

OUTDOOR OVEN RANGE

So much more than just a pizza oven

U S E R M A N U A L

Thank you for purchasing an ACR Stoves Outdoor Oven



IGNORE
FAIL
READ
SUCCEED
ABOVE ALL
HAVE FUN & ENJOY

The boring but very necessary important stuff

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE

⚠ WARNING: Before installation, please ensure that the correct model has been supplied.

⚠ Incorrect installation, adjustment, alteration, service or use of this appliance may cause injury or damage to persons and property, so please read the following manual for the correct installation and the best experience from your ACR outdoor oven.

This oven is hot stuff!

- ⚠** When alight, the external surfaces and flue of the oven may get very hot! Therefore please be aware of children, the elderly, the infirm and of course our furry friends
- ⚠** Always use appropriate protection against excessive heat when this oven is alight, only use heat resistant tools and utensils and always use a heat resistant glove!!
- ⚠** Never move or lift the oven when it's in use or hot
- ⚠** The oven must be sited on a flat, level surface, able to bear the weight and heat of the appliance
- ⚠** Never store, use or put flammable liquids in or near the oven
- ⚠** Never use plastic utensils or containers in the oven, these will MELT!
- ⚠** Never block the flue of the oven, you will suffocate the fire
- ⚠** Never extinguish the flames with water, this will cause a steam explosion! Exciting but very dangerous and your pizza oven will never forgive you!

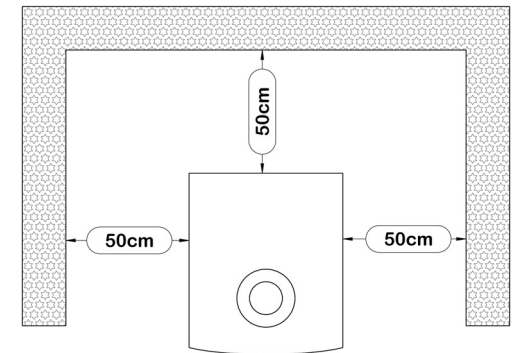
Where to place me in my new home

Your new pizza oven is an outdoor beastie and should never be used indoors or in an enclosed area.

Always allow at least 50cm clearance all around the oven and 1m in front.

Always place me on a flat, stable surface that's able to bear my weight, I know I'm Italian, but you wouldn't want me to be the leaning tower of Pizza!

If I'm a Bravo and you want me to live on a table, please make sure that the table top is non-combustible and heat resistant. Even with all of my insulation my bottom can get above 50°C and you wouldn't want me to leave scorch marks!




Caution!

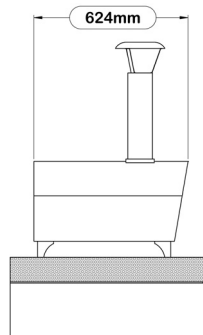
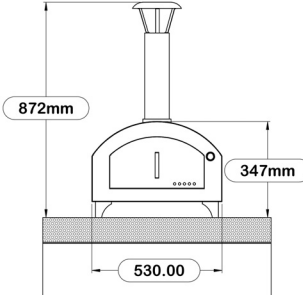
When in use, place the oven a safe distance from any combustible materials or any materials that may be damaged by heat, use the above diagram to find me a safe home.

When in use always place the oven in a sheltered spot, away from strong winds and bear in mind the effects of nuisance smoke to your neighbours, your home and yourself.

Specifications and dimensions




Bravo il Bambino

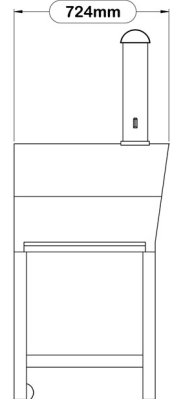
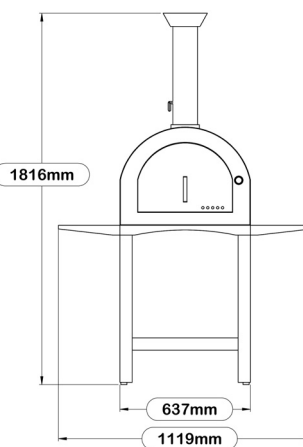


872mm
347mm
530.00
624mm

Fuel:	Wood Logs less than 15% moisture
Cooking area dimensions:	450mm x 500mm
Working temperature:	250°C
Heat up time:	20 minutes
Number of pizzas in 15 minutes:	4 (12" Pizzas)
Weight:	27 Kg
Opening dimensions:	165mm height 390mm width




Vita la Madre

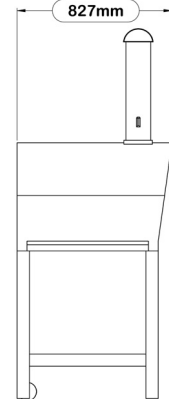
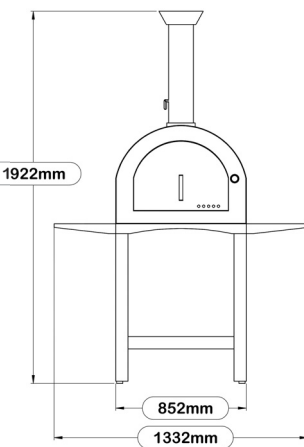


1816mm
637mm
1119mm
724mm

Fuel	Wood Logs less than 15% moisture
Cooking area dimensions	600mm x 530mm
Working temperature	350°C
Heat up time	30 minutes
Number of pizzas in 15 minutes	6 (12" Pizzas)
Weight	74 Kg
Opening dimensions	195mm height 400mm width



VitaMax il Padre



1922mm
852mm
1332mm
827mm

Fuel	Wood Logs less than 15% moisture
Cooking area dimensions	750mm x 700mm
Working temperature	350°C
Heat up time	30 minutes
Number of pizzas in 15 minutes	8 (12" Pizzas)
Weight	120 Kg
Opening dimensions	220mm height 470mm width

What do I get?

- The pre-insulated pizza oven dome
- The pizza dome door
- Insulating bottom firebricks (the lightweight ones)
- Chamotte firebricks (the heavy ones)
- The chimney base starter section (Vita and Vita max only)
- The chimney top
- Two handles (Bravo only)
- Two preparation shelves (Vita and Vita max only)
- Two front legs, no wheels (Vita and Vita max only)
- Two back legs, with wheels (Vita and Vita max only)
- Storage shelf (Vita and Vita max only)
- A bag of screws and nuts, to put the beastie together
- The beautifully written and informative manual

Assembly and unboxing

Great news, you've received your new pizza oven and you can almost taste the stone baked, flame grilled, melting mozzarella, just a few more steps to culinary heaven.

Carefully unpack the oven and it's components from the crate, a word of warning some of the parts, and the pizza dome itself, will be heavy and may be sharp!

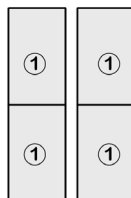
Always wear protective gloves and ask a friend to help.

Bravo il Bambino

- Remove **all** of the parts from the crate and **all** of the parts that are contained within the pizza oven dome.
- Attach the two handles to the sides of the body of the pizza dome using the screws provided, each handle uses two of the M5 x 12mm screws. It may be easier to put the pizza dome on it's back for this part, place a blanket down first, just make sure that the dome is nice and stable and that you aren't damaging any of the nice paintwork.
- Align the handle against the bracket and insert the correct screws from under the base of the pizza dome and tighten. Repeat for the opposite side.
- Sit the pizza oven dome on it's legs.
- Attach the chimney top section to the corresponding flue hole on the top of the pizza dome, secure the square base plate to the dome using the four M5 x 12mm screws provided.



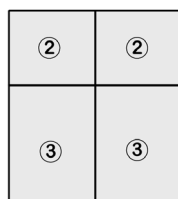
- Replace the insulating firebricks (the lightweight ones) either side of the middle metal strut, as shown below:



Vermiculite insulating firebricks

- 4 x (25 x 145 x 245mm) No1

- Replace the chamotte firebricks (the heavy ones) on top of the insulating firebricks, as shown below:



Chamotte firebricks

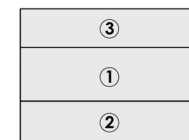
- 2 x (30 x 220 x 190mm) No2
- 2 x (30 x 220 x 300mm) No3

- Place your Bravo oven onto a suitable, non-combustible surface, a sufficient distance away from anything flammable, as detailed above.
- Place the pizza dome door onto the front shelf.
- **Let's get cooking!!**

Vita la Madre

- Remove **all** of the parts from the crate and all of the parts that are contained within the pizza oven dome.
- It may be easier to put the pizza dome on it's back for this part, place a blanket down first, just make sure that the dome is nice and stable and that you aren't damaging any of the nice paintwork.
- Locate the rear leg, it's the one with the wheel attached, there are two rear legs make sure that the correct leg is fitted to the correct side! The wheel should be on the inside of the leg, facing towards the front of the oven.
- Align the rear leg on the **inside** of the metal pizza dome frame, line up the holes and connect using four M5 x 12mm screws and the four M5 nuts, tighten using a suitable screwdriver and an 8mm spanner.
- Next connect the other rear leg in the same manner as above.
- Position the storage shelf between the two rear legs, line up the holes and attach using one M5 x 12mm screw per leg.
- Position the front leg on the **inside** of the metal pizza dome frame, line up the holes and connect using four M5 x 12mm screws and the four M5 nuts, tighten using a suitable screwdriver and an 8mm spanner.
- Next connect the other front leg in the same manner as above.
- Line up the holes in the storage shelf and attach using one M5 x 12mm screw per leg.
- Sit the pizza oven dome on it's legs, be careful it's heavy! Don't forget to use a friend.
- Check that the legs are square to the pizza dome, check and retighten any of the screws and nuts as necessary.
- Slide the preparation shelves onto the two hooks located on the left and right of the pizza dome body and firmly push into place.

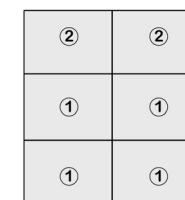
- Attach the chimney base starter section to the corresponding flue hole on the top of the pizza dome, secure the square base plate to the dome using the four M5 x 12mm screws provided.
- Slip the chimney top section over the starter section and make sure that it's fully located down.
- Replace the insulating firebricks (the lightweight ones) as shown below:



Vermiculite insulating firebricks

- 1 x (25 x 150 x 520mm) No1
- 1 x (25 x 120 x 520mm) No2
- 1 x (25 x 108 x 520mm) No3

- Replace the chamotte firebricks (the heavy ones) on top of the insulating firebricks, as shown below:



Chamotte firebricks

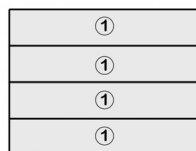
- 4 x (30 x 200 x 266mm) No1
- 2 x (30 x 191 x 266mm) No2

- Place your Vita oven onto a suitable, level surface, a sufficient distance away from anything flammable, as detailed above.
- Place the pizza dome door onto the front shelf.
- **Let's get cooking!!**

VitaMax il Padre

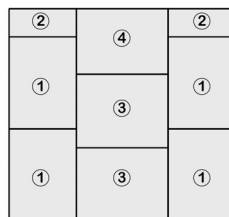
- Remove **all** of the parts from the crate and all of the parts that are contained within the pizza oven dome.
- It may be easier to put the pizza dome on it's back for this part, place a blanket down first, just make sure that the dome is nice and stable and that you aren't damaging any of the nice paintwork.
- Locate the rear leg, it's the one with the wheel attached, there are two rear legs make sure that the correct leg is fitted to the correct side! The wheel should be on the inside of the leg, facing towards the front of the oven.
- Align the rear leg on the **inside** of the metal pizza dome frame, line up the holes and connect using four M5 x 12mm screws and the four M5 nuts, tighten using a suitable screwdriver and an 8mm spanner.
- Next connect the other rear leg in the same manner as above.
- Position the storage shelf between the two rear legs, line up the holes and attach using one M5 x 12mm screw per leg.
- Position the front leg on the **inside** of the metal pizza dome frame, line up the holes and connect using four M5 x 12mm screws and the four M5 nuts, tighten using a suitable screwdriver and an 8mm spanner.
- Next connect the other front leg in the same manner as above.
- Line up the holes in the storage shelf and attach using one M5 x 12mm screw per leg.
- Sit the pizza oven dome on it's legs, be careful it's heavy! Don't forget to use a friend.
- Check that the legs are square to the pizza dome, check and retighten any of the screws and nuts as necessary.
- Slide the preparation shelves onto the two hooks located on the left and right of the pizza dome body and firmly push into place.

- Attach the chimney base starter section to the corresponding flue hole on the top of the pizza dome, secure the square base plate to the dome using the four M5 x 12mm screws provided.
- Slip the chimney top section over the starter section and make sure that it's fully located down.
- Replace the insulating firebricks (the lightweight ones) as shown below:



Vermiculite insulating firebricks
• 4 x (25 x 108 x 570mm) No1

- Replace the chamotte firebricks (the heavy ones) on top of the insulating firebricks, as shown below:



Chamotte firebricks
• 4 x (30 x 220 x 300mm) No1
• 2 x (30 x 92 x 220mm) No2
• 2 x (30 x 240 x 300mm) No3
• 1 x (30 x 214 x 300mm) N04

- Place your VitaMax oven onto a suitable, level surface, a sufficient distance away from anything flammable, as detailed above.
- Place the pizza dome door onto the front shelf.
- **Let's get cooking!!**

Let's get all fired up - the art of fire

"Gie me a spark o' Nature's fire, that's a' the learning I desire."

(Robert Burns)

Warning:

- Do not use flammable liquids or other fuels to light the oven
- Make sure that the area around the oven is free from flammable materials before lighting and that the minimum safety distances are maintained
- Do not exceed the maximum temperature of 500°C/1000°F
- Never leave the oven unattended when under fire
- Be mindful of small children, the elderly, the infirm and our furry friends when the oven is alight

Fire is a living, breathing entity and the requires a good source of fuel, air to breathe and a source of ignition.

Fuel - use only good quality, dry wood logs on your oven. The drier the log, the less soot and smoke that's created during the burning process. Try to use smaller logs about 9"(230mm) long and about 3"(75mm) in diameter, always try to use split logs for a greater surface area. When first lighting, use small logs and kindling until the fire is established, then add more logs to bring the temperature of the oven up and maintain the desired heat. Good quality logs, we would recommend kiln dried, at less than 15% moisture, are essential for reaching and maintaining the heat needed for the perfect pizza.

Air - you can control the amount of air that fire breathes by using the door and the flue damper (Vita and Vita Max only). When first starting the fire it's a greedy beastie, so more air is necessary, fully open the flue damper (vertical position) and either remove the pizza dome door or angle it open as much as possible. For less air, once the fire is established, push the door inwards and regulate the flue

damper to a 45° angle. This will help to stabilise the oven temperature and help to prevent rapid increases in temperature.

Ignition - A spark, a source of life, sometimes easier said than done, we like natural, waxed, odourless, wood shaving firelighter, not one of those smelly paraffin types. Nobody wants to eat a paraffin flavoured pizza!!

Prohibited Fuels and bad wood

- Never use house or smokeless coal on your oven
- The oven is not an incinerator please don't treat it as one
- Treated, painted, scrap wood is prohibited, you wouldn't want a gloss flavoured pizza
- Wet or damp wood will be very difficult to start, the increased volume of water will produce a lot of smoke, soot and very little heat, you'll never get a crispy bottom!
- Prohibited Fuels and bad wood

Lighting the oven

Hurrah!! You're three steps away from edible perfection:

Step 1 - make a cross hatch tower of kindling and a couple of small logs in the centre of the oven chamber directly on top of the firebricks, place a firelighter on the top, and maybe one in the middle, make sure the flue damper in the vertical position and fire this bad boy up!!

Step 2 - when the logs at the bottom are well alight, add two



Step 1



Step 2

more logs and move the fire to the rear of the chamber, close the pizza dome door slightly.

Step 3 - once the temperature has reached and stabilised at around 350-400°C, you're good to go!!

Cool down - once you've finished with the oven, push the pizza dome door firmly closed and turn the flue damper (if you have one) to horizontal.

- Wait until the fire has fully burnt out and the fuel has turned to ash.
- Once the fuel has fully turned to ash, remove the pizza dome door to let the heat escape.
- Never put the hot ashes on the ground, patio, wheely bin or near any plants or trees.
- Never extinguish the oven with water this will damage the oven and may cause injury.

and bring the flour into the centre with a fork

- Once all of the water is added, bring the rest of the mixture together using clean flour dusted hands
- If using a bowl, tip all of the contents onto a clean flour dusted surface, bring all of the flour together and knead until you have a smooth, springy dough, about 5-10 minutes
- Lightly grease the inside of a large bowl with olive oil, put the dough in the bowl, cover with cling film and leave to rest in a warm space until the dough has at least doubled in size, about 2 hours
- Remove the dough from the bowl onto a lightly flour dusted surface, knock the dough back, this just means kneading the dough for a minute or so
- You can either use the dough straight away, or wrap in cling film and keep in

the fridge until needed

- If you can't wait to use it, divide the dough into 6 -8 little balls ready for rolling out
- Roll out to about 5mm in thickness on a lightly floured surface, top with nonna Pam's pizza sauce leaving about a 25mm space around the edge of the dough
- Garnish with whatever you fancy and pop in the outdoor oven.

Don't forget to flour your pizza peel well, it helps the pizza to slide off into the oven!!



Tasty Stuff

Your ACR outdoor oven can be used for so much more than just pizza's, from grilling to roasting and everything in between, it's the perfect companion for that authentic, al fresco life.

Don Anthony's pizza dough recipe straight from the old country...

Ingredients to make 6 to 8 12" - 14" pizza bases:

- 800g of '00' Tipo flour OR Strong white bread flour
- 200g of fine semolina flour
- 14g fast acting dried yeast
- 2 teaspoons (10g) fine sea salt
- 1 tablespoon (15g) golden caster sugar
- 4 tablespoons (60ml) of olive oil
- 600ml of tepid warm water

Method:

- Mix the oil with the water in a suitable jug, add the yeast and the sugar, leave for five minutes to start fermentation process
- Sieve the flour and the semolina flour, together with the salt onto a clean surface or sizable bowl
- Make a well in the middle of the flour, slowly pour in the yeasty water mixture

Nonna Pam's pizza sauce recipe...

Ingredients:

- 1 can of chopped tomatoes
- 500g of tomato passata
- 1 teaspoon (5g) dried garlic powder
- 1 teaspoon (5g) of dried oregano
- 1 teaspoon (5g) dried thyme
- 1 teaspoon (5g) golden caster sugar
- ½ teaspoon (2.5g) fine sea salt
- 2 teaspoons (10ml) of olive oil
- ½ teaspoon (2.5ml) of lemon juice
- ½ teaspoon of dried chilli flakes (only if you like it hot use with caution!!)

Method:

- Put all of the ingredients into a saucepan, stir to combine over a gentle heat and slowly simmer until reduced by half
- Remove from the heat and allow to cool slightly
- Wizz up in a blender until smooth and adjust the seasoning to suit
- Either use immediately or pop it in the fridge to use as necessary



Oven cleaning and maintenance

Always make 100% sure that the ashes and the oven are completely cold before you attempt to clean your outdoor oven

Always make 100% sure that the ashes and the oven are completely cold before you attempt to clean your outdoor oven

- Clean the ash from the oven floor using a soft brush and metal pan, deposit the ashes in a safe manner, as wood ash is all natural, you can use this as fertiliser for your garden if you desire.
- Clean the outside of the oven with a soft cloth, please don't use any abrasive

cleaners on the outside finishes, as this may damage them.

- The chamotte pizza stones are very hardwearing, however they will develop hairline cracks over time, this is nothing to be concerned about and is to be expected during the lifetime of the oven.
- To keep my good looks, please protect me with a suitable cover when not in use.

2 Year Warranty

With the aim of constantly improving our products, all modifications considered necessary may be made without notice.

This manual is correct at time of printing.

Our appliances are guaranteed against faults and hidden defects subject to the following conditions:

The appliance must be installed and operated in accordance with our instruction manual.

All ACR ovens are covered by a 2 year warranty which covers all oven body steel panels.

It does not include items such as vermiculite panels, chamotte bricks, insulation, oven door, storage shelves, wheels, external bolts/screws and the painted finish.

It does not include damage caused by incorrect maintenance, over heating of the appliance and damage caused by accidental damage or misuse.

The manufacturer disclaims any liability for incidental, or consequential damages.

ACR Heat Products Ltd 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 ACR Heat Products Ltd.

Your statutory rights are not affected by this warranty.

The specifications within this document are provided for information purposes only and are under no circumstances binding.