



For Outdoor Use

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# Installation, Operation, Maintenance & Parts Guide

Models: SOITALIA24X24

This manual was updated in July 2015  
For the latest product information visit the website

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Owner's Manual

[www.solegourmet.com](http://www.solegourmet.com)

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## Message to the Proud Owner

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Congratulations on the purchase of your new Solé Gourmet Italia Wood-fired Pizza Oven. We have designed and built this high quality residential wood fired pizza oven to provide you with years of optimum performance and longevity.

This manual gives you easy to follow instructions for installing, operating and maintaining your Solé Gourmet Italia Wood-fired Pizza Oven. We recommend reading this manual carefully before your first use to ensure safety, proper care and operation.

For any assistance, contact us at: <http://solegourmet.com/support/>

Thank you for purchasing your new Solé Gourmet Italia Wood-fired Pizza Oven. We wish you years of delicious cooking pleasure

### For Your Records

Please record the following information and refer to it when contacting the company or an authorized service agent.

Model

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Date of Purchase

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Purchase Location

# For Your Safety

## !! WARNING !!

For outdoor use only, always allow for proper ventilation.

## !! WARNING !!

Only use suitable heat resistant tools and cookware while operating oven.

## !! WARNING !!

Do NOT use on uneven surfaces or in the presence of strong winds.

## !! WARNING !!

Do NOT attempt to adjust or move oven while in use or during cool down.

## !! WARNING !!

Keep away from children, pets, and flammable substances while in use and during cool down.

## !! WARNING !!

Improper fuel or use can lead to dangerous external temperatures; always avoid contact with oven exterior and use only well dried and seasoned wood as fuel.

## !! WARNING !!

Improper assembly or installation can lead to damage or serious injury. Always consult a professional installer.

- ➔ It is important to follow these rules to avoid fire hazard, property damage or bodily injury from improper installation or usage of the oven. For safety, READ all rules carefully and check local codes.
- ➔ It is prohibited to install the oven in recreational vehicles/mobile homes, trailers, boats, etc. The oven is for outdoor installation and use only.
- ➔ Ensure proper installation by following the installation instructions. Make sure to know how to properly extinguish a fire with a properly rated fire extinguisher readily and easily accessible.
- ➔ Do NOT extinguish oven fire with water.
- ➔ Do NOT throw logs, place them carefully instead. Thrown logs can damage the oven.
- ➔ Do not attempt to repair or replace any part of the oven unless specifically instructed to do so by a qualified service technician. All services should be performed by a qualified service technician.
- ➔ Do not place clothing or other flammable material on or near the appliance. Do not wear loose-fitting clothes or long sleeves while using the oven as some fabrics may be highly flammable.
- ➔ Children should be carefully supervised when they are in the vicinity of the oven. Do not allow them to get close while in use. Items of interest to children should not be stored in or around the. Portions of the oven can be extremely hot while in use and can cause severe burns.
- ➔ Protect your hand with a glove or mitt when opening and operating the oven. Open oven slowly to allow heat and smoke to escape before fully opening.
- ➔ Do NOT use any artificial wood, chemical fuels or alcohol.
- ➔ Do NOT burn any plastics, packaging materials, etc. – The Oven is not an incinerator!
- ➔ Do not use the oven in a windy area.
- ➔ Do not obstruct the flow of air into the front of the oven.
- ➔ Always keep your oven CLEAN to eliminate grease fires which are dangerous.

## Assembly, Installation & Clearances

- ➔ Oven must NOT be installed closer than 6" from any combustible material.
- ➔ Allow a minimum of 3" clearance on the side back and top and ¾" below oven for ventilation, condensation and evaporation.
- ➔ Oven must NOT be installed such that it is subject to prevailing winds or uneven surfaces.
- ➔ Remove protection from the stainless steel parts.
- ➔ Use caution when handling the firestone as they are heavy.
- ➔ Install the corten steel heat plate inside on the left of the oven (see illustration).
- ➔ Assemble the cart using a phillips screwdriver.
- ➔ Put the oven on the cart and secure it with the provided screws.
- ➔ Insert the chimney pipe.
- ➔ Now your oven is ready for use.



# Lighting Instructions

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## Before Lighting

- Visually inspect the oven for signs of wear, abrasion or cracks. If evidence of deterioration is visible, replace the part prior to use.
- Ensure both chimney and flue are free from obstruction.
- Remove any old ashes or pieces left in the oven from previous use.
- Keep your face and body away from the oven when lighting.

## Building the Perfect Cooking Fire

- Build your fire in the center of the oven using 7-9 sticks of dry kindling, one to two odor-free, non-toxic fire starters, and two or three pieces of seasoned medium or hardwood. Avoid wax and sawdust fireplace starters, and they could leave a taste in your food.
- Once the fire gets going, add 2-3 pieces of wood. Use seasoned wood that is roughly 3'-4' in diameter, and of appropriate length. Your firewood should not smolder or smoke before catching fire, and should burn easily and quickly. Once the fire is well established, continue adding more wood, and wait for about 20 minutes then move coals to the left side of the oven. Use the supplied stainless steel wood holder to keep the wood in place.
- After roughly 45 minutes, there should be hot coals with minimal smoke in the cooking dome. The cooking surface will have reached the desired 700°F for cooking pizza. You will have saturated your oven with the heat it will need for baking and roasting. You are ready to start baking pizzas or you can rake out your coals, let your oven temperature moderate, and begin retained heat baking.

## Extinguishing the Fire

1. Close the oven door with the chimney flue fully open.
2. Wait until embers become cool ash.
3. Remove ashes from the oven.

# Operating Tips

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## Types of Wood

- Completely dry, well-seasoned hardwoods will burner longer at higher temperatures.
- Different types of hardwoods can infuse your food with complimentary flavors and aroma:
  - Alder – Imparts a light flavor that works well with fish & poultry.
  - Apple & Pear – Adds a subtle flavor perfect for pork and game.
  - Hickory – Imparts a strong, hearty flavor to meats such as pork shoulders and ribs.
  - Apricot, Plum, Peach & Nectarine – A milder and sweeter alternative to hickory.
  - Maple – Mellow smoky fragrance traditionally used for poultry, pork and seafood.
  - Mesquite – Produces a very hot flame perfect for grilling steaks.
  - Pecan – Sweet and mild flavor similar to hickory, but not as strong.
  - Oak – A European favorite, strong but not overpowering used for beef or lamb.
  - Walnut – Heavy smoke flavor great at enhancing mushrooms, potatoes and vegetables. Mix with lighter woods like almond, pear or apple to dilute the smoke flavor if needed.
- Avoid treated or resinous wood as it can be dangerous for your health and adversely affect the flavor of your food.

## Cooking in Colder Climates

- In colder climates, build your fire slowly in order to avoid potentially damaging thermal shock to your oven and adjust your regulating valve for optimal burn intensity and efficiency.

## Dealing with Spills

- Ash and hot embers can be repositioned over spills in order to absorb and burn off any excess grease, juice or sauce spilled in the cooking area.

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# Cleaning & Maintenance

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## After Each Use

- Scatter remaining embers and unburnt pieces across cooking surface and allow to cool completely.
- Once cold, remove ash and unburnt pieces of wood using brush and ash bucket. This prevents moisture from collecting within any remnants which could otherwise damage your ovens interior.
- Clean the oven interior and cooking surfaces with a brush and damp cloth.
- Clean external surfaces with a non-abrasive cloth and warm water or water and mild detergent.

## Routine Maintenance

**To maintain its shine and appearance**, stainless steel surfaces should be cleaned routinely with warm water and a gentle detergent using an appropriate, non-abrasive, cloth wiped in the direction of the grain, not across it. After washing, rinse and dry thoroughly. Finger prints and smudges can be removed using a stainless steel cleaner (**Always read and follow the manufacturer's instructions carefully before using any stainless steel cleaning product**). More resilient stains and blemishes may require identification of the contaminant so that an appropriate stainless steel safe cleanser can be chosen.

**Clean chimney annually**, after long periods of disuse or after frequent use. Always check chimney for excessive build up or blockage before use.

**While stainless steel is generally resistant to corrosion**, salt water and air, chlorinated water and other chemicals may cause discoloration resulting in small brown spots (this is often accelerated in coastal areas). These superficial discolorations in no way affect the strength, integrity or longevity of the steel; routine maintenance is required to restore the stainless steel to its original appearance. Never use bleach, cleaners containing chlorine, or abrasive cleaners on stainless steel. In addition, steel wool pads or highly abrasive cloths shouldn't be used as fine particles can lodge in the surface of the stainless and rust, giving the appearance that the stainless itself is rusting.

## Problem

## Possible Solutions

# Troubleshooting

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### Excessive Smoke

- Ensure the wood used is not green, unseasoned or damp as this decreases it's combustibility; replace with completely dry, properly seasoned hardwood.
- Be sure to the fire is fed gradually by increasing a constant living flame, in order to avoid incomplete combustion.
- Ensure that there is adequate ventilation in the oven area, allowing for proper evacuation of smoke.
- Ensure proper draft of the smoke by adjusting the regulating valve.

### Oven Not Heating

- Ensure the fire has been placed laterally within the baking chamber away from the mouth, with the regulating valve slightly closed.
- Produce 20-30 minutes of blazing flame
- Ensure the wood used is not green, unseasoned or damp as this decreases it's combustibility; replace with completely dry, properly seasoned hardwood.
- Add additional wood gradually.

### Cooling Too Quickly

- Allow for additional pre-heating after a long period of disuse.
- Fire may be too small or not intense enough to properly heat the dome; add additional wood gradually.
- Check for and remove any possible sources of moisture in the oven.
- Close the smoke control valve.

### Excessive Flames

- Fire may be too large; maximize the flow of air and wait until fire has become more manageable.
- Fire may be too close to mouth; using a fire-safe tool push the fire back into the oven along either side of the cooking surface.

# Parts Overview

SOITALIA24X24

#	Picture	Description	Qty
<b>A</b>		Cart Leg	1
<b>B</b>		Cart Leg	1
<b>C</b>		Cart Leg w/Caster	1
<b>D</b>		Cart Leg w/Caster	1
<b>E</b>		Cart Shelf	1
<b>F</b>		Cart Plate	4
<b>G</b>		Screw	1
<b>Ha</b>		Screw	16
<b>Hb</b>		Washer	16
<b>Ia</b>		Screw	12
<b>Ib</b>		Washer	12
<b>K</b>		Brace Plate	2
<b>L</b>		Cart Rod	2
<b>N</b>		Tool Clip	1
<b>P</b>		Bolt	2



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