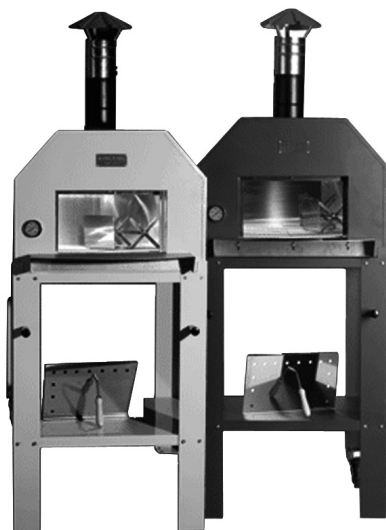


# Happy Pizza

TECHINICAL MANUAL USERS GUIDE  
WOOD FIRED OVEN

## HAPPY PIZZA



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Dear Customer,

Congratulations on your purchase steel wood fired oven **HappyPizza**.

We invite you to read this technical manual to achieve a perfect installation and demonstrate a correct use and a proper maintenance of your oven..

The content of this manual may be changed without notice or further obligation, to include variations and improvements to the units already sent.

We wish you a very enjoyable use of your oven and many successful meals ,

Creare in Pietra Srl



**READ THE FOLLOWING INFORMATION TO ENSURE THE CORRECT USE AND OPTIMUM FUNCTIONING OF THE OVEN**

**IMPROPER INSTALLATION MAY CAUSE DAMAGE TO PERSONS AND OBJECTS**

**WARNING**



IF NOT PROPERLY USED, THIS OVEN CAN CAUSE FIRES. TO REDUCE FIRE'S RISKS FOLLOW THE INFORMATION INSIDE THIS TECHNICAL MANUAL AND USE ONLY COMBUSTIBLE MATERIALS DESCRIBED.

**WARNING**



KEEP CHILDREN AWAY FROM THE OVEN, SPARKS INSIDE THE COMBUSTION CHAMBER MAY QUIT. DO NOT USE ANY FLAMMABLE LIQUIDS OR MATERIAL NEAR THE OVEN MOUTH.



**FOR INFORMATION CONTACT US**



**DO NOT THROW LOGS, PLACE THEM CAREFULLY INSTEAD**  
**DO NOT USE ANY FLAMMABLE LIQUIDS NEAR THE OVEN**  
**DO NOT EXTINGUISH FIRES USING WATER**  
**DO NOT PLACE OBJECT ON THE OVEN**

**READ CAREFULLY THE OVEN TECHNICAL MANUAL BEFORE ATTEMPTING TO INSTALL THE OVEN**

## WARRANTY INFORMATION

Warranty, as determined by the general rules in force.

With improper maintenance and correct use, the oven will last significantly longer than the usual mentioned warranty period.

### **Warranty Exceptions:**

Warranty on Happy Pizza product is considered void in the following cases: the oven was not use properly. The oven was damaged or tampered with in any way, both voluntary or involuntary situation.

The condition of the oven was physically altered in any way, and is no longer in the same condition it was before leaving the factory.

Combustible material other than wood was used to light fires in the oven. Damage to the oven was a Chemical use inside the oven or outside.



**Creare in Pietra S.r.L. have to certify their heat resistance qualities, combustibility and thermic potential.**

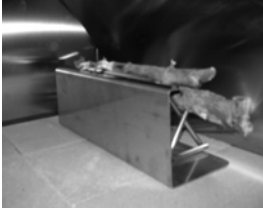
## HAPPY PIZZA's ADVANTAGE

- SPEED** Happy Pizza reach coking temperatures in 10 minutes with a temperature of 200°C and can maintain it for 40 minutes
- QUALITY** Happy Pizza is designed, built and assembled in our factory by qualified and specialized peoples.
- DESIGN** The interior design and the use of quality material satisfying the current regulations, allows to maintain high and stable temperature thanks also to the internal structure completely in stainless steel.
- MATERIAL** All material are high quality and certified
- USE** Easy and useful to use
- SAVINGS** Thanks perfectly structure and the material used with Happy Pizza you will use less wood and save
- COOKING** Thanks to the consistent temperatures food will coke well and uniformly.

## LIGHTING THE OVEN

FOR A CORRECT LIGHTING FOLLOWING THE INFORMATION HERE BELOW DESCRIBED:

- Before using the oven, place it on a flat surface and check that the chimney is free from any object



- Position in the middle of the oven on the wood support the right quantity of wood in a small sizes and dried,
- Once the fire has started, add larger pieces of wood and move the embers towards one side of the oven.
- After few minutes of continuous fire, the temperature reach 200°C, move the wood on one side.
- For the first time we suggest the ignition at least 40 minutes to grant a good refractory bricks temperament

## EXTINGUISHING THE FIRE

To extinguishing the fire close the oven door and wait until the embers have become ash. We suggest to move ash day next day when the ember is completely turned off.



**DO NOT THROW LOGS, PLACE THEM ON HIS WOOD SUPPORT WITH CAREFULLY**  
**DO NOT USE CHEMICALS PRODUCTS NEAR THE OVEN**  
**NEVER EXTINGUISH A FIRE IN THE OVEN WITH WATER**  
**DO NOT PLACE OBJECT ON THE OVEN**

## MAINTENANCE

For a correct maintenance of the oven clean the inside of the oven before removing the ashes each time and never use solvents or other chemicals.

## CLEANING

Cleaning of the oven should be made to fire off.

*Regular maintenance and cleaning of the oven will allow you to have always efficient*

Occasionally, however, and before putting the oven for the winter season, lightly grease the metal parts to prevent from corrosion (paraffin oil).

**Thermometer** Clean with warm, soapy water and a plastic scouring pad

**Oven** Remove any residue with a brush. Wash the outside of the oven using hot water and soap, then rinse.

**Supefaces** Wash with a soft cloth and a solution of soap and water. Be careful to rub

Do not use cleaners that contain acid, mineral spirits. Rinse thoroughly after cleaning.



**DO NOT USE CHEMICAL PRODUCTS AND METAL BRUSHES TO CLEAN ANY PART OF THE OVEN. ONLY CLEAN THE OVEN WHEN IT IS NOT IN USE**

## INFORMAZIONI UTILI

Check to make sure the wood is not humid and ensure that the fire was made with a gradually increasing constant live flame in order to avoid incomplete combustion. For indoor installation check the flue and air inlets inside the place (house; pizzeria,)

### **If the oven does not heat properly:**

Check that the fire is placed on the side of the oven

Make a fire for 20-30 minutes approx. of blazing flame. Do not use incombustible wood.

Add additional wood to the fire gradually.

### **If the oven cools down too quickly:**

Avoid making a small or fast fire

### **If flames come out externally :**

avoid making excessively fires and dim any fire that comes out of the oven mouth by putting the oven door near the oven mouth leaving it open 2-3 cm