



Genio Pizza Oven

(Patio Oven 4.0)

Model 800-40WO15

OWNER'S MANUAL

Installation And Operating Instructions


SAVE THIS OWNER'S MANUAL FOR FUTURE REFERENCE

**PLEASE READ THIS ENTIRE OWNER'S MANUAL BEFORE YOU
INSTALL AND USE YOUR NEW COOKING OVEN.**

If this oven is not properly installed, a house fire may result.
To reduce the risk of fire, follow the installation instructions.

**CONTACT LOCAL AUTHORITIES WITH JURISDICTION (BUILDING DEPARTMENT or FIRE
OFFICIALS), ABOUT PERMITS REQUIRED, RESTRICTIONS AND INSTALLATION
INSPECTION IN YOUR AREA.**

California Prop 65

 **WARNING:** This product can expose you to chemicals including glass wool fiber and carbon monoxide which are known to the State of California to cause cancer, birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov

**For more information and accessories, visit
www.hearthstoneoutdoor.com**

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Safety Information

Read and understand this Owner's Manual thoroughly before installing and using your oven.

Make sure to install your oven:

- Outdoors, in an open, well-ventilated area
- In accordance with all applicable codes
- According to the manufacturer's recommendations
 - **DO NOT MODIFY THIS OVEN IN ANY WAY**

When using your oven, follow these safety precautions:

- **Do not** move the oven during use or while it is hot.
- **Burn ONLY clean, split small (under 2" diameter) clean firewood**
 - **Never** burn painted or treated wood, drift wood, cardboard, artificial logs, garbage, coal, briquettes, or charcoal in your oven.
 - Use of any other fuel will void your warranty.
- **DO NOT BURN OR STORE FLAMMABLE FLUIDS NEAR THE OVEN.**
- **Use** paper or a small Firestarter to light your fire. **Never** use gasoline, kerosene, charcoal lighter fluid, or other flammable fluids to start or invigorate the fire. These fuels will cause dangerous burning conditions in the oven. Keep all such materials away from the oven.
- **Never** use plastic dishes, containers, or utensils in the oven.
- **Never** put articles of clothing, pot holders/hot-mitts, or other fabric on a hot oven.
- **Never** connect the oven to a flue used by another appliance.
- Keep all combustible items such as furniture, drapes, clothing, and other items, at least 36" (0.92 m) from the oven
- Keep a fire extinguisher handy. We recommend the type rated "A B C."
- **Never** extinguish the flames using water. When cooking is completed, close the door on the unit and let the fire die out naturally.
- **Do not touch** the metal door or flue pipe while in operation. They are not insulated and will get hot. Only handle the door by the wooden door handle.
- Dispose of ashes properly.
- Keep children and pets away from the oven when it is burning; they could be seriously injured by touching a hot oven.
- Clean your chimney system as needed.

Emergency Procedures

If you have a chimney fire or an out-of-control fire, follow these instructions:

1. If the fire is too threatening, leave the area and call the fire department immediately! If not, perform the next three steps.
 2. Close the door on the oven, let the fire burn down in the firebox.
 3. Once the fire in the oven has died out completely. Inspect the oven and chimney thoroughly for any sign of damage before firing the oven again. You must correct any damage before using your oven again.
- **WARNING: DO NOT ATTEMPT TO PUT OUT A CHIMNEY FIRE BY THROWING WATER ONTO THE OVEN, OR CHIMNEY. THE EXTREMELY HIGH TEMPERATURE OF SUCH FIRES CAN CAUSE INSTANTANEOUS STEAM AND SERIOUS BODILY HARM.**

Specifications

Firebox Capacity: 4.0 cubic feet of cooking space

Pizza Capacity: 2 - 12" Pizzas

Maximum Log Length: Up to 22" (56cm)

Oven Weight: 260lbs (117kg)

Recommended Log Diameter: <2" (5cm)

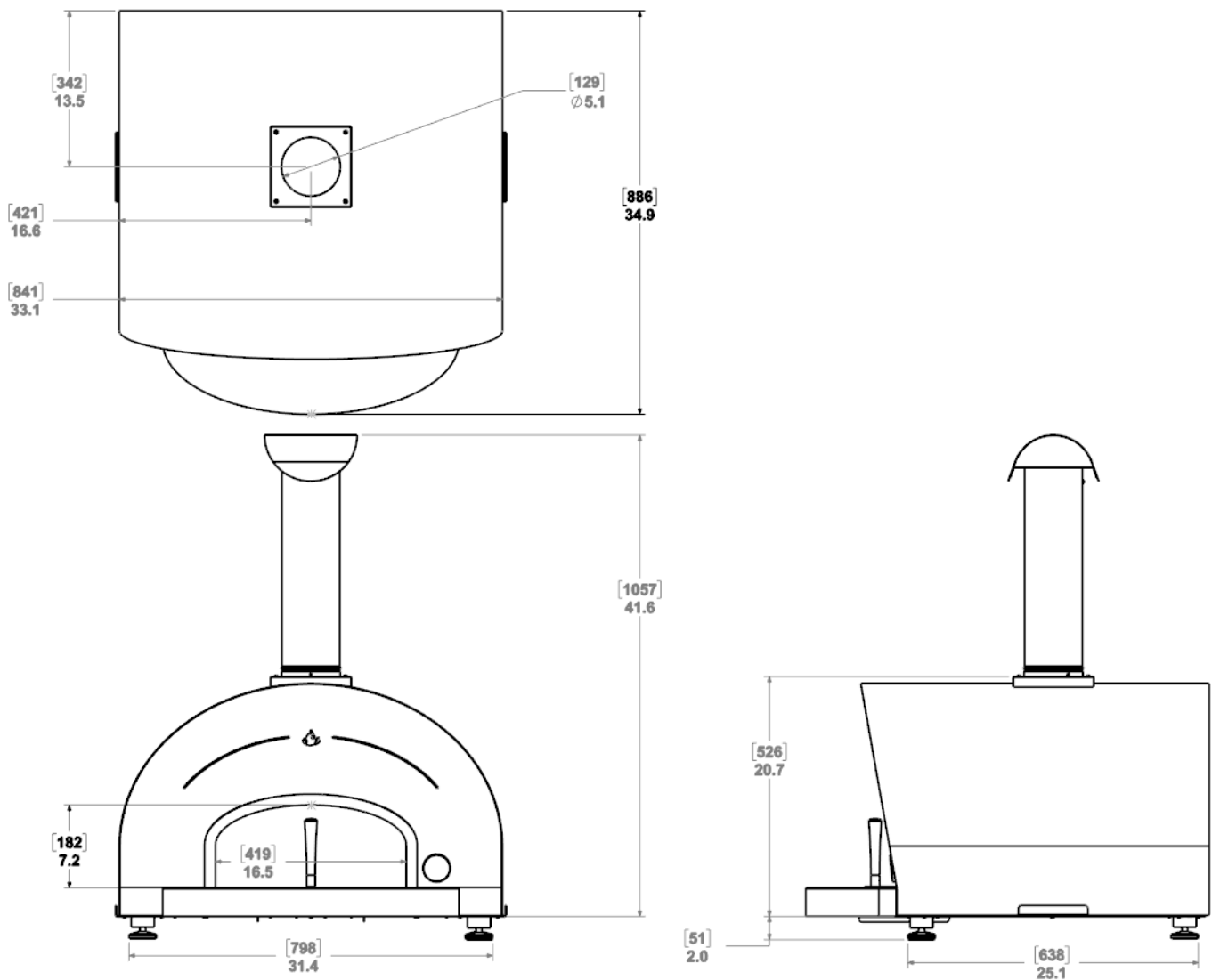
Chimney Diameter: 5" (13 cm)

Packaging Dimensions: 41"x41"x23" (104x104x59cm)

Maximum Oven Temperature: 1000°F (500°C)

Baking Stones: 1-1/4" Soapstone

Oven Body Material: Stainless Steel



Dimensions in inches [millimeters]

Installation Requirements

Choose a place to install your Pizza Oven, outdoors, in an open, well-ventilated area.

Inspect this location to make sure that the oven and chimney pipe will have the required clearance from combustible materials that are near the oven (see page 6). Combustibles include walls, floor, ceiling, fences, sun shades, curtains, and furniture. You must carefully consider the clearances to all of these combustibles before actually connecting your oven.

Only install the oven on a flat, stable surface. If needed, the feet of the oven are adjustable to level the unit.

If a wheeled cart or table is used, the wheels must be locked or chocked when in use and permanently fixed if a through the roof venting system is installed.

If the floor or table where the unit will be installed is made of combustible material, then a non-combustible floor protector is required between the floor/table and the oven. An example of a non-combustible floor or table protector is a surface constructed with a continuous layer of tile, brick, slate, glass, steel or another non-combustible facing. There is no R-value requirement under the appliance. Any exposed surface, including the floor in front of the oven must also be protected to 18" from the front of the door, and 2" either side of the oven to protect against falling coals or embers.

For any installation that will cause any part of the oven or the flue (chimney) or any component of the flue to be within 36" of wood or any other combustible, follow NFPA Code 211 Protected Surfaces guidelines.

Please refer to NFPA Code 211 for specifications and complete details. You can obtain this information directly from the NFPA.

National Fire Protection Agency: Batterymarch Park, Quincy, MA 02269 1-800-344-3555 www.nfpa.org

Flue Requirements

Flue requirements for a free-standing or permanent installation.

Your pizza oven is supplied with a 20" section of 5" diameter flue pipe and a flue cap. These **must be installed for safe operation of your oven**. Your oven must be installed without any obstructions or combustible objects over the flue cap, as in an open patio without a roof covering.

If you wish to install your oven permanently under a roof overhand, or in a semi-enclosed patio; you must first check all local building codes for restrictions.

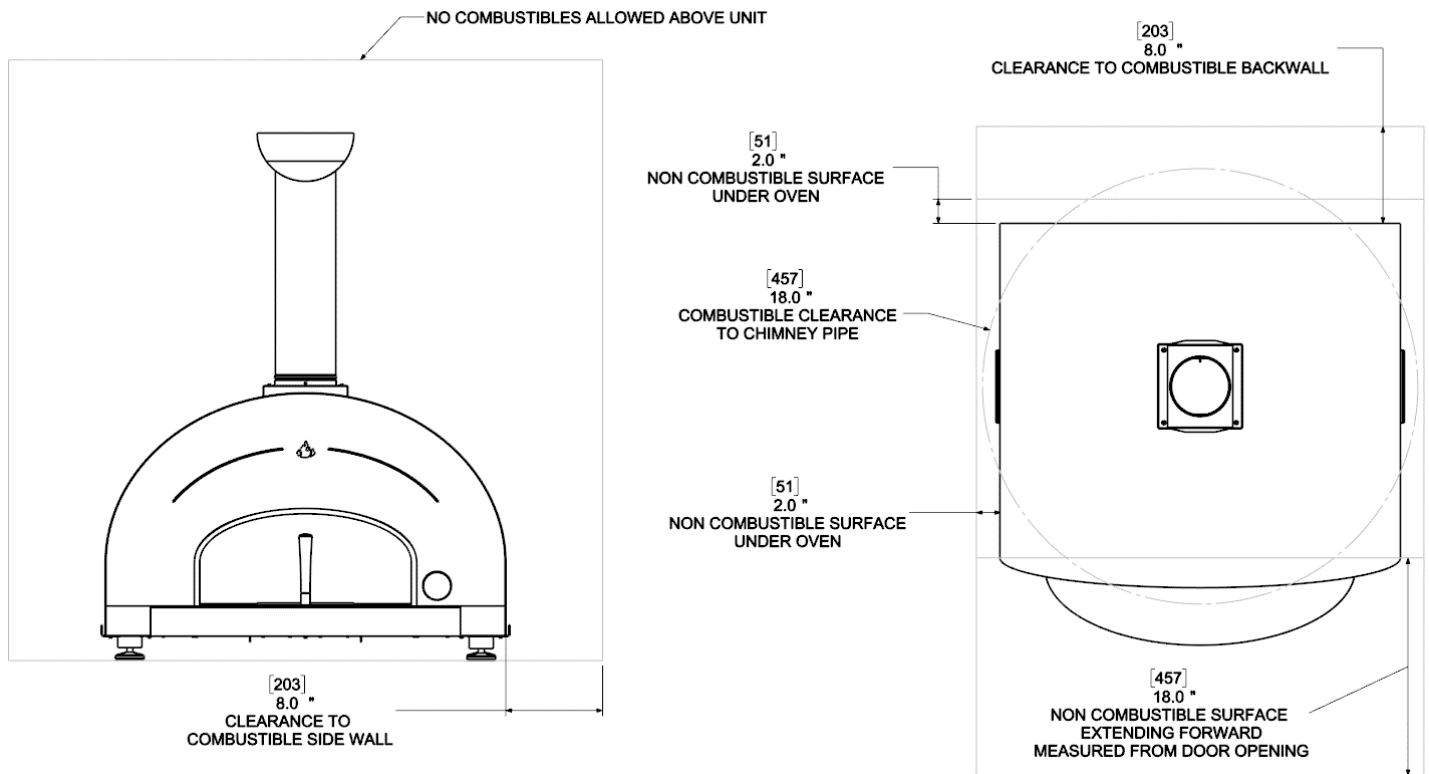
Extending the flue through a roof penetration is possible, if permitted by local laws. You will need to use an alternative flue pipe manufacturer for a through-the-roof installation. Your dealer can help you with this or redirect you to a chimney professional.

If extending the flue beyond the flue pipe supplied with the unit, UL (US) and/or CSA (Canada) certified venting system; referring to the UL/CSA certified pipe manufacturer's instructions. In the absence of a certified system, follow NFPA 211 installation standards to properly guide your installation. We recommend using DuraVent 5" chimney system products, though other UL/CSA listed chimney products are available through other manufacturers.

Extending the flue may add the necessity of adding a flue damper to maintain good oven temperatures.

DO NOT INSTALL YOUR PIZZA OVEN UNDER A ROOF OR IN A CLOSED PATIO ROOM WITHOUT A UL LISTED THROUGH-THE-ROOF CHIMNEY SYSTEM INSTALLED. CHECK WITH YOUR LOCAL BUILDING CODES BEFORE INSTALLING IN A CLOSED IN PATIO TYPE ROOM.

Clearances to combustibles



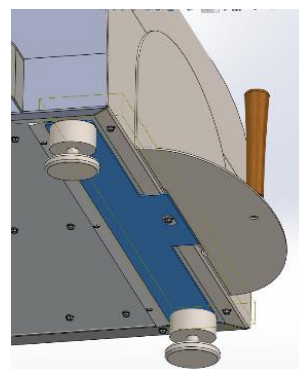
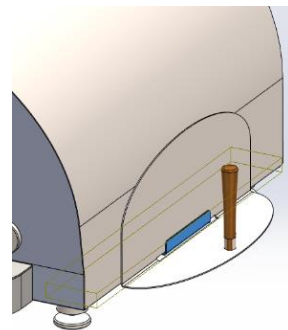
Dimensions in inches [millimeters]

WARNING: failure to maintain proper clearances to combustibles at all times may cause a fire to occur!

Unpacking the Oven

Remove the oven from the packaging. The oven is shipped with components in the firebox which will need to be assembled before the oven can be used.

- Unpack the chimney pipe and flue cap. Attach the flue cap to the chimney pipe using the screw provided in the hardware kit. Install the chimney pipe to the top of the unit using the screws provided in the hardware kit.
- Unpack the door. Remove the protective film from the door.
- Unpack the log rack.
- Unpack the door storage bracket, this is installed between the feet and the body on either side of the unit if desired.
- Unpack the set of feet. Thread them into the thread holes in the corners of the bottom face of the oven. Adjust as needed to level the unit. Do not use the oven without the feet installed.
- Unpack the four baking stones. Install the baking stones inside of the oven.
- Remove the protective film the oven body and parts. Do not burn the oven with the film on the body.



Operation

Prepare ahead with a bundle of wood consisting of small pieces split with approximately a 1" cross section. These pieces will give you the most consistent temperatures. It is better to feed a single small piece of wood at a time to maintain the desired temperature, rather than loading in large pieces. Large pieces take longer to heat up the oven and will not provide consistent burn rates while cooking.

Start small with your first fire and when warming the oven up, the soapstone baking stones need a slow initial heat up to cure the stones and drive the moisture from the stones. Once a desired cooking temperature is reached, add a small piece of wood every pizza or two. You will quickly get used to what is required to keep the oven at a steady temperature for the food you are cooking.

We recommend only using dry, split cordwood for fueling your cooking oven. Do not use treated woods, artificial (compressed wood) logs, construction lumber (2x4's) or yard debris of unknown species. Properly dried hardwood fuel works much better, produces more heat, and can add additional flavors to the food depending on species selected.

Ensure all flue pipe and flue cap are in place and secured before starting a fire

LIGHTING A FIRE

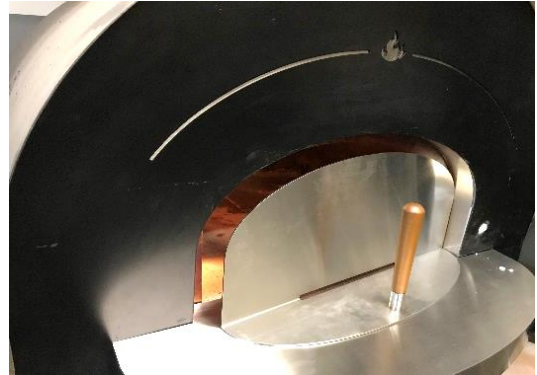
1. Begin with filling the wood rack with kindling. Kindling is typically no larger than 3/4" thick pieces of wood. Bury two or three pieces of crumpled paper in the kindling pile. Stack the kindling in a crisscross orientation over the paper and allow for air gaps between pieces.



2. Put the wood tray into the oven, all the way to the left of the oven cavity. Center the wood tray front to back in the oven cavity. All wood burning should happen in the wood tray, with the tray pushed all the way to the left of the oven cavity. This will guarantee the most accurate reading of the cavity thermometer.



3. Light the paper. Put the door on the unit, but leave the door spaced out 2" from the front of the unit while the fire gets started. This will allow for oxygen to feed the fire, and will prevent smoke from coming out of the door while the flame is established.



4. As the kindling burns down, open the door and begin to add larger pieces to the wood rack. Always use a heavy, insulated, fireproof glove when adding wood. We recommend adding two to three pieces 1-1/2" to 2" thick when getting the fire started. Any more than that will not burn quickly and will slow the heat up time of the unit. Replace the door, like in step 3, each time you add wood to keep the heat in the unit. Continue this process until the cavity thermometer reads at least 750°F.



5. We recommend using a laser thermometer to check the temperature of the soapstone cooking surface. The cavity temperature can be much hotter than the soapstone cooking surface. The stones perform best for cooking in the 650°-750°F range. The stones will stay hot and in the cooking range for a long while after the wood has burned down to coals. Visible flame is not necessary to get the perfect slow cook on a thicker crust pizza or vegetables!

Tips

- For continuous, consistent cooking temperatures, add a length of wood every 5 - 7 minutes versus loading it up when the heat has gone down. You will get the "feel " for it and enjoy amazing pizza, veggies, meats, fish or whatever you choose to cook.
- For thin crust pizza, use higher 650°-750°(F) temperatures. For thick crusts, aim for 500°-550°(F) to assure it is cooked through.
- For meats or vegetables, always use a tray or cook pan to contain oil or grease.



- We offer a weather cover (904-3213) and other useful accessories.
- If you exceed 850°(F) on the oven thermometer, you may cause structural damage or crack the cooking stones. This will not be covered under warranty.

Maintenance

Your pizza oven is a very low maintenance appliance. With a minimal amount of care, the unit will last for many years of enjoyment.

BEFORE EACH USE:

1. Ensure all flue pipe and flue cap are in place and secured before starting a fire. Check the flue pipe before each firing for any obstructions like bird's nests or other foreign objects.
2. Remove any ash from previous fires. Dispose of ash properly in a noncombustible metal container with a tight-fitting lid. Do not store the ashes on or around any combustible materials or flammable liquids.
3. Use a brass bristled brush to brush any fine ash to the left of the oven cavity before lighting a fire.

AFTER EACH USE:

1. Use a brass bristled brush to brush any debris left over from cooking into the coal bed to be burned off. The baking stones are much easier to clean while hot.
2. Put the door on the unit and allow the unit to cool completely. This may take many hours as the soapstone baking surface will hold heat for a long time.
3. Wipe down the ash lip, stainless steel dome, and the work surface around the unit. Do not use any harsh chemical cleaners (like bleach, ammonia or peroxide based) on the stainless-steel parts as it can damage the finish. We recommend a mild, grease cutting cleaner such as any stainless-steel cleaner, dish soap & water, or ammonia free glass cleaner.
4. Occasionally, but especially in the fall before putting the oven away for the winter, wipe the stainless-steel parts down with a mineral oil to preserve the finish on the stainless steel. Do not use vegetable or olive oils.
5. Once the unit is fully cold, we recommend covering the unit with a Hearthstone weather cover, available through your local Hearthstone Authorized Dealer.

Optional Accessories

Part Number	Description
902-0013	Tool Set (Pizza Peel, Pizza Turner, Brass Brush)
902-0023	Tool Rack
3702-101	Individual tool: brass bristle stone brush
3702-102	Individual tool: pizza peel
3702-103	Individual tool: Pizza Turner
901-4010	Rolling Base
5140-1260	Side Shelf for the Rolling Base
90-99031	Leather Safety Gloves
7200-540	Infrared Thermometer
CL-APRON-BLK	Hearthstone Apron
904-3213	All season weather cover
Replacement Parts	
1-0040-100	Baking stone (4 required)
7200-533	Cavity thermometer
5700-181	Chimney cap
5770-751	Chimney pipe
903-40902	Ash lip
903-00715	Door assembly

Limited Warranty

Your oven carries a three year warranty, from the date of purchase, against structural failure or defects in workmanship for the original purchaser of the appliance.

This warranty includes failures to the oven liner, body components, and flue parts.

This warranty does not cover rusting, discolored stainless caused by heat, scratches, dents, dings which were not reported to Hearthstone during initial unpacking of the appliance; hair line cracks in stones, damage caused by misuse, damage caused by over heating, use of accelerants, use of disapproved fuel sources as detailed in this manual. This warranty does not cover damage caused by incorrect assembly or installation by the customer; or damaged caused by modification of the oven; nor damage caused by negligence or poor maintenance. This warranty does not cover this appliance for commercial use.

For any and all claims, please contact your dealer with your original receipt.



www.hearthstoneoutdoor.com

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