



SAPORE

oggi

OWNER'S MANUAL

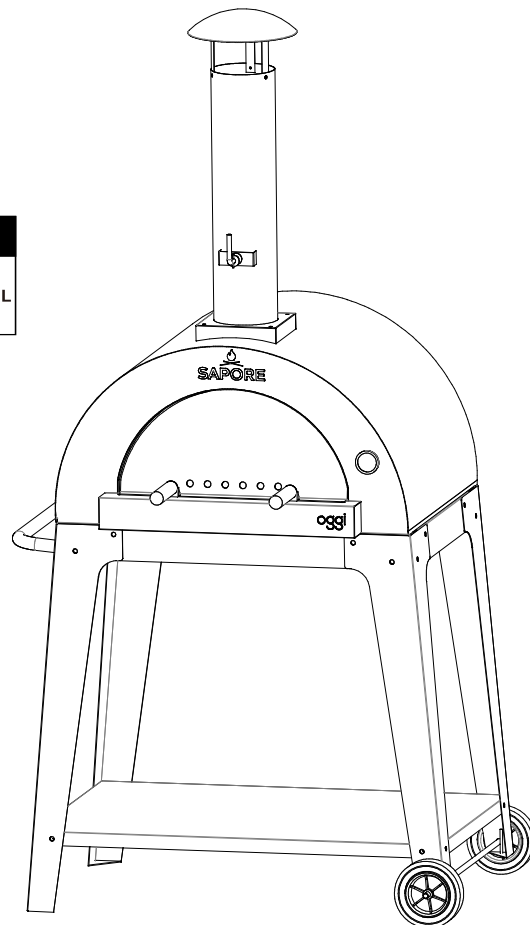
SAPORE OGGI 80cm

Model - oggibr80



WARNING

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



User Instructions - Please keep for future reference

IMPORTANT – Carefully remove any packaging before use, but retain the safety instructions.

These instructions form part of the product.

Please take note of all of the safety warnings listed in these instructions.

Please read these instructions in their entirety and retain them for future reference.

These instructions should be stored with the product.

This product is for outdoor use.

WARNING

WARNING

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY, OR EVEN DEATH.

HOT WHILE IN OPERATION. KEEP CHILDREN, CLOTHING AND FURNITURE AWAY. CONTACT MAY CAUSE SKIN BURNS.

DO NOT BURN GARBAGE OR FLAMMABLE FLUIDS.

Keep children and pets away from hot oven.

Use firewood for burning 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 or maintain a fire.

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 oven while it is lit.

Dispose of ashes using a metal shovel and place in a metal bin with a tightly fitting lid. The container should be stored on a non-combustible surface, away from all combustible materials. Ensure ashes are completely cold before disposing of them appropriately.

BEWARE of flying sparks from mouth of oven. Ensure that no combustible materials are within range of oven at any time.

DO NOT close the oven door fully while a fire is in the oven. Closing the door fully will cut off oxygen to the fire, causing the fire to erupt suddenly when the door is removed. Always keep door tilted to allow air to circulate in the oven.

DO NOT use water to dampen or extinguish fire in the oven.

DO NOT pack required air spaces with insulation or other materials.

Curing of the refractories is done as part of the manufacturing process.

SAVE THESE INSTRUCTIONS

Visit our website for recipes and cooking tips

For recipes and cooking tips, visit our website on www.saporewoodovens.com.au

Thank you for Purchasing a SAPORE wood oven!

Buono Appetito...!

Care and safe use guidelines

FOOD COOKING INFORMATION

- Please read and follow this advice when cooking.
- Always wash your hands before and after handling uncooked meat and before eating.
- Always keep raw meat away from cooked meat and other foods.
- Before cooking ensure Oven&Grill surfaces and tools are clean and free of old food residues.
- **DO NOT** use the same utensils to handle cooked and uncooked foods.
- Ensure all meat is cooked thoroughly before eating.
- **CAUTION** – eating raw or under cooked meat can cause food poisoning (e.g. bacteria strains such as E.coli).
- To reduce the risk of under cooked meat cut open to ensure it is cooked all the way through.
- **CAUTION** – if meat has been cooked sufficiently the meat juices should be clear and there should be no traces of pink/red juice or meat colouring.
- After cooking always clean the grill, cooking surfaces and utensils.
- **DO NOT** cook until your fuel has a coating of ash.

EXTINGUISHING

- To extinguish the unit – stop adding fuel and allow fire to die or douse with sand for Grill.
- **DO NOT** use water as this could damage the Oven&Grill.

STORAGE

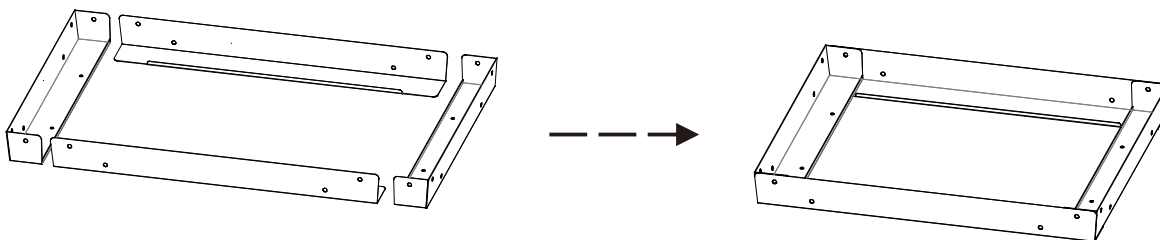
- When not in use, cover the Oven with a suitable waterproof cover once completely cooled.

Assembly Instructions

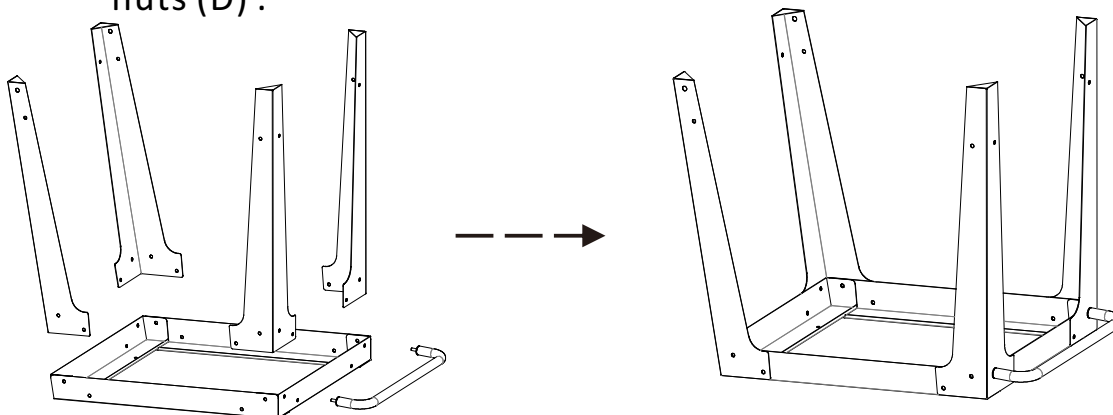
Prior to assembly, read the instructions carefully. Check all parts against the parts list. Carry out assembly on a soft surface to avoid scratching. Please retain this information for future reference. For ease of assembly only loosely tighten bolts and then tighten fully when assembly is complete.

ASSEMBLY

STEP 1 - Attach 2 x short bracket (7) to 2x long bracket (6).

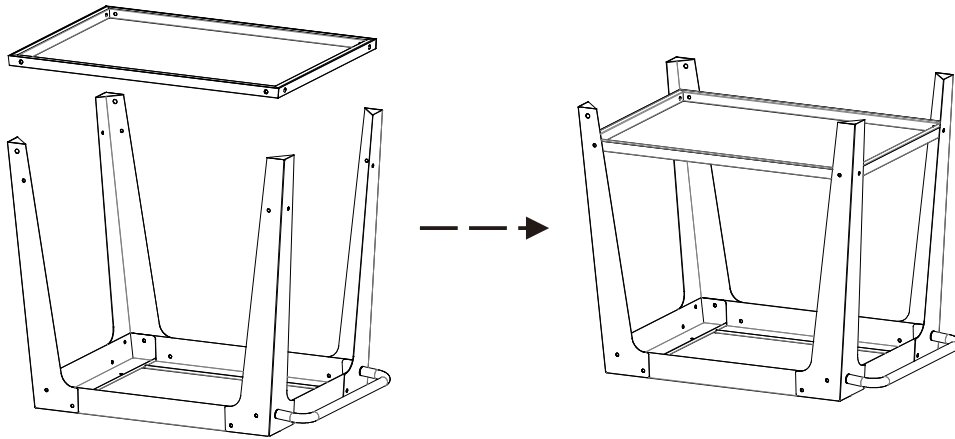


STEP 2 - Attach 2 x legs (9) , 2 x legs (8) , 1 x handle (5) to STEP 1 and fix by 14 x M8 bolts (A) , 16 x Φ 8 flat washers (B) , 16 x Φ 8 spring washers (C) and 16 x M8 nuts (D) .

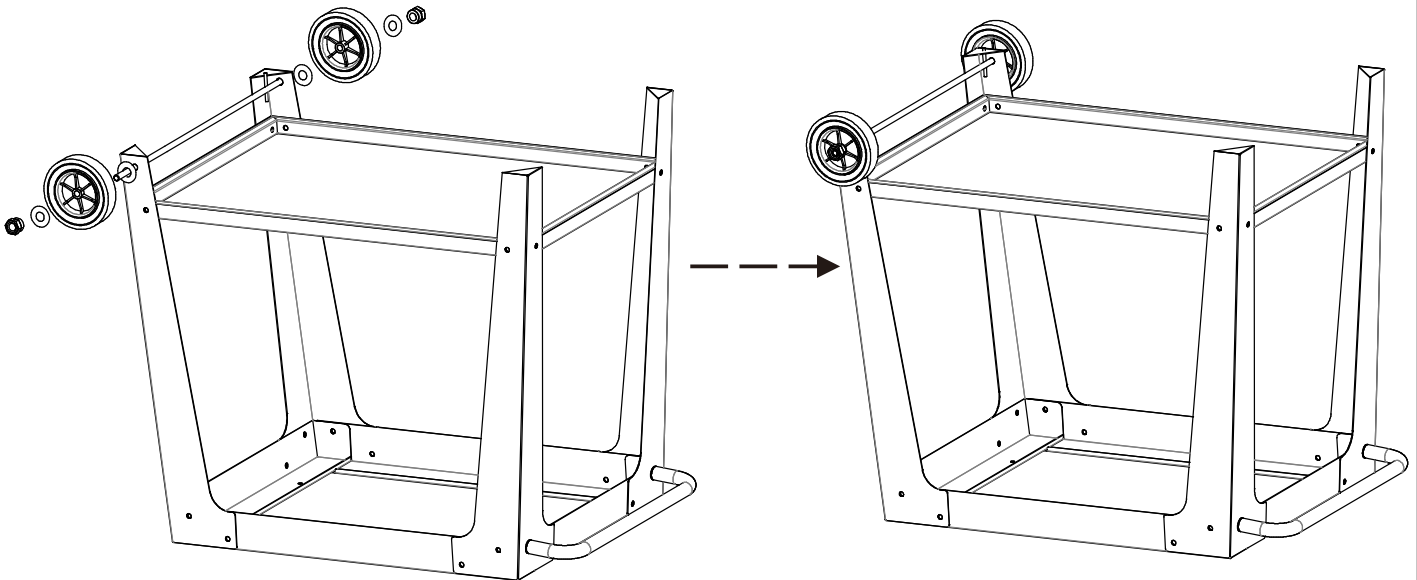


Assembly Instructions

STEP 3 - Attach 1 x bottom shelf (12) to STEP 2 and fix by 8 x M8 long bolts (E) , 8 x Φ 8 flat washers (B) , 8 x Φ 8 spring washers (C) and 8 x M8 nuts (D).



STEP 4 - Feed wheel axle (11) through holes in wheel trolley section (8) , feed 2 x M12 washers (G) and attach wheels (10) securing with 1 x M12 nut (F) per wheel. Enlarged view below for your reference.

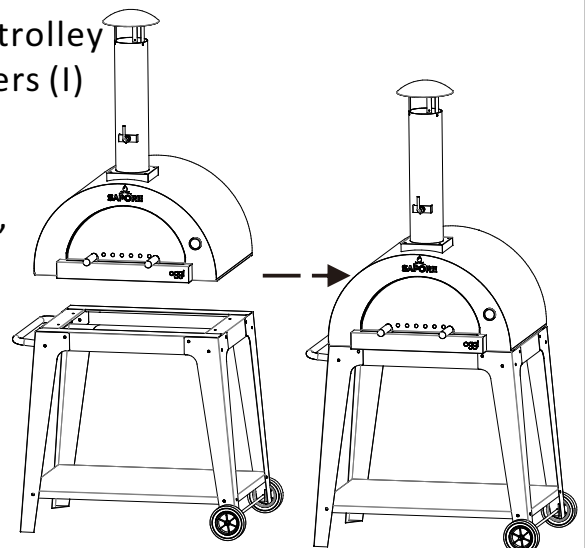


STEP 5 - Lift the oven and attach to well-assembled trolley and fix by 4 x M6 bolts (H), 4 x Φ 6 flat washers (I) and 4 x Φ 6 spring washers (J).

Note - take care when handling, caution heavy load, you should seek assistance to lift this oven.

STEP 6 - Attach chimney cap (1) to chimney (2) and feed chimney (2) to oven body (3).

STEP 7 - Attach door (4) to oven body (3).



The Oven is now ready to use but please ensure you have read these instructions thoroughly prior to use.

Parts list

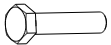



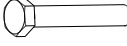


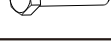


No.	Part Name	Quantity	No.	Part Name	Quantity
1	Chimney cap	1	7	Short bracket	2
2	Chimney	1	8	Legs with axle hole	2
3	Oven body	1	9	Legs	2
4	Door	1	10	Wheel	2
5	Handle	1	11	Axle	1
6	Long bracket	2	12	Bottom shelf	1

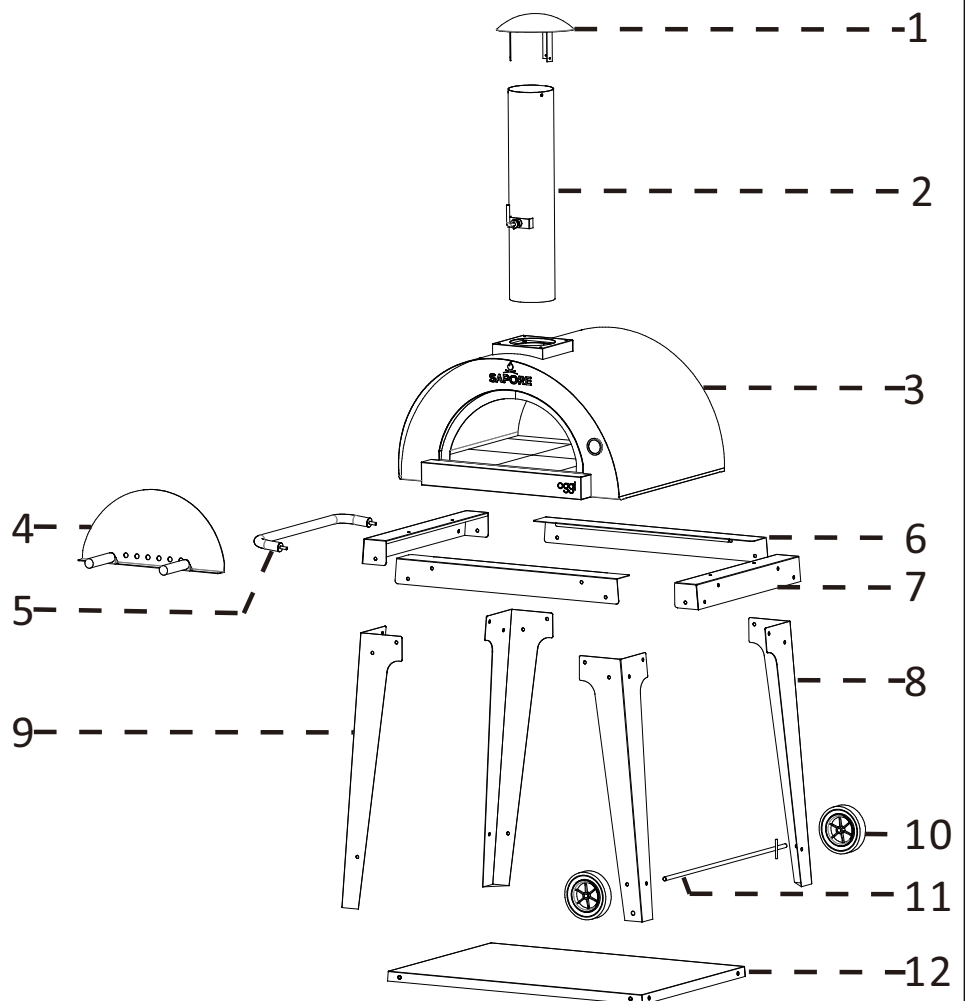
Prior to assembly, read the instructions carefully. Check all parts against the parts list. Carry out assembly on a soft surface to avoid scratching the paint. Please retain this information for future reference. For ease of assembly on ly loosely tighten bolts and then tighten fully when assembly is complete.

WARNING - DO NOT over tighten bolts; only tighten with moderate pressure to avoid damaging the bolts or components of the Grill.

Assembly diagram

Screw list

A(14x) M8*20 Bolt	
B(24x) Φ8 Flat Washer	
C(24x) Φ8 Spring Washer	
D(24x) M8 Nut	
E(8x) M8*35 Bolt	
F(2x) M12 Nut	
G(4x) Φ12 Flat Washer	
H(4x) M6*20 Bolt	
J(4x) Φ6 spring washer	
I(4x) Φ6 flat washer	



Warranty

THE WARRANTY

Sapore Wood Ovens, Chic Living Pty Ltd, an importer and producer of pizza ovens and fireplaces, warrants its ovens (herein referred to as Product) to be free from defects in materials and workmanship for a period of (1) one year from the date of shipment.

QUALIFICATIONS TO THE WARRANTY

The complete Product Warranty outlined above does not apply under the following circumstances:

- (1) The Product was not installed in accordance with Sapore installation instructions and local building codes.
- (2) The Product is subjected to normal use including burning such natural Pizza Oven fuels as non-treated wood. Fuel products with abnormal burning characteristics including, but not limited to, fuel such as driftwood, coal or plywood and wood products using a binder, may burn at excessive temperatures and may cause damage to the Product or may cause it to function improperly. Sapore does not warrant the Product when such fuels have been used.
- (3) This Warranty does not apply to normal wear and tear.
- (4) On parts that would be normally worn or replaced under normal conditions.
- (5) Normal cracking due to expansion and contraction stress relief in either the dome or floor blocks.
- (6) Normal movement and unevenness of floor blocks due to expansion and contraction.
- (7) Normal discolouration from the heat and or sun.

LIMITATION ON LIABILITY

It is expressly agreed and understood that Sapore Wood Ovens, Chic Living Pty Ltd sole obligation and purchaser's exclusive remedy under this Warranty, under any other warranty, expressed or implied, otherwise, shall be limited to replacement, repair, or refund, as specified above, and such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

In no event shall Sapore / Chic Living Pty Ltd be responsible for any incidental or consequential damages caused by defects in its products, whether such damage occurs or is discovered before or after replacement or repair, and whether or not such damage is caused by Sapore's negligence.

INVESTIGATION OF CLAIMS AGAINST WARRANTY

Sapore reserves the right to investigate any and all claims against this Warranty and to decide upon method of settlement.

DEALERS HAVE NO AUTHORITY TO ALTER THIS WARRANTY

Sapore's employees and dealers have no authority to make any warranties nor to authorize any remedies in addition to or inconsistent with those stated above.

HOW TO REGISTER A CLAIM AGAINST WARRANTY

In order for any claim under this Warranty to be valid, Sapore must be notified of the claimed defect in writing or by telephone to Sapore / Chic Living Pty Ltd, info@saporemwoodovens.com.au.

Claims against this Warranty in writing should include the date of installation, and a description of the defect.

Oven Clearance

It is essential to maintain clearance space between the oven components and any combustible material, such as walls and ceilings. Failure to maintain these clearances can result in fire.

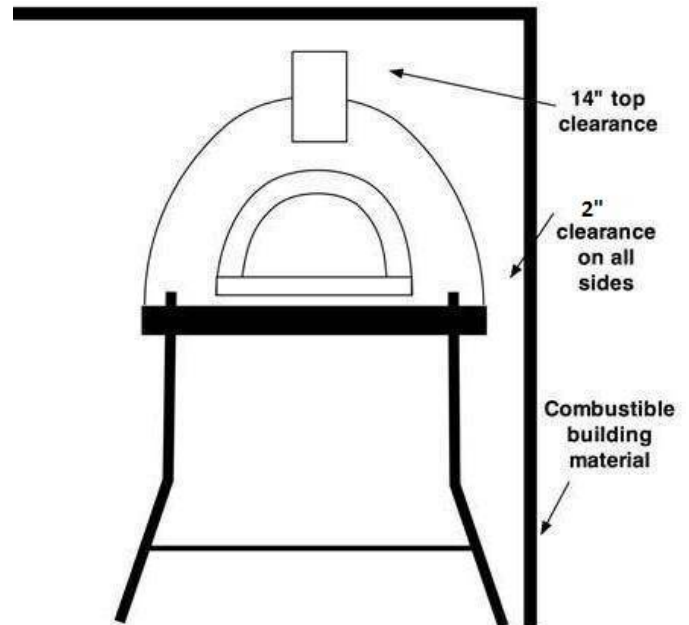
Combustible Wall Clearance

The oven must have a minimum 14" (356 mm) clearance to combustibles from all sides, and 14" (356 mm) clearance to combustibles from the top and rear of the oven.

If building materials will contact the oven, they must be completely noncombustible. Please note that standard drywall (or sheet rock) is considered a combustible.

If the oven is built into a permanent enclosure, the area directly above the doorway and 6" (152 mm) to each side of the doorway must be covered with non-combustible material.

Non-combustible construction, such as a decorative stone covering (Marble, Granite, Ceasar Stone etc.), may not contact the oven and must then maintain 2" (50 mm) clearance on the underside of the oven.



Firing and Operation

Start your fire in the center of the oven cooking floor using a taste-free, odor-free fire starter and dry kindling. Build your fire up slowly, adding wood to the back and sides as the fire grows.

Continue to add wood until the oven reaches the desired temperature. Then, move the fire to one side and brush the oven floor.

DO NOT over fire your oven, or build a fire where flame exits the oven door opening.

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 oven while it is lit.

You can monitor your oven temperature using the temperature gauge on the oven.

How Your Oven Works

How Your Oven Works

Wood-fired ovens use heat retained in the insulated dome and cooking floor, along with the option of a live fire or hot coals to create a range of different cooking environments. Your Grande oven can work with a live fire, hot or warm coals and retained heat only.

It is this unique cooking ability that let's you bake Italian pizza, hearth bread and great roasts in your Grande oven, and that makes wood-fired cooking unlike any other type of cooking.

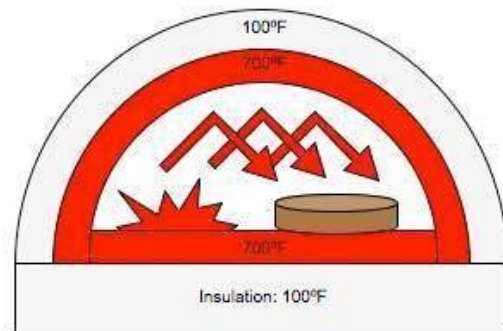
Live Fire

When cooking with a live fire, your Sapore oven cooks simultaneously in three ways, as shown in the three graphics on the right:

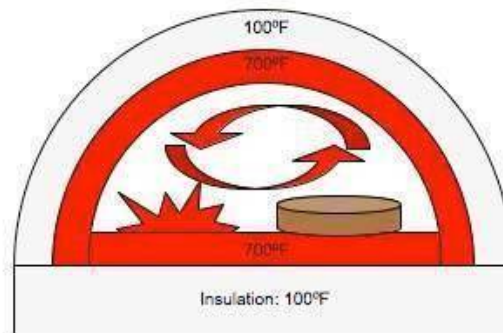
With reflective heat, flame from a live fire is bounced off the dome onto your food. This reflective heat cooks food, such as pizza, and also recharges the cooking floor, putting heat back into the floor to replace heat that is lost through cooking.

Because your Sapore oven breathes, drawing in cold air through the lower half of the oven opening and exhausting hot air out the top half of the opening, it is constantly moving hot, moist air across the top of your food. While modern convection ovens use fans and heat coils to move hot, dry air within the oven, nothing can compare with natural convection.

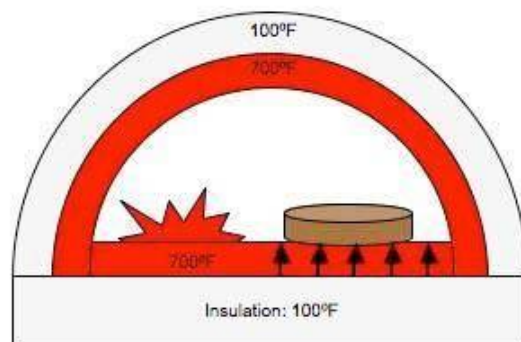
Finally, heat stored in the cooking floor is transferred directly into food that is set on top of it. This is true for bread and pizza, which are set directly on the cooking floor, as well as for pots and pans which are placed on it.



Reflected Heat



Convection



Conductive Heat