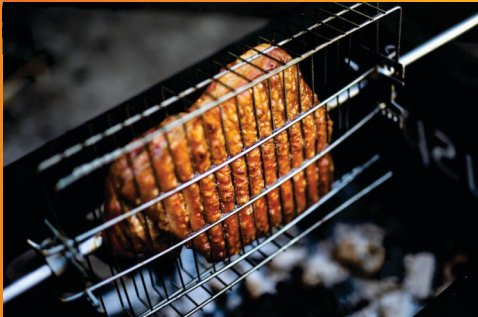


pizzAsado™

The most versatile wood-fired pizza oven and grill



Welcome to the PizzAsado family by OUTDOOR APPLIANCES UK LTD! Get ready for a sizzling outdoor cooking adventure filled with scrumptious delights and heartwarming memories.

PizzAsado, your ultimate wood-fired pizza oven and grill, is here to level up your culinary escapades. Don't be fooled by its name; this dynamo is perfect for more than just pizza enthusiasts. The PizzAsado is a multi-talented grill that can reverse sear, slow cook, spit roast, and grill over wood fire or charcoal, thanks to its genuine accessories.

Deliciousness Awaits!

Exciting Features

1. Effortless design: Just fire it up (wood or charcoal) atop the PizzAsado and slide in your pizza or dish of choice into the drawer.
2. Triple-threat cooking: Expand your PizzAsado universe with the Steven Raichlen Tuscan Grill, Auspitt spit rotisserie, or Dutch oven cooking. Mix and match accessories like cast iron pots or pans on the BBQ, over open flames, or inside the oven.
3. Portability powerhouse: PizzAsado packs into its bag and goes wherever you can make a fire. A protective cover keeps it safe from the elements.
4. Accommodates pizzas up to 34cm in diameter, making it your ultimate outdoor kitchen or camping companion
5. Built to last: Solid steel design, stainless steel faceplate, and no breakable parts ensure your PizzAsado stands the test of time.
6. Extra perks: Heat-resistant stainless-steel handle, easy cleaning, heat and rust-resistant coating, bag or cover accessories, adjustable front footrests (25mm), stainless steel pizza peel, and PizzAsado oven thermometer.
7. Peace of mind: Enjoy a 24-month structural warranty and stellar after-sales support.

T's & C's Apply.

PizzAsado Instructions: First Time Use

- Unbox and position your grill area or worktop.
- Fine-tune the feet (turn the bolts) for stability and levelness.

Cooking Steps

1. Ignite your fire using 7-10 wood pieces on top of the box.
2. After ~30 minutes, evenly distribute coals on the box.
3. No need to wait for wood to burn out completely.
4. For a crisper pizza base, place 3-6 coals/embers under the box (start with less to avoid burning).
5. Let the cooking begin - pizza or casserole!
6. The pre-seasoned steel drawer requires no flour or semolina.
7. Pop your pizza directly in the PizzAsado drawer without a pizza tile.
8. Close the drawer and set a 2-minute timer.
9. Open the drawer, rotate pizza with the spatula, then close and set a 1-2 minute timer (depending on toppings).
10. After 4 minutes, your pizza should be heavenly. For a crisper base, bake for an additional 30 seconds.

Cooking Steps (continued)

- Homemade bases may take a tad longer.
- Remove your pizza with the peel and relish the taste!
- For a pizza party, add more wood as needed to keep the fire alive.
- Always build the fire on top of the PizzAsado, not the sides, for evenly cooked masterpieces. Place a minor quantity of coals under the PizzAsado drawer, which will enhance the drawer's temperature, shifting your oven into the ideal range for pizza baking. We have found remarkable results using a wire rack raised above the drawer base. This method of pizza cooking allows the toppings to cook just right, and then you can complete the final minute with the wire rack removed and your pizza base directly on the drawer. Always keep in mind that there's no absolute correct or incorrect approach. Cherish the process and figure out the technique that best fits your style. It's a game of experimentation, and remember that practice leads to perfection. If you're aiming for consistent results, infrared thermometers can be invaluable in determining the optimal base temperatures for your pizzas.
- Unlock the full potential of your outdoor cooking experience with the Cast Iron Tuscan Grill, the ultimate tool for achieving that authentic, smoky flavor that you crave. This versatile grill is designed to sit perfectly on top of the PizzAsado, allowing you to cook your food directly over hot coals for that unbeatable charred finish.
- For rotisseries use the PizzAsado spit bracket and Auspitt Stainless Steel Rotisserie kit & accessories.
- A potjie is a rustic, three-legged cauldron that exudes an air of adventure and is the perfect companion for slow cooking hearty stews over a crackling wood fire on the PizzAsado.

Here are some tips for effectively using your PizzAsado oven thermometer

For Pizza:

- Insert the thermometer into the PizzAsado and light the fire.
- Wait until the temperature reaches 300-320 °C for optimal pizza cooking and then remove the thermometer from the oven.
- Keep the fire going to maintain the heat in the PizzAsado grill.

For Baking:

- Insert the thermometer into the PizzAsado and light the fire.
- Once the thermometer reaches 250 °C, remove the fire from the PizzAsado grill, leaving only the coals on top.
- As the temperature slowly drops, add a small amount of coals once it reaches 180-200 °C to maintain the heat.

- Avoid leaving the thermometer in the PizzAsado while cooking oily or greasy foods to prevent oil stains. Instead, use it to determine the desired temperature and remove it before cooking.
- Always use gloves or tongs to remove the hot thermometer from the PizzAsado and avoid leaving it in temperatures higher than 350 °C.

Cleaning:

- Empty ash from the box and wipe with cooking/olive oil using a kitchen towel.
- Remove the drawer by lifting it 45°.
- Scrape off excess toppings or oil with the pizza peel and wipe with a kitchen towel.
- Apply a light layer of cooking/olive oil to the drawer (avoid soap)

Storage Instructions:

- When storing your PizzAsado for extended periods, lightly rub vegetable or olive oil onto the steel before storing. Keep it snug in its bag and ensure it's stashed in a dry place. Remember, never use water to cool down your PizzAsado!

Accessories & Other Cooking Options

- Steven Raichlen Tuscan Grill with adjustable legs: Unleash your inner grill master with this must-have accessory for serious grilling.
- Auspitt spit accessories: Perfect for spit roasting enthusiasts and endless fun.
- Dutch ovens: Create a wood-fired feast with these versatile pots.
- At Outdoor Appliances UK Limited, we specialize in importing, supplying, and distributing sustainably sourced Namibian hardwood. Sun-dried to achieve less than 2% moisture content (compared to standard domestic kiln-dried timber's 20%), our hardwood has virtually zero smoke production and burns at high temperatures with minimal energy loss. Its superior quality and longevity have earned us WoodSure certification, DEFRA approval, and 'Ready to Burn' status, complying with UK wood quality regulations effective from 1st May 2021.

Now, it's time to awaken your inner outdoor chef and elevate your culinary prowess with PizzAsado! Embark on a journey of mouthwatering dishes and joyous memories with friends and family. With PizzAsado by your side, your cooking game will be a knockout!

Contact Us

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