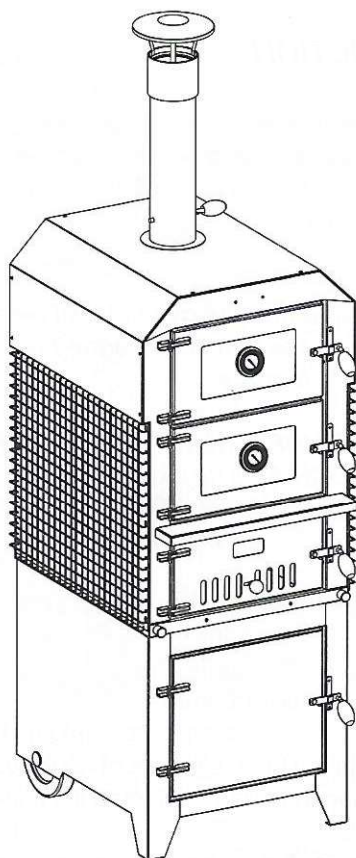


SOWFDO



Please read all instructions thoroughly before use

Wood Fired Double Oven

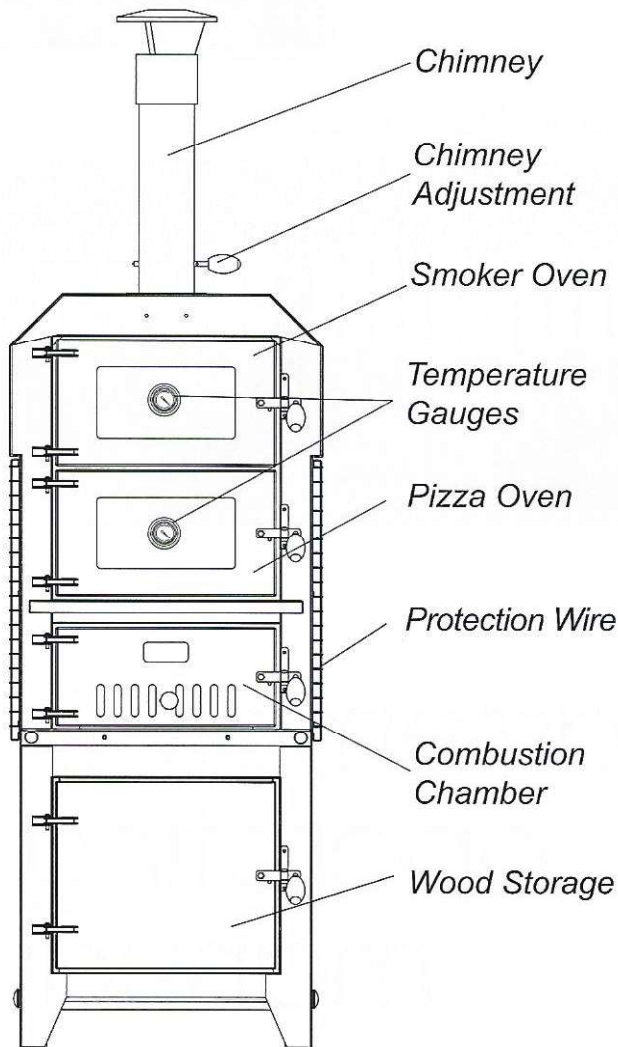


assembly & operating manual



dimensions:

width	25" / 630mm
depth	27" / 685mm
height	81" / 2066mm
chimney height	23" / 576mm



GENERAL INTRODUCTION ON SAFE USAGE

Before using the oven:

- read carefully the instructions in this booklet; do not use the oven for purposes other than what's indicated in this booklet;
- follow carefully all the instructions in this booklet;
- this booklet and all documentation attached to it must be kept in an accessible place;
- wear protective heat-proof kitchen gloves to avoid burns;
- do not tamper with the safety devices;
- for first time lighting follow carefully the instructions in "FIRST TIME LIGHTING OF THE OVEN".

This booklet contains instructions regarding the functioning and correct use of the oven and its maintenance.

DATAPLATE

The dataplate is situated on the rear of the oven; always refer to the details on this plate if you need to contact the manufacturer for information or to order spare parts.

COMPOSITION OF OVEN

- 2x temperature gauges
- 1x front shelf
- 2x slide out racks
- 3x small bricks
- 1x pizza stone
- 1x pizza tray
- 1x lasagna/baking tray
- 1x ash tray
- 1x wood support grid
- 1x baking dish support wire rack
- 1x chimney
- 1x chimney top

OVEN FUNCTION

The wood oven is easy to use, gives excellent results and is economical because it is specially designed to decrease the use of wood. Each oven is carefully constructed and tested during manufacture.

Use only wood to fuel the oven. Small pieces of wood are most suitable as the oven is designed to be economic and environmentally friendly.

DO NOT USE TIMBER THAT HAS A HIGH RESIN PROPERTY SUCH AS TREATED PINE OR ANY OTHER CHEMICALLY TREATED TIMBERS.

- Minimum clearances from combustible materials must be:
 - Rear: 17"/430mm
 - Sides: 17"/430mm
 - Vertical Above: 40"/1000mm

- this oven is suited to do all types of cooking.
- always position the pizza oven on a flat platform to avoid tipping over.
- the cooking chamber of the pizza oven is completely closed and insulated compared to the combustion chamber, therefore food not requiring smoking is not contaminated by the smoke.
- do not exceed the temperature by 662°F/350°C in the oven otherwise you could seriously damage the appliance! To lower the temperature of the oven, open the door of the cooking chamber and do not add any more wood.
- always wear suitable protective heat-proof kitchen gloves to avoid burns as a result of accidentally touching hot parts of the oven.

THE OVEN FUNCTIONS IN THE FOLLOWING WAY

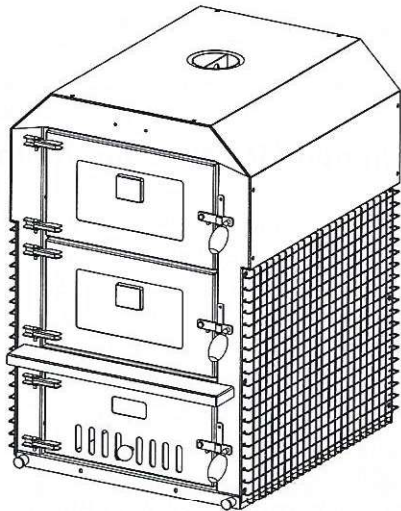
- wood is lit in the combustion chamber;
- the temperature in the cooking chamber is brought to the required level;
- the fire is stoked with suitable wood;
- the cooking of food is carried out observing the correct cooking times;
- let the fire go out completely in the combustion chamber;

TRANSPORT

- the oven can be transported by pulling out the two handles which are used to move the oven; once the two handles are positioned they are put back into the oven in the same resting position.
- take all precautions to avoid tipping the oven during transport.

INSTALLATION

PARTS LIST:



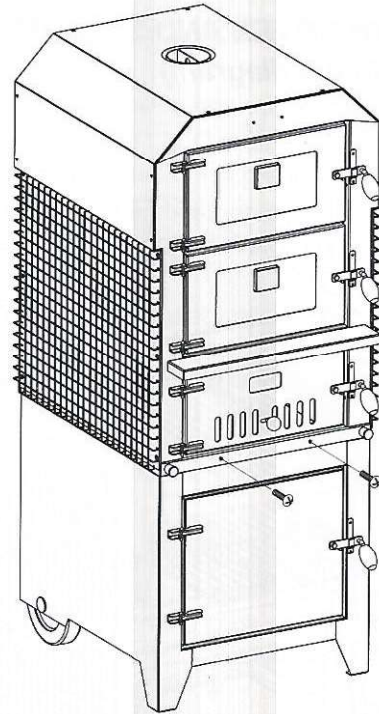
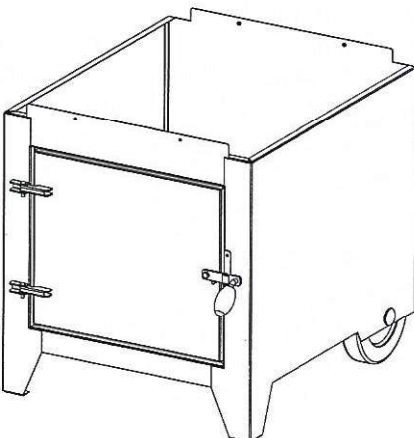
1 of oven and smoker compartment



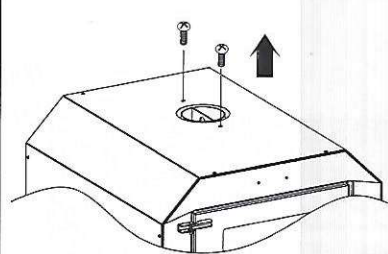
(with wire protection)



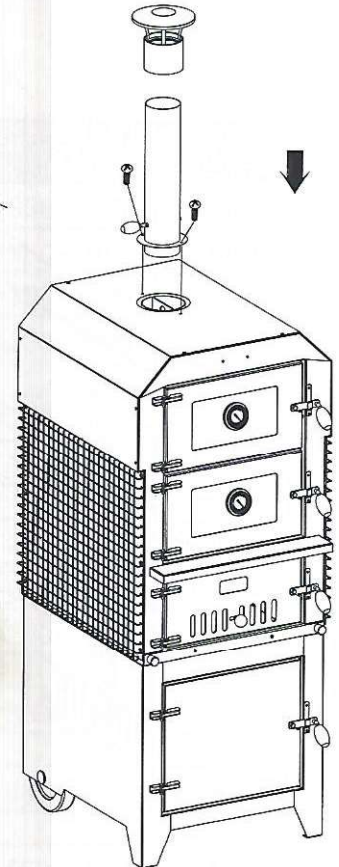
1 of chimney



Using 4 bolts (the bolts are screwed in the thread of the wood storage box when the oven is in transport, unscrew the bolts when the oven is assembled) to attach the oven compartment and the wood storage box, as shown in the diagram above.



Unscrew the chimney bolts as shown in the diagram above.
(The bolts are screwed in the thread of the top of the oven when the oven is in transport.)

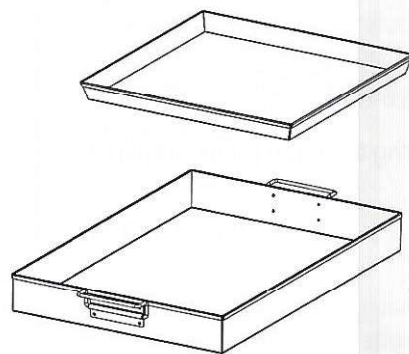
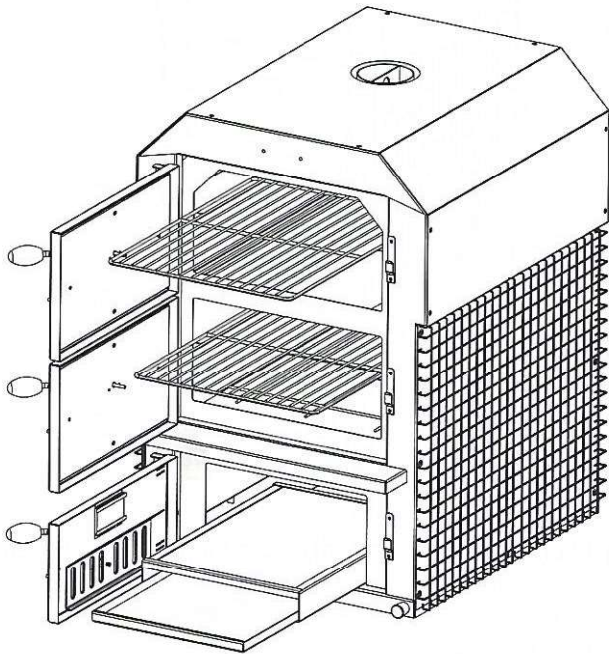


Put the chimney top into the chimney and then using the bolts attach the chimney section on the top of the oven as shown in the diagram above.
(The chimney, and chimney top are packed in the

PARTS IN THE OVEN AND SMOKER COMPARTMENT (as shown in the diagram)

Note: All the parts below are packed in the oven chamber in transport with good protection. Ensure that you put the parts in the correct chamber according to the instructions below:

- 1x slide out rack in the pizza oven.
- 1x slide out rack in the smoker oven.
- 1x ash tray in the combustion chamber.
- 1x wood support grid in the combustion chamber (above the ash tray).



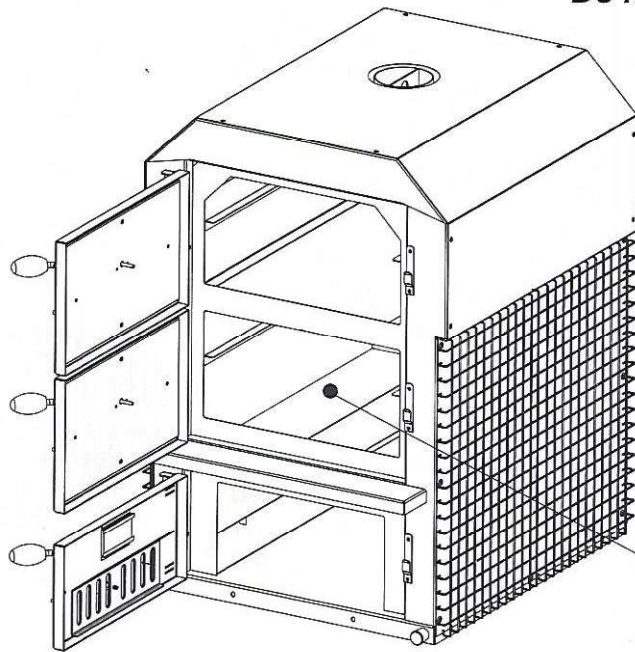
Pizza tray

Lasagna/Baking tray

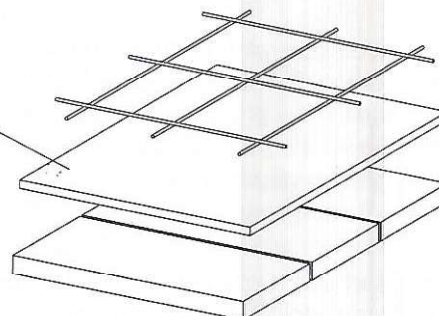
The Pizza tray and the Lasagna/Baking tray can be used in either of the ovens.

IMPORTANT NOTE:

Do not leave either tray in oven if not using the tray.



The bricks, pizza stone, and baking dish support wire rack in the pizza oven is as shown in the diagram below.



Note: Please ensure all cardboard and packaging used to protect the brick and pizza stone is removed before using. Please remove all bricks and pizza stone to check for packaging materials.

FIRST TIME LIGHTING OF THE OVEN

Before using the oven to cook, it is necessary to follow the instructions indicated below; these procedures are important in order to eliminate oil residues from the walls of the oven and any damp in the insulating materials.

These materials can emit unpleasant smells when the oven is lit for the first time; if you cook without following the instructions below, as this may be detrimental to your health.

- obtain some small size dry wood, not longer than 12" / 30 cm.
- open the doors, removing any packaging left over.
- clean the walls of the cooking chamber of the oven with a mild detergent and warm water solution and a clean cloth, until all residues of grease have been removed.
- place the grills inside the cooking chamber.
- open the door of the combustion chamber and light the fire.
- close the doors opening occasionally to stoke the fire.
- heat the oven, maintaining a temperature of about 350° F/177°C for at least 2 hours.
- open the doors of the cooking chamber frequently and leave it open for a few minutes to allow the release of bad odors, then close the door (repeat this action several times).

COOKING INSTRUCTIONS (PIZZA OVEN)

Healthy and natural dishes can be prepared with this oven and cooking is fast and economical thanks to the insulation of the cooking chamber which prevents heat escape. Cooking must take place with the door of the chamber closed.

It is possible to use two support surfaces, the ceramic plate at the bottom, as well as a removable slide out rack. This way there is plenty of room for a number of pans. It is also possible to cook food directly on the ceramic plate (pizza stone) which is fitted on the floor of the cooking chamber as it is perfectly suited for direct cooking. However to avoid staining with fat or grease, the food should be placed on a tray or a sheet of aluminium (or an extra ceramic plate).

We recommend the Garth Pizza Stone , part No: SP-54. Check with your local store of purchase.

- obtain small size of dry wood, not longer than 30 cm.
- open the door of the combustion chamber and light the fire towards the back of the chamber.
- warm the oven, heating it to the required temperature (see table of suggested temperatures).
- once the desired temperature has been reached, it will be maintained for about 2 hours.
- once the desired temperature has been reached, do not leave flames in the combustion chamber the coals will do the cooking.
- if during the cooking process, the temperature falls, or another cooking process has to be started, always add just a little wood to stoke the fire, as the oven is designed to be economical.
- put the food to be cooked in the cooking chamber.

PRACTICAL GUIDELINES FOR COOKING

Sweets: The temperature is normally moderate (usually 250° F/121°C or 300° F/149°C) and the oven must be uniformly preheated for 45 to 55 minutes. Remember that the door must never be opened during the cooking process .

Meat and fish: to cook meat well the cooking of very small pieces should be avoided, in order to prevent overdrawing. The meat is placed on a surface suited to oven temperatures (heat-resisting elements) or in a metallic pan, or else directly on the grill (for example with roast sucking pig), although a tray should be placed underneath to collect the cooking juices.

Cooking times: cooking times vary depending on the type of food, its weight and its homogeneity. For the first time, it is advisable to keep watch on the cooking process through the glass door in order to choose precisely the correct cooking times; refer to the following below.

The times and the temperatures indicated in the table below are the recommended values once the chamber has been preheated.

FOOD	WEIGHT	TEMP	TIME
VEAL	2.2LBS/1KG	330F/165C	70 MINS
ROAST BEEF	2.2LBS/1KG	360F/182C	90 MINS
PORK	2.2LBS/1KG	330F/165C	90 MINS
CHICKEN	3.3LBS/1KG	330F/165C	90 MINS
BEEF STEW	2.2LBS/1KG	300F/150C	120 MINS
VEAL STEW	2.2LBS/1KG	300F/150C	120 MINS
SALMON	2.2LBS/1KG	280F/138C	45 MINS
TUNA	2.2LBS/1KG	250F/121C	30 MINS
OYSTER		250F/121C	20 MINS
LASAGNA	4.4LBS/1KG	330F/165C	60 MINS
SOUFFLE	1.54LBS/1KG	330F/165C	50 MINS
PIZZA	1.1LBS/1KG	450F/233C	8 MINS

COOKING INSTRUCTIONS (SMOKER)

Smoking can also be done with the smoker (the top chamber of the appliance) using indirect heat and smoke. Similar to barbecuing, the food is placed in the smoker chamber with the fire in the combustion chamber. Smoking occurs in a temperature range of approximately 284°F / 140°C to 437°F / 225°C and requires an extended cooking time. This type of cooking is ideal for turkey, chicken, ham or sausages.

With any type of live fire cooking, allow enough time to build a fire and get the smoker up to temperature.

You can try adding several wood chunks to the fire. Wood chunks are available in a variety of natural flavors, and can be used alone or in addition to wood. As a general rule, any hardwood that bears a fruit or nut is suitable for cooking. Different woods have very different tastes.

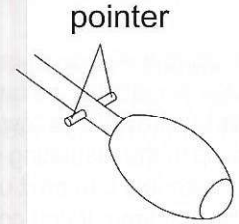
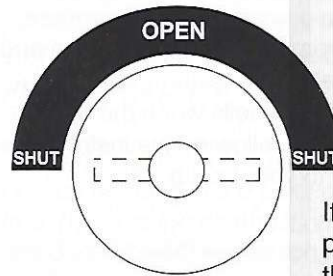
Mild Flavor	Medium Flavor	Heavy Flavor
Peach	White Oak	Mesquite
Apple	Cherry	Red Oak
Pecan	Hickory	Blackjack Oak

Experiment with different woods to determine your personal favorite, and always use well-seasoned wood. Green or fresh-cut wood can turn food black, and tastes bitter.

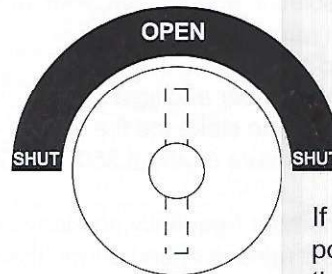
Adjust the chimney and the combustion (refer to the *CHIMNEY ADJUSTMENT* and *COMBUSTION CHAMBER ADJUSTMENT* instruction) until the desired smoker chamber temperature is achieved. Place the food in the smoker chamber.

Keep the door closed while cooking to prevent unnecessary loss of heat and smoke. Add wood as necessary to maintain the fire.

CHIMNEY ADJUSTMENT



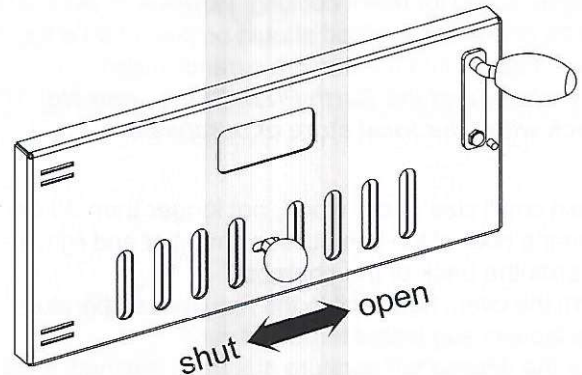
If the pointer is in its horizontal position (as shown in the diagram) the chimney is shut.



If the pointer is in its vertical position (as shown in the diagram) the chimney is open.

NOTE: You can rotate the chimney adjustment handle to the position you require. Smoke and the temperature in the smoker chamber can be controlled by adjusting the chimney.

COMBUSTION CHAMBER ADJUSTMENT



You can move the knob of the combustion chamber door to adjust the ventilation area of the combustion chamber as shown in the diagram.

MAINTENANCE

CLEANING THE COOKING CHAMBER

The cooking chamber should be cleaned periodically with products suited to stainless steel. Do not use abrasive products, as these could scratch the walls. Dry the walls of the chamber thoroughly.

CLEANING THE EXTERNAL PAINTED SURFACES

Regularly clean the external painted surfaces of the oven to maintain its perfect aspect. Do not use abrasive or corrosive products as these could damage the paintwork. Use only delicate detergents suited to cleaning painted surfaces using a damp cloth.

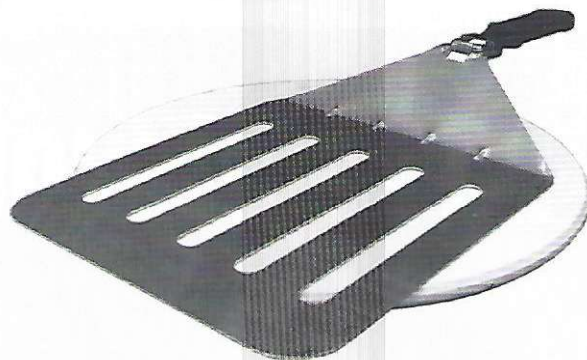
CLEANING THE COMBUSTION CHAMBER

It is necessary to empty the ash from the tray regularly. When the oven is cold, extract the tray completely, empty it and reinsert.

USEFUL HINTS

- All ovens have an air vent which allows any moisture which may form during cooking to escape and ensures that food is cooked in a natural dry heat. This is especially important when cooking moist recipes that need drying such as cakes, bread and pastries.
- Please note that when the oven door is opened to check food inside, the chamber temperature may drop slightly. Do not immediately add more wood. Close the oven door and wait a few minutes to see if temperature rises back to the desired cooking temperature. Only add one piece of wood at a time and check to see if the oven reaches the correct temperature.
- When using the oven, light to the correct cooking temperature and maintain this temperature for at least 10 minutes before introducing food. This allows the temperature to stabilise internally and can be maintained by adding one small piece of wood at a time.
- These wood ovens have a great ability to maintain temperature even after cooking. Therefore, we suggest for example that when cooking food at high temperatures such as pizza, you can then use the oven to cook another dish that requires a lower temperature without having to add more wood.
- A variety of food can be cooked in these wood ovens. The food results more intense in flavour and taste because of the natural cooking heat which lasts at length. (Food does not need to be checked often and roasts etc. do not need to be frequently turned or basted as long as the cooking temperature remains fairly constant).
- Never exceed the maximum temperature on gauge at any time as this could damage your oven.

AVAILABLE ACCESSORIES



Pizza stone and spatula **SP-54** is available at your store of purchase.

Included in the garth ceramic pizza stone are :

- 1 x Full sized stainless steel pizza spatula
- 1 x Ceramic Pizza Stone