or hammer.







Note: A decision on hinging the door on the left or right side should be made prior to assembling the handle.



## **CLEANING INSTRUCTIONS**

The processes involved in manufacturing carbon steel leave a small amount of residual oil in the form of a film. Before using your outdoor pizza oven for the first time, you may consider cleaning the inside of the cavity with a mix of water and mild detergent. This will reduce the amount of unpleasant emissions when you first light up your oven. This should be done prior to step # 22. Let your oven dry up completely or wipe excess water.

## **SEASONING INSTRUCTIONS**

In order to ensure that your outdoor pizza oven functions properly, you will be required to season it. The process is simple and will require some vegetable oil and a rag.

Before the bricks are installed at step #22, apply a light film of vegetable oil to all surfaces inside the fire cavity and the oven cavity. This is easily achieved prior to installing brick, closing the top and installing the doors.

Finish the assembly of your oven and once ready to fire it up, gather the following items (not included):

- Hardwood, kindling, paper and a lighting source
- Your oven mitt(s)
- A fire poker or stick
- A digital thermometer

Build a small fire and regulate the fire temperature by opening the door of your oven, attempt to keep the temperature at approximately 375°F/190C for approximately an hour and a half to two hours.

Once this step is completed, you can safely use your oven.

## **WOOD FIRE INSTRUCTIONS**

Before you fire up the oven for the first time, ensure that all interior surfaces of the oven cavity have been cleaned and that vegetable oil is applied to the surfaces prior to installing the fire bricks.

Your oven is very efficient at conserving energy created by the fire and as such can reach temperature in excess of 900°F/482C.

Only hard wood is to be used in the oven. The use of cedar wood is not recommended as the temperature obtained from such wood could damage your oven and it doesn't taste good.

It is normal for the oven to make cracking sounds as the steel expands and contracts.

Depending on the species of wood you use, the outside temperature and the type of cooking you are planning to do, you should monitor the oven as the temperature rises. Use the front doors to let more or less air in to fuel the fire.

Dry and seasoned wood species such as oak, apple, elm, beech or ash should be used to obtain the best results.

Briquettes and lump charcoal can also be used but may not burn as hot as hardwood.

Remember that it is easier to slow an ascending fire than reducing the temperature of an oven that is too hot. Catch the right temperature on the way up!

Starting your fire requires you to make a small fire using kindling at the centre of your oven. Once the kindling is lit, add a few hardwood logs. Monitor the fire as it builds and move the ashes around the firebox cavity to ensure that heat is properly dispersed in the oven. This will reduce the likelihood of creating hot and cold spots.

Keep the oven cavity door on for the first 20-30 minutes as to retain heat. You will get better with your oven as you use it and understand the characteristics of the hardwood you are using.

Add hardwood logs as necessary to keep the desired temperature, you can open the firebox door(s) to let more air in, this will fuel the fire with more oxygen, burn faster and hotter.

## OPERATING INSTRUCTIONS

Once your oven is up to the right temperature based on the food you are cooking, remove the **oven cavity front door**, remember it will be hot, so ***use oven mitts or gloves!***

Ensure that the flames are not excessively coming through the back of the baffle plate, this could burn your food, especially pizza.

You can confirm the temperature of the oven by using the a digital thermometer.

Use the front door(s) vents to manage the temperature of your oven. Allow the oven to be at the desired temperature for at least 10-15 minutes prior to introducing your food.

Place the food of your choice in the oven and monitor the cooking.

## COOKING PIZZA

Congratulation, you are about to cook your first pizza. Here are some simple tips in order for you to be successful in cooking your first pie.

Whatever type of pizza dough style you pick, follow the recipe instructions. Its usually safer to weigh your ingredients then measure by volume.

The dough recipe you choose will dictate the temperature at which you will cook. As an example, Napoletana style pizza will require hotter temperature while American style pizza will generally need less heat and more time for the dough to cook and the crust to rise. Again, follow your recipe and research your ingredients.

Always use your wooden pizza peel when building your pizza, sprinkle some coarse corn meal and flour on the peel and place your stretched dough in its centre. You can build you pizza on it but don't let it stand on the peel too long as it might stick and make a big mess once you try to unload it in the oven.

You may want to cook a few pies with only sauce and cheese until you get the hang of it.

Remove the oven cavity door with your mitts on (put it on the oven top) and confirm the temperature again before placing the pizza in the oven.

Once the pizza is on the bricks, monitor the cooking, it could be as quick as 90 seconds depending on the dough mix. You can use your popper to deal with big crust bubbles forming while the pizza is cooking. To remove the pizza, handle it with your aluminium peel. Its going to be really hot.

Replace the oven cavity door using your mitts to keep the temperature stable while you prep your next pizza.

## **CARE AND MAINTENANCE**

Your oven is made of carbon steel and firebricks. You can keep your oven outside surfaces clean by ensuring that no foreign objects or products touch or land on your oven. Carbon steel will naturally rust over time unless you protect your oven outside panels with heat resistant paint.

The inside fire bricks can be damp mopped however this is not recommended when outdoor temperature may lead to frost or freeze. This will lead to brick cracking and damage.

To clean the fire bricks, follow the these steps:

- Let your outdoor pizza oven col down completely
- Scrape off any debris or residue from the brick with your brush
- Use a damp rag placed on the brush if there are persistent stains or debris
- Regular cleaning is key, maintain your oven as you use it and remove the biggest stains as you go

## **REPLACEMENT PARTS**

Replacement parts can be ordered by calling our service department at 1-833-OVEN-BRO ext 2, 9 a.m.-5 p.m., EST, Monday-Friday. Please provide us with your order number when calling.

## LIMITED WARRANTY

### LIMITED WARRANTY

OVEN BROTHERS LTD, a producer of high quality carbon steel wood fired oven kits, warrants its ovens (herein referred to as the Product) to be free from defects in materials and workmanship on the major structural components (oven chassis, firebox), for a period of seven (7) years from the date of shipment. Warranty may be invalidated if the Product is not assembled, installed, seasoned, operated, and maintained according to all supplied instructions and documentation.

If a defect occurs as the result of the Products intended use according to the care instructions during the Warranty Period, we will repair or replace, at our discretion, the defective product or part.

The warranty does not cover the following:

- (1) Defects caused by third-party modifications, repairs, or replacement parts.
- (2) The Product has been subjected to non-standard use, including but not limited to, tossing or throwing firewood into the oven with force, addition of non-approved appliances or burners, burning fuels with abnormal burning characteristics, including: driftwood, coal, plywood, and wood products using a binder that may burn at excessive temperatures, causing damage to the Product.
- (3) The Product has been subjected to icing or wet-mopping while it is still heated (which can cause damage/cracking to the oven floor.) Improper chemicals or liquids have been used to clean or sanitize the interior of the oven.
- (4) This Warranty does not cover damage caused from storing any materials on the top of a fully assembled heated oven.
- (5) This Warranty does not apply to normal wear and tear of the Product, or on parts that would be worn or replaced under normal conditions, including:
  - (a) Normal, minor warping due to expansion and contraction of carbon steel, and refractory materials located in the oven cavity.
  - (b) Discoloration of exterior finishes in areas repeatedly exposed to smoke, as this is considered normal wear on wood fired pizza ovens and stoves.
- (6) This Warranty does not cover damage to, or failure of the Product, resulting from natural or other catastrophe, such as flood, fire, wind, or storm.
- (7) All shipping costs incurred to return the Product to Oven Brothers Ltd.
- (8) Surface rust that does not affect the intended use of the Product.

## **INVESTIGATION OF CLAIMS AGAINST WARRANTY**

Oven Brothers Ltd. reserves the right to investigate any and all claims against this Warranty and to decide upon the method of settlement.

Before any Product is returned, Oven Brothers Ltd., or its authorized representative, must provide the purchaser with a written return merchandise authorization (RMA) and instructions for preparation of the shipment. Failure to properly package products for return may result in purchaser being billed by Oven Brothers Ltd.

Please send all warranty related inquiries to: [warranty@ovenbros.com](mailto:warranty@ovenbros.com)





# ASSEMBLY PARTS GUIDE SHEET

( PARTS REQUIRED IN STEP NUMBER SHOWN ARE GROUPED TOGETHER )

THE ORIGINAL BRO™

( 78 parts, 28 bricks )

