

# ARROSTO

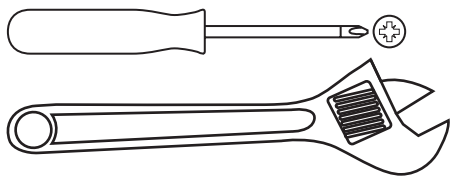
## Milano Wood Fired Outdoor Oven

User Instructions - Please keep for future reference

ARRMIL  
V1.0



### Tools required (not included)



### Tools required (included)



### 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 domestic use **ONLY** and should not be used commercially or for contract purposes.

Produced in China for Barbeques Galore

### POSITIONING AND SAFETY WARNINGS:

- **DO NOT USE INDOORS.** This product is intended for **OUTDOOR USE ONLY.**
- **DO NOT** use this product in a confined space such as a tent, caravan, car, cellar, loft or on a boat.
- **DO NOT** use under any awnings, parasols or gazebos.
- **NEVER** leave a burning fire unattended.
- **DANGER** of carbon monoxide poisoning – **NEVER** light this product or let it smoulder or cool down in confined spaces.
- **ALWAYS** observe all local fire restrictions. Apply common sense at all times and don't use when or where there is any fire hazard risk. This unit cannot be used during a total fire ban.
- **FIRE HAZARD** – Hot embers may emit while in use.
- **DO NOT** attempt to light the oven until it has been properly assembled and all fasteners are fully tightened. Do not use the oven if any parts are damaged or missing.
- **DO NOT** handle or move the oven whilst alight or still hot. Avoid touching the body of the oven when it is in use or still hot.
- **ALWAYS** inspect the unit prior to use for fatigue and damage – repair or replace as and when necessary.
- **ALWAYS** keep the oven least 2 meters away from anything combustible including walls, fences, poles, ceilings, trees, shrubs, foliage, etc. when it is in use or still hot. Make sure there is nothing above the oven but sky. Ensure the oven is positioned on permanent, flat, level, heat resistant surface away from flammable items. **DO NOT** use this oven on decking or any other flammable surfaces such as dry grass, woodchips, leaves or decorative bark.
- **ALWAYS** allow the unit to cool down completely before moving or storing.
- **WARNING:** This oven is very well insulated for added safety, however when the oven is in use, certain parts like the flue and front door can get **VERY HOT!** Wear insulated cooking gloves to protect your hands.
- **ALWAYS** keep children and pets at a safe distance from the oven when in use.
- **DO NOT** use this oven as a furnace.

### CHOOSING THE RIGHT FUEL:

- **WARNING** – **DO NOT** use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting, relighting or in the vicinity of the oven.
- **ONLY** suitable for use with untreated wood, logs or charcoal.
- **NEVER** use 'FIRE LOGS' or any artificial wood logs! These may be toxic and cause the unit to emit black smoke. Additionally, they are designed to burn at much hotter temperatures than real hard wood, so can damage the unit.
- **NEVER** burn any wood or timber that has been treated, painted or processed in any way. The resulting fumes can be deadly.
- **ONLY** use woods when you are sure of the source. Assume that sawn or milled timber has been chemically treated and do not use it. Use only **REAL HARD WOOD** in this wood-fired oven.

The woods that work best are hardwoods, not softwood. The best types of hardwood to get are: REDGUM, JARRAH, BLUE GUM, MALLEE as they are properly dried and not freshly cut. If the wood is too wet or 'green' then the smoke can give the food unpleasant flavours.

Fruit and Nut tree woods like APPLE, PEAR, PLUM, PEACH, MACADAMIA, ALMOND, and WALNUT are great and add interesting smoky flavours to use but can struggle to reach high enough temperatures for Pizzas. If you can get some, try using woods like: OLIVE WOOD, ASH WOOD, MAPLE WOOD, OAKWOOD, BEECH AND BIRCH WOOD. You can also use WHITE and YELLOW PINE and WHITE CEDAR, but **DO NOT** use RED PINE as it causes food to have an unpleasant flavour.

It is OK to use barbeque charcoal but this oven will burn this fuel quickly and make it a very expensive fuel option.

**NEVER** use shrubs and bushes such as Oleander, as some of these can give off extremely toxic fumes.

### FIRST TIME USE ONLY:

For the first firing of the oven only, its best to have a low fire with the door aside for around 1 hour, then let the oven cool. This will "cure" the oven ready for use.

### LIGHTING AND CONTROLLING THE TEMPERATURE:

- Place untreated wood or charcoal centrally into the fuel area. Do not initially use more than 3kg charcoal or 2 or 3 small logs. Fully open the flue damper.
  - Place rolled up newspaper and kindling in with the fuel and light carefully. Leave the door off.
  - Allow the fuel to catch alight and burn very hot for at least 30 minutes prior to cooking.
  - Do not overload the oven with fuel only a couple of small logs or 3kg charcoal is sufficient.
  - When the fire starts to catch there may be an excess of smoke coming from the unit. This is the sap in the wood burning. Wait for the smoke to lessen and for the wood to burn on its own before cooking food.
  - Once the fuel starts to ash over, use a fire shovel to push the fuel and all embers to the back of the oven.
  - Always use heat resistant gloves during the handling process and when refuelling.
- 
- Three things interact to control the oven temperature:
  - The amount of fuel. Always start with less fuel than you expect necessary, and add small amounts more if necessary. If there is too much or too little fuel, the other two temperature controls simply will not work.
  - The door adjustable vent controls the airflow to the fire. More open = more air = a hotter fire. Less open = less air = less fire. If there is a lot of fuel in the firebox, close the adjustable vent a little to allow better control over the temperature. As the fuel runs low, opening the adjustable vent a little allows better control over the temperature.
  - The flue damper can be used to restrict the exhaust flow from the chimney. If the door adjustable vent is set appropriately for the current fire level, then the flue damper will give you fine tuning control over the temperature.

As a rough guide based on 2 or 3 hardwood logs, setting should be:

#### For lighting:

Flue damper fully open, adjustable door removed.

#### For Roasting and Baking:

Flue damper ½ open, adjustable door vent fully open, adjust flue damper to target 200C (400F).

#### For Pizza:

Flue damper ½ open, door removed, adjust flue damper to target 300C (600F).

- You will be able to manage the temperature of your oven using the flue damper and the adjustable door vent. You can experiment with this until you have found the ideal cooking temperature for you.
- When ready to cook, remove the door. It is best to use a pizza peel to push the burning fuel to the back of the oven. Use the peel to scrape any embers and ash towards the back of the oven as well.
- When cooking pizza, traditionally its placed directly onto the firebricks, though it is OK to use an additional pizza stone or pizza tray if you prefer. When cooking meat, place the meat on a baking tray or rack before placing the tray into the oven.

**NOTE:** There is no exact science to the amount of logs to use to reach the perfect temperature, since each type of log varies in size, dryness and maximum temperature capacity. Generally speaking, 2 large Redgum logs should cause the oven to reach around 200 to 300 degrees Celsius (400 to 600F), while other logs such as olive or almond wood may require more logs and more time to reach similar temperatures. Experiment with blending starting with 2 logs and then adding a 3rd later on if it becomes necessary to get the oven to around 300C (600F). If the temperature begins to reach above 350C (650F), you should close the flue vent and the door to allow the fire to slow down and the temperature to drop.

**NOTE: DO NOT** overload the oven. Do not initially use more than 3kg charcoal or 2 or 3 small logs.

### HOW TO COOK PERFECT PIZZA:

**NOTE:** Depending on the topping, and how thick and large the pizza, the longer the cooking will take. Also, some dough recipes cook faster or slower than others, depending on the density and make-up of the dough. You may want to test an experimental pizza first. Learning is all part of the fun.

- Adjust the temperature as outlined above for Pizza. Once the fire has been burning for approximately 15-20 minutes, you should notice the temperature gauge start to rise into optimal Pizza cooking temperatures around 300C (600F).
- Now that your oven is at the right temperature, make sure your pizza peel has plenty of flour under the pizza so that the pizza can slide easily off the peel.
- Once you see it can slide easily, quickly slide your pizza on to the firebricks. When cooking pizzas it is recommended that you fit the door in place.
- After 60 to 90 seconds, check that the dough edges start to rise and take crust form and then with your pizza peel, lift and rotate the pizza to ensure even cooking.
- Be sure to check the underside of the pizza for colour so it does not burn or stick to the bricks. After 60 seconds repeat the above step, checking the underside and top of the pizza to desired doneness.
- After about another 90 seconds, check on the pizza to determine how much longer you wish to cook it. We recommend lifting and shifting the pizza around using a pizza peel to allow it to cook evenly. When cooked to your desired perfection, use the pizza peel to take the pizza out of the oven. Repeat these steps to make more pizzas.

**NOTE:** Check the temperature gauge between pizzas and open and adjust the flue damper as required to control temperatures. Also, move the wood to keep temperature going. If temperatures drop below 250C (500F), you can add more wood.

### HINTS AND TIPS

- Because this unit reaches very high temperatures, it can take as little as 60 seconds to 3 minutes for pizza or other foods to cook (its much faster than traditional ovens) so when first using this oven, you will need to check on the food frequently to ensure that it does not overcook or burn. Optimal cooking times and temperatures will vary depending on the thickness, size, and recipe of dough used as well as the wood.
- Certain types of dough are meant to cook at lower temperatures, such as any dough that is made of Semolina flour.
- When cooking pizza, it is advisable to use a long pizza peel. Make sure your pizza has flour under it so it will not stick to the pizza peel or the pizza stone.
- High heat cooks the best pizza. Please use cooking gloves that are made to withstand high temperatures. When taking items such as hot pans out of the oven, the high heat may damage the delicate material of normal oven gloves, so make sure you have good quality insulated gloves.

### TIPS TO BAKE, ROAST AND COOK OTHER FOODS:

- Follow the steps above to light and control the temperature of the oven. Follow normal recipe temperatures for baking and roasting instead of high temperatures for perfect pizza by letting the fire die down and adding small pieces of wood (only if required to maintain temperature).
- When cooking meat, please place on a cooking tray before putting into the oven. You can put the following cookware and/or bakeware materials inside the oven, directly on the stone: Stainless steel and aluminium cookware/bakeware (as long as there is no plastic on handle or lid), cast iron cookware/bakeware with metal handles, enamel coated cookware/bakeware with metal handles, high temperature clayware such as terracotta. Please note cookware or bakeware with Bakelite or phenolic handles can melt.
- It is strongly advised that a pizza peel is used together with insulated cooking gloves to remove hot items from the oven.
- When cooking food like eggplant parmigiana with cheese on top or things that need to cook longer, put aluminium foil with holes in so the smoke flavour still reaches the food but the cheese does not burn. You may remove the foil for the last few minutes of cooking so the top of your food can still brown.
- As the oven gets very hot, it is a good idea when taking food out to set it on an insulated table near the oven and allow it to cool a little before bringing into the house.
- The oven is also great for cooking; Casseroles, Fish, Parmigiana, Vegetable dishes, Frittatas, Meats, Poultry and much more!

## Care and safe use guidelines

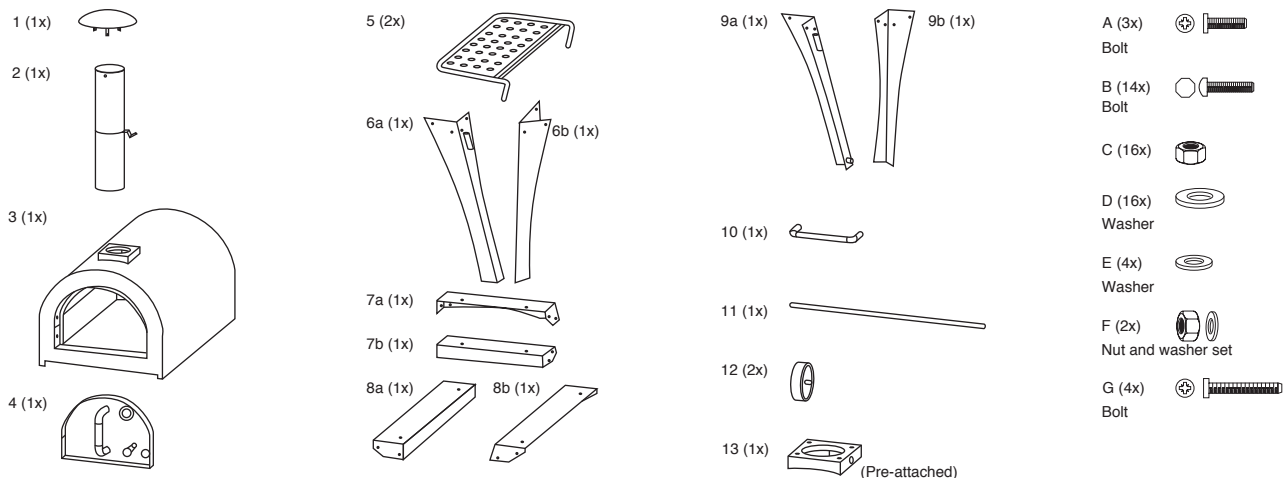
### FOOD HYGIENE AND SAFETY INFORMATION:

- **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 surfaces and tools are clean and free of old food residues.
- **DO NOT** use the same utensils to handle cooked and uncooked foods.
- **ALWAYS** 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 cooking surfaces and utensils.
- If using charcoal, **DO NOT** cook until your charcoal has a coating of ash.

### EXTINGUISHING:

- To extinguish the unit – stop adding fuel and allow fire the die or close the vents and douse with sand. **DO NOT** use water as this could be hazardous and/or damage the oven.

## Parts list



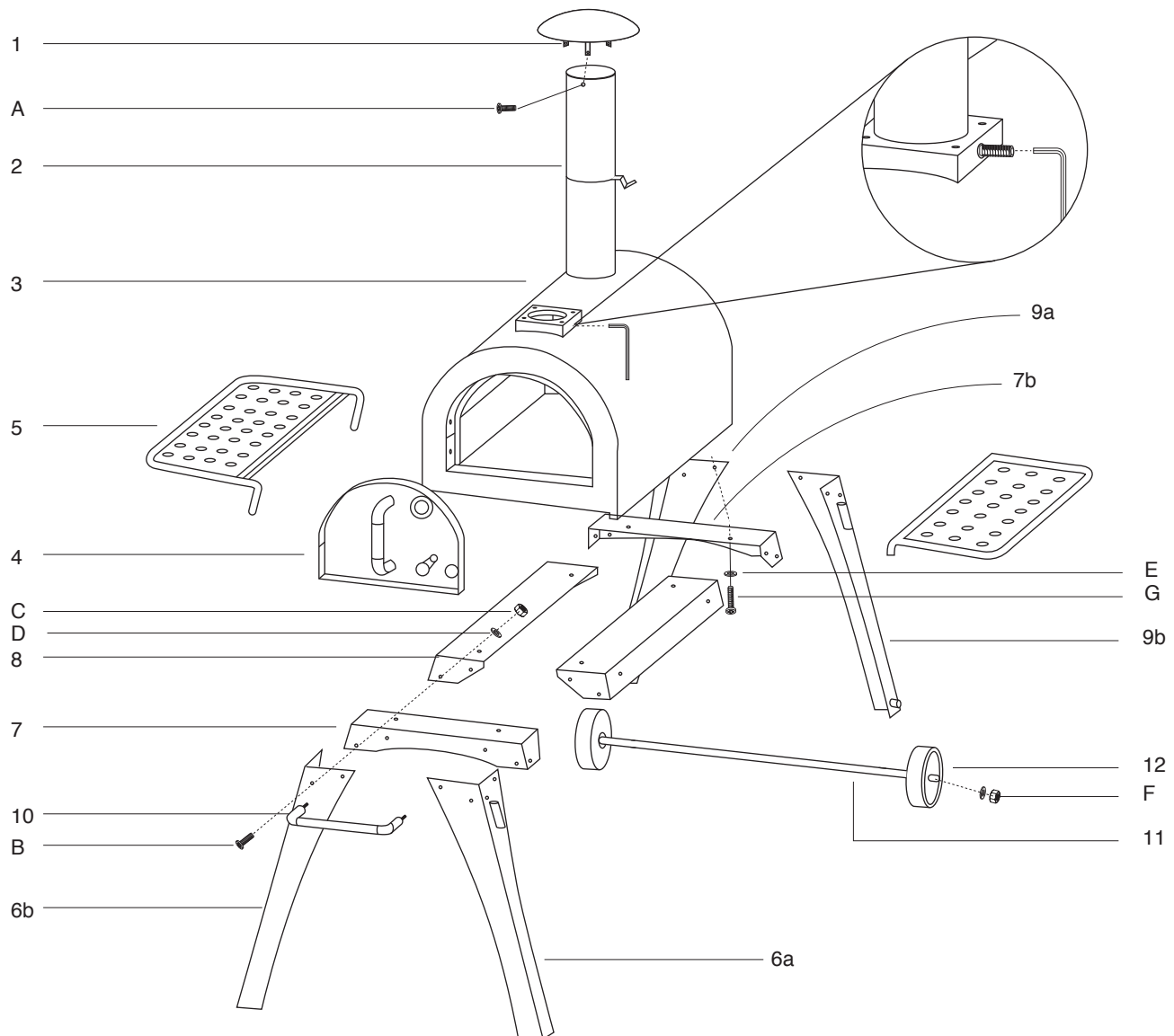
Prior to assembly, read the instructions carefully. Check all parts against the parts list.

Carry out assembly on a soft surface to avoid scratching the paint. Please retain this information for future reference.

For ease of assembly only 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 Oven.

## Assembly diagram



- STEP 1** - Place Right Trolley Brace (8a) and Left Trolley Brace (8b) and Front Brace (7a) and Rear Brace (7b) upside down on a flat surface aligning the holes.
- STEP 2** - Align the holes in the 2 x Back Legs with axle holes (9a & 9b) with the outside of the upside down Braces (7a, 7b, 8a, 8b) and fix each leg in place using 4 x Bolts (B), 4 x Washers (D) and 4 x Nuts (C) per leg. Don't fully tighten yet.
- STEP 3** - Align the holes in the 2 x Front Legs (6a & 6b) with the outside of the upside down Braces (7a, 7b, 8a, 8b) and fix each leg in place using 3 x Bolts (B), 3 x Washers (D) and 3 x Nuts (C) per leg. Don't fully tighten yet.
- STEP 4** - Attach Handle (10) to the front of the assembled trolley in the remaining holes on the front of the frame and fix using 2 x Nuts (C) and 2 x Washers (D) to the pre attached bolts on the handle.
- STEP 5** - Insert the Axle (11) into the holes on the Back Legs (9a & 9b) and feed the two Wheels (12) onto the Axle and fix 1 x Washer and Nut set (F) to each end of the Axle (11). Check that all nuts and bolts are tightened firmly.
- STEP 6** - Now turn the Trolley the right way up and with help, carefully lift and attach the Oven (3) onto the assembled Trolley and fix underneath using 4 x Bolts (G) and 4 x Washers (E).
- STEP 7** - Insert the Side Shelves (5) into the slots on the Legs (6) and (9).
- STEP 8** - Attach the Chimney Cap (1) to the Chimney (2) using 3 x Bolts (A).
- STEP 9** - To insert the chimney (2) on top of the pizza oven (3) place it down in to the pre-attached collar (13). Holding the chimney still and in an upright position begin to tighten each of the grub screws found in the side of the collar with the Allen key provided. Take care not to tighten one fully before moving on to the next, as this could push the chimney out of line. Instead tighten each grub screw gently and work your way around until all are tight and the chimney remains vertical.
- STEP 10** - Place the Door (4) into the Oven (3). Re-check that all nuts and bolts are tightened firmly.

**The Oven is now ready to use. Please ensure you thoroughly read this manual prior to use.**



## Care and safe use guidelines

- The inside of the oven will need little maintenance as the woodsmoke forms a protective layer on the steel. You can clean the inside of the oven if required with a non-abrasive cloth or sponge. Mostly it will “self-clean” from the heat of the fire.
- You don’t need to clean the fire bricks very often. Firing the oven up a bit higher without food inside will do the cleaning for you.
- The oven will start to develop surface rust when placed outdoors and especially after the first use. This is to be expected and is not a product fault. To prevent surface rust, the outside of the oven needs to be regularly oiled. Firstly, remove ordinary stains with mild soap and warm water, allow to dry and then apply a light coating of vegetable oil.
- The paint finish will deteriorate over time but can be maintained by cleaning with a wire brush and repainting with high temperature paint which is available at your local Barbeques Galore store.
- The unit may be left outside all year if a cover is used to help protect it from bad weather; however it is recommended to store in a garage or shed. If using a cover, ALWAYS ensure the unit has completely cooled before covering. Placing a couple of sponges between the cover and the oven will help promote ventilation and avoid mould.
- Periodically recheck that all fasteners are properly tightened.

Diagram Code	Code	Description	Qty per Oven	Qty per part Code
1	LHMILCHIMCAP	Chimney Cap	1	1
2	LHMILCHIMNEY	Chimney	1	1
3	LHMILFIREBOX	Oven Body	1	1
4	LHMILDOOR	Oven Door	1	1
5	LHMILSIDESHELF	Side Shelves	2	1
6a	LHMILLEGRIGHTF	Front Right Leg	1	1
6b	LHMILLEGLEFTF	Front Left Leg	1	1
7a	LHMILBRACEFRONT	Front Brace	1	1
7b	LHMILBRACEREAR	Back Brace	1	1
8a	LHMILBRACERIGHT	Right Brace	1	1
8b	LHMILBRACELEFT	Left Brace	1	1
9a	LHMILLEGRIGHTR	Back Right Leg	1	1
9b	LHMILLEGLEFT	Back Left Leg	1	1
10	LHMILHANDLE	Oven Handle	1	1
11	LHMILAXLE	Axle	1	1
12	LHMILWHEEL	Wheels	2	1
13	LHMILCOLLAR	Collar	1	1
A-G	LHMILBOLTPACK	Bolt Pack	1	1
	LHMILTHERM	Thermometer	1	1
	LHMILDAMPER	Flue Damper	1	1



## **WARRANTY AND CONSUMER GUARANTEE**

**The BBQ's Galore Warranty and consumer guarantees set out in this document override all other warranties on this product.**

Barbeques Galore Warranty is provided in addition to other rights and remedies as set out below under 'Consumer Guarantees'.

### **Warranty Term**

Subject to the conditions set out below, this product is warranted to the purchaser to be free from defects in workmanship and materials from the date of purchase for the terms specified below.

**1 YEAR**

### **Warranty Conditions**

1. Barbeques Galore warranty is non transferable and is limited to the original purchaser.
2. Satisfactory proof of the purchase (as defined in the Competition and Consumer Act 2010 (CCA)) must be furnished at the time of notification of the defect for a claim under this warranty to be enforceable.
3. This warranty covers all parts found to be defective in workmanship and/or materials during the warranty period. Barbeques Galore total liability in respect of a claim by a consumer under the CCA for a minor problem (as defined in the CCA) with a product is limited, at our option, to providing the consumer with a refund, replacement product or repairing the product.
4. For major failures (as the term is defined in the CCA) you are entitled to a replacement or refund and for compensation for any other reasonably foreseeable loss or damage.
5. To implement this warranty, please return the product to the place of purchase or nominated service agent, otherwise a service call out fee will be charged and refunded if claim is warrantable.

### **Installation Conditions**

1. All installations must conform to the applicable Gas, Electrical and Building standards as laid down by the local codes for state or region.
2. If the appliance is changed to natural gas (if applicable), it must be converted and installed by an authorised person in accordance with all applicable standards as laid down by the local codes for state or region.



## **Warranty Exclusions**

1. This warranty will be void and accordingly no claim of any nature will be enforceable if the product has not been assembled, installed or operated according to the instructions, or has been subject to abuse, improperly treated, neglected and/or if any repairs, maintenance or service has been done by an unauthorised person.
2. This warranty does not cover
  - rust due to improper care or lack of maintenance. Contact your place of purchase for care and maintenance instructions
  - commercial use
  - claims arising from damage caused by abrasive chemical cleaners, heat discoloration or fat fires

## **Consumer Guarantee**

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Subject to the above paragraphs, all express or implied representations, conditions, statutory guarantees, warranties and provisions (whether based on statute, common law or otherwise), relating to this warranty, that are not contained in it, are excluded to the fullest extent permitted by law.

Nothing in this warranty excludes, restricts or modifies any condition, warranty, statutory guarantee, right or remedy, implied or imposed by common law, statute or regulation, which cannot be lawfully excluded, restricted or modified.

For Customer Reference (keep these details filed in a safe place)

Purchased from \_\_\_\_\_

Date Purchased \_\_\_\_/\_\_\_\_/\_\_\_\_ Record Serial Number \_\_\_\_\_

N.B Satisfactory proof of purchase like your sales docket must be kept for any claim under this warranty to be enforceable.

Service Contact Point – Please contact your place of purchase for warranty repairs or service.

## **BRANCHES AUSTRALIA WIDE**

Phone -1300 301 392 for your nearest store E-mail:CSR1@bbqgalore.com.au

Barbeques Galore Limited,  
Build A2, Campus Business Park, 350-374 Parramatta Road, Homebush, NSW 2140  
Phone 02 9735 4111