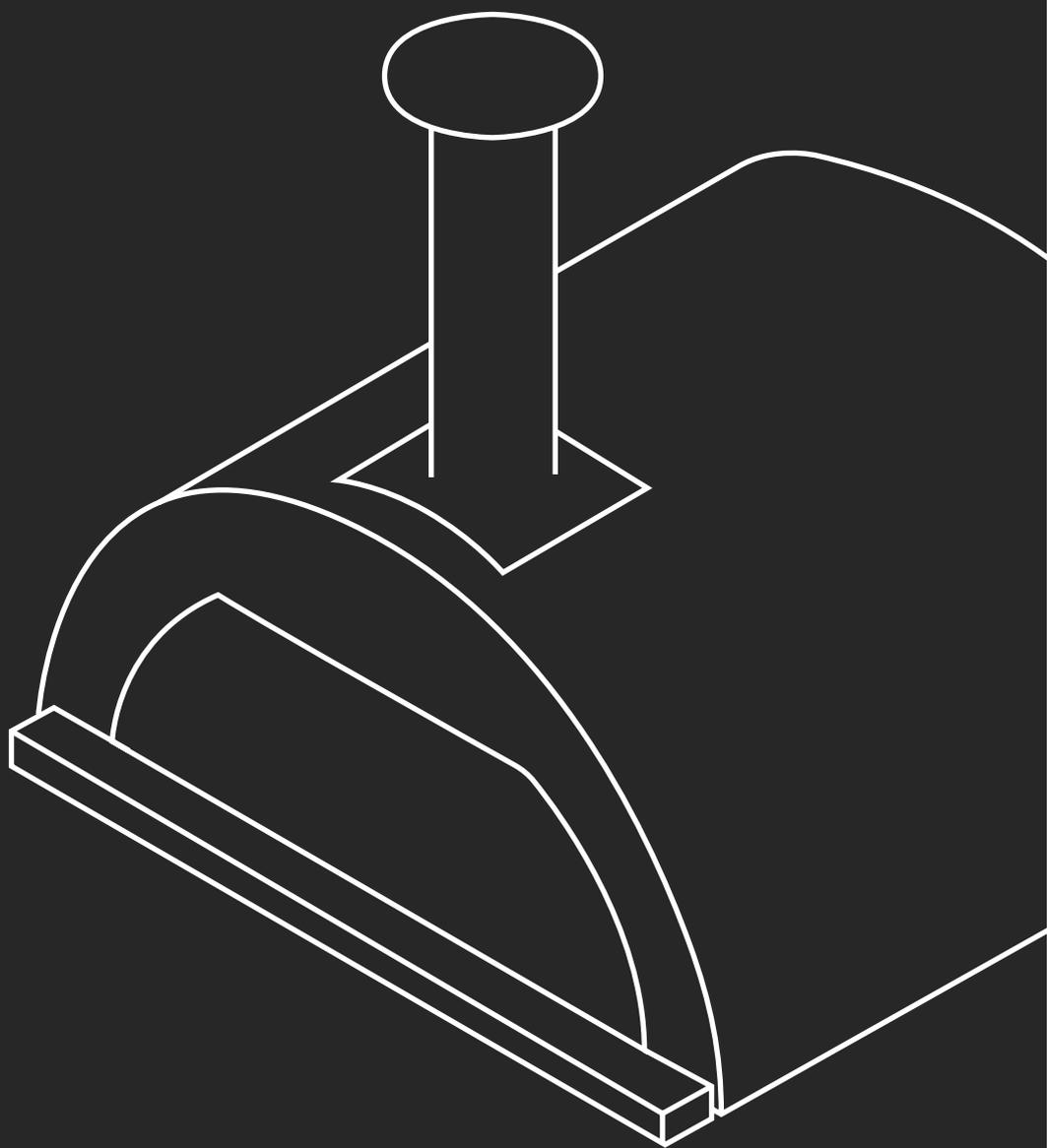


barkman™

Barkman Landscape Kits

Compact Pizza Oven User Guide



IMPORTANT: READ PRIOR TO INSTALLATION

It is the responsibility of the consumer to read and follow the proceeding information.

WARNING

1. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury or death.
2. Improper installation or maintenance of this product may result in damage to property, injury or death.
3. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.
4. Barkman Concrete Ltd. is not liable for any property damage or bodily injury caused by failure to follow the installation instructions, improper use of the product or any negligence or carelessness of the consumer.

INSTALLATION AND USE

1. Improper installation, adjustment, alteration, service or maintenance can cause injury, or property damage. Read the installation instructions thoroughly before installing the pizza oven.
2. Do not touch areas if fire is burning, severe burning may result. Clothing ignition may result.
3. Carefully supervise children near the pizza oven.
4. Keep clothing, furniture, draperies and other combustibles away from the pizza oven.
5. Pizza oven is for outdoor use only.
6. Do not obstruct the opening of the pizza oven, or otherwise obstruct the flow of air.
7. Oven related fire can occur when there is a failure to maintain the required clearances (air spaces) to combustible materials.
8. Certain steps in the installation process will require more than one person.
9. The pizza oven is NOT for commercial use.
10. Never leave the pizza oven unattended.

DANGERS OF FIRE

1. If the information in these instructions is not followed exactly, a fire or explosion may result in property damage, injury or death.
2. Beware of flying sparks from mouth of oven. Make sure that no combustible materials are within range of pizza oven at any time.
3. Beware of extremely high temperatures in the oven when in use and for hours after use. Use long oven gloves and mitts to handle cooking tools. Do not put unprotected hands or arms inside while pizza oven is lit.
4. 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 natural firewood.
5. Do not use liquid fuel (firelighter fluid, gasoline, kerosene or similar liquids) to start or maintain a fire.

FOOD HANDLING

1. DO NOT heat unopened food containers in the pizza oven.
2. DO NOT use water to clean, dampen or extinguish fire in a hot pizza oven.
3. Never use any cleaner (detergent, chemicals, soaps) on the pizza oven.
4. This pizza oven is designed for mainly cooking freshly made pizza and/or bread products. All other food products must not come into contact with oven surface but should be contained within appropriate cookware.

PROXIMITY TO BUILDINGS AND OTHER COMBUSTIBLE MATERIALS

1. The pizza oven should be installed and used in accordance with the by-laws, regulations, local building codes and laws of your jurisdiction. Please confirm that use of this product is in compliance with the by-laws, regulations and laws of your jurisdiction before installing or using it.
2. Make sure that you locate your respective gas lines, wires, water pipes, and/or any above ground and underground services in your area and install your pizza oven in the proper distance away from them. Check with your provider for location and distance requirements prior to installation.
3. Check with your insurance provider concerning the installation, use, value implications and/or any other considerations in regards to your pizza oven.
4. This manual must be kept by the customer as long as they own their pizza oven kit.

Getting Started

GETTING STARTED

Carefully unpack your Nonno Peppe Pizza Oven. It's not too heavy, but use two people to lift it out of the box. Place the Nonno Peppe Pizza Oven unit on top of the Compact Pizza Oven base. Push the chimney pipe into place. Remove all adhesive protective coverings before putting the chimney pipe on top. Remove all the protective film and discard. Assemble the cap/chimney by sliding the ring hardware around the bottom of the cap, fit the chimney and cap together – secure by sliding the ring in position and tighten with a flathead screwdriver. Now slide the chimney pipe onto the top of the oven.

Season the Pizza Oven prior to use. Burn two or more times, allow the temp to reach 750 °F and let the fire die out.

WOOD-FIRED COOKING

Cooking in your Nonno Peppe Pizza Oven is much like using the oven in your home. You will quickly learn how to regulate the temperature, use different woods for flavor, and be amazed at how good the food tastes. Anyone can bake delicious pizza and bread, roast meat and vegetables, grill fish and seafood, and create mouth-watering desserts.

The Cooking Stone and Dome of your Pizza Oven give off radiant heat from all sides, creating a natural convection that bakes everything to perfection, while the fire on the side brings out a unique crisp and smoky taste. Any variety of oven-safe metal, ceramic or glass pan can be used to cook in your Pizza Oven.

Warning: Keep ovenware away from flame and don't use in temperatures over 500°F. Always read and follow ovenware manufacturers usage instructions.

CHOOSING YOUR WOOD

Use only dry hardwood such as oak and hickory. Avoid resinous wood such as pine or spruce. Never use treated lumber. We've provided some information on different hardwoods most common in outdoor cooking. Hint: if the wood

produces a lot of black smoke, it is generally an indication you are using the wrong type of wood. The type of wood used influences and accents the taste of your food. You may want to try the following hardwoods in your Pizza Oven, if they are available to you.

Apple: The flavor is milder and sweeter than hickory. Good with all meats.

Cherry: Slightly sweet fruity smoke that's great with just about everything. Good with all meats.

Hickory: The most common hardwood, sweet to strong, heavy bacon flavor. Good for all smoking, particularly pork and ribs.

Mesquite: Sweeter and more delicate than hickory, it's a perfect complement to richly flavored meats such as steak, duck or lamb, but be careful as it can overpower.

Oak: Favorite wood of Europe, a mild smoke with no aftertaste. Oak gives food a beautiful smoked color. Good with red meat, pork, fish and big game.

Pecan: Sweet and mild with a flavor similar to hickory but not as strong. Good for chicken, beef, pork and turkey.

FIRING UP YOUR OVEN

Your Nonno Peppe Pizza Oven will bring years of enjoyment and countless delicious dishes once you have mastered the art of building and maintaining a fire that creates an evenly distributed, high-temperature Cooking Stone. Consider investing in a laser thermometer to show you the exact temp inside your Pizza Oven.

Start the fire in the Pizza Oven approximately one hour before cooking. Split wood into small pieces about 10" long by 1/2" thick. Using kindling and newspaper, start a match lit fire within the stainless steel wood caddy in the center of the Cooking Stone. Continue to feed the fire with two or three larger

pieces until it becomes well established. At this point, slide the stainless steel wood caddy and fire to the left side of the Pizza Oven using the Ash Sweep. It doesn't take much wood to bring the Oven to 700°F on the thermometer.

Close the Pizza Oven door most of the way. Vent it enough to keep the flame burning, and continue to add wood as needed. The flame will reach the top of the dome and curve around to the other side; this is normal, just make sure the flames don't come out of the Pizza Oven opening. The goal is for the Cooking Stone and Dome to absorb the heat.

Once the Cooking Stone reaches between 650°F-725°F you are ready to start cooking.

GET COOKING

High Temperature Cooking

When the Pizza Oven is between 650°F-725°F, you are at a perfect temperature to cook pizza. Pizzas are placed with the 11.5" Square Peel on the Cooking Stone and take less than 3 minutes. Remember to rotate the pizza, with the 8.5" Round Peel, to ensure even cooking. A great trick to check if your pizza crust is fully baked, is to lift your pizza (while cooking) with the 8.5" Round Peel. If the pizza folds over the sides of the peel, the crust is not fully cooked.

Medium Temperature Cooking

When the Cooking Stone is between 450°F-600°F, you are at a good temperature to roast meat, vegetables, fish and seafood. Depending on the dish, you may want to cover it initially to allow it to cook fully before removing the cover for browning. You will also want to rotate the pans and roasts, alternating the side facing the fire.

Grilling

Grilling is a lot of fun and achieves great results, keeping things crisp on the outside but juicy on the inside, thanks to the convection flow of heat in the Oven. To grill, move the embers to the front-middle of the Cooking Stone, and place a

freestanding grill grate over them (a cast iron grill grate with legs works the best). Now cook your steak, vegetables, fish and seafood the way you normally would when using a gas or charcoal grill.

Low Temperature Cooking

When the Cooking Stone is between 325°F-425°F, you are at a good temperature for baking breads, pies and desserts. Generally this is easiest to do

after all of your cooking is complete, and by removing all the embers from the Pizza Oven. Keep in mind that the Pizza Oven will have to be preheated well in order to retain enough heat for cooking without fire. So make sure the Cooking Stone is 500°F or higher for at least 15 minutes before removing all the embers.

CLEANING THE OVEN

Once the Pizza Oven is cold, use the 11.5"

Square Peel and the Ash Sweep to brush the Cooking Stone to remove all the ash and debris. Never extinguish the fire with water. Never use chemical cleaners. If you wish to clean the surface of your Cooking Stone, a damp cloth works best.



Start a match lit fire in the stainless steel wood caddy. Once the fire is well established, push fire to the left side with Ash Sweep.



Close the oven door to get the oven really hot. Vent it enough to keep the flame burning. Add wood as needed.



Once the Cooking Stone is 650°F or higher, you are ready to start cooking entrees, desserts and pizzas.

⚠ WARNING

Do not overheat oven: Extreme heat can permanently damage the Pizza oven. Bring the Pizza oven up to temp slowly. Start with a small fire in the center. Once established, move the fire to the LEFT side of the oven. Add small amounts of wood until the Pizza oven reaches even, high heat. A good temperature for pizza baking is when the Cooking Stone is at least 650°. **Never heat oven in excess 700°.**

Never use chemical fuel starters: Only use small kindling and newspaper to help start your fire. Starting fluids and other fire starters can stain the cooking surface and permanently damage the Pizza oven.

Never use chemical cleaners: Only clean a cool oven. Only use a metal bristle brush or a damp cloth to clean the Cooking Stone.

PIZZA OVEN WARRANTY DOCUMENT

LIMITED WARRANTY

Congratulations on choosing a "Necessaries Kit." These superior-quality outdoor living kits have been designed to give you years of enjoyment and comfort.

IMPORTANT NOTICE: Read this entire Rockwood Retaining Walls, Inc. ("Rockwood") Limited Warranty and Limitation of Liability ("Limited Warranty"). While your Necessaries Kit has been designed for ease of installation, it is important that it be properly installed and maintained in order for it to function successfully throughout the duration of this Limited Warranty. Your Necessaries Kit comes packaged with assembly instructions. If you cannot locate the installation instructions, please contact us for another copy. It is also important for you or your installer to carefully review all pertinent technical information, as it is your responsibility or that of your installer or designer to provide any appropriate soil testing or soil preparation to insure a safe and functional application. Please visit www.rockwoodwalls.com for pertinent product information and installation guides.

LIMITED WARRANTY FOR NECESSARIES KITS

If you purchased a Necessaries Kit and installed it in the United States or Canada, Rockwood warrants your Necessaries Kit is free from defects in materials for a period of one year from the date we shipped the kit to the original purchaser. If Rockwood is given Prompt Notice, as defined in this Limited Warranty, it will replace the defective component at no cost to you. Replacement will consist of shipping the replacement component to your home or business. You are responsible for installing the replacement component. Kit components specifically addressed in the following paragraph also are subject to this limited one-year warranty against defects in materials. In some cases we may not be able to offer an identical replacement component. In these cases, we will supply a component of similar design and function. Natural components such as stone, block or brick may vary in color and texture and we cannot guarantee the replacement will match the color and texture of your original component.

COMPONENTS OF YOUR NECESSARIES KIT THAT ARE SUBJECT TO SEPARATE MANUFACTURER WARRANTIES

Your Necessaries Kit consists of a number of superior-quality components from a number of our trusted partners and other quality manufacturers. Depending upon your particular Necessaries Kit, these separately warranted components may include: (1) pre-cut block, (2) pavers, bricks and edgers, (3) mantles, tops and caps, (4) steel wood-burning inserts, chimneys and access doors, (5) grills, (6) water pumps, (7) steel spillways, (8) steel rings, cooking grates, spark screens and ring caps, (9) light kits, gas log sets, grill covers, cooking grates, and (10) glass kits and glass block. To the extent these fine components are covered by separate manufacturer warranties and we are able to transfer the applicable warranties to you, we do so by way of this Limited Warranty. However, some of the warranties applicable to the components of your Kit may not be transferrable, and, in which case, if we can make the claim on your behalf, we will do so if you follow the claim procedures set forth in this Limited Warranty. The extent of our obligation under this paragraph, however, is to make the warranty claim on your behalf to the extent that we can. It is up to the component manufacturer to respond under its warranty.

LIMITATION OF LIABILITY

This limited warranty sets forth the maximum liability for sale, distribution or use of your Necessaries Kit. IN NO EVENT (INCLUDING WHERE THIS LIMITED WARRANTY IS DEEMED NOT TO APPLY TO THE SALE OF PRODUCT IN QUESTION) SHALL ROCKWOOD OR ANY OF ITS DISTRIBUTORS BE LIABLE FOR ANY INCIDENTAL, CONSEQUENTIAL, OR SPECIAL DAMAGES RESULTING FROM THE SALE, INSTALLATION OR USE OF YOUR NECESSARIES KIT. Some states do not allow the exclusion or limitation of incidental or consequential damages for consumers, so the above limitation or exclusion may not apply to you.

LIMITATION OF WARRANTY

ROCKWOOD MAKES NO OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTIES FOR MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, OR OTHERWISE.

DISCLAIMER –WHAT THIS LIMITED WARRANTY DOES NOT COVER

Rockwood is not responsible for or makes no warranty as to:

1. Product failure, loss or damage due to:
 - Normal wear and tear;
 - Damage due to improper handling and repeated or extended contact with chemicals, such as deicers;
 - Products improperly installed or maintained;
 - Acts of God;
 - Structural settlement, movement or vibration;
 - Products that have not been paid for in full.
2. Minor imperfections
 - Minor imperfections that do not affect the product's structural integrity;
 - Variations in product texture or color.
 - Efflorescence;
 - Minor imperfections in shape, appearance, or dimensions covered by ASTM C1372.

CONDITIONS OF WARRANTY – WHAT YOU MUST DO TO RECOVER UNDER THIS LIMITED WARRANTY

Prompt Notice of Defect:

Within the warranty period, you must promptly, and in no case more than sixty (60) days after any defect of other basis of a claim covered by this Limited Warranty is discovered or should have been discovered, notify Rockwood of the defect.

LIMITED WARRANTY CLAIM PROCEDURE

Claims under this Limited Warranty may be made in writing to Rockwood at 325 Alliance Place N.E., Rochester, MN, 55906. Claims should include the following information:

1. Claimant's name, address, and phone number and the installation address (if different);
2. A description of the product, purchase price, date and location of purchase, and copies of invoices, if available;
3. A description of the defect(s) (photos are required); and
4. A brief summary of attempts made to address the concerns.

NO STATEMENT OF USEFUL LIFE

This Limited Warranty is not a statement of the useful life of any Rockwood products.

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