

*OUTDOOR PIZZA
OVEN USER MANUAL*

THE LUSSO LIFESTYLE



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2021

Contents

<i>SAFETY LEGAL DISCLAIMER</i>	<i>3</i>
<i>ADDITIONAL NOTES AND DISCLAIMERS:.....</i>	<i>4</i>
<i>OVEN WARRANTY.....</i>	<i>4</i>
<i>PRODUCT DIMENSIONS</i>	<i>5</i>
<i>WHAT IS INCLUDED IN THE BOX.....</i>	<i>6</i>
<i>ASSEMBLY INSTRUCTIONS:.....</i>	<i>6</i>
<i>LIGHTING THE OVEN.....</i>	<i>7</i>
<i>COOKING PIZZAS</i>	<i>7</i>
<i>EXTINGUISHING THE OVEN</i>	<i>7</i>
<i>OVEN MAINTENANCE</i>	<i>8</i>

SAFETY LEGAL DISCLAIMER – MUST BE READ IN FULL PRIOR TO USE

PLEASE READ THE PRESENT LEGAL DISCLAIMER FULLY BEFORE ASSEMBLING, INSTALLING AND USING/SERVICING YOUR LUSO OVEN.

FAILURE TO COMPLY WITH ALL THE PROVISIONS OF THE PRESENT LEGAL DISCLAIMER COULD RESULT IN PROPERTY DAMAGE, SERIOUS BODILY INJURY OR EVEN DEATH, OR IN A FIRE CAUSING DAMAGE

TO PROPERTY.

1. THE LUSO PIZZA OVEN IS DESIGNED FOR OUTDOOR USE ONLY. DO NOT USE THE OVEN INDOORS OR ANY ENCLOSED OR OVERHEAD AREA. THIS CAN CAUSE A BUILDUP OF TOXIC FUMES AND MAY CAUSE ASPHYXIATION.
2. THESE OVENS ARE TO BE PLACED AWAY FROM ALL STRUCTURES AND OBJECTS AND CLEAR FROM ANY FLAMMABLE SURFACES OR COMBUSTIBLE MATERIALS, VAPORS OR LIQUIDS.
3. BE AWARE OF ANY LOCAL LAWS OR REGULATIONS THAT MAY SPECIFY A REQUIRED DISTANCE BETWEEN OUTDOOR COOKERS AND ANY STRUCTURES, OR THAT MAY LIMIT OUTDOOR FAME OF ANY TYPE DURING DROUGHT OR FIRE HAZARD PERIODS.
4. DO NOT USE LUSO OVEN IN ANY MACHINE OPERATED VEHICLE OR EQUIPMENT
5. DO NOT USE YOUR LUSO OVEN IN CONDITIONS WITH HIGH WINDS.
6. YOUR LUSO OVEN IS NOT FOR ANY HEATING PURPOSES, IT IS ONLY INTENDED FOR COOKING FOOD.
7. THERE IS POTENTIAL OF THE FLAMES BLOWING OUTSIDE OF THE METAL ENCLOSURE ANYWHERE AIR CAN LEAVE THE UNIT. ALWAYS KEEP AWAY FROM ALL OPENINGS ON THE OVEN
8. DO NOT USE YOUR LUSO OVEN UNTIL IT IS PROPERLY ASSEMBLED. IMPROPER SET UP, MAINTENANCE OR ALTERATIONS MAY CAUSE PROPERTY DAMAGE OR INJURY.
9. YOUR LUSO OVEN SHOULD BE INSPECTED ON A REGULAR BASIS.
10. THE LUSO OVEN GETS VERY HOT WHEN IN USE. ENSURE THE PROPER USE OF HEAT RESISTANT GLOVES AT ALL TIMES TO AVOID BURNS. ALSO AVOID PLACING ANY ITEMS THAT CAN GET VERY HOT NEAR THE OVEN.
11. DO NOT TOUCH ANYWHERE ON THE OVEN WHEN IN USE EXCEPT FOR THE BLACK HANDLES ON THE DOOR, AND THE CHIMNEY.
12. BE AWARE OF ANY FIRE HAZARDS THAT MAY BE IN CLOSE PROXIMITY TO THE OVEN (COMBUSTIBLE MATERIALS, DRY LEAVES, ETC). NEVER LEAVE YOUR LUSO UNATTENDED.
13. KEEP ALL ELECTRICAL CORDS AWAY FROM YOUR LUSO.
14. THE LUSO OVEN IS TO BE USED BY RESPONSIBLE ADULTS ONLY.
15. CHILDREN AND PETS ARE TO BE KEPT AWAY FROM THE LUSO AT ALL TIMES.
16. WHEN LUSO IS HOT OR COOKING DO NOT MOVE.
17. ALLOW FOR 2 HOURS OF COOLING TIME AFTER FLAMES HAVE DIED DOWN TO ALLOW FOR PROPER COOLING OF THE UNIT. DO NOT COVER THE LUSO UNTIL THE 2 HOUR PERIOD HAS PASSED AND THE LUSO IS COOL TO THE TOUCH.
18. THE APPROXIMATE TEMPERATURE OF YOUR LUSO (WHEN BEING USED) RANGES FROM 250°F (120 °C) TO 850°F (450 °C). DO NOT EXCEED TEMPERATURE HIGHER THAN 450 °C. EXCEEDING THIS TEMPERATURE MAY LEAD TO PERSONAL INJURY AND/OR DAMAGE TO THE OVEN THAT IS NOT COVERED BY WARRANTY.
19. WHEN USED AS INTENDED AND ACCORDING TO ALL GUIDELINES THIS UNIT IS SAFE AND HAZARD FREE.

ADDITIONAL NOTES AND DISCLAIMERS:

THE LUSO LIFESTYLE IS NOT RESPONSIBLE OR LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGE TO PERSONS OR PROPERTY RESULTING FROM THE USE OF THE OVEN IN WHICH THE USER DID NOT AND DOES NOT COMPLY WITH ALL PROVISIONS OF THIS DISCLAIMER.

LUSO LIMITED SHALL IN NO EVENT BE LIABLE FOR ANY SPECIAL, INDIRECT, CONSEQUENTIAL OR OTHER DAMAGES OF ANY NATURE

WHATSOEVER IN EXCESS OF THE ORIGINAL PURCHASE PRICE OF LUSO.

1. THE LENGTH OF PELLETS USED CAN GREATLY AFFECT THE TEMPERATURE OF YOUR LUSO. THE RECOMMENDED PELLET LENGTH SHOULD BE NO LONGER THAN 1.25" (3CM). LONGER PELLETS HAVE A SLOWER FEED RATE WHICH CAN CAUSE YOUR LUSO TO BURN COLDER. WHEN CHANGING OR REFILLING PELLETS BE AWARE OF THE AVERAGE LENGTH AND ADJUST YOUR LUSO SETTING ACCORDINGLY
2. ONLY USE PELLETS INTENDED FOR USE IN COOKING WITH A MOISTURE LEVEL OF MAXIMUM 20%.

OVEN WARRANTY

THIS LUSO PIZZA OVEN IS SUPPLIED WITH A 1-YEAR WARRANTY AGAINST MANUFACTURE DEFECT.

THIS WARRANTY EXCLUDES WEAR AND TEAR ITEMS AND CONSUMABLE PARTS.

WARRANTY WILL ALSO BE VOID FOR THE FOLLOWING REASONS:

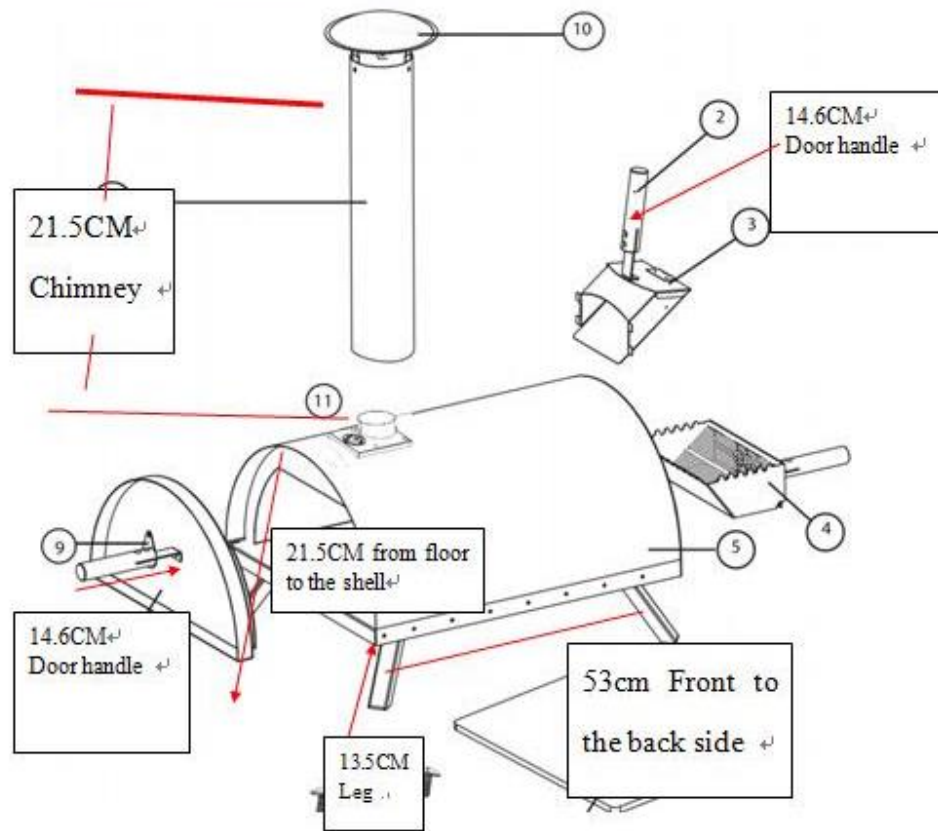
- FAILURE TO PROVIDE PROOF OF PURCHASE
- DAMAGE OR FAULT CAUSED BY NOT FOLLOWING THE INSTRUCTIONS SET OUT IN THIS MANUAL
- DAMAGE OR FAULT CAUSED AS A RESULT OF AN ACCIDENT OR IMPROPER USE.
- WEATHER DAMAGE
- IMPACT DAMAGE WHERE THE PRODUCT HAS BEEN DROPPED OR STRUCK BY ANOTHER OBJECT
- UNAUTHORIZED REPAIR OR MODIFICATIONS TO THE PRODUCT CARRIED OUT BY THE USER OR 3RD PARTY.

THIS PIZZA OVEN CONFORMS TO EN1860-1:2013+A1:2017



*THIS OVEN GETS VERY HOT. DO NOT MOVE ONCE LIT.
FOR OUTDOOR USE ONLY. DO NOT USE INDOORS.
DO NOT USE SPIRIT OR PETROL FOR LIGHTING OR RE-LIGHTING. USE
ONLY FIRELIGHTERS COMPLYING WITH EN 1860-3.
KEEP ALL CHILDREN AND PETS AWAY.*

PRODUCT DIMENSIONS



WHAT IS INCLUDED IN THE BOX

1. CHIMNEY
2. CHIMNEY CAP
3. CHIMNEY SMOKE CONTROL SLIDER
4. PELLET FEEDER
5. FIREBOX/GRATE
6. TEMPERATURE GAUGE, WITH WING NUT FASTENER
7. OVEN MAIN BODY, WITH LEGS
8. OVEN DOOR
9. PIZZA COOKING STONE
10. WINDOW COVER
11. PIZZA PEEL
12. 5 SCREWS (6X16), WITH LUG NUTS
13. 4 SCREWS (6X30)
14. 2 SCREWS (4X8)

ASSEMBLY INSTRUCTIONS:

1. REMOVE ALL PACKAGING BEFORE ASSEMBLY AND USE
2. ON A SOFT SURFACE, LAY THE PIZZA OVEN BODY DOWN AND EXTEND/UNFOLD LEGS
3. PLACE THE OVEN UPRIGHT
4. ATTACH THE CHIMNEY SMOKE CONTROLLER TO THE CHIMNEY USING ONE 4X8 SCREW INSIDE THE CHIMNEY
5. ATTACH THE CHIMNEY CAP TO THE CHIMNEY USING THE THREE 6X16 SCREWS AND THREE LUG NUTS
6. ATTACH THE ASSEMBLED CHIMNEY TO THE OVEN USING FOUR 6X30 SCREWS
7. ATTACH THE PELLET FEEDER TO THE BACK OF THE OVEN USING TWO 6X16 SCREWS AND TWO LUG NUTS. ENSURE TIGHT
8. ATTACH THE TEMPERATURE GAUGE TO THE FRONT OF THE OVEN. ENSURE TIGHT FIT USING THE WING NUT FASTENER
9. ADD WINDOW COVER TO FRONT OF OVEN WITH ONE 4X8 SCREW AND LUG NUT FASTENER. ENSURE SNUG FIT BUT DO NOT OVER TIGHTEN. THE WINDOW COVER SHOULD BE ABLE TO MOVE EASILY WITHOUT MOVING/OPENING THE OVEN DOOR.

LIGHTING THE OVEN

1. ENSURE FRONT DOOR OF THE OVEN IS SECURELY CLOSED AND THE LOOK HOLE CLOSED AS WELL
2. ENSURE THE SMOKE CONTROL IN CHIMNEY IS OPEN
3. FILL THE GRATE WITH EDIBLE WOOD COOKING PELLETS TO 1" BELOW THE TOP
4. ADD A FIRE STARTER TO THE FRONT AREA OF THE PELLETS
5. LIGHT THE FIRE STARTER AND SLIDE THE GRATE BACK INTO THE OVEN
6. IF USING A BLOW TORCH, POINT THE FLAME THROUGH THE BACK LOADING DOOR AND HOLD IT FOR 30-45 SECONDS OR UNTIL THE FIRE STARTER AND PELLETS BEGIN TO LIGHT
7. ALWAYS ENSURE PELLETS ARE FILLED TO ROUGHLY 1" BELOW THE TOP OF THE HOPPER THROUGHOUT DURATION OF OVEN USE. THIS CAN BE ACHIEVED BY SLOWLY ADDING SMALL AMOUNTS OF PELLETS GRADUALLY THROUGH THE FEEDER.
8. ALLOW PELLETS TO BE FULLY LIT BEFORE ADDING MORE.

COOKING PIZZAS

- ONCE THE OVEN REACHES 350°C (660 °F) THE OVEN IS READY FOR COOKING. IF DESIRED, ADD MORE PELLETS TO THE OVEN TO REACH 400°C.
- SPRINKLE FLOUR OR CORN STARCH ONTO THE PIZZA PEEL BEFORE ADDING THE PIZZA, THIS HELPS ELIMINATE STICKING
- REMOVE THE OVEN DOOR AND SLIDE THE PIZZA OFF THE PEEL ONTO THE PIZZA STONE
- CLOSE OVEN DOOR QUICKLY
- CHECK PIZZA EVERY 30 SECONDS
- TO ENSURE EVEN COOKING, ROTATE PIZZA THROUGHOUT COOK TIME

EXTINGUISHING THE OVEN

1. ALLOW THE LUSSO OVEN TO BURN THROUGH ALL REMAINING PELLETS
2. ALLOW OVEN TO COOL NATURALLY FOR 120 MINUTES.
3. WHILE USING HEATPROOF GLOVES, CAREFULLY REMOVE THE PELLET GRATE
4. EMPTY OUT ASH INTO A FLAMMABLE PROOF BUCKET WITH WATER
5. DO NOT SUBMERGE GRATE INTO WATER.
6. ONCE UNIT IS COOLED OFF AND ASH HAS BEEN REMOVED, SAFELY STORE OVEN.



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OVEN MAINTENANCE

1. ALWAYS ALLOW ASH AND WOOD RESIDUE TO COOL BEFORE REMOVING FROM THE OVEN
2. REMOVE THE PIZZA STONE FROM THE OVEN AND USE A BRUSH TO REMOVE ANY DEBRIS.
3. WHERE POSSIBLE, AVOID FATTY LIQUIDS COMING INTO CONTACT WITH THE PIZZA STONE
4. DISPOSE OF ASH AND DEBRIS ONCE COOL
5. ALWAYS STORE IN SAFE, FIREPROOF LOCATION