



ASSEMBLY AND USER INSTRUCTIONS

STAND FOR CHIMALIN AFC PIZZARO PIZZA OVEN Model PO-STAND

WARNING - Observe these instructions to avoid personal injury and damage to property

NEVER leave a burning fire unattended



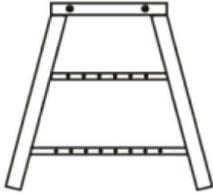
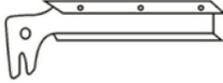
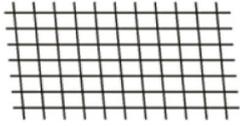
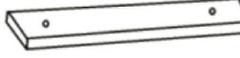
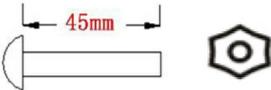
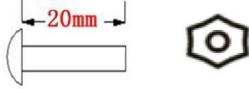
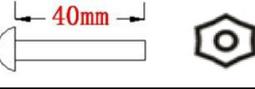
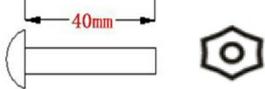
Images are only an indication of the general appearance and design. Specific aspects may change from time to time. Steel pizza oven stands are manufactured with outdoor garden use in mind and so tolerances are large, so expect some gaps between components. Bring inside for the winter.



ASSEMBLY

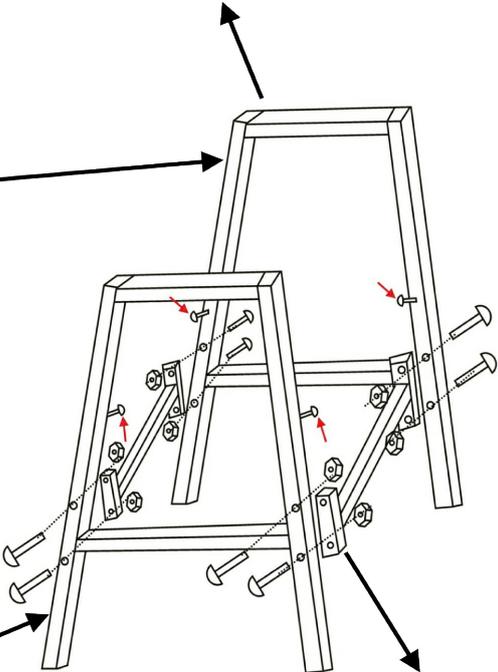
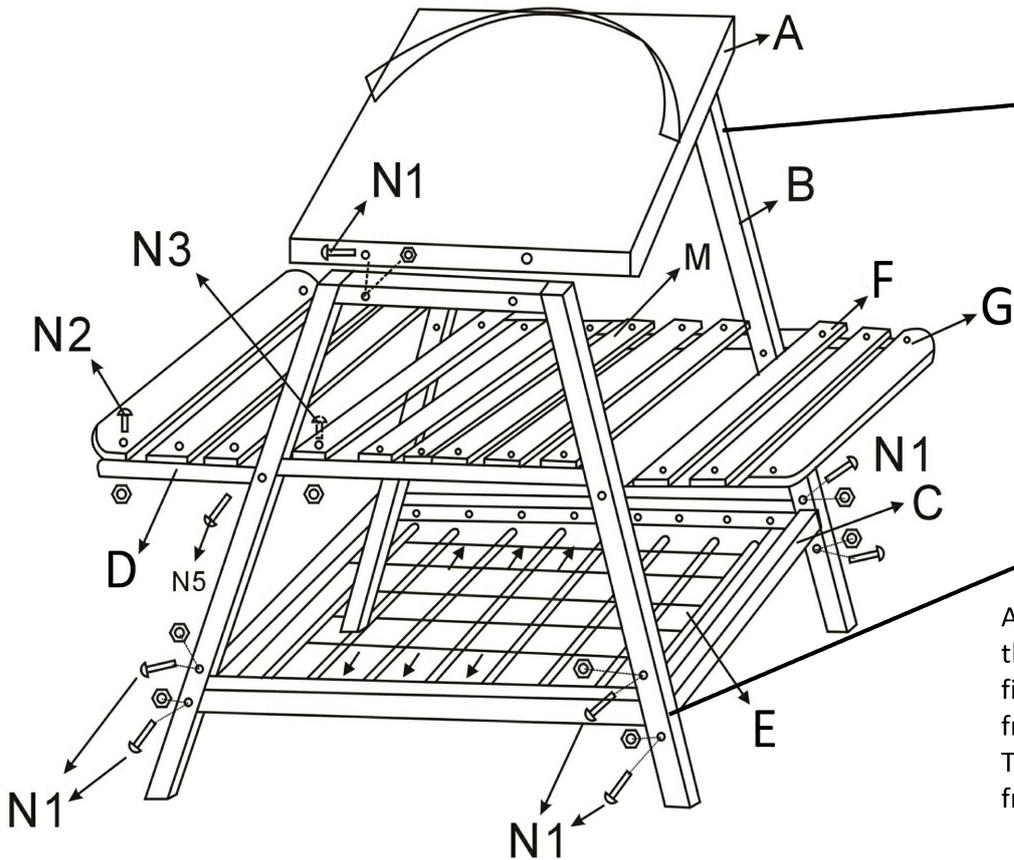
Keep plastic bags out of the reach of children and dispose of safely.
Please read the safety recommendations before use.
Keep these instructions in safe place for future reference.

Before starting read these instructions carefully. We suggest you carry out assembly on a outside and protect hands from sharp edges.

Part	Photo	Description	Qty
A		Top Plate	1
B		Pre-assembled Stand	2
C		Square Tube	2
D		Folding Bracket	4
E		Bottom Grid	1
F		Side shelf Wooden Slat	4
G		Round Corner Side Shelf Wooden Slat	2
M		Inside Wooden Slat	6
N1		M6 x 45mm Bolts&Nuts (6mm dia x 45mm long)	12
N2		M5 x 20mm Bolts&Nuts (5mm dia x 20mm long)	12
N3		M5 x 40mm Bolts&Nuts (5mm dia x 40mm long)	12
N5		M6 x 40mm Bolts&Nuts (6mm dia x 40mm long)	4



Assemble the leg frames with the welded studs to the inside.



Assemble the two T crossbars by holding the leg frames vertical and inserting the fixing bolts from the outside of the frames – easier done with two persons. Then assemble to table top to the leg frames.



DO NOT FULLY TIGHTEN THE BOLTS BEFORE ASSEMBLING ALL THE PARTS

Assembly is easier with two people, one to hold the parts and a second person to insert the fixings.

Please separate the bolts and nuts by size before starting the assembly.

1. Layout and identify all the components. Do not tighten any fixings until the assembly is complete. Please refer to diagram for positioning.
2. Loosely assemble the Square Tube (C) to Pre-assembled Stand (B) with eight M6 x 45 bolts and nuts (N1).
3. Assemble the Top Plate (A) to Pre-assembled Stand (B) with four M6 x 45 bolts and nuts (N1).
4. Assemble the Folding Bracket (D) to Pre-assembled Stand (B) with four M6 x 40 bolts and nuts (N5).
6. Assemble the six Inside Wooden Slat (M) onto the middle steel bar on Pre-assembled stand (B) with twelve M5 x 40mm bolts and nuts (N3).
7. Assemble the four Side Shelf Wooden Slat (F) on Folding Bracket (D) with eight M5 x 20 bolts and nuts (N2).
8. Assemble the Round Corner Wooden Slat (G) on Folding Bracket (D) with four M5 x 20 bolts and nuts (N2).
9. Attach the Bottom Grid (E) onto the Pre-assembled stand bottom bar by inserting the grid into the holes on bar.

Now check and tighten all fixings, assembly is complete.

DO NOT OVER TIGHTEN THE FIXINGS



COOKING ON A CHIMENEA OR FIRE BOWL OR BBQ

Special care and attention is necessary when cooking on a chimenea or fire bowl to avoid contamination by smoke or soot. All cooking accessories **MUST BE THOROUGHLY CLEANED BEFORE USE**.

- BBQ grills and accessories are coated with vegetable oil during manufacture but may have gathered dirt and dust therefore must be thoroughly washed in hot water and detergent, check all dirt is removed.
- After cleaning and drying, cooking accessories are best lightly coated with vegetable cooking oil before use. After use, they must be washed clean with hot water and detergent and coated with vegetable cooking oil before storing. **NEVER USE MINERAL OIL.**
- If you do not oil cooking accessories they will rust, this could happen after first use. If you wash cooking accessories with water and don't coat with cooking oil rust can occur in a matter of hours.
- After use the surfaces of the cooking accessories in direct contact with the fire will be covered in black carbon soot. Soot can be washed off with hot water and household detergent or washing up liquid. Be careful because black soot residues will mark surfaces, tea towels or washing up cloths. All soot must be removed before oiling and storage.

FUEL

Do not cook on flames, if you do this there will be a soot residue on the food, which is unhealthy. Be aware wood is often treated with preservatives which are toxic and can contaminate the food.

- When cooking use dry wood or charcoal, and allow the wood gas to burn off as flames to leave hot glowing embers, cook on the embers.
- If meat releases fat onto the hot embers which makes a flame, move the meat away from the flame.
- Keep a spray bottle of water handy to squirt on any flames.
- Use a cast iron pan to grill meat rather than placing directly on a grill.
- Alternatively wrap food in aluminium foil to prevent contamination.

FOOD HYGIENE AND SAFETY

When cooking outdoors take care food is kept in hygienic conditions.

- **DO NOT** leave meats in the sun or outside in hot weather, keep cool and covered with a clean cloth.
- **DO NOT** leave butter in the sun or uncovered.
- Keep meat and vegetables in separate dishes to avoid cross contamination with fluids.
- Only bring food out into the garden before cooking and it should be consumed after cooking as soon as possible. Food should be eaten while hot, immediately after coming out of the fire. Dispose of any cooked food not eaten.
- **MAKE SURE** meat is thoroughly cooked.
- When cooking accessories are taken out of the fire, they are hot and need to be put onto a hard non-flammable surface, so the contents of the cooking accessory can be removed.
- **DO NOT** place the cooking accessory on the patio, grass, earth or directly on the ground.
- **DO NOT** put hot cooking accessories directly onto wood, furniture, plates, crockery or plastic surface.
- Parts of the cooking accessories in direct contact with the fire may become covered with carbon soot. Make sure you do not contaminate your food with soot.
- **CAREFUL HOT! DO NOT TOUCH**, steel and cast iron cooking accessories are very hot when taken out of the fire, do not touch with your fingers, protect hands with Gardeco **FIRE GLOVES**.
- Cast iron cooking accessories can remain hot after use, so **ALWAYS** be very careful and cautious when handling cast iron cooking accessories.
- **DO NOT** allow children to handle any of the cooking accessories.
- **NEVER** leave a cooking accessory in the fire unattended. If you leave food in the fire, it will be burnt and inedible.



HINTS AND TIPS

- Cast iron accessories should be pre-heated for best results.
- Always coat the inside with oil or butter of all accessories to prevent food sticking.
- Butter tastes better than oil for waffles and pancakes.
- A small brush is useful for oiling or buttering surfaces.
- A flat spatula is useful to release foods from the accessory.

WHICH COOKING ACCESSORIES SHOULD I USE?

Gardeco cooking accessories are specially designed for use in chimeneas, fire bowls, barbecues or outdoor fires. The materials used are suitable for the greater intensity of outdoor fires, with long handles to ensure ease of use without burning your hands. It is NOT ADVISABLE TO USE KITCHEN PANS OR POTS to cook on patio fires. Kitchen pans may be designed for fires of less intensity and coated with plastic based non-stick materials which may melt in patio fires. Gardeco cooking accessories are designed for cooking food on an open fire.

- The Gardeco COOKING IRON is perfect for burgers, sausages, vegetables; it is multi-purpose.
- The Gardeco TOASTIE IRON makes tasty sandwich toasties.
- The Gardeco FRYING PAN is great for steaks, bacon, frying tomatoes and fried eggs.
- The Gardeco POP CORN POPPER is great for entertaining children, who love watching popping corn.
- The Gardeco PANCAKE PAN for making pancakes.
- The Gardeco WAFFLE IRON for making waffles.
- The Gardeco CHESTNUT PAN for roasting tasty chestnuts and can be used for cooking food wrapped in aluminium foil.
- The Gardeco TOASTING FORK makes delicious toast and marshmallows, or to warm rolls or croissants.
- The Gardeco PIZZA STONE is great for making pizzas the Italian way.
- Use the Gardeco removable CHIM BBQ GRILL on clay chimeneas, for cooking food on BBQ grill
- Your cast iron or steel chimenea may already be equipped with a SWIVELLING BBQ GRILL, made of either chromed steel or cast iron for barbecuing on your chimenea. These can also now be purchased separately from the chimenea.
- The Gardeco SWIVELLING HOT PLATES AND FRYING PANS can be fitted in place of the BBQ grill on most steel

MORE RECOMMENDATIONS

All cooking accessories, whether supplied with the product or separately must be washed before first use to remove any dirt due to manufacture or packaging operations. We recommend you wash them before use every time subsequently, even if they were put away clean.

All cast iron cooking accessories including BBQ grills and hot plates are coated with vegetable oil to stop rusting when you first receive them. After use, all cooking accessories need to be cleaned in soapy water to remove soot and cooking residue. Dry them well after cleaning and immediately coat them with vegetable oil before putting away. Failure to coat with vegetable oil will mean the accessory will start rusting. NEVER use mineral oil which is harmful to human health. For cooking accessories purchased separately from this product, follow the cooking instructions supplied with the packaging.

If your chimenea is equipped with a swivelling cast iron BBQ grill, remember to remove and wash it thoroughly and coat it with vegetable oil before and after use. Put food directly onto the BBQ grill, either pre-heated or not. For pizzas, use the pizza stone. Use the multi-purpose tool provided to swivel the BBQ grill in and out. Never touch the BBQ grill with your hands while hot. A cast iron BBQ grill will remain hot a long time after use, even if taken out of the chimenea.