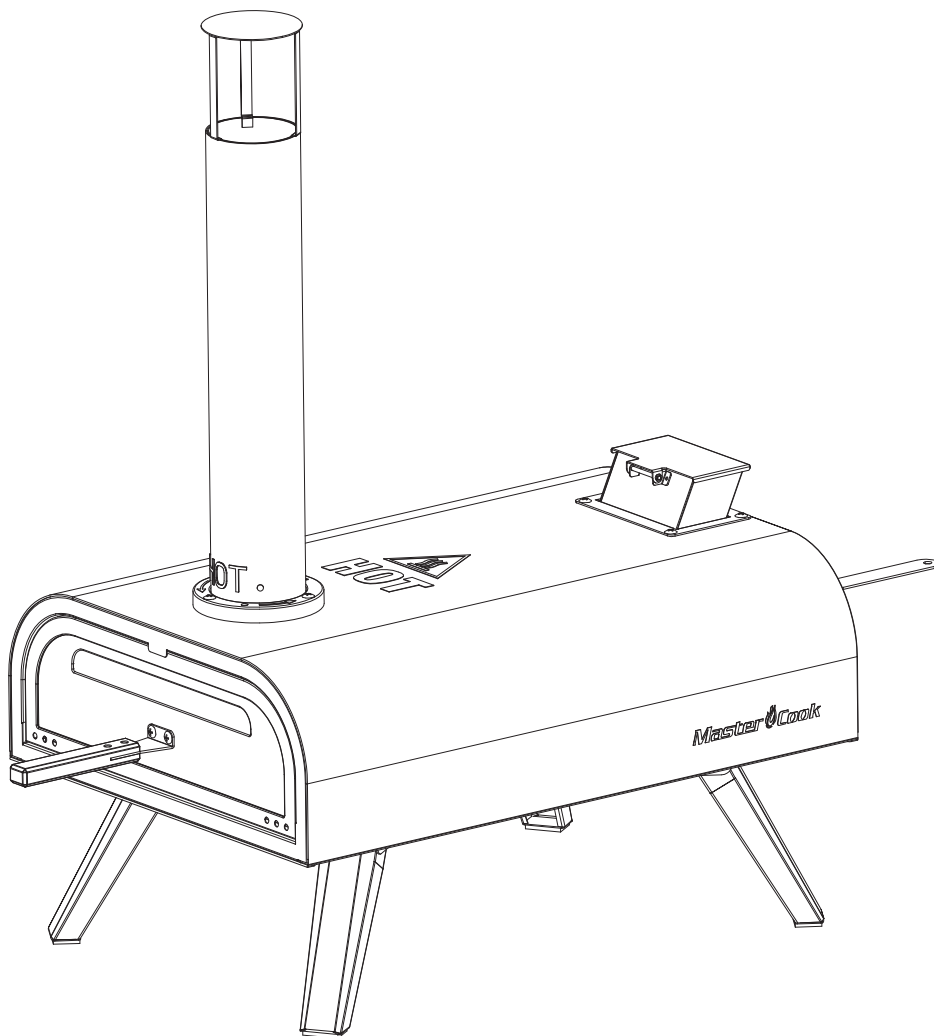


MasterCook[®]

16 INCH PELLET PIZZA OVEN
MODEL# SRPG23001
INSTRUCTION MANUAL



Questions, problems, missing parts? Please call our customer service department at 1-888-909-3888, 7:30AM - 4:30PM PST, Mon. - Fri., or e-mail to customerservice@shinerich.us

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Safety Warning

Please read the present legal disclaimer fully before assembling, installing and using/servicing your pizza oven. Failure to comply with all the provisions of the present legal disclaimer could result in property damage, serious bodily injury or even death.

- These instructions are for your safety. Please read through them thoroughly before use and retain them for future reference.
- This pizza oven is for outdoor use only, away from structures and never inside a building or a garage or in proximity to any enclosed area.
- This pizza oven not for commercial use.
- This pizza oven is for use by responsible adults only.
- This oven will become very hot. Do not move it during operation.
- This pizza oven is designed for use with wood pellet fuel only. Do not use other solid fuels or fuels with additives.
- This pizza oven remains hot even after visible flames have died down. Allow a minimum of 90 minutes for it to cool down once you are done using your pizza oven.
- Do not use on tables with coverings of any kind, including plastic and fabric tablecloths.
- Do not use this appliance under umbrellas, awnings, etc.
- Do not use pizza oven for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation.
- 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 fatality.
- Do not attempt to remove any parts or move your pizza oven when it is hot or while cooking.
- **Do not place frozen or extremely cold foods on the pizza stone.**
- Do not use a damaged or chipped pizza stone.
- Do not cover the pizza oven immediately after it has been used and make sure all the fire and glowing embers have disappeared from the burner before storing it.
- Do not use spirit or petrol for lighting or relighting!
- Do not use your pizza oven in high winds.
- Do not use coal in this product.
- When you are ready to start, make sure that you have plenty of space and a clean dry area for assembly.
- Place your pizza oven on a sturdy, level, stable and non-flammable surface and keep it clear and free from flammable or combustible materials, gasoline and other flammable vapours and liquids.
- Please dispose all plastic bags carefully and keep it away from children.
- Take a few moments to familiarize yourself with the contents & before starting check all holes are clear of any metal residue.
- When adding wood pellet fuel, be extreme caution.
- When using your pizza oven, there is a risk for your hands to be burned. You should never set hot items on or near combustible surfaces. Do not touch any metal parts when your pizza oven is operating. Only touch the wooden/plastic handles to open the door.
- When operated in a safe and responsible manner, your pizza oven will provide years of enjoyment and oven fresh pizza for your family and friends. Ensure these instructions are read often and understood by all individuals using the pizza oven.
- Whilst every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.
- Ensure the product has a minimum of 10ft (3m) overhead clearance and has a minimum of 3ft (1m) clearance from other surrounding items.
- Keep children and pets at a safe distance from the product when in use.
- NEVER leave a burning fire unattended.

Safety Warning

- Always stand your pizza oven on a firm surface away from wooden fences or overhanging trees.
- Improper installation, adjustment, alteration, service or maintenance of your pizza oven may cause injury or property damage. Therefore, do not use your pizza oven unless it is completely assembled and all parts are securely fastened and tightened.
- Always use heat resistant gloves when handling the product. Do not touch any metal parts in using, only touch the door handle when open the door.
- 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.
- To prolong the life of your pizza oven do not leave it outside unprotected, use a suitable pizza oven cover when not in use.
- Flames may blow outside of the metal as below:
 - a. at the back, where flames burn;
 - b. from the top of hopper when the lid is opened;
 - c. from the front of the pizza oven when open the door;
 - d. from the top of the chimney.
- Failure to follow the instructions in this manual could result in serious injury or property damage.
- Your pizza oven should be inspected on a regular basis.
- Add the pellets gradually to reach an optimum temperature. Adding too many pellets will enlarge the fire, risking damage to you or your pizza oven.
- The approximate temperature range of a pizza oven in use is 176°F (80°C) to 1112°F (600°C).

WARNING:

This product and the fuels used to operate this product (charcoal or wood), and the products of combustion of such fuels, can expose you to chemicals including carbon black, which is known to the State of California to cause cancer, and carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov



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 fatality.



WARNING:

WARNING! This barbecue/oven will become very hot.

Do not move it during operation. Do not use indoors.

WARNING! Keep children and pets away.

WARNING! Do not use spirit or petrol for lighting or re-lighting.

Care & Maintenance

- Caring for your pizza oven correctly will maintain its look and prolong usability.
- Do not attempt to inspect/use/ash removal/storage this item until the fire is COMPLETELY out and cooled down.

Inspection

- Check components for any signs of damage or rust.
- If any component is damaged, do not use until repairs are made.
- Do not attempt to inspect this item until the fire is COMPLETELY out and cooled down

First Use

For first use, please run at the top temperature for 30 minutes. Then cool the product and wipe the interior with a dry paper towel. This will remove any oils or coatings that are remnants from the manufacturing process.

Clean

- Simply run at top temperatures for 30 minutes to burn off excess food. Once cool, the inside can be wiped down with dry paper towels.
- The outer shell of pizza oven can be wiped down with warm, soapy water and dried immediately. Avoid abrasive cleaning products or those with harsh chemicals.
- Use the pizza brush to remove any leftover flour or ingredients. For stubborn marks, allow pizza oven to cool completely before flipping the stone baking board: the high temperatures inside pizza oven will naturally clean the underside. Always wait for the stone to completely cool before doing so.
- The stone baking board is not dishwasher safe - do not use dishwashing liquid.

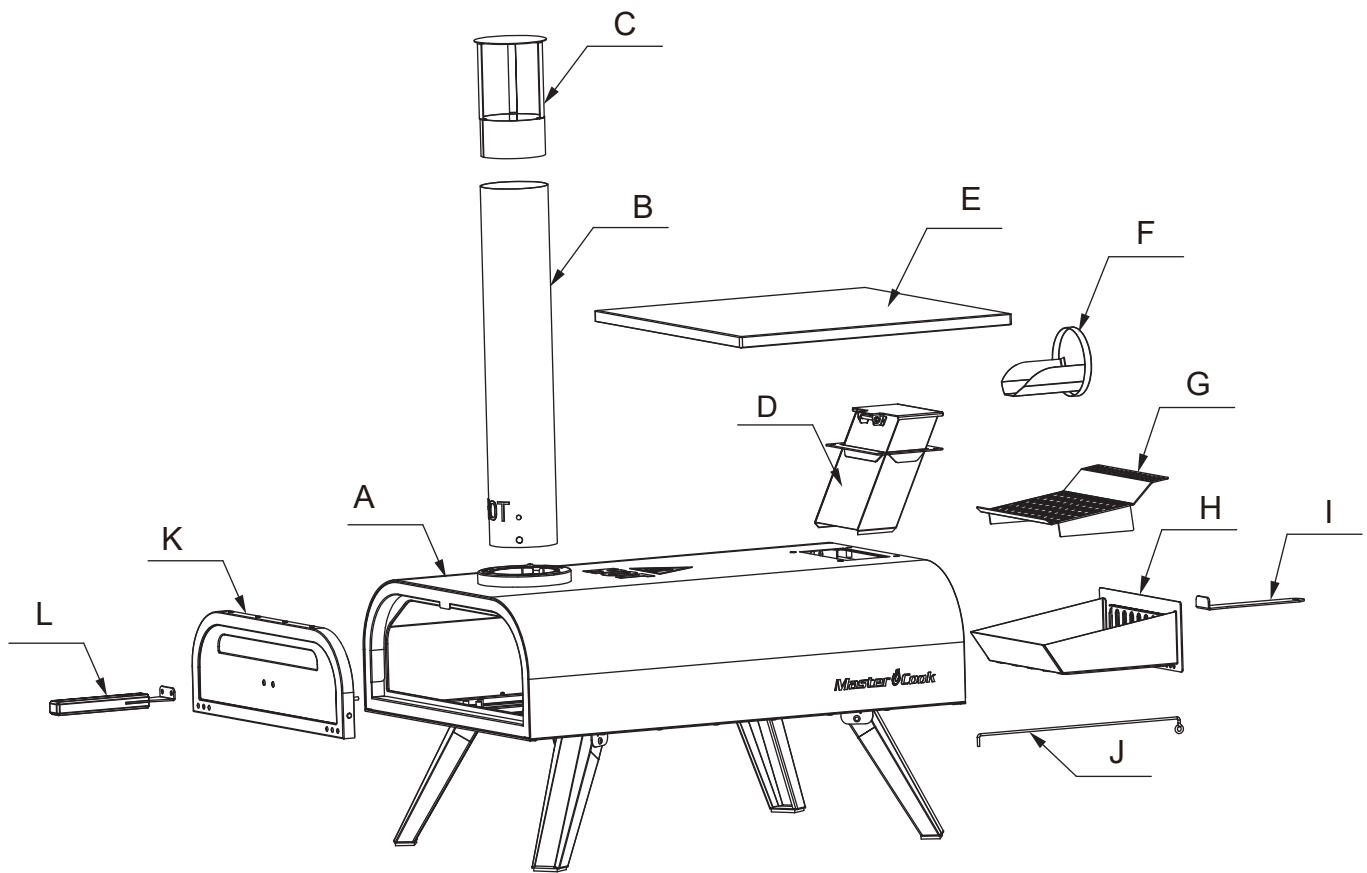
Storage

- It's important to keep rain and snow out of your pizza oven.
- If you do not use a cover, store this item in a dry location to maximize product life.
- Store assembled pizza oven in a location away from children and pets.
- Prolonged exposure to moisture may result in increased staining or rusting. Due to extremely high temperatures inside, the pizza oven may show signs of staining/rust. This is normal and will not affect normal use.
- Prolonged exposure to harsh weather will increase rust and discoloration.

Notice

- This pizza oven is for outdoor use only.
- This pizza oven will run on 100% hardwood pellets.
- This pizza oven can live outdoors when it is free from heavy rain and extreme weather conditions. We recommend storing it indoors or using the cover (not included).
- This pizza oven will perform best when sheltered from wind. Choose a spot that is at least 3ft (1m) away from buildings and structures. Place pizza oven on the sturdy outdoor table that can hold weights upwards of 66lbs (30kg). We don't recommend glass or plastic surfaces.
- Adding pellets in small but frequent quantities will allow your pizza oven to burn better and reduce human intervention that could affect the flame.
- Don't use water to clean or cool pizza oven.

Exploded View



Parts List

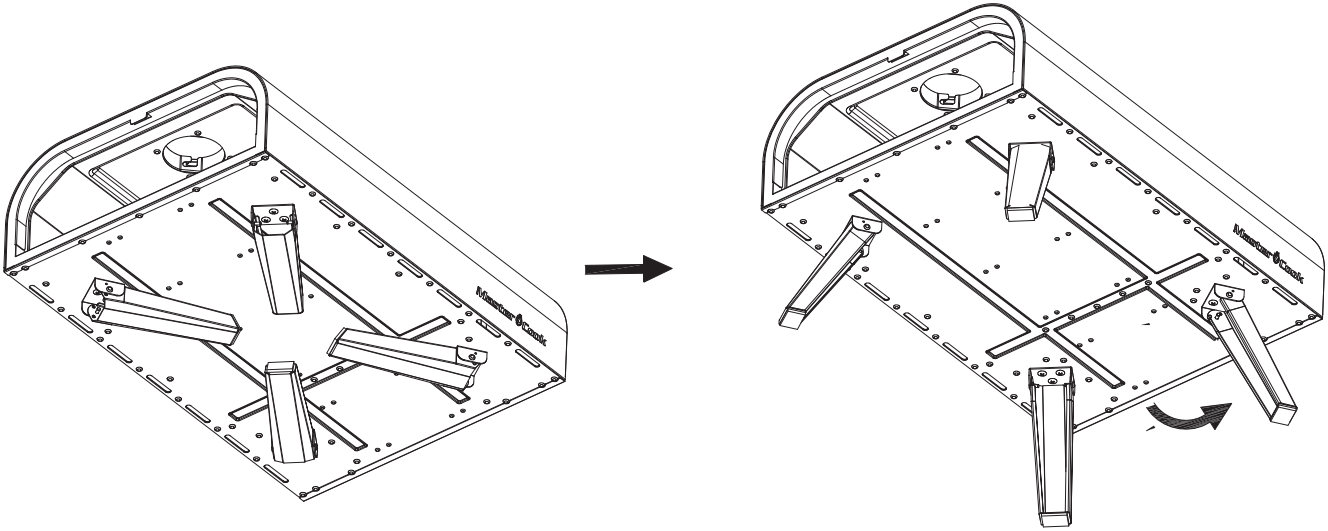
PART	DESCRIPTION	QTY
A	Pizza Oven Main Body	1
B	Chimney	1
C	Chimney Lid	1
D	Fuel Hopper	1
E	Pizza Stone	1
F	Hopper Shovel	1
G	Pellet Grid	1

PART	DESCRIPTION	QTY
H	Fire Box	1
I	Tool Handle	1
J	Poker	1
K	Door	1
L	Door Handle	1
AA	Screw M5x12	2

Assembly Instructions

Step 1

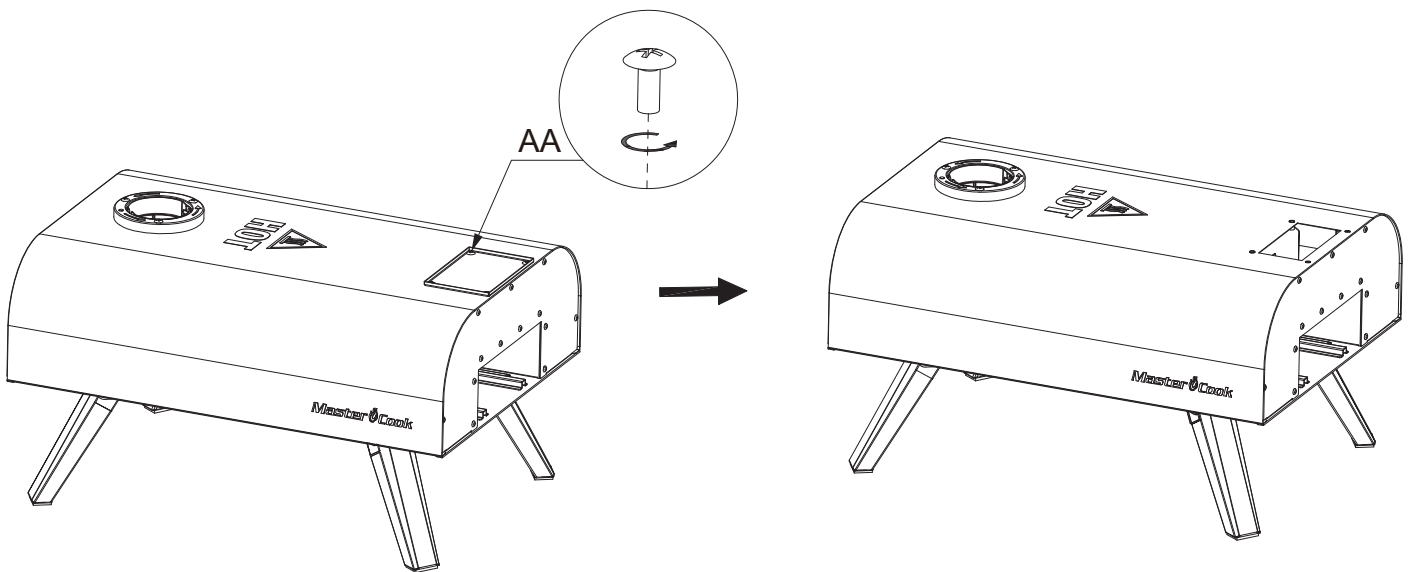
Unfold legs



Step 2

Unscrew the hopper plate, **keep the (4) screws**.

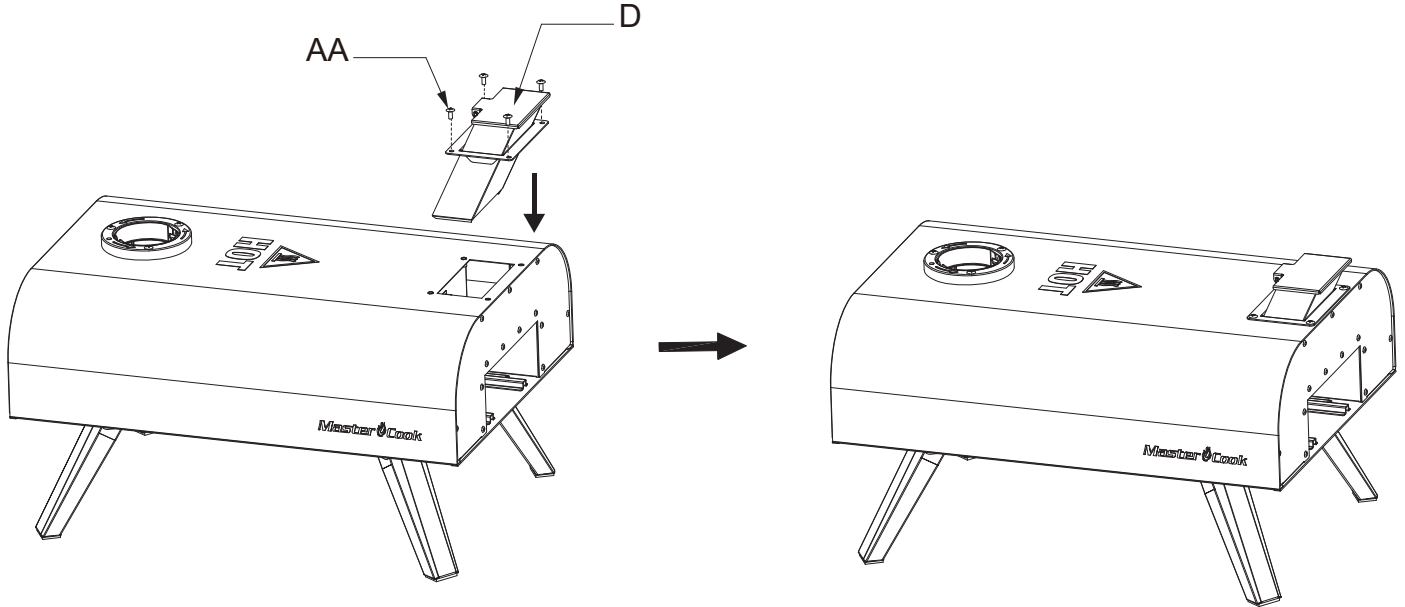
The hopper plate can be discarded.



Assembly Instructions

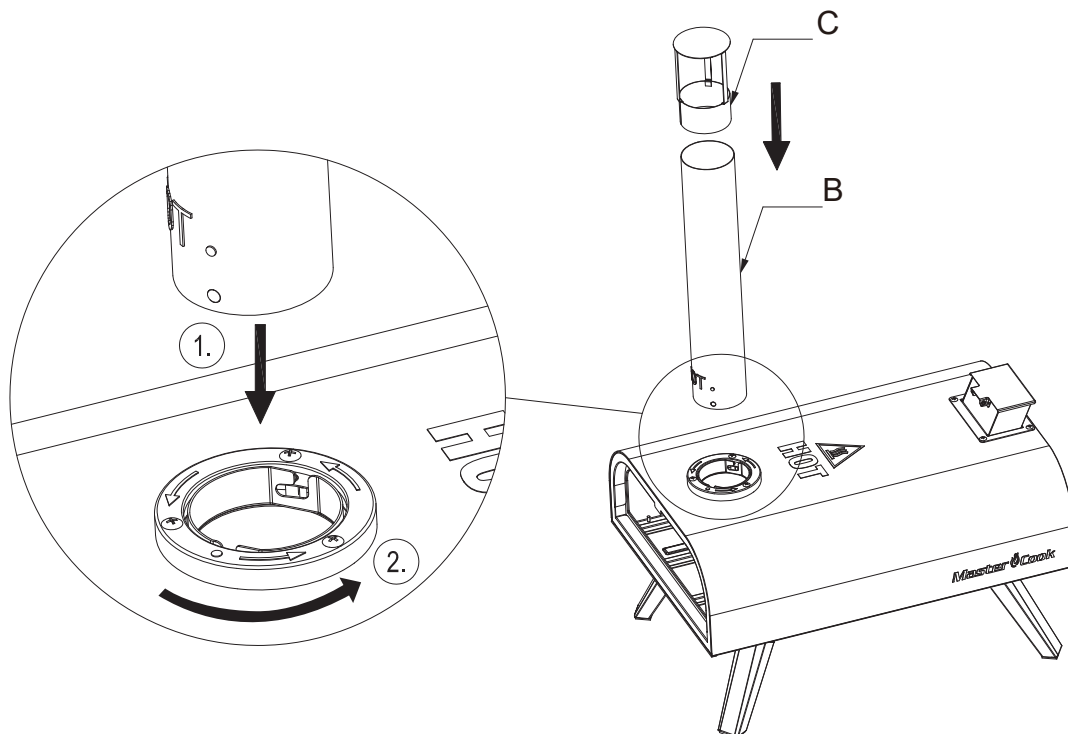
Step 3

Install fuel hopper(D) with the 4 screws, which unscrewed in step 2.



Step 4

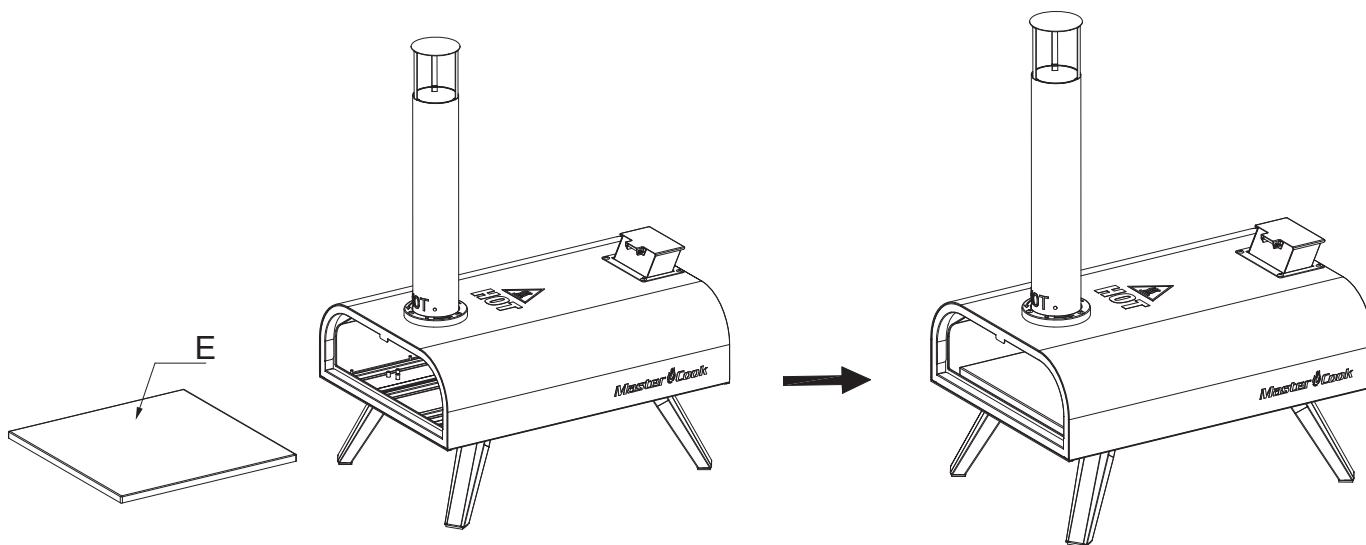
Insert the chimney(B) and chimney lid(C).



Assembly Instructions

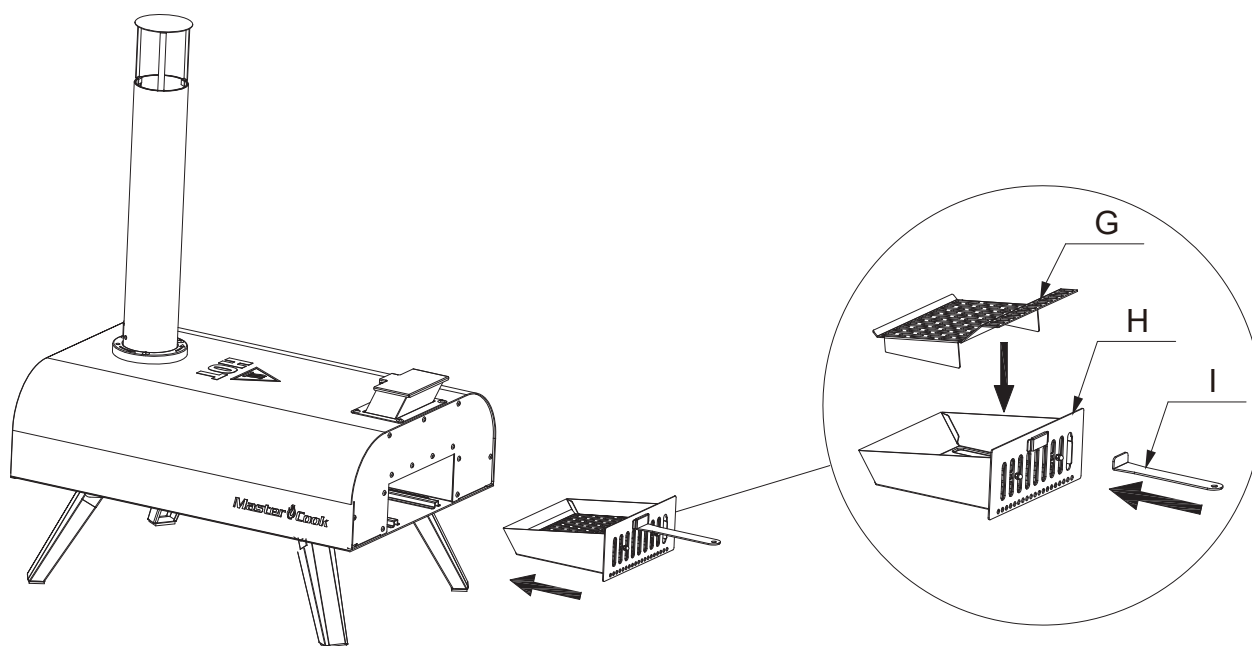
Step 5

Insert pizza stone(E).



Step 6

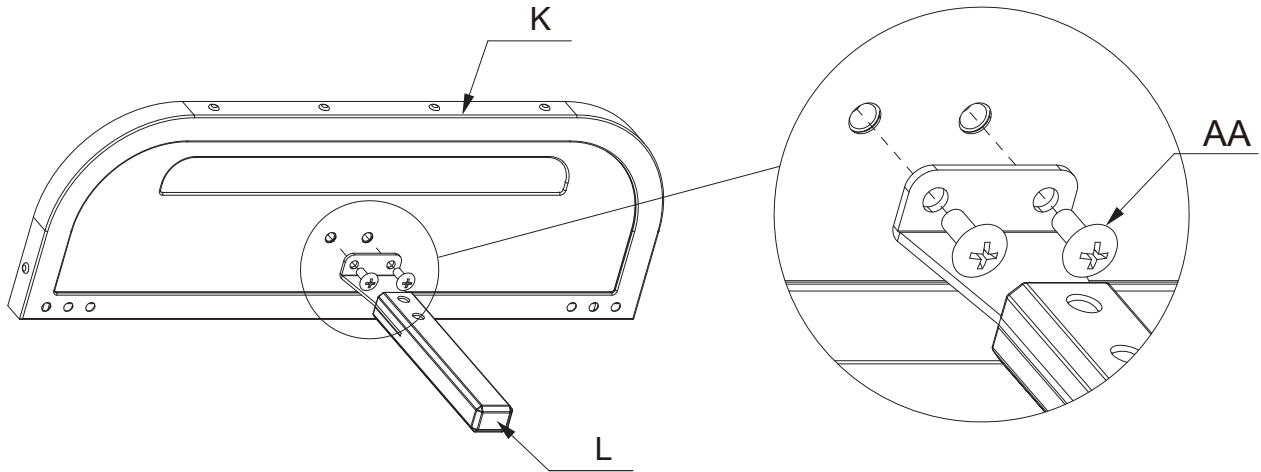
Insert the fire box assembly(G&H).



Assembly Instructions

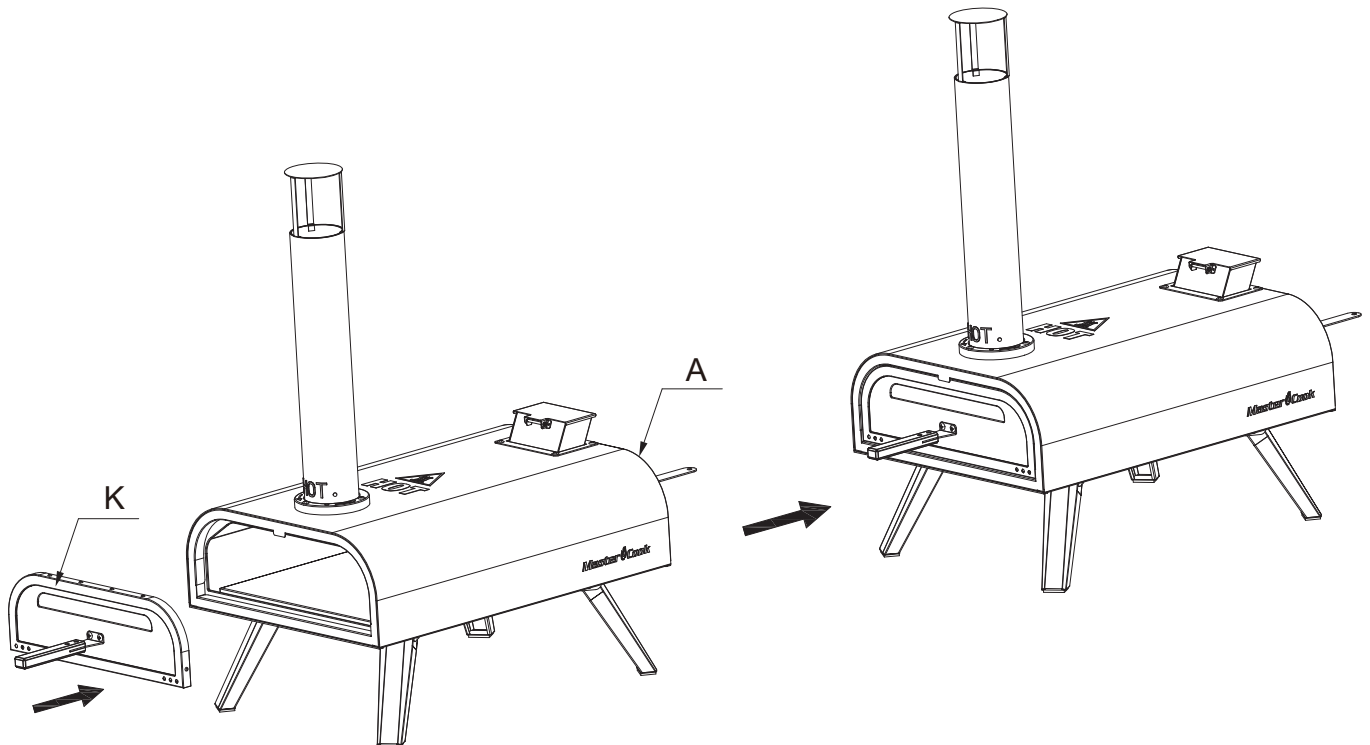
Step 7

Install door handle(L).



Step 8

Insert the door assembly(K&L).



Lighting & Controlling Temperatures

Lighting

Step 1

1. Install chimney lid to prevent unnecessary property damage from a high flame.



2. Keep the door closed throughout the cooking process unless adding or removing food.



Step 2

Remove fire box assembly and fill with 100% hardwood pellets to levels shown as below picture. We recommend starting with approximately 14oz (400g) of pellets.



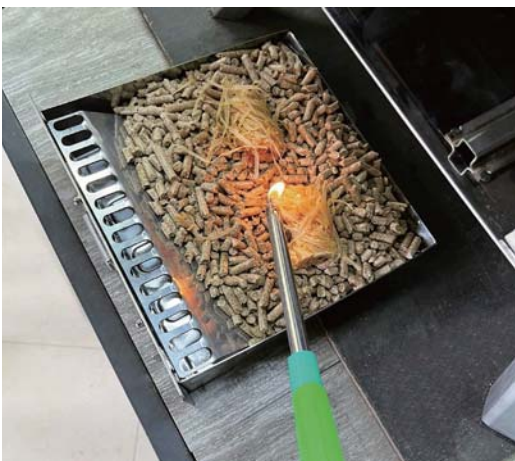
Step 3

1. Place the firelighter on the front edge of the fire box assembly.

2. Light the fire-starter and push the fire box assembly back in to pizza oven and close the door.

3. Avoid anything that might spoil your food, and it is recommended that you use natural firelighters.

4. Do not use spirit or petrol for lighting or re-lighting.



Lighting & Controlling Temperatures

Step 4

1. Allow the starter pellets time to fully ignite. Look through the glass window on the door to see if the flame is sufficient.
2. After about 5 minutes, use the hopper shovel to gradually top up with pellets until you reach the top of the fuel hopper (approximately 25oz/700g).



Step 5

Test the pizza stone center with a temperature gun to reach 300°C-350°C, (about 12-15 minutes). It's right 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.



Step 6

Make sure to refill the pellets in time before fuel hopper is empty, otherwise strong smoke will affect your cooking experience.



Lighting & Controlling Temperatures

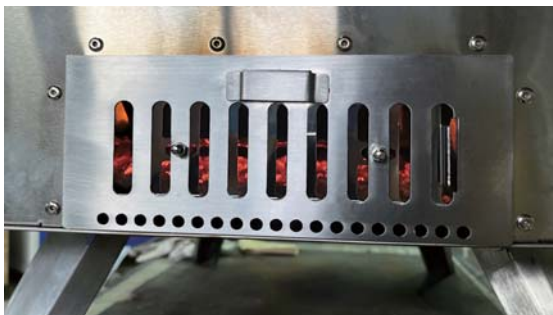
Step 7

When burning time exceeds 30 minutes, please use the poker to remove the ash/dust under fire box assembly, so that it can achieve better burning with air venting. Caution hot! Please be careful while removing or handling the ashes. Falling ashes may burn your table.

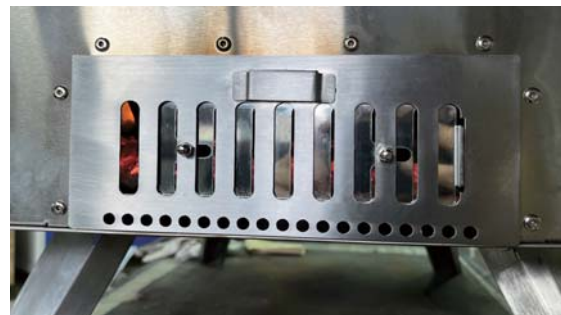


How to control the temperature?

- This is a great design to keep your pizza stone at 570°F--750°F(300°C- 400°C) for longer while burning longer with the same number of pellets. Save your money.
- Once the middle temperature of the pizza stone reaches 570°F--842°F(300°C- 450°C) with a large flame, it is time to adjust the pizza oven damper (The damper is 100% fully open).
- Close the damper by 50%-80%, the temperature in the pizza oven is stable at 570°F--750°F(300°C- 400°C), and the baking time can be extended about 10 minutes (fuel hopper is filled with pellets).
- If the pizza stone temperature is too hot, open the door to lower the temperature.



50% damper closing



80% damper closing

Lighting & Controlling Temperatures

Note:

- It is normal to produce smoke and leave a layer of soot inside of the oven. Excess soot can be a sign of incomplete airflow or wet pellet. Soot can be wiped down with a dry paper towel after you have finished cooking.
- Pizza stone will heat up a little more slowly than the internal air temperature. Use an infrared thermometer to ensure pizza stone and air temperature are similar.
- The glass window on the door is for observing the flames inside the oven easy, it may turns black on surface inside oven after burning a periods. You can clean the glass window with duster after each use and when the oven is cooled. Do not make any cleaning during use.

WARNING! This pizza oven / barbecue will become very hot, do not move it during operation.

WARNING! Pizza oven surfaces will be hot during and after use. Do not touch exterior surfaces while in use. Use heat resistant gloves at all times and use detachable handles when lifting and removing.

WARNING! Keep children and pets away. Never leave the oven unattended while in use or until the pizza oven has completely cooled.

Extinguishing & Pellets

Extinguishing

- Let the fire burn down naturally and leave oven to cool.
- Pizza oven remains hot even after visible flames have died down. This can take up to 90 minutes depending on ambient temperatures.
- Do not attempt to remove ashes from fire box while the oven is in use or until ashes have cooled completely. Make sure to empty ashes after every use once completely cooled.
- Do not empty ashes in windy conditions.
- Never leave ashes unattended. Before pizza oven can be left unattended, ashes must be removed. Be caution to protect yourself and property.

Notice: Please note that pellets may still be warm and that heat-resistant gloves should be worn when disposing of ash.

Pellets

- This pizza oven is designed for pellets, all natural, hardwood fuel only. Only use all natural hardwood pellets, designed for burning in pellet barbecue grills. Do not use fuel with additives.
- There are no additives and a very low moisture pellets and the result is a very small amount of ash left over after you finish cooking.
- Always store your pellets in an airtight container. If left open, moisture from the atmosphere can be absorbed by the pellets which will affect their burn.
- Do not use softwood pellets. These will burn very quickly and at lower temperatures.

Cooking Guide

Seasoning Pizza Oven

Before cooking for the first time, run pizza oven at top temperature for 30 minutes then allowing the oven to completely cool and wipe down with dry paper towels. This will remove any oils or coating that are remnants from the manufacturing process.

How to make a great pizza?

1. You need to have good understanding of your pizza oven, temperature and technique are inseparable.
2. Your pizza spatula, infrared temperature gun, heat-resistant gloves, etc. will provide better help for your pizza time.
3. Wait a minute, you can spend a little more time getting familiar with this pizza oven, and you will find that it will be a good helper for you to become a chef.

Baking Pizza

1. Smear some flour on the surface of pizza peel (not included) to avoid pasting.
2. Put the pizza on pizza peel and make your pizza with your desired add-ons.
3. Put the pizza in 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! 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 may reach up to 450°C (842°F).



Tips

- Before making a pizza, make sure a large flame is present when you load the oven.
- Are your pizza toppings cooking faster than your pizza base? Simply reduce the damper to lower the flame, giving the pizza base more time to cook.
- 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 (G&H) and fuel hopper (D).
- Always operate the door with provided handle.

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 rotated 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.

Trouble Shooting

Seeing Smoke

- It is perfectly normal for solid fuel to produce some smoke during initial lighting. Once the pizza oven is up to temperature, it burns cleanly with minimal smoke. Persistent smoke is a sign of incomplete combustion, which may be caused by reduced airflow or the use of unsuitable fuel.
- Check that your pellets have always been stored in a warm, dry environment and have not been stored for more than 3 months. Old pellets may have absorbed moisture, become dusty, or may not burn cleanly and efficiently.
- Check that your vents are open and the hopper shovel is removed to allow for maximum airflow.

Pizza Oven Has Changed Colour

You may notice some color change after repeated heat cycles, but this will not affect performance. This variation is known as patina, remember to store your pizza oven indoors when not in use.

See Soot Inside Pizza Oven

Soot is naturally produced when solid fuels are burned. When the pizza oven has cooled completely, excess soot can be wiped off with dry paper towels or a pizza oven brush. You can reduce the amount of soot by burning with the damper fully open for 30 minutes.

Running Too Hot

Fuel management is the easiest way to reduce the temperature of your pizza oven. If your pizza oven is over 932°F (500°C), stop adding fuel and leave the door open until it reaches normal temperature. You can also reduce flames by closing the damper.

Not Hot Enough

- We recommend preheating the pizza oven for 12-15 minutes. If your pizza oven is not hot enough, add 5-10 minutes to this preheat time.
- Check that your pellets are good quality hardwood pellets, are not damp, and have not been stored for too long as this will affect the calorific value and efficiency of combustion.
- If you use it for more than 45 minutes at a time, you can also use a poker to clean up the dust, and even check whether pellets in the fuel hopper is falling smoothly.

Note: If your pizza oven has been exposed to rain or extreme cold, it may take longer to preheat.

My Base Is Over Cooked

We recommend using an infrared thermometer to measure the temperature of the stone baking pan, thicker pizzas will require a lower stone baking temperature. Some other tips to prevent overcooking are:

- Reduced warm-up time;
- Reduce the amount of flour added to the pizza base;
- Multiple spins of the pizza.

Stone Baking Board Looks Dirty

Your stone baking sheet may discolour during cooking, but this will not affect performance. You can use an oven brush to scrape off excess flour or food if desired. Once the stone baking sheet has cooled completely, you can cover it the next time you cook -the heat in the pizza oven will naturally clean the underside.

Burner Grate Has Changed Shape

Parts of pizza oven will regularly reach temperature of 1000°F(537°C) and above. As a result, the appearance of your grate may change but this will not affect performance.

Warranty Information

The appliance has been manufactured under the highest standards of quality and workmanship. We warrant to the original consumer purchaser that all aspects of this product will be free of defects in material and workmanship for one year from the date of purchase. A replacement for any defective part will be supplied free of charge for installation by the consumer. Defects or damage caused by the use of other than genuine parts are not covered by this warranty. This warranty shall be effective from the date of purchase as shown in the purchaser's receipt.

This warranty is valid for the original consumer purchaser only and excludes industrial, commercial or business use of the product, product damage due to shipment or failure which results from alteration, product abuse, or product misuse, whether performed by a contractor, service company, or consumer. We will not be responsible for labor charges and/or damage incurred in installation, repair or replacement, nor for incidental or consequential damage.



Need help?
call our toll free number at:
1-888-909-3888 or e-mail to
customerservice@shinerich.us