

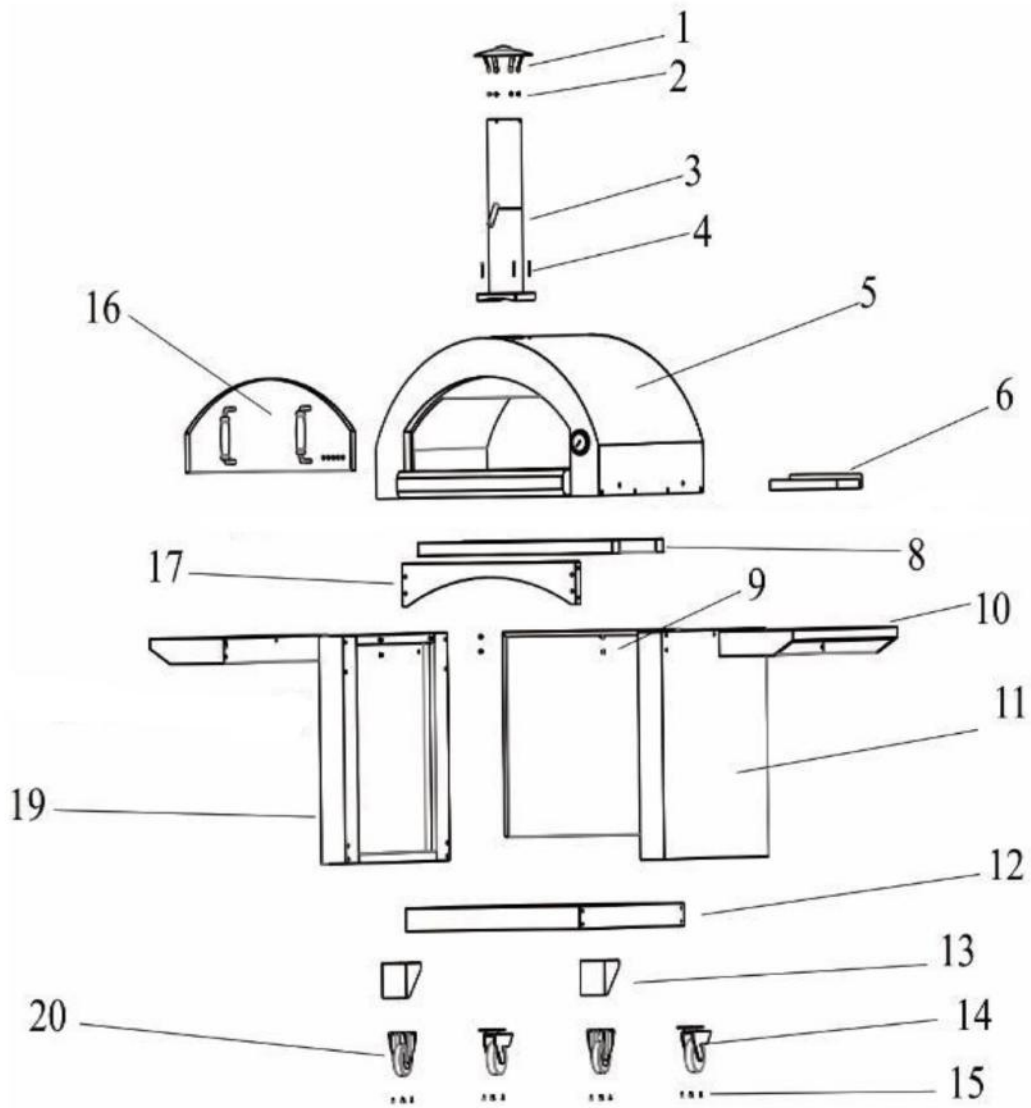


Owner's Manual & User's Guide

4 Quattro



Explosive View & Parts List



	PART NAME	QUANTITY
1	Chimney cover	1
2	M5*10 screw	4
3	Chimney	1
4	M6*40 screw	4
5	Oven body	1
8	Trolley's Bar	2
9	Trolley rear plate	1
10	Side table	2
11	Trolley right side plate	1
12	Trolley bottom plate	1
13	Wheel's cover	2
14	Wheels with brake	2
15	M6*12 screw	61
16	Door	1
17	Trolley beam	1
19	Trolley Left Side Plate	1
20	Wheels	2

PLEASE READ AND FOLLOW ALL SAFETY WARNINGS AND INSTRUCTIONS IN THIS MANUAL TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE.

- WE WANT YOU TO ASSEMBLE AND USE YOUR OVEN AS SAFELY AS POSSIBLE.
- READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING & OPERATING YOUR OVEN.

Warning

- Only use the oven on a hard, level, non-combustible, stable surface (concrete, stone, etc.) capable of supporting the weight of the oven. Never use the oven on wooden or other combustible surfaces.
- Maintain proper clearance of 3 meters (approx. 10') between the oven and combustible materials (bushes, trees, wooden decks, fences, buildings, etc.) at all times when the oven is in use. **BEWARE** of flying sparks from the oven opening.
- Do not place the oven under a roof covering, awning, overhang, or other enclosed area.
- **FOR OUTDOOR USE ONLY.** Do not operate the oven indoors or in an enclosed area. When there are high winds, place the oven in an outdoor area that is protected from the wind.
- Do not use petrol, kerosene, or alcohol for lighting wood. Use of any of these, or similar products, will cause an explosion, possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot, or even warm coals, to start or "freshen up" a fire in the oven, as flashback or an explosion may occur, causing severe burns.
- Use firewood for burning only. **DO NOT** use charcoal, charcoal pre-treated with lighter fluid, pressure-treated lumber, chipped wood products, sappy wood (such as pine) laminated wood, or any material other than dry, untreated, medium or hard firewood in your oven. Use extreme caution when adding wood during cooking.
- The oven will be extremely hot during use. Use caution when reaching into the oven. To protect yourself from burns, always wear shoes, long oven mitts or gloves, protective clothing with long sleeves, and the correct flame-resistant tools while operating this oven. Avoid touching hot surfaces and be very careful when removing the oven door.
- Place the oven in an area where children and pets cannot come into contact with the unit. Close supervision is necessary when the oven is in use. Do not leave the oven unattended when it is in use.
- Lock the caster wheels before use. Never move the oven when it is in use, or when it contains hot coals or ashes.
- Do not store or use the oven near petrol or other flammable liquids, or where gases or flammable vapors may be present.
- Improper installation, amendment, service, or maintenance may cause property damage, personal injury, or death.
- Use caution when assembling and operating your oven to avoid scrapes or cuts from any sharp edges on the metal parts.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the oven by a person responsible for their safety.

1. You must first remove all protective stainless steel film from stainless steel cart when assembling. The grey film is used to protect from scratches. Follow the arrows and peel back.

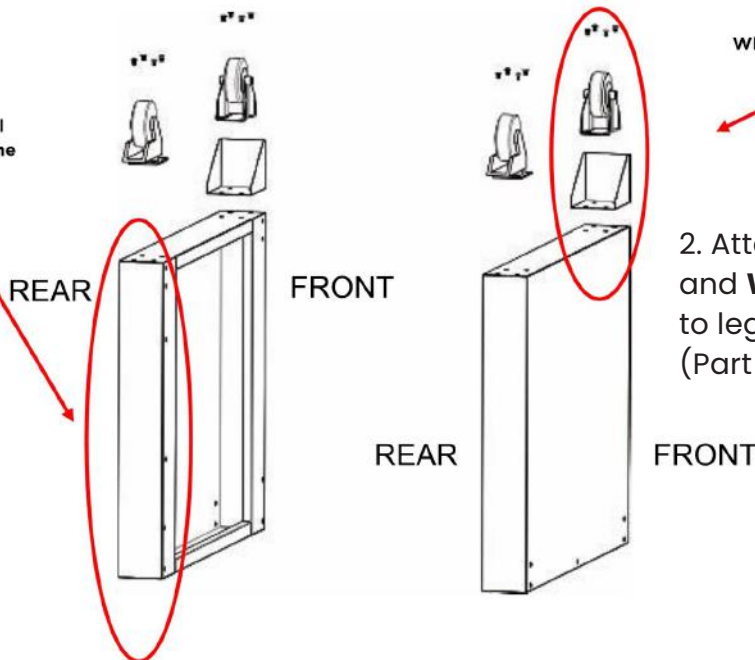
HINT #1: To speed up the process of removing the protective film – use a heat gun or hair dryer to warm up the material and it will peel off with ease.

HINT #2: RECOMMENDED SETUP OF YOUR CIAO BELLA PIZZA OVEN

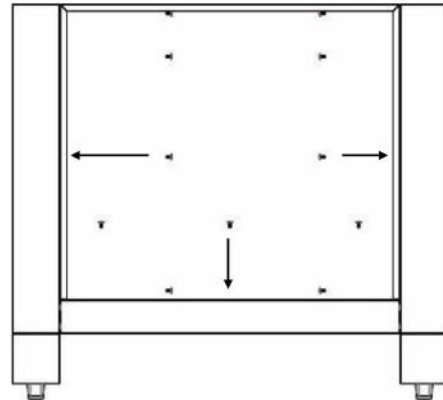
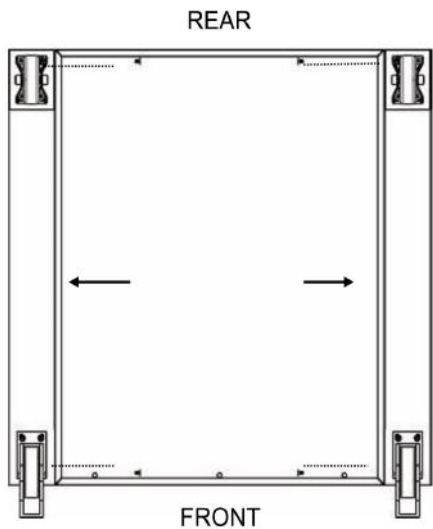
Choose a flat, cleared assembly area. This oven is best assembled with two or more people. Unpack the parts and place them on the cardboard box or a furniture blanket to prevent scratches.



Please note: Install brake wheels on the rear of the panels.

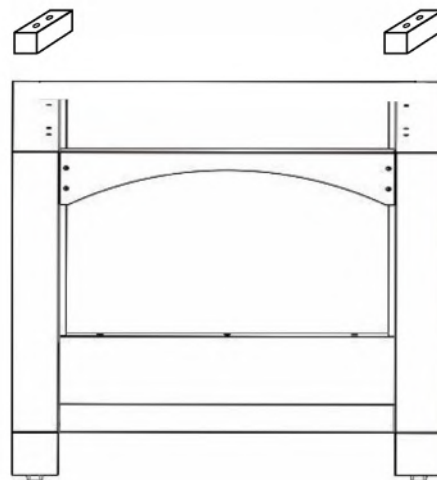
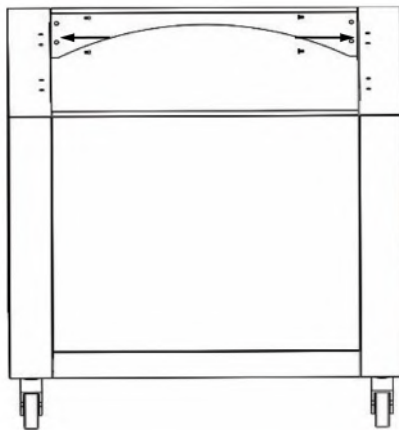


2. Attach 4x **Wheels** (Part #20) and **Wheel Covers** (Part #14) to legs with 16x **M6*12 Screws** (Part #15).



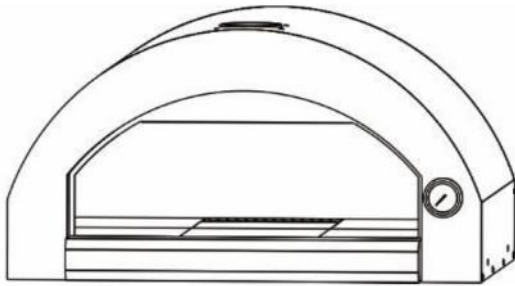
3. Attach **Trolley Bottom Plate** (Part #12) to legs with 8x **M6*12 Screws** (Part #15).

4. Attach **Trolley Rear Plate** (Part #9) to step 2 with 11x **M6*12 Screws** (Part #15).

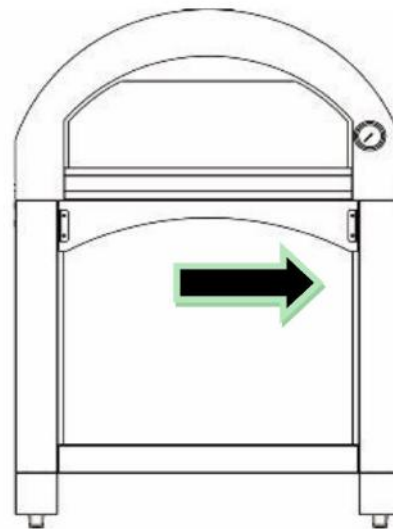
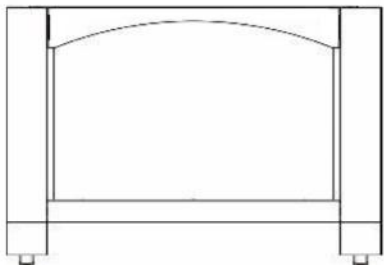
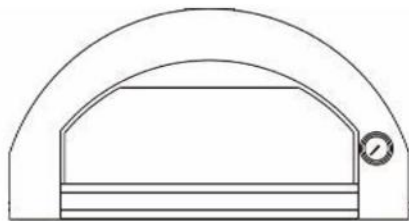


5. Attach **Trolley Beam** (Part #17) to step 3 with 4x **M6*12 Screws** (Part #15).

6. Attach **Trolley's Bar** (Part #8) to step 4 with 8x **M6*12 Screws** (Part #15).



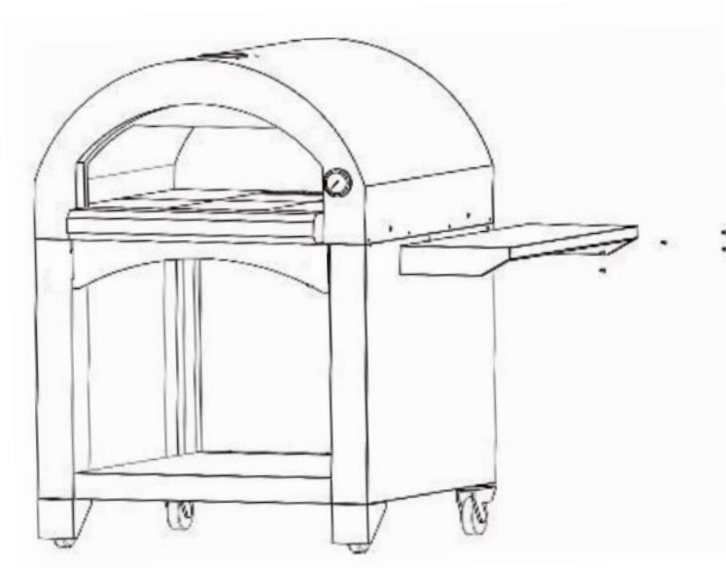
7. Attach handle to **Oven Body** (Part #5).



8. Put **Oven Body** (Part #5) onto Trolley.

NOTE: A CIAO BELLA PIZZA OVEN WEIGHS OVER 300 LBS AND LIFTING IT IS A TWO TO FOUR PERSON JOB. KEEP THE OVEN UPRIGHT WHEN MOVING IT. TIPPING THE OVEN OR TURNING IT ON ITS SIDE MAY RESULT IN SIGNIFICANT DAMAGE TO THE UNIT.

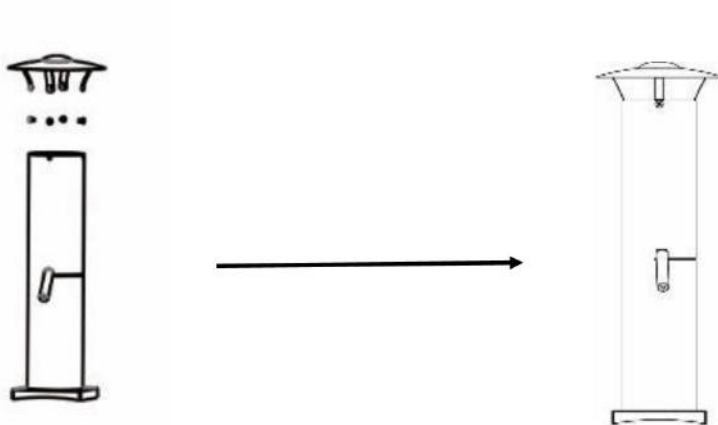
TIP: IF NEEDED, REMOVE STONES TO MAKE OVEN LIGHTER TO LIFT BEFORE PLACING IT ON TROLLEY OR COUNTER TOP. ONCE COMPLETED, YOU MAY THEN REMOVE THE HANDLE.



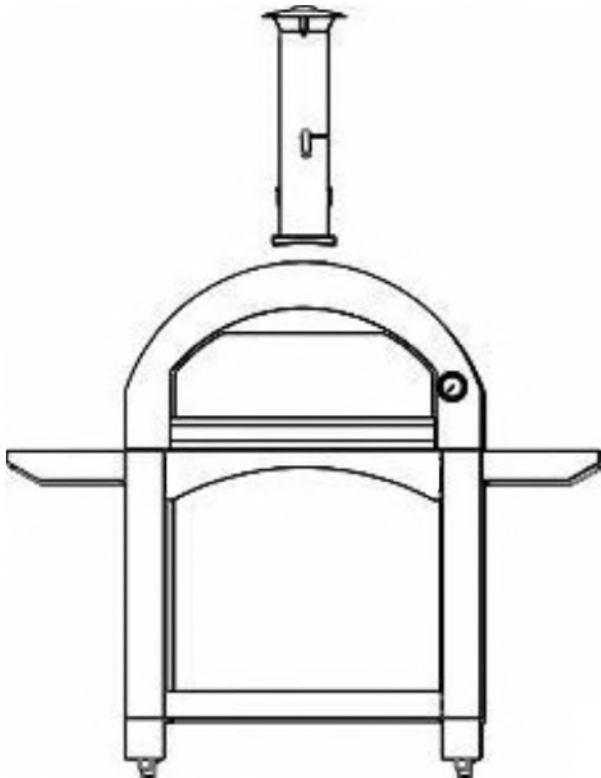
9. Attach right **Side Table** (Part #10) as shown with 5x **M6*12 Screws** (Part #15).

9. Attach left **Side Table** (Part #10) as shown with 5x **M6*12 Screws** (Part #15).





11. Attach **Chimney Cover** (Part #1) to top of Chimney (Part #10). Use 5x **M6*12 Screws** (Part #15).



12. Attach **Chimney** (Part #3) to the top of the oven with 4x **M6*40 Screws** (Part #15).

NOTE: INSTALL CHIMNEY WITH HANDLE FACING THE SIDE INSTEAD OF FRONT.

Wipe down with a stainless steel cleaner and enjoy!

Preliminary Safety Messages:

As this oven uses a naked flame, it is advisable to keep a well-maintained fire extinguisher close by for safety.

Ensure the oven is not overloaded with firewood and that burning logs cannot roll out. **DO NOT OVER-FIRE.** The oven temperature should not exceed 800° F. "Over-firing" by exceeding this temperature, or having flames spill out the front of the oven, may cause personal injury and/or damage to the pizza oven which is not covered under the warranty.

Due to the intense heat, please use care when operating this oven. These units have been designed as ovens for cooking purposes, not as a general wood fire for outdoor heating.

Recommended maximum cooking temperature is **750° F.**

Firing Your Oven:

When firing up your oven, it is recommended that you gradually heat the oven to the desired temperature. Maximum airflow is recommended to get your fire going, so do not place the door over the mouth of the oven when lighting your fire.

Start your fire in the center of the oven's cooking floor, using dry kindling and a taste-free, odor-free fireblock or fire starter. Build your fire up slowly, adding wood to the back and sides as the fire grows. Once the fire is burning consistently, add wood as required (just a few pieces of wood will be needed). Let the fire burn for about 15-20 minutes, or until the fire has settled with minimal smoke output, and the oven is at the desired heat.

To prepare for cooking, move the fire to one side of the oven and brush the oven floor. Do not use steel wire brushes, natural fiber brushes, or wet cloths to clean the oven floor. Additional firewood can be added, as necessary, to sustain the required heat. To maintain the most consistent oven temperature, use your metal pizza peel to place any new wood inside of the oven away from the active fire for a few minutes. Never toss or throw wood into the oven or directly onto the fire.

Always check the temperature gauge or use a point-and-shoot infrared thermometer to



ensure the oven is maintaining the desired temperature. Note: Shooting an infrared thermometer directly into the flame will give varying readings.

An open oven mouth (i.e. no door covering the opening) allows extra air flow. This is useful when lighting the fire, or for boosting the fire when adding firewood. Partially blocking the mouth of the oven with the door will reduce the flame size, intensity, and heat, allowing for a more controlled cooking temperature. Do not completely cover the mouth of the oven with the door when there is a live flame inside.

BEWARE of very high temperatures in the oven and use long oven gloves and mitts to handle pots and tools. DO NOT put unprotected hands or arms inside of the oven while it is lit.

Firewood and Fuels:

The efficiency of the oven depends on the quality of the firewood used. Only dry wood should be used, as damp wood produces excessive smoke and will delay the oven reaching the desired operating temperature. Double-split wood in lengths of 12"-16" and 2"-5" diameter is preferred.

Visit www.ciaobellapizzaovens.com to learn more about firewood types, properties, and recommendations.

Use solid wood fuels only. DO NOT use charcoal, pressure treated lumber, chipped wood products, sappy wood (such as pine,) laminated wood, or any material other than dry, medium or hard firewood.

DO NOT use liquid fuel (firelighter fluid, gasoline, lantern oil, kerosene, or similar liquids) to start, "freshen up," or maintain the fire.

Oven Clearances:

The Ciao Bella Pizza Oven is designed for outdoor use only. BEWARE of flying sparks from the mouth of the oven. It is essential to maintain clearance space between the oven components and any combustible material, such as walls, ceilings, awnings, canopies, foliage, or construction materials. The oven must have a minimum 10 feet (approx. 3 meters)

Oven Door:

When removing the door, use a mitt to avoid contact with the hot surface. Place the door on the storage tray of the pizza oven for safe keeping. NEVER close the oven door completely when a fire is burning, as this cuts off oxygen, which can cause the fire to erupt when the door is removed.

Water:

- Water can damage the inside of your oven. You must ensure that no water enters the oven chamber, either through the oven door opening, or through the chimney.
- Always place the provided metal door in the oven opening when not in use to prevent water from entering through the opening into the oven chamber.
- Do not install the oven at a backward-leaning angle, where water could enter the oven and pool, causing damage.
- Do not ice or wet-mop the oven floor.
- Water is not required to clean the cooking floor. The oven operates at very high temperatures. The high heat acts as an automatic "self-cleaning" mode, burning off all spilled or stuck-on foods. If stuck-on food is a problem during cooking, you can remove it with a brass oven brush. As a preventative measure, non-dough based foods should always be placed on appropriate cookware before being placed in the oven.



Soot:

Over time, the top of the opening to your oven will darken with soot. While your Ciao Bella's vent and chimney system do an excellent job of drawing smoke out of the oven chamber, soot is an unavoidable part of any wood oven. You can occasionally clean the oven opening with soap and water (with the door firmly in place,) only when the oven is cool and not in use or you can allow the opening to naturally become black. Ensure there is enough clearance to combustibles from all sides and top when in use. See Page 4 for specific details. Failure to maintain these clearances can result in fire.

Maintenance and Cleaning Instructions:

- To prevent a possible burn injury, always allow the oven to cool before cleaning.
- For Stainless Steel models, use a stainless steel cleaner and wipe the stainless steel with the grain to reduce external scratching of the finish. For painted models, use warm soapy water and a soft cloth to clean the exterior of the oven. Do not use oven cleaner, as it may damage the surface coating.
- Do not dispose of ash residue or unburnt charcoal briquettes until they have completely cooled. Do clean the ashes out of your oven before you light a new fire. Old, cold ashes will get in the way of cooking food.
- Disposal of Ashes: Ashes should be placed in a metal container with a tight-fitting lid. Pending disposal, the closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials.

TIP FROM OUR CHEF: IF YOU ARE COOKING PIZZA SEQUENTIALLY FOR A LARGE GATHERING, AFTER YOU FINISH EACH PIZZA, PUT SOME FIREWOOD OUT ONTO THE COOKING FLOOR TO QUICKLY REHEAT THE OVEN FLOOR AGAIN. THIS PROMOTES EVEN COOKING TO THE UNDERSIDE OF YOUR PIZZA. WHEN YOUR NEXT PIZZA IS PREPARED AND READY TO GO IN, SIMPLY PUSH THE FIREWOOD BACK TO THE SIDE, GIVE THE FLOOR A QUICK BRUSH OFF, AND BEGIN COOKING AGAIN.

BAKEWARE TO AVOID: WHITE PORCELAIN COOKWARE TENDS TO CRACK IN WOOD FIRED OVENS. BE CAREFUL WITH CAST IRON/TERRACOTTA-LOOKING PANS MASS-PRODUCED IN ASIA.

THEY MIGHT NOT WITHSTAND THE TEMPERATURE OF YOUR WOOD FIRED OVEN. CAST IRON IS GUARANTEED TO WORK WELL IN YOUR OVEN. CAST IRON COOKWARE IS AVAILABLE ON THE CIAO BELLA PIZZA OVENS ONLINE STORE.

PLEASE NOTE, FOR ANY COOKWARE NOT LISTED OR RECOMMENDED ABOVE, WE CANNOT GUARANTEE COOKING COMPATIBILITY WITH THE CIAO BELLA PIZZA OVEN. USER ASSUMES ALL RISK AND CIAO BELLA PIZZA OVENS IS NOT LIABLE IF USING UNAPPROVED ITEMS TO COOK WITH THE CIAO BELLA PIZZA OVEN.





Warranty | Ciao Bella Pizza Ovens

THE WARRANTY

Manufacturer's Limited Warranty

Proof of Purchase Required

[This Warranty applies to product purchased after May 1st 2020]

At Ciao Bella Pizza Ovens we stand by our product and offer a full year warranty on all of our ovens against manufacturer defect. Should you ever have a problem with your oven within the warranty period, please contact us. We will work to resolve any issue(s) that are a result of manufacturing defect.

The full year warranty applies to the original purchaser from the date of purchase. The original warranty period is not extended in the event of a repair, refinish or replacements. The original warranty is non-transferable if the oven is resold.

Unfortunately, because of the fragile nature of the stones, we do not offer a warranty on the stones. However, should your oven arrive with a damaged stone, please contact us immediately.

The warranty does not cover the following items:

- damage as result of shipment or transporting that has not been highlighted in the bill of lading at the time of receiving the oven
- damage as result of negligent unpacking of the oven
- damage as result of the oven being improperly assembled or installed
- damage as result of heating the oven beyond the max temperature of 800°F
- damage as result of using combustible material other than wood to light fires in the oven
- exterior discoloration of powder coated finish or stainless steel finish
- damage or corrosion as a result of exposure to the elements and/or chemicals

Warranty will be invalidated if product is not correctly installed, cured, operated, and maintained according to all supplied instructions.



RETURN POLICY

Commercial & Residential Returns – Terms and Conditions

Our customer's satisfaction is our number one priority. Customers returning unopened boxed items of original purchase will be charged a 20% restocking fee and freight charges roundtrip. Please contact us for return authorization. Items returned without return authorization will not be accepted or eligible for refund. Kindly email our sales department to authorize an approved return. Returns must be initiated within 7 days of receiving the pizza oven.

Refunds for returned items are issued within 7 business days of the items arrival at our distribution centre. Once the returned items pass inspection for damage and use, the refund will be processed, and a credit will automatically be applied to your credit card or original method of payment. You will receive an email notifying that the refund has been issued.

Shipping charges are non-refundable and will be deducted from the return amount due. Customers are responsible for return shipment costs, including any brokerage fees, duties, and taxes when applicable.

Restocking Fees

A restocking fee will be issued for return requests and will be deducted from the return amount. The restocking fee helps cover the costs of restocking item(s).

COOK EVERYTHING WITH YOUR CIAO BELLA.

**Because "Just a Pizza Oven"
is an understatement.**

#cookeverything

info@ciaobellapizzaovens.com
ciaobellapizzaovens.com
@ciaobellapizzaovens



Remember to tag us in
your photos and videos
on Instagram & Facebook.

CIAO.