fires and fireplaces

User & Installation Manual

MODEL:

Carina Pizza Pellet Oven

www.mi-fires.com

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Installation & Operation Manual

Before we start

Thank you and congratulations on your purchase. We know that you're keen to get started which is why the Mi-Fires Carina Pizza Pellet Oven has been designed for easy assembly. You can be set up in less than 10 minutes from unboxing.

Please read this instruction manual carefully before using the appliance for the first time and retain it.

Setting up your Pizza Oven

The table that you choose must be able to hold the weight of your Pizza Oven and anything that you wish to cook. Choose a table that can hold weights upwards of 14kg (31lbs).

The table material should be something that can handle the radiant heat. Wood, metal and stone are recommended. Glass and plastic are not suitable. Place your Pizza Oven away from structures and buildings.

WARNING: The appliance is intended for outdoor use only. The Pizza Oven must only be used outdoors, away from buildings. It must never be used indoors, or in garages, gazebos etc.

Pizza Ovens perform best when set up in a space sheltered from wind. If you are cooking on a breezy day, position your Pizza Oven so that the air enters through the back to encourage airflow.

Do not use the Pizza Oven on the ground.

To extinguish your Pizza Oven when you have finished cooking, allow it to cool down naturally. Never expose your Pizza Oven to water while it's hot.

Storing

The Pizza Oven is a super-portable and tough outdoor oven. To maintain its appearance and performance, keep your stone baking board indoors when your oven is not in use.

For extended periods of time without using your Pizza Oven, keep it stored indoors.

WARNING

- **The appliance is intended for outdoor use only. Keep away from buildings. It must never be used indoors, or in garages, arbours etc.**
- **Place the oven on an even, fireproof surface.**
- **Keep flammable fabrics and vapours away from the Pizza Oven.**
- **Respect the local regulations and laws, stipulating when and where you may work with an open fire.**
- **Never use Pizza Ovens on boats.**
- **Never use Pizza Oven, in strong wind.**
- **The Pizza Oven is not designed as a heating appliance.**
- **Keep a safe distance to the openings of the oven.**
- **Flames may leap out of the openings (firebox, feeder, chimney, and door).**
- **Always wear barbeque gloves when you are working with the firebox and filling feeder to prevent burns. The oven's body will be hot after longer use.**
- **Only use hardwood pellets for firing.**
- **Do not use spirit or alcohol for firing or re-firing.**
- **The Pizza Oven must never be left unsupervised while using it. If the firebox or the door is open, flying sparks can occur. Keep in mind that dry leaves; grass, etc. pose a possible fire hazard.**
- **Keep electric cables away from the Pizza Oven.**
- **The Pizza Oven must only be used by responsible adults.**
- **Accessible parts can be very hot, keep children and animals away.**
- **Don't leave flammable objects next to the oven. The Pizza Oven radiates heat to all sides.**

- **Allow the Pizza Oven to cool down for at least 120 minutes after use. Even if no flames are visible, a strong residual heat can remain in the oven.**
- **The Pizza Oven has to be cooled down completely before being stored.**
- **Do not modify the device.**
- **Always wear fireproof gloves while firing the Pizza Oven.**

TYPE OF PELLETS

Only use 100% hardwood pellets that are meant for cooking and grilling. Avoid using softwood pellets as they won't burn as efficiently.

Do not use pellets meant for animal bedding or heating. These can contain additives and potentially harmful chemicals.

LIGHTING METHOD

Use a natural firestarter to light your Pizza Oven. It will take approximately 10 minutes to reach optimum cooking temperature.

1. Remove your wood pellet burner from the back of the oven.

2. Make sure the front door is on and only take it off when adding or removing food.
3. Half fill the wood pellet burner with 100% hardwood pellets.
4. Place a natural firestarter on top of your pellets.

   Do not use petroleum based firestarters as these may impart unwanted flavours to your food.
5. Light the firestarter and wait for the pellets to heat up.
6. Add small amounts of pellets gradually once your starter pellets are fully alight. Allow these to light fully before putting the burner into the oven.

READY TO COOK

1. When the oven thermometer shows around 400°C, open the door and push the pizza to the centre of the stone. Close the door.
5. Rotate the pizza by 180° once after 45 seconds.
6. You can observe the baking process of you pizza through the peephole.
7. After 1 to 5 minutes, depending on the thickness of the pizza dough, your pizza is ready.

MAINTAINING TEMPERATURE

To get the most consistent burn, top up your pellets little and often. It will run best when pellets are topped up to approximately 3cm (1") from the top of the burner.

Never add a full load of pellets while lighting or topping up. Instead, add small amounts of pellets gradually and allow these to light fully before topping up.

After cooking

- **Always wear fireproof gloves when handling the Pizza Oven.**

DISPOSING OF ASH

When you have finished cooking, allow the oven to burn through any remaining pellets.

Once the oven has completely cooled, use the following steps to dispose of any residual ash.

Please note that pellets may still be warm and that heatproof gloves should be worn. Allow the oven to cool for at least 1 hour before disposing of ash and storing.

1. While wearing heatproof gloves, carefully remove the burner.
2. Gently shake the ash in to a large metal bucket of water.

Do not submerge or expose the oven grate directly to the water as this can cause personal injury or damage to the oven.

AFTER USE PROCEDURE

1. Close the door and let the oven burn out after use. This process can take up to 2 hours.
2. For quicker storing of the oven put on fireproof gloves, remove the burner and put the contents into a bucket filled with water. Open the door of the Pizza Oven and allow the oven to cool completely for about 30 minutes.

CLEANING THE PIZZA STONE

1. Remove the pizza stone from the Pizza Oven and carefully scrape off residues from the stone with a hob scraper or a sharp knife.
2. The pizza stone is a utility object and over time it will get stains from burnt on ingredients. This is completely normal and will not interfere with the functioning of the stone.
3. If you want to wash the stone with water - **DO NOT USE DETERGENT**. After washing it with water, let the stone dry in an oven for at least 3 hours at 80°C. You can also leave it to air dry in a warm area for 24 hours.

STORING THE PIZZA OVEN

1. The Pizza Oven comes with 4 foldable stainless steel feet. The oven can be stored and transported more easily with the feet folded up. If you don't use the oven for a long time and if you want to save space, then you can also remove the chimney.
2. To prevent rusting and weathering the Pizza Oven should always be stored in a dry environment after it has completely cooled down. Cover the oven with a weather resistant tarpaulin or store it in the garage or shed.

Troubleshooting

I CAN'T LIGHT THE OVEN

100% hardwood pellets are energy dense and should light easily. If you are having difficulty with lighting then it may be that the pellets have absorbed some moisture.

Remember to keep the door on throughout your cook.

Caution: Never use in high winds.

MY OVEN IS TOO HOT

Here are a few tips to follow if you find that your oven is running too hot:

- Reduce the amount of pellets added.
- Wind may be entering the rear of your oven and encouraging heat to flow through the oven. Rotate the oven 180° before your next cook to reduce the impact of this airflow.
- Ensure that your stone baking board is flush with the front of the oven.

MY OVEN IS NOT HOT ENOUGH

If your oven is not reaching top temperatures, here are a few things to consider:

- Your stone baking board should be dry before you cook (you can dry this in a conventional oven at 140°F (60°C) for 2 hours).
- If your oven has been exposed to adverse weather conditions, including rain, it will take longer to preheat.
- The grate in your burner may need to be brushed to free up the air holes before lighting.
- The pellets that you are using must be dry and suitable for the oven.
- Maintain a consistent pellet level as you cook
- Ensure that the oven door is kept on throughout your cook.
- Give the oven time to reheat in between cooks.

I AM SEEING SMOKE OR SOOT / MY PIZZA TASTES OVERCOOKED

When any wood starts to burn, there will be smoke produced until it reaches optimum temperatures.

It is normal for the oven to have a light layer of soot after use.

If you are seeing excess smoke or soot, add pellets gradually and make sure they are burning cleanly before cooking. If you continue to see dark smoke, it may be that your pellets are not completely dry or that too many have

been added at once.

Remember to follow the steps for lighting and maintaining temperatures in this guide.

While it is not necessary, you can wipe down the inside of your oven with dry paper towels after it has cooled.

PIZZA IS STICKING TO THE PIZZA PEEL

Your pizza peel, dough and sauce should be at room temperature.

The dough that you are using may be too wet: Add a generous sprinkling of flour to the dough and pizza peel before beginning your stretch.

Take care to ensure that there are no holes in the dough as sauce can create a 'glue' effect between the dough and pizza peel.

Before you add toppings, give the pizza peel a shake to ensure that your dough is moving freely. If not, lift and add more flour.

Keep your toppings light.

Do not leave your dough on the peel for a long time before cooking. If your dough has become stuck, lift it at one side and give a gentle blow of air underneath: This will create a 'hovercraft' effect and your pizza should glide more easily from your pizza peel to the stone.

MY STONE BAKING BOARD LOOKS DIRTY

Your stone baking board may change colour during your cook but this will not affect performance. If you want, you can scrape away any excess food with your peel. Once it has completely cooled, you can flip the stone baking board for the next time you use it.

The top temperatures inside oven will naturally clean the underside.

If you would prefer to hand wash your stone baking board, allow it to completely cool before washing it with warm water. It should then be dried in a conventional oven for 2 hours at 140°F (60°C).

MY BASE IS OVERCOOKING

Check your stone baking board's temperature using an IR thermometer. If it is running too hot, open the front door for 30 seconds.

MY OVEN HAS CHANGED COLOUR

Stainless steel may change colour after exposure to very high temperatures. This will not affect the way that your oven performs. Some imperfections may be removed using a stainless steel cleaner. We recommend storing it indoors when not in use.

I CAN SEE FLAMES AT THE REAR OF MY OVEN

Flames may escape from the rear of your oven when the flow of convection is broken e.g. when the door is taken off.

This is perfectly normal: Ensure that you have read through the safety manual and that your oven is positioned at least 1.5m (5ft) away from any buildings or structures.

Caution: Never use in high winds.

FLAMES ARE APPEARING FROM MY CHIMNEY

The chimney draws flames from the heat source, through the oven and across the cooking area. Flames from the chimney are a sign that your oven is running hot.

As always, exercise caution and ensure that young children and animals are not left unattended when the oven is lit.

I HAVE HEARD A 'POP' OR 'BANG' SOUND FROM MY OVENS BURNER

As is the norm when cooking with fire, airflow is key when it comes to oven.

If too many pellets are added at once, this can cause the fire to die down and quickly reignite when more air comes through the grate. This can cause a 'pop' or 'bang'.

To avoid this, follow the steps in this manual and ensure that your pellet level is maintained throughout your cook.

Never add a full load of pellets when lighting or topping up.

If your pellets drop below the advised level, add small amounts of pellets gradually and allow these to light fully before topping up.

As always, exercise caution when cooking with fire.

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