

**BACKYARD
PRO®**

COMMERCIAL WOOD FIRED OUTDOOR PIZZA OVENS

User Manual



- + Retain this manual for future reference.
- + Unit must be kept clear of combustibles at all times.

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OWNER'S INFORMATION

Please complete this information and retain this manual for the life of the equipment. For warranty purposes, please fill out and retain this information. An example of the serial plate(s) for these units are included below for reference:

Model No. _____

Serial No. _____

Date of Purchase _____

Order No. _____



SAFETY WARNINGS

Backyard Pro LP Outdoor Ovens are designed, built, and sold for commercial use and should be operated by trained personnel only. Clearly post all **DANGERS, CAUTIONS, WARNINGS**, and **OPERATING INSTRUCTIONS** near each unit to insure proper operation and to reduce the chance of personal injury and/or equipment damage.

WARNING: Please read instructions prior to assembly and use.

WARNING: For countertop use, place your commercial outdoor pizza oven on a noncombustible surface.

NOTE:

Always use cooking utensils (peels, brushes, and cookware) suitable for wood-fired cooking. The utensils shipped with your oven are suitable for wood-fired cooking.

WARNING: NEVER USE CHEMICAL FUEL STARTERS. Using flammable fluids or other chemical fire starters can damage the cooking surface, making it unsanitary for food use and permanently damaging the oven.

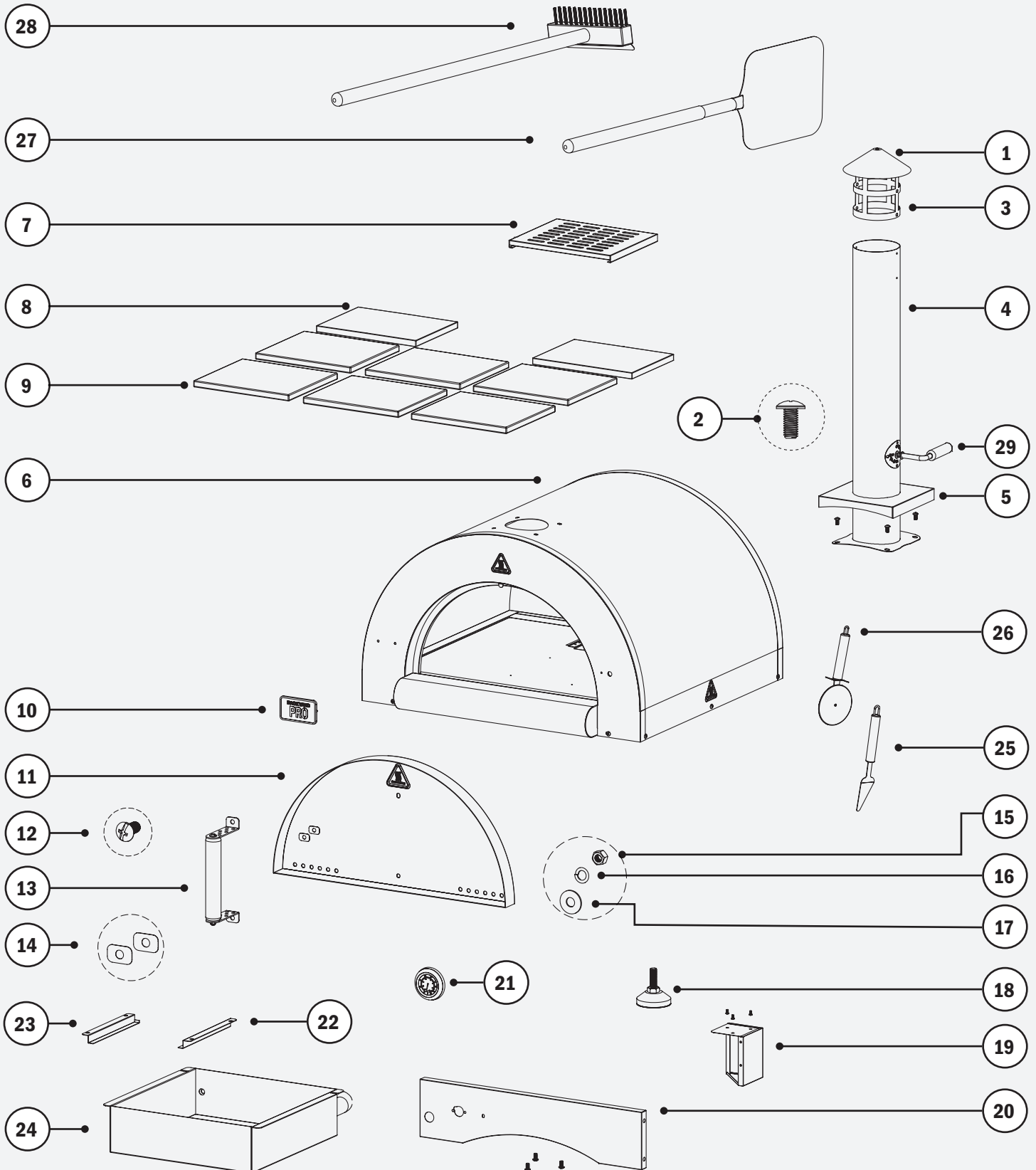
WARNING: HOT! This oven gets very hot when in use. Oven should be brought to recommended temperature slowly and maintained throughout cooking temperature. Do not overheat the oven. Extreme heat can damage the oven and cause injury. See Startup on pg. 15 for further fire up and cooking instructions.

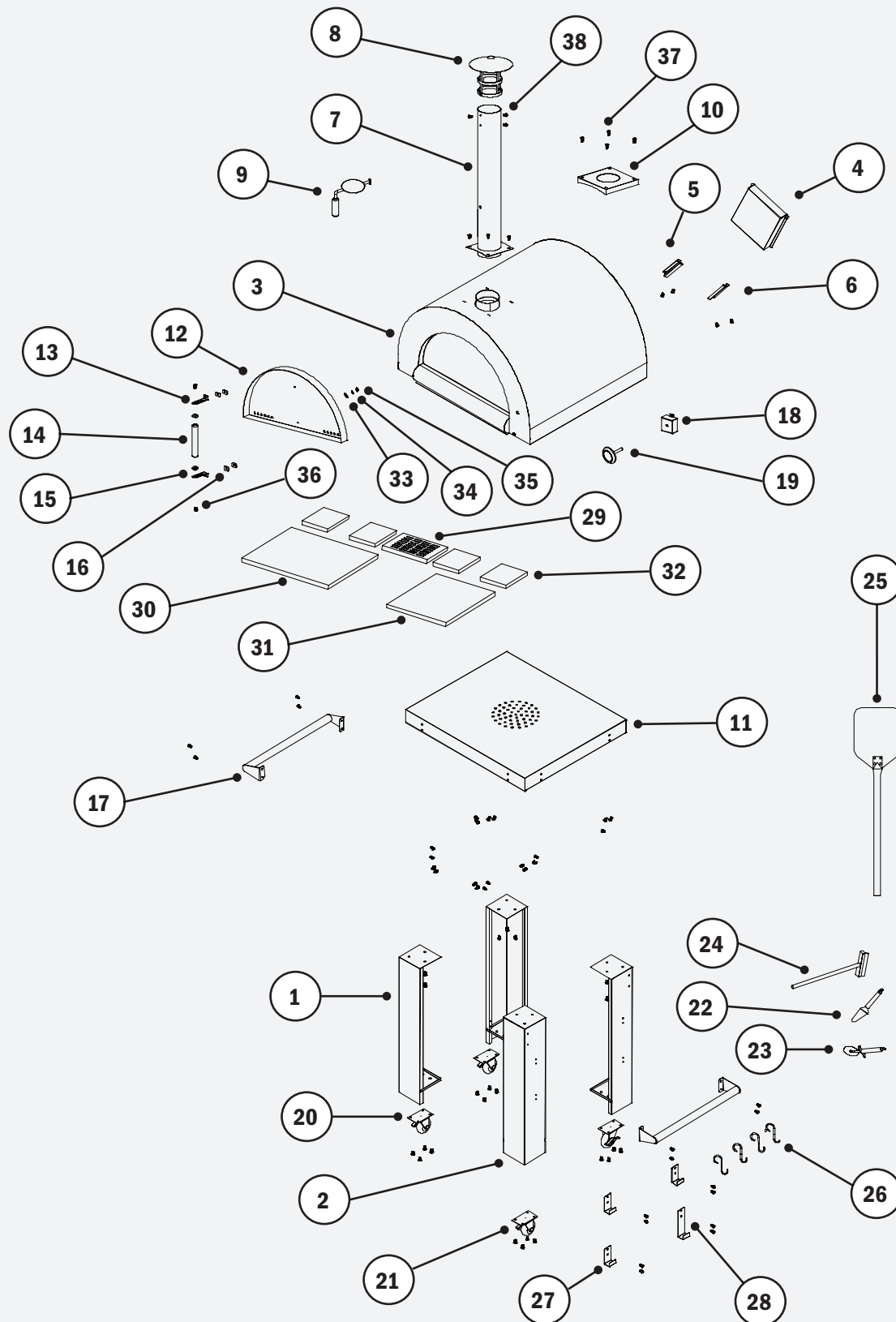
WARNING: These products are not intended for use indoors or in confined spaces.

PARTS LIST

ITEM	QTY	DESCRIPTION
1	1	Chimney Top
2	4	Cross Big Flat Head (5/32*8mm)
3	1	Chimney Top Bracket
4	1	Chimney Pipe
5	4	Cross Big Flat Head Screw
6	1	Furnace Components
7	1	Net Cover
8	2	Cordierite Refractory Brick 2
9	6	Cordierite Refractory Brick 1
10	1	Nameplate
11	1	Door Panel Assembly
12	26	Philips Large Flat Head Screw (with non-slip teeth)
13	1	Door Handle
14	4	Mica Sheet 2
15	2	Hex Nuts
16	2	1/4" Spring Washer
17	2	1/4" Flash Pad
18	4	Support Leg
19	4	Leg
20	1	Front Trim Panel
21	1	Thermometer

ITEM	QTY	DESCRIPTION
22	1	Oil Pan Feet 2
23	1	Oil Pan Feet 1
24	1	Oil Receiving Box
25	1	Pizza Server
26	1	Pizza Cutter
27	1	Pizza Peel
28	1	Pizza Sweeper
29	1	Air Door Handle



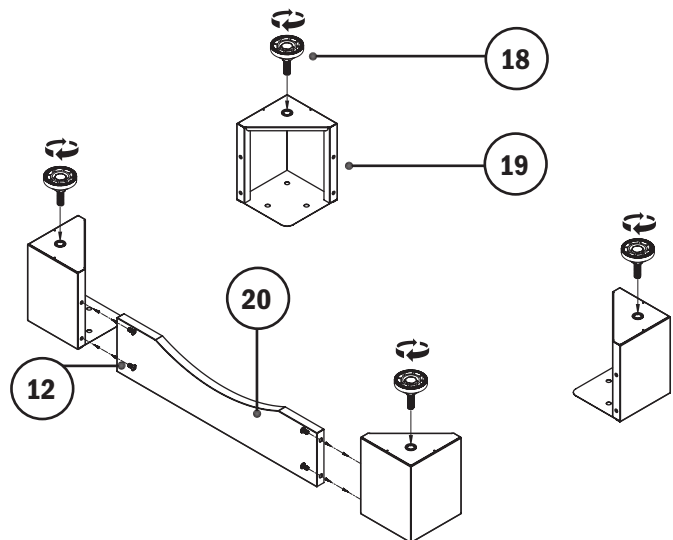


ITEM	QTY	DESCRIPTION
1	2	Left Leg Assembly
2	2	Right Leg Assembly
3	1	Faucet Components
4	1	Oil Receiving Box Assembly
5	1	Oil Pan Feet 1
6	1	Oil Pan Feet 2
7	1	Chimney Assembly
8	1	Chimney Top Assembly
9	1	Throttle Handle
10	1	Chimney Decorative Panel
11	1	Bottom Plate
12	1	Door Panel Assembly
13	2	Handle Mounting Piece
14	1	Door Handle
15	4	Mica Sheet 1
16	4	Mica Sheet 2
17	2	Handle Assembly
18	1	Temperature Control Meter Bracket
19	1	Thermometer
20	2	Directional Wheel
21	2	Directional Wheel with Brakes
22	1	Pizza Server
23	1	Pizza Cutter
24	1	Pizza Sweeper
25	1	Pizza Peel
26	4	S Penalty Hook
27	3	Hook 1
28	1	Hook 2
29	1	Net Cover

ITEM	QTY	DESCRIPTION
30	1	Cordierite Refractory Brick 1
31	1	Cordierite Refractory Brick 2
32	4	Cordierite Refractory Brick 3
33	2	1/4" Flat Washer
34	2	1/4" Spring Pad
35	2	1/4" Hex Nut
36	52	Cross Big Flat Head Machine Wire 1/4"*15MM
37	4	Cross Big Flat Head Machine Wire 1/4"*35MM
38	4	Cross Big Flat Head Machine Wire 1/4"*10MM

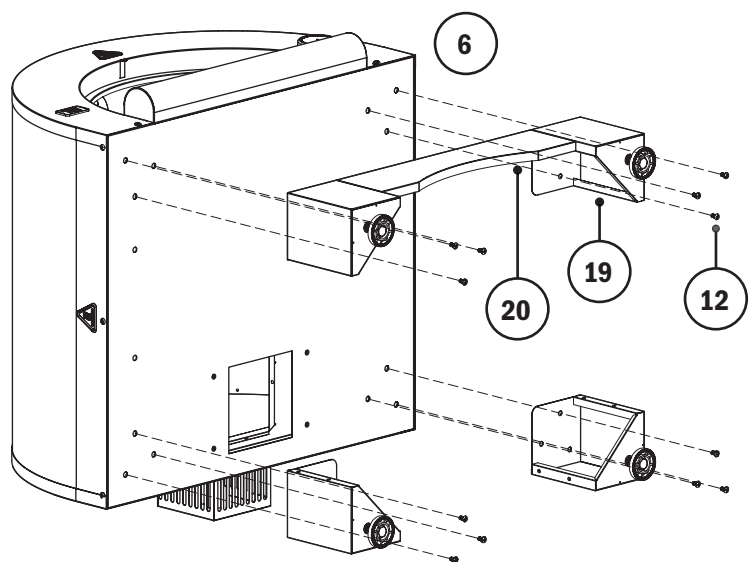
STEP 1

Attach two legs (19) to the front plate (20) using the 1/4*14mm screws (12). Then, screw the feet (18) into the bottom of all four legs.



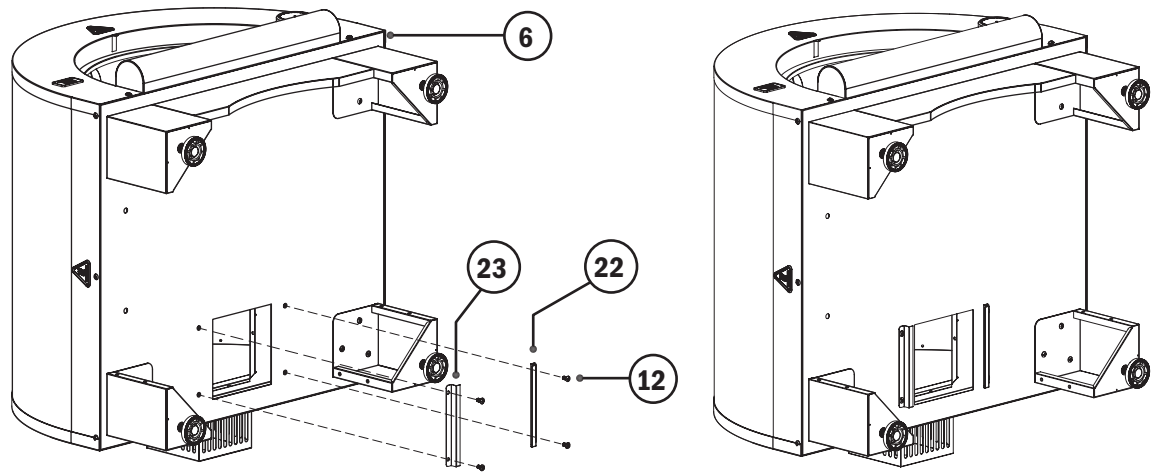
STEP 2

Attach the legs to the bottom of the unit (6) using the 1/4*14mm screws (12).



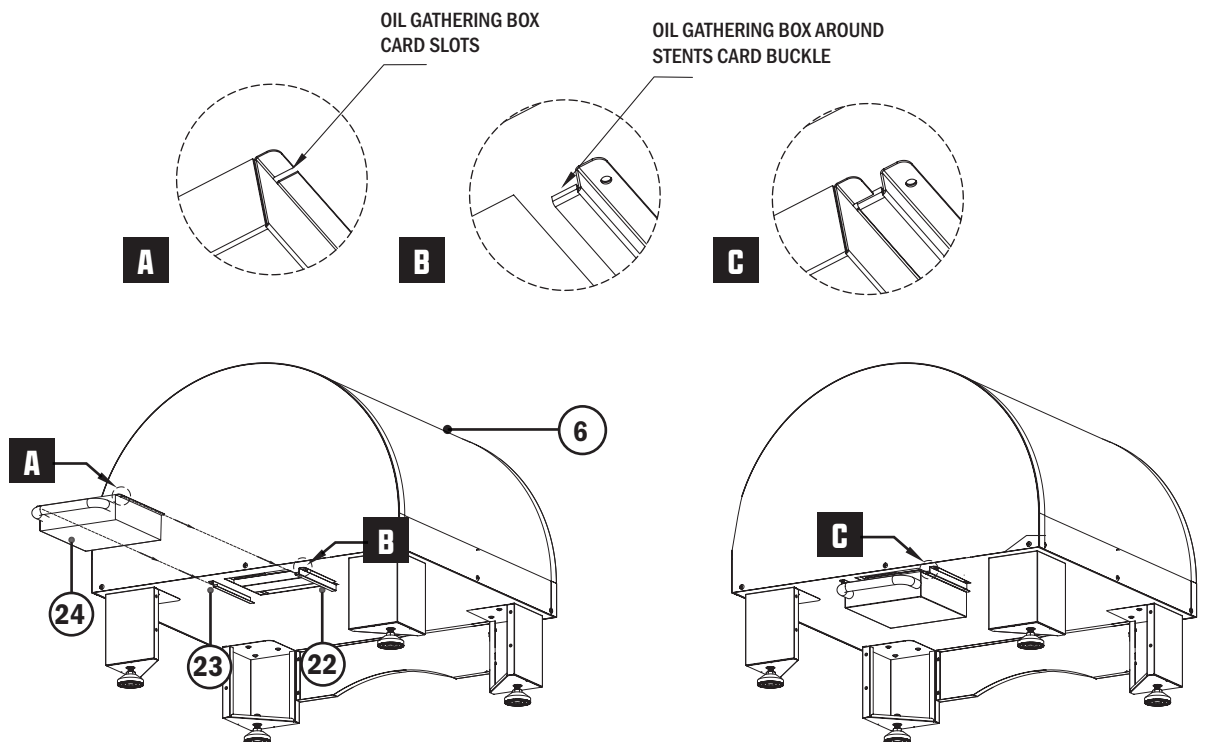
STEP 3

Install the ash support (22/23) to the bottom of the unit using the 1/4*14mm screws (12).



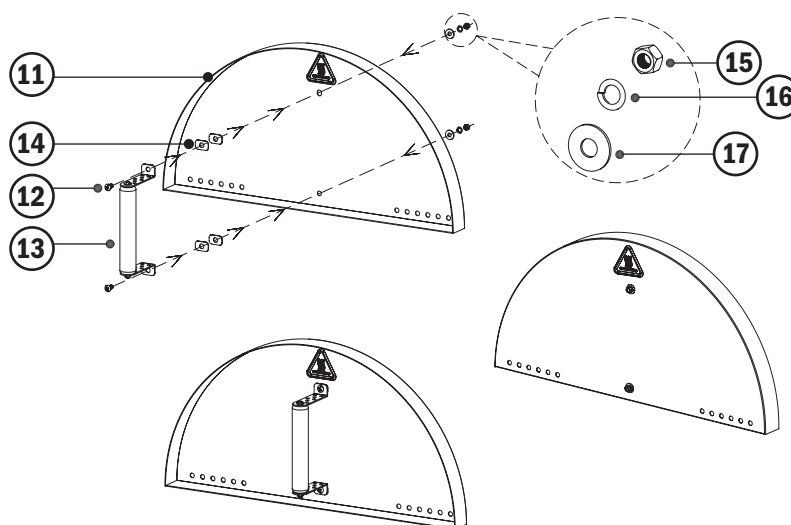
STEP 4

Slide the ash box (24) into the ash support (22/23).



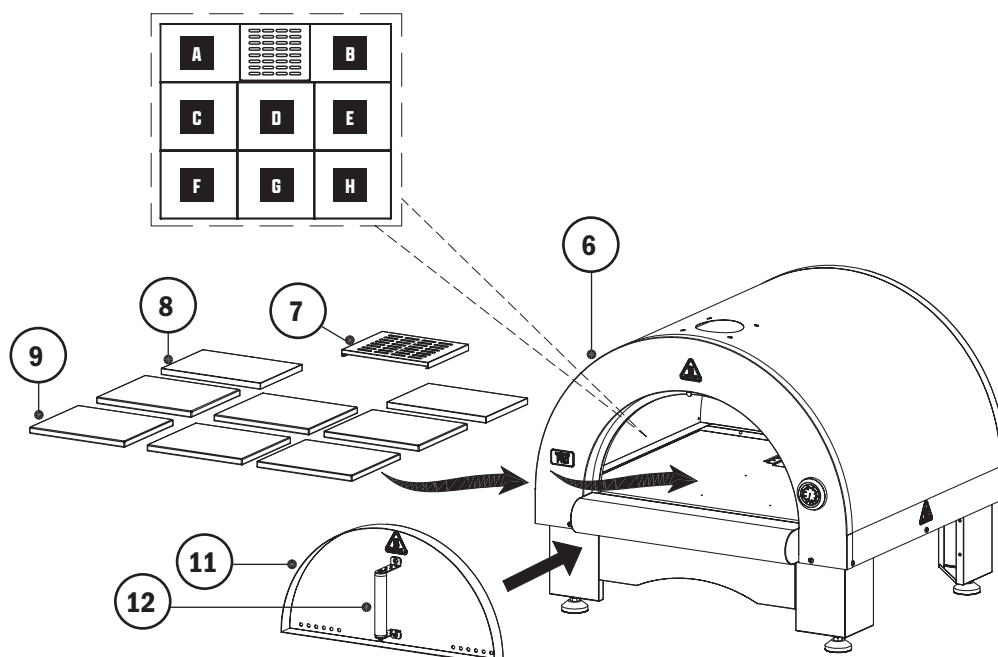
STEP 5

Install the door handle (13) to the front of the unit (11) using the 1/4*15mm screws (12), installation mats (14), flat washers (17), spring washers (16), and 1/4" bolts (15).



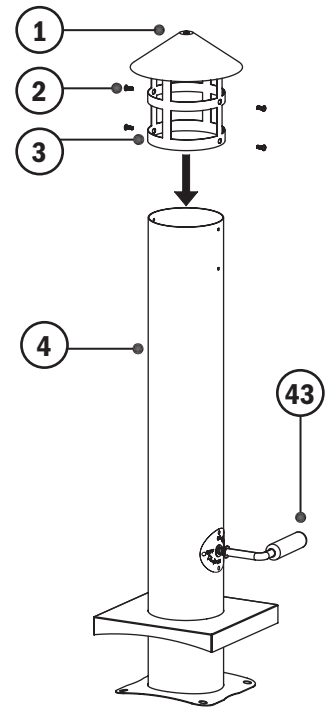
STEP 6

Place the fire bricks and mesh cover (A-H) inside the oven (6) as shown below.



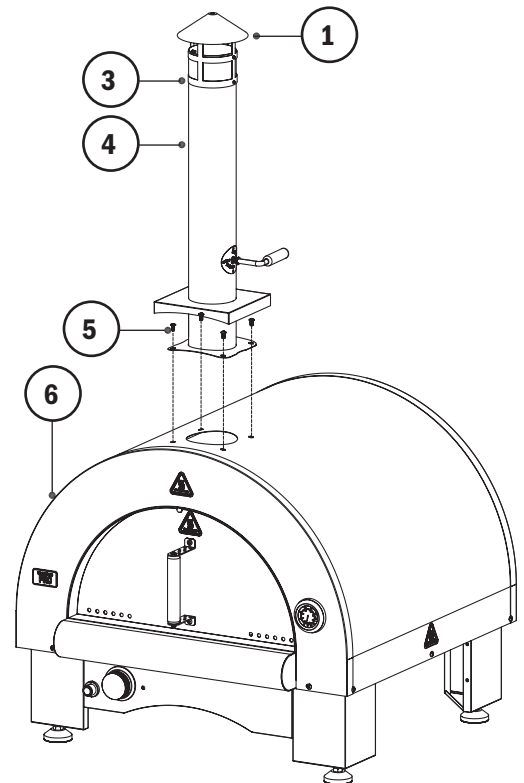
STEP 7

Attach chimney cap (1/3) to chimney (4) using the 5/32*10mm screws (2).



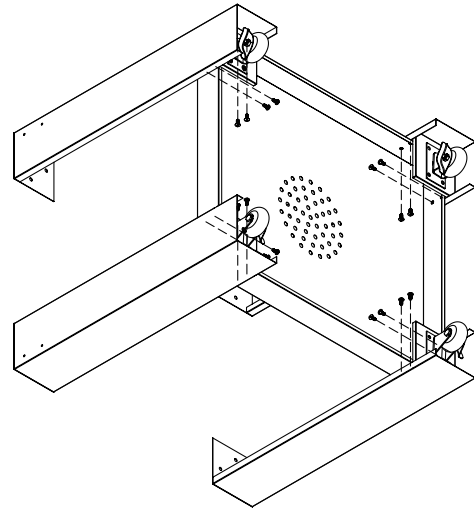
STEP 8

Attach the chimney (4) to the top of the unit (6) using the 1/4*15mm screws (12), and attach the chimney box using the 1/4*35mm screws (5).



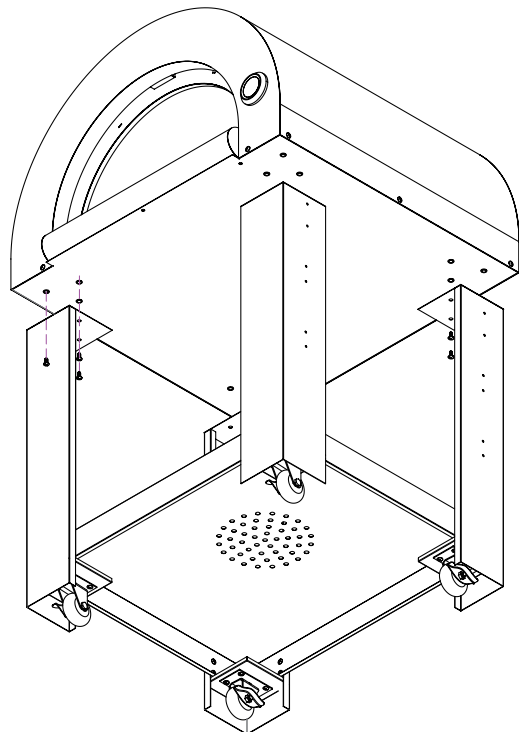
STEP 1

Attach two legs to the front plate using the 1/4*14mm screws. Then, screw the feet into the bottom of all four legs.



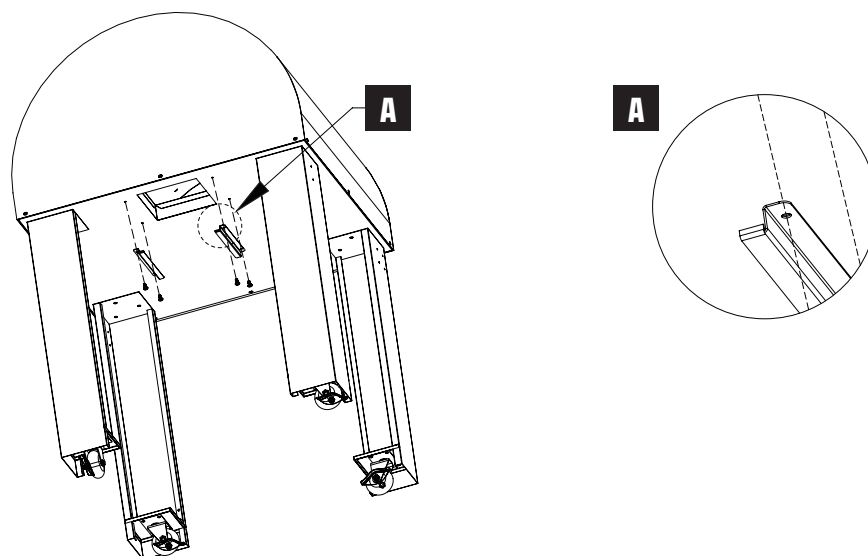
STEP 2

Attach the legs to the bottom of the unit using the 1/4*14mm screws.



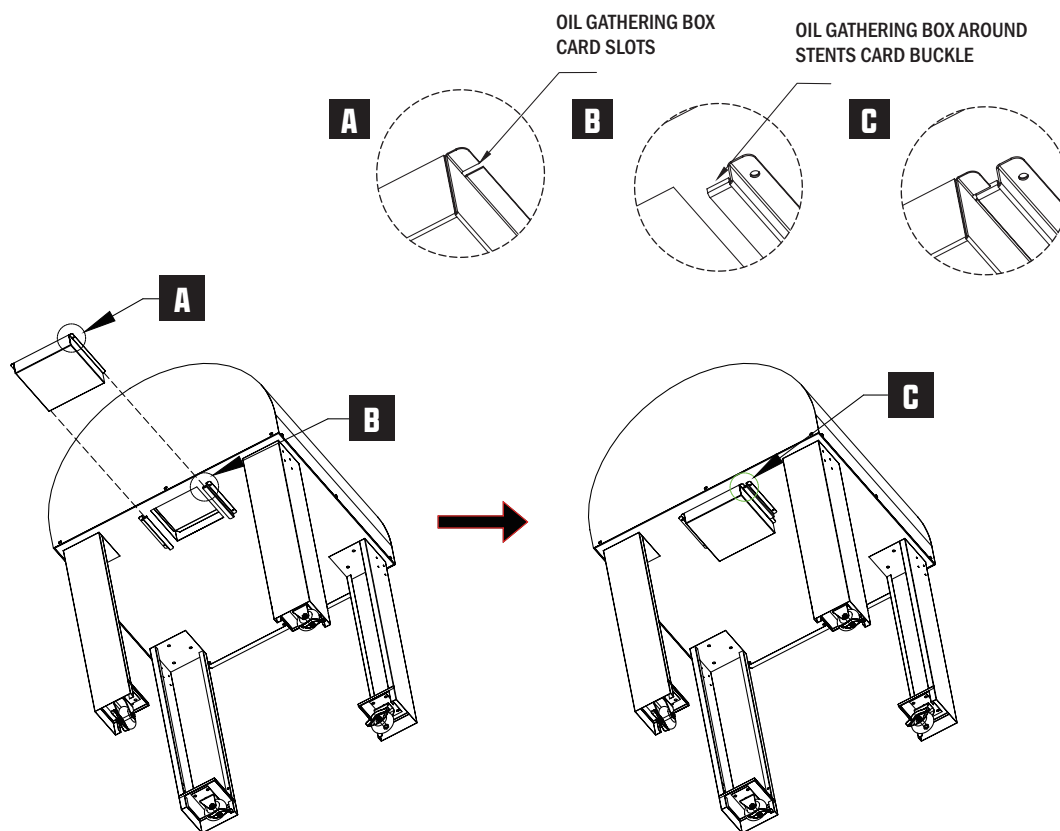
STEP 3

Install the ash support using the 1/4*15mm screws.



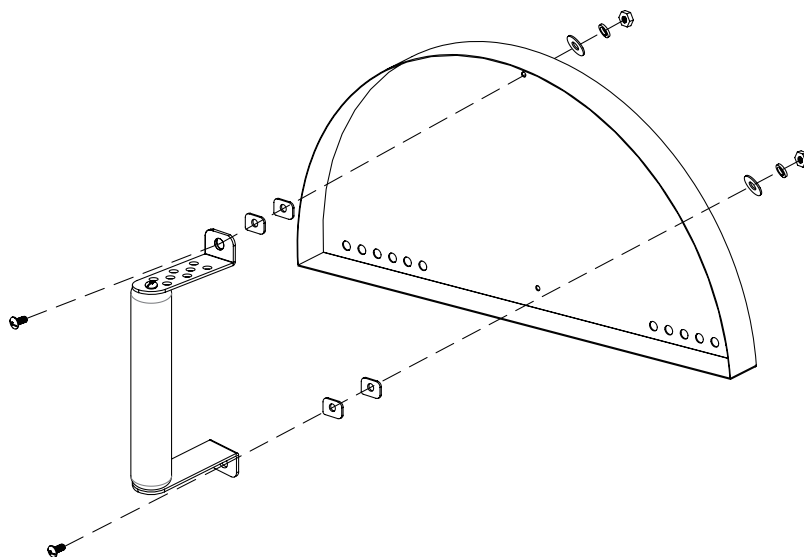
STEP 4

Slide the ash box into the ash support.



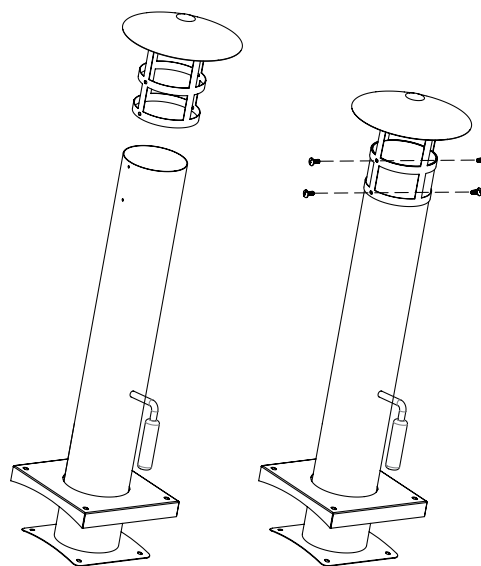
STEP 5

Install the door handle to the front of the unit using the 1/4*15mm screws, installation mats, flat washers, spring washers, and 1/4" bolts.



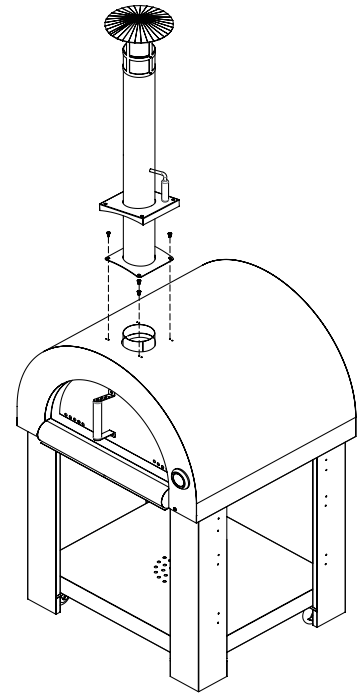
STEP 6

Attach the chimney cap to the chimney using the 5/32*10mm screws.

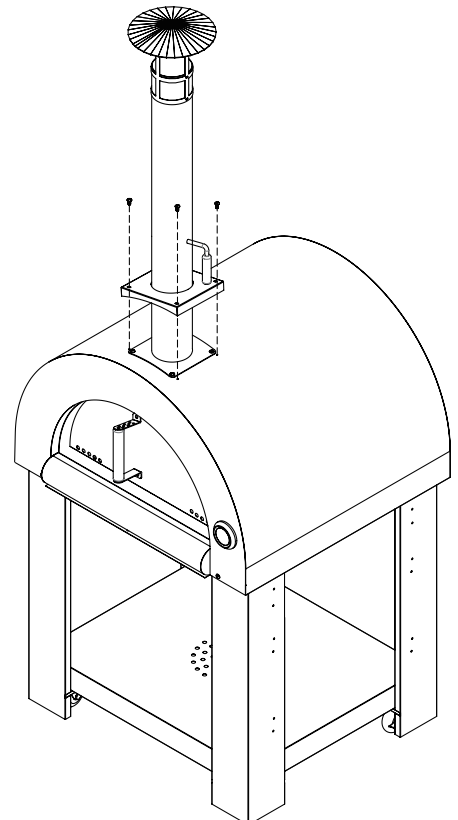


STEP 7

Attach the chimney to the top of the unit using the 1/4*15mm screws.

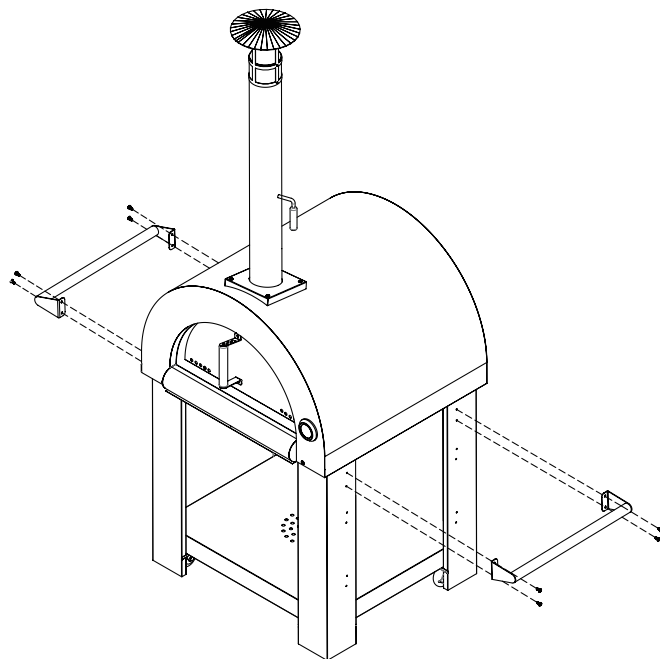
**STEP 8**

Attach the chimney box the unit using the 1/4*30mm screws.



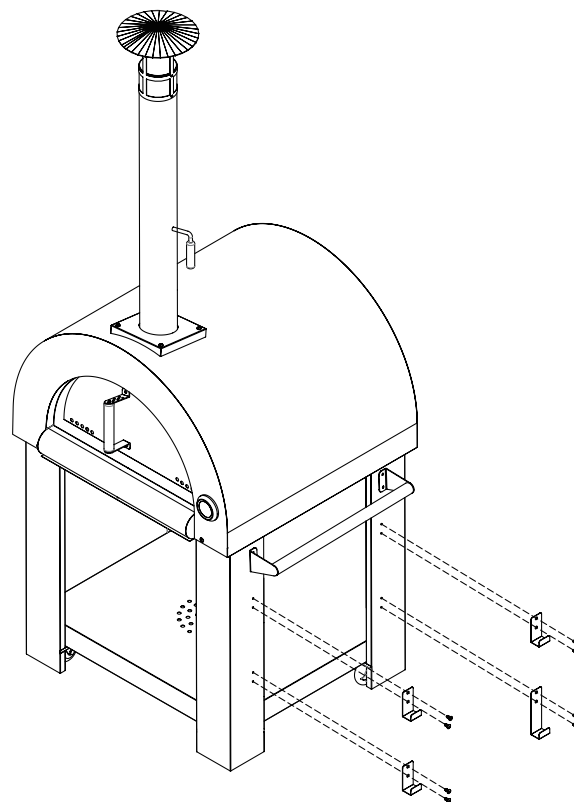
STEP 9

Install the handles on both sides of the unit using the 1/4*15mm screws.



STEP 10

Attach hooks to the legs using the 1/4*15mm screws.



INSTALLATION

NOTE: Oven must be installed outdoors in a on a noncombustible stand or surface. Consult local laws and regulations for use of wood-fired cooking equipment.

1. Unpack your oven using two people to lift it out of the box.
2. Remove and discard all protective film from the oven.
3. Once the oven is assembled per the instructions above and installed in its proper location, it is recommended to season the oven prior to use.
4. Season and burn off two or more times by allowing the oven to reach 650 degrees Fahrenheit and then let the fire die out. For directions on lighting a fire in your oven see the section below.

CHOOSING YOUR FUEL TYPE



DO NOT USE CHEMICAL FIRE STARTERS. THIS CAN CAUSE HARM TO OPERATOR AND PERMANENTLY DAMAGE THE OVEN.

When choosing the wood to use in your oven we recommend using dry hardwood, such as oak and beech. Avoid resinous wood such as pine or spruce. Never use treated lumber.

NOTE: If the wood you are using produces a large amount of black smoke, it is generally an indication that you are using the wrong type of wood.

FIRING UP YOUR OVEN

1. Start the fire in the oven approximately one hour prior to cooking. Split wood into small pieces about 10" long by 1/2" thick and place into the center of the oven with kindling and paper.
2. Using a match or lighter, light the fire in the center of the cooking stone.
3. Continue to feed the fire with two or three larger pieces until it becomes well established.
4. Once your fire is established move it to the left side of the oven cavity using the ash broom.
5. The optimal temperature for cooking is around 650 degrees Fahrenheit. Check the built-in thermometer often as it does not take a lot of wood to bring the oven to that temperature.

NOTE: For a more precise temperature reading, invest in a laser thermometer.

6. Next, close the door of the oven, venting the butterfly valve on the flue enough to keep the flame burning. Continue to add wood as needed.
7. When the oven reaches 620-650 degrees Fahrenheit you are ready to start cooking.

COOKING INSTRUCTIONS

WARNING: This oven gets very hot and will burn if touched without protection. When operating the oven, wear the proper protective gear such as oven mitts rated for use with wood fired equipment.

High-Temperature Cooking

When the oven stone is between 620-650 degrees Fahrenheit, it is at a perfect temperature to cook pizza. At this temperature range your pizza should take less than three minutes to cook. To evenly cook a pizza you must rotate it with the pizza peel so that all sides experience even heat.

Medium-Temperature Cooking

When the oven stone is between 450-600 degrees Fahrenheit, it is at a good temperature to roast meat, vegetables, fish, and seafood. We recommend covering dishes to cook evenly prior to removing the cover to brown or finish the dish. Again, rotating your dishes will provide an even bake.

Low-Temperature Cooking

When the oven stone is between 325-425 degrees Fahrenheit, it is at a good temperature for baking breads, pies, and desserts.

CLEANING AND MAINTENANCE

WARNING:

Oven gets very hot. Do not attempt to clean the oven until you have removed the embers and it has cooled for a minimum of 30 minutes. Failure to do so can result in injury.

Once the oven has cooled and is cold to the touch, use the ash broom to brush the oven cavity to remove all the ash and debris. Never extinguish the fire with water. Extreme temperature changes can cause the oven stones to crack. Never use chemical cleaners. If you wish to clean the surface of your cooking stone, use a damp cloth when the oven is cold to brush out any remaining ash.

When finished cleaning empty the ash tray on the back of the oven so it is prepared for future use.