

BUYER / USER GUIDE

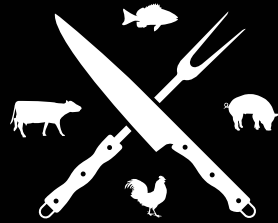
The hottest trend in outdoor cooking!

the wood-fired **outdoor oven**

Manufactured under license by:

No cutting, no guessing, no hassles – no problem®
necessories[™]
kits for outdoor living

ROCKWOOD
RETAINING WALLS
A better way™



the **kitchen**[™]
by necessities

Enjoy the unique flavor of wood-fired appetizers, pizza, seafood, meats, vegetables, side dishes, breads and desserts.

the wood-fired **outdoor oven**



Handcrafted in Sicily • #304 stainless steel construction

Reinforced, stainless steel chimney pipe • Stainless steel wood caddy & door

Fahrenheit thermometer • Color: Hammered copper

Getting started

Carefully unpack your Wood-fired Outdoor Oven, it's not too heavy, but use two people to lift it out of the box. Be sure to place the Outdoor Oven on a noncombustible stand, such as the Kitchen Woodbox/Stand kit with granite 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. **Hint: Season the Outdoor Oven prior to use. Burn two or more times, allow the temp to reach 750 °F and let the fire die out.**

The art and science of wood-fired cooking

Cooking in your Outdoor 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 mouthwatering desserts.

The Cooking Stone and Dome of your Outdoor 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 Outdoor 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. Below is 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 Outdoor 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 Outdoor 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. **Hint: Invest in a laser thermometer to show you the exact temp inside your Outdoor Oven.**

Start the fire in the Outdoor 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 Outdoor Oven using the Ash Sweep. **Hint: it doesn't take much wood to bring the Oven to 700°F on the thermometer.**

Close the Outdoor Oven door, vented 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 Outdoor 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 Oven Stone 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. **Hint: 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: It's 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 Outdoor Oven. Keep in mind that the Outdoor Oven will have to be pre-heated 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 Outdoor 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.



the kitchen[™]
by necessities

www.outdoorlivingkits.com



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.

Outdoor oven accessories...

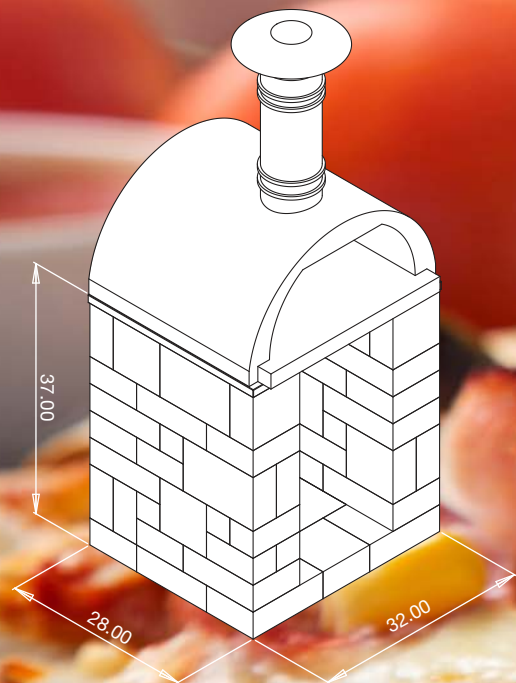
Wood-fired Oven Toolkit: These Italian-made cooking tools for wood-fired ovens will be appreciated for their ease of use and lasting quality. Made with #304 stainless steel and solid beechwood handles, they are ideal companions to Necessaries Wood-fired Outdoor Oven. Sold as a set.

8.5" Round Peel: Use to check, turn/move and remove items from oven. 51" length.

11.5" Square Peel: For creating and placing pizzas, breads, etc., and for removing ashes. 55" length.

Ash Sweep: Solid wood head with brass bristles. 51" length.

Woodbox/Stand Kit: 4.75 cu. ft. of storage (16" W x 16" D x 32" H), choice of granite top and cabinet colors.





WARNING: Read and understand instructions prior to assembly and use. Place the Outdoor Oven on a non-combustible surface before use. Always use cooking utensils (peels, brushes and cookware) suitable for wood-fired cooking.

DO NOT OVERHEAT OVEN: Extreme heat can permanently damage the Outdoor Oven. Bring the Outdoor 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 Outdoor Oven reaches even, high heat. A good temperature for pizza baking is when the Cooking Stone is at least 650°F.

NEVER USE CHEMICAL FUEL STARTERS: Only use small kindling and newspaper to help start your fire. Starting fluids and other fire starters can foul the cooking surface and permanently damage the Outdoor 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.

PROPOSITION 65 WARNING: This Product, the fuel used in this Product and other wood and charcoal burning appliances, and the combustion products of such fuels contain chemicals known to the State of California to cause cancer, or birth defects or other reproductive harm.





Manufactured under license by:



Rockwood Retaining Walls, Inc.
325 Alliance Place NE, Rochester, MN 55906
Phone: 507-529-2871 • www.outdoorlivingkits.com

©2016 Rockwood Retaining Walls, Inc. Made worldwide under license from Rockwood Retaining Walls, Inc. U.S. and international patents issued and pending. This information has been prepared for the benefit of customers interested in Rockwood Retaining Wall products. It was reviewed carefully prior to publication. Rockwood assumes no liability for its accuracy or completeness. Final determination of the suitability of any information or material for the use contemplated, or for its manner of use, is the sole responsibility of the user. Rockwood Retaining Walls reserves the right to change product specifications at any time without incurring obligations. 816

