

User Manual

WOOD OVEN

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RÖSHULTS



Wood Oven

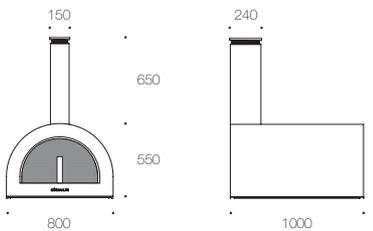
Design:	Broberg & Ridderstråle
Art no:	200226
Colours:	Brushed Stainless Steel
Materials:	Stainless Steel, Oven stones, Ceramic Fibres
Measurements:	L 800 D 1000 H 1200 mm / L 31.5 D 39.4 H 47.2 in
Weight:	111 kg / 244.7 lb

Color & Sample

Oven available in



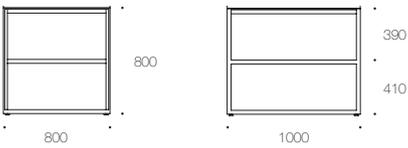
Brushed Stainless Steel. AISI 316L, Scotch-Brite
Röshults Sample: ME003





Wood Oven Frame

Design:	Broberg & Ridderstråle
Art no:	200223 / 200224
Colours:	Anthracite HT 550 / Brushed Stainless Steel
Materials:	Stainless Steel
Measurements:	L 800 D 1000 H 800 mm / L 31.5 D 39.4 H 31.5 in
Weight:	42 kg / 92.6 lb



Color & Sample

Frame available in

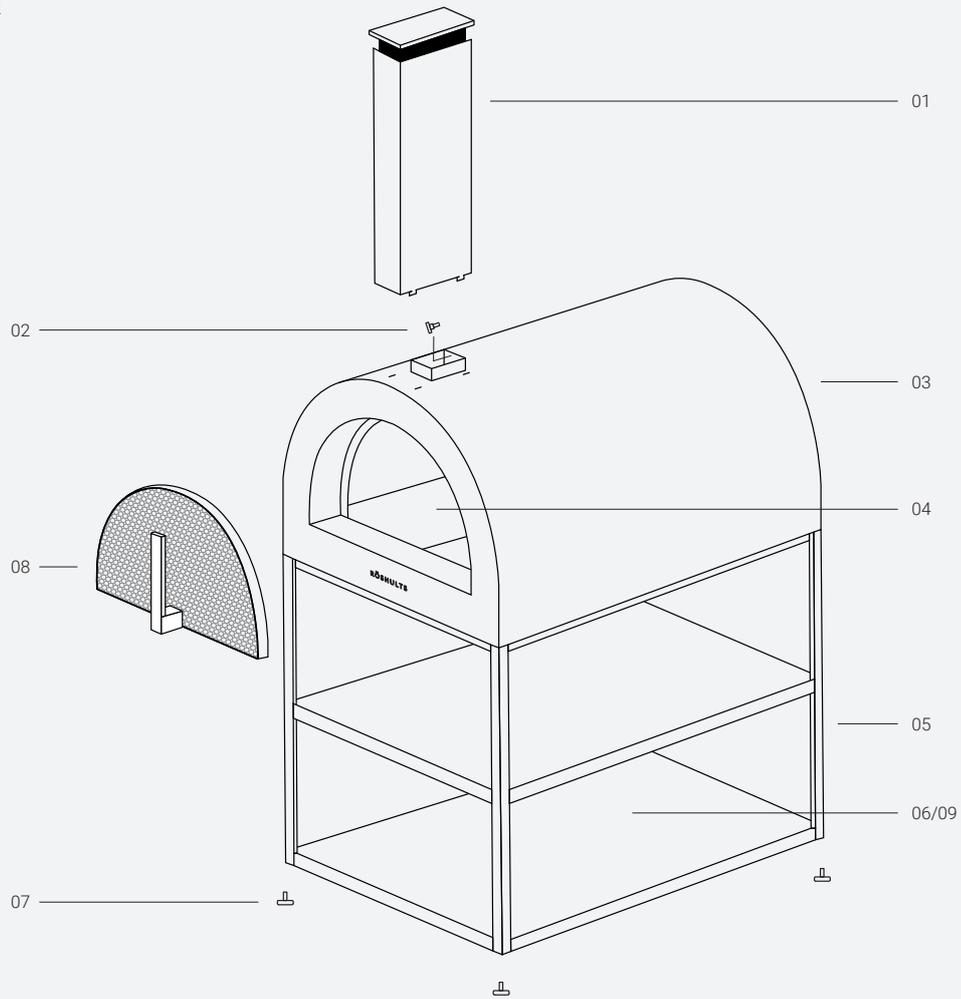


Anthracite. Akzo Nobel Black HT550 WN303JR
 Röshults Sample: C0005



Brushed Stainless Steel. AISI 316L, Scotch-Brite
 Röshults Sample: ME003

Wood Oven
Parts



NO	DESCRIPTION
01	Chimney
02	Bolt chimney
03	Shell
04	Oven stones
05	Bottom frame

NO	DESCRIPTION
06	Bottom shelf
07	Adjustable foot
08	Front lid
09	Bottom teak shelf

Safety instructions

For your safety, please note:

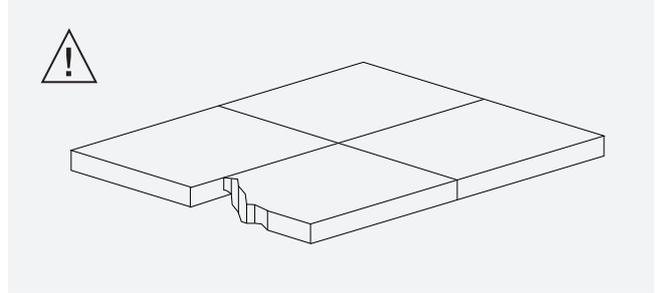
- For outdoor use only.
- Do not allow young children to operate the Wood Oven.
- You should use caution when using the Wood Oven. The Wood Oven will be hot and can cause burn injuries.
- Be aware about that you are working with fire. Use appropriate tools with long heat resistant handles, such as the Röshults Pizza Spatula.
- Oven mitts should always be used when cooking in the Wood Oven and handling the front hatch to minimize the risk of burns.
- Never place flammable or combustible liquids or material close to the Wood Oven.
- Read the instructions before using the appliance.
- Follow the instructions to make sure a safe use of this product.

Before the first use

- Unpack the Wood Oven and make sure all parts are included in the package. Note that the chimney bolt is placed inside the chimney.
- Wood Oven shall be placed on an open space and placed away from any combustible material like furniture, wood, trees, bushes, cushions and fabrics with a minimum distance to:
 - The sides of 1000 mm.
 - The back of 200 mm.
 - The front of 3000 mm.
 - The chimney of 1000 mm.
- Place the bottom frame outdoors on a flat and steady surface.
- Place the half circle Wood Oven shell on top of the frame.
- Place all the stones in the bottom inside the oven.



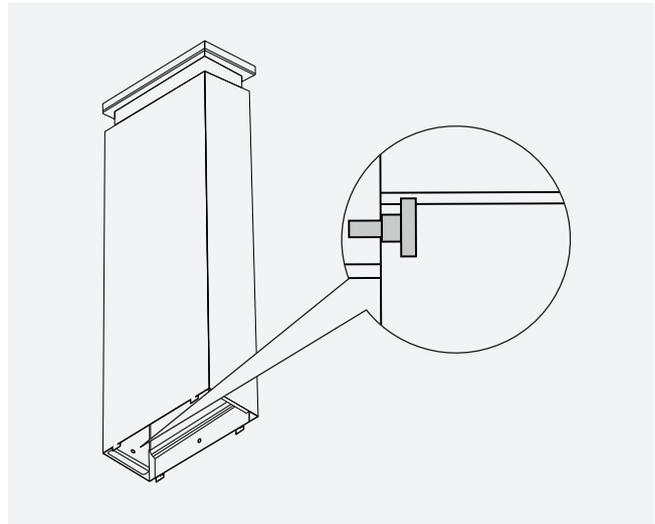
- **Note!** The oven stones can easily break if not handled with care. Use gloves when handling them and make sure to not drop them or knock them into each other, other hard objects, surfaces or edges.



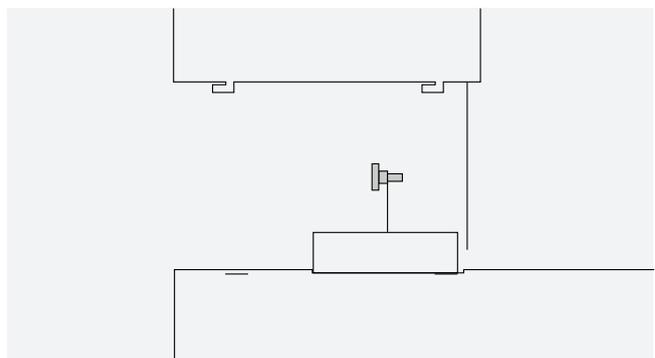
Chimney assembly:

Follow these steps to mount the chimney:

1. Unscrew the chimney bolt placed inside the chimney.



2. Place the chimney on top of the Wood Oven in the Chimney hole. The chimney has small hooks in the bottom, place them in the slots on top of the oven and push the chimney against the front to get it fixed in the right position.



3. Mount the bolt back when you have placed the chimney in the right position. Make sure to tighten the bolt properly.

You are now ready to use the Wood Oven.

Warning!

- Do not use indoors! The Wood Oven is designed for outdoor use only. Combustion and smoke can cause life threatening injuries.
- The Wood Oven is for cooking purposes only. Do not use for heating.
- Do not store pressure vessels, combustible liquids, flammable items, explosive goods underneath or next to the Wood Oven. The shelf underneath the oven risks becoming too hot and should not be used for storage of pressure vessels, flammable and combustible liquids such as, gasoline, alcohol, etc.
- Never use any kind of flammable liquid to light the Wood Oven. Do not let flames go outside the front of the oven.
- Wood Oven is not intended to be used in recreational vehicles or on boats.
- Make sure to there are no roof, balcony, pergolas, trees, bushes and plants or other combustible material above or near the chimney. Place pots and plants away from the wood oven.
- Keep children and pets far away from the Wood Oven. Children should not be left alone or unattended in an area where the oven is being used. Never allow them to sit, stand or play on or around the oven at any time.
- Never allow children to crawl underneath (oven stand). Do not store items of interest to children around or below the oven or in the area.
- This appliance shall not be used by underaged children and persons with reduced physical, sensory or mental capabilities unless being supervised by guardian or the equivalent.
- Do not touch the outer shell of the oven and chimney while having a fire in the oven. Even after the fire went into a smoulder without flame, don't touch the shell and chimney.
- Do not overload the Wood Oven with wood. Do not use more than the maximum of 4 logs at that time. The Wood must be placed in the back of the wood oven to minimize the risk of falling out when the hatch is opened.
- Do not use laminated wood, treated wood or any wood with traces of paint, glue or chemicals. Only use firewood intended for cooking purposes to not risk getting harmful toxins in your food or air.
- Never move the Wood Oven when in use or before it has completely cooled down after use.
- Never use water to control or extinguish the fire. Do not use water trying to cool down the Wood Oven when hot, as you risk burning or scalding yourself in the process.

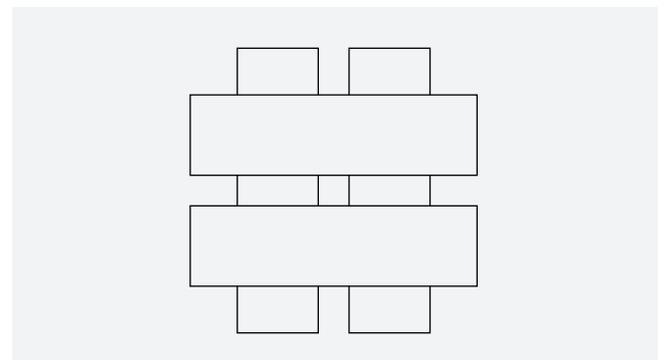
- Do not remove the ashes until the wood have burned out and cooled completely. Do not put the Wood Oven into storage until it has completely cooled off.
- Never dispose of coal and ashes where there is a risk of someone stepping on them or a fire hazard.
- Always put coal and ashes from the Wood Oven into a metal container designed for the purpose.
- The Wood Oven must be cleaned thoroughly and regularly.
- Do not use sharp objects to clean the Wood Oven to avoid damage to the oven stones or to damage the surface.

How to use the Wood Oven

Röshults Wood Oven should only be used with firewood. To get the best result we recommend the use of birchwood.

Place the firewood

Place max 4 pcs of firewood on one side in the back of the oven. For optimal result logs should not be longer than 4 dm and the cross-section should be smaller than 1 dm² Place 2pcs of firewood in one direction and place 2pcs on top of them across as shown in the picture below.



Placing the firewood on one side of the oven enables the fire to circulate inside the oven. The flame circulates from the side, up against the roof and against the other side of the oven.



How to light the firewood

Light the firewood and wait until the wood logs are fully lit before you start cooking.

There are several ways to light the firewood. Below follows a few recommended methods:

- a. Distribute an appropriate amount of fire gel (ethanol based) onto the firewood. Light the gel with a match or a lighter. Be aware that the flame can be difficult to visually see.
or
- b. Distribute two or three paraffin bags on the wood logs. Light the bags with a match or a lighter.
or
- c. Pour some cooking oil on a page of a newspaper or a sheets of paper towel. Roll up the paper and place it the role between the bottom 2 firewood logs. Light the oiled paper with a match or a lighter.

Make sure that the firewood is burning properly before closing the hatch. The hatch should be closed during the warmup of the wood to reach a good temperature. It will take at least 1 hour to reach above 350°C (600°F).

Add more firewood as the fire burns to ensure that there is always fire inside the oven. Always keep a maximum of 4 logs of firewood burning at the same time, never more.

Be carefull when adding more wood. The Wood Oven is very hot and it is easy to burn yourself if not carefull. Throwing in more wood can cause smoldering pieces of wood to scatter around.

How to cook a pizza

Wood oven is excellent for cooking pizza but can off course be used to cooked other kinds of food as well.

When the temperature reaches above 350°C (600°F) it is time to use the Wood Oven for cooking. Make a round and flat piece of good quality pizza dough. Place the condiments of your choice on top.

Open the hatch to the Wood Oven. Use the Röshult pizza spatula to place the pizza onto the oven stone inside the Wood Oven. Make sure to turn the pizza after a few minutes to get an even cooking result. Be careful not to burn yourself in the process.

When finished cooking

After you have finished cooking close the hatch and wait for the wood Oven to cool down completely before cleaning or emptying the ashes. Keep the hatch closed when not using the Wood Oven.

Storage

The Wood Oven can be stored outdoors all year round. We recommend using Röshult custom made cover to ease the need for care & maintenance.

Make sure to always have the hatch closed when not in use to keep it dry inside. If the stones get wet, they risk cracking and breaking when temperatures are below 0°C (32°F) as well as during heating of the Wood Oven.

For storage in a separate location, the Wood Oven must first cool down completely before being moved. Empty the ashes and clean it out before placing into storage. You will find information on how to empty the ashes in the Care & Maintenance section.

Make sure to store your firewood in a dry place. If the firewood gets wet, it will be difficult to light and will not give as much heat.

User checks & Repairs

Make sure to let the Wood Oven properly cool down before handling it for storage, cleaning and maintenance. If it is still hot you might burn yourself, damage the luxury cover or set something on fire.

Inspect the Wood Oven on a regular basis. Make sure there are no cracks and holes inside the Wood Oven and that the chimney are still in the correct place.

If cracks or holes are found or the chimney has been compromised do not use the Wood Oven before contacting Röshults for further information and repair. Do not attempt to repair the Wood Oven on your own.

Regularly check that the oven stones do not have any damage. Check for cracks and missing corners. If the oven stone is damaged it can effect the cooking experience as well as the insulation properties of the Wood Oven.

Damaged oven stone can be replaced with a new. Contact your local Röshults dealer to order a new one.

Maintenance and Cleaning

Make sure to let the Wood Oven properly cool down before handling it for storage, cleaning and maintenance. If it is still hot you might burn yourself, damage the luxury cover or worst case set something on fire.

To avoid problems, be sure to inspect all the Wood Oven parts after use. Keep the Wood Oven clean for extended durability.

Always wipe the Wood Oven clean after use. We recommend cleaning the Wood Oven regularly with a microfibre cloth and soapy water. Make sure that the cleaning agent does not contain alcohol or solvents. This can cause the outside of the Wood Oven to be burned or risk catching fire when used next time.

When needed or after the final use of the season: Empty out the ashes from the Wood Oven and clean it inside and out.

Care instructions for Stainless steel

To avoid gray coating on the surface, do not let water or other liquids dry into the stainless steel. When water contains mineral solids, which leave water spots, it is advisable to wipe the surface completely with dry towels.

- Sprinkle dry powdered detergent, such as washing powder on the surface.
- Rub the powder gently on the surface with a damp sponge.
- Wash thoroughly with cold water.
- Wipe the surface dry with a dry soft cloth.

Care instructions for Powder coating

To avoid gray coating on the surface, do not let water or other liquids dry into the stainless steel. When water contains mineral solids, which leave water spots, it is advisable to wipe the surface completely with dry towels.

Make sure not to use any sharp utensils or tools or abrasive cleaning products when cleaning the powder coating. This risks damaging the powder coating.

Care instructions for Oven stones

The oven Stones needs very little care. Due to the high temperatures when using the wood oven most substances are burned clean from the stones.

Never pour water onto the hot oven stones. Never start a fire if the Oven stones are wet.

The stones then risks to crack and there is great risk of burn injuries from hot steam.

Clean the oven stones by brushing of dust, dirt and ashes with a brush made for this purpose. Always make sure to clean out the Wood Oven after it has completely cooled down.

Care instructions for Teak

Our teak furniture is delivered untreated. If the furniture remains untreated sun, UV light, humidity and rain will give the teakwood patina over time and turn a pale grey color. This process does not harm the strength or quality of the wood. If you wish to keep the original golden color, we recommend treating teak furniture with a teak sealant. Consult with your local paint store to find the best product for this treatment.

It is recommended to wipe off any stain from foods, wine, coffee, condiments, dirt, spores, mold or mildew with water and detergent. For stubborn stains, use a soft-bristled scrubber (such as kitchen/ pot scrubber).

Please do not cover the teak wood with plastic or any similar material that does not breath. This will prevent natural airflow and can cause the timber to sweat and increase humidity. Mold may appear as a result as well as discoloring of the wood. To protect the Wood Oven always use our custom-made covers.

In some cases mold or mildew can occur despite following the care instructions. This can occur if the furniture has been stored under trees or from air pollution. This is not covered by the warranty.

Emptying the ashes

Wait until the Wood Oven has cooled down completely before empty the ashes.

1. Remove the hatch.
2. Empty the ashes from the Wood Oven using suitable tools for the job.
3. Place the ashes and coal into a metal container.

Always use a metal container for the coal and ashes that is designed for this purpose. Never empty coal or ashes into a plastic container.

Dispose of the ashes according to your local regulation.

Troubleshooting & FAQ

If the Wood Oven does not function properly, use the following checklist before contacting your dealer for service.

Uneven heating

It is in the nature of the Wood Oven to have different temperature in different parts of the oven. To get an even cooking result it is crucial to frequently turn the pizza or food cooked. If not turned the is a risk of being burned one side and not finished on the other side.

The temperature will also vary depending on the how man logs of firewood are burning at the same time. The heating properties will also depend on if you have the hatch open or closed when using it.

All logs lit: Make sure that the firewood has been lit properly. After the firewood has been lit make sure to wait. Only the pieces of the wood that are fully lit will be giving heat.

Enough firewood: As the firewood is consumed the temperature of the wood oven will eventually decrease. Make sure to feed the fire with more firewood so that there is about 4 logs continuously burning or smoldering.

Sparks

When making a fire there are always going to be some sparks. Röshults Wood Oven should only be used with firewood. To get the best result we recommend the use of birchwood. Be aware of that some types of wood can through sparks that can get in your food.

Type of firewood: Make sure to use birch wood or wood that does not tend to sparks very much. Stay away from pine, spruce and other kinds of wood that has a tendency to give a lot of spark.

Lots of smoke

Using firewood to start a fire always comes with some smoke as a result. More smoke than usual could be a result of one or more of the following reasons.

Treated wood: Make sure to never use laminated wood, treated wood or any wood with traces of paint, glue or chemical. This can cause both excess smoke as well as releasing harmful toxins into the air. These toxins can be harmful to inhale and/or can get into your food make it harmful to eat.

Wet wood: Make sure that the firewood you are using is dry. It is difficult to light the wood when wet and can cause excess smoke.

To dry wood: In rare cases when the wood has been stored in a dry place, typically indoors, for a very long time it can get too dry. This can cause excess smoke when used as firewood.

Wood will not light

Make sure that you have read the instructions to make sure to know how to operate the Wood Oven accordingly. If there is still trouble igniting, try the following steps to get it to work

Wet wood: Make sure that the firewood used is dry. It is difficult to light when wet.

Low temperature

The Wood Oven can take up to 30 minutes to preheat to reach the desired temperature. If the temperature is still low after 30 minutes, try the following steps:

Fully lit: Make sure that the firewood has been fully lit before you start using the Wood Oven. The wood should be smoldering by the time you start cooking.

Wet wood: Make sure that the firewood used is dry. Wet wood can be difficult to light. When lit all energy is used to dry the wood before it can burn, which in turn gives little to no heat as a result.

Type of firewood: Make sure to use birch wood or some other type of hardwood to get the desired high temperature for cooking. Softwood like spruce or pine is not able to reach as high temperatures.

Time to call Customer Service

If you have checked the Wood Oven according to the above and are still having trouble with your Wood Oven, do not hesitate to contact us.

Customer service line +46 36 440 32 10

FAQ

Q: How long do I need to wait before I can start cooking food in the Wood Oven?

A: It normally takes 40 minutes for the Wood Oven to reach high enough temperature to start cooking. For baking pizza at will take a bit longer.

Q: Can I get new spare parts for my old oven?

A: Yes, contact your local dealer to get the parts you need to be replaced.

Warranty

The warranty covers manufacturing defects, obvious design flaws and coating imperfections. We recommend using our matched Luxury Covers for optimal protection. Cost for delivery, assembly, replacing of worn parts and other are not included in the warranty. The warranty is not valid in case of own modification or other alteration of the Wood Oven. Only valid with receipt.

Use of frame or stand not designed and produced by Röshults will void our liability as to incidents and/or accidents due to an unstable or improper design and/or assembly and/or use of inadequate materials (eg. flammable).

THE WARRANTY DOES NOT APPLY:

- When an accident occurs after you have received the goods.
- Neglect.
- Improper or not intended use.
- Failure to comply with care and maintenance guidelines.

COMPONENT	WARRANTY PERIOD
Stainless Steel Cooking Grids	2 years
Frame, Housing, Cart, Control Panel, all Stainless Steel Parts	2 year

Recycling & Disposal

To ensure sustainability for our planet we recommend that all parts of the Röshults Wood Oven will be recycled or disposed of in a proper way when the parts have reached end of life. The table below will act as guidance on what material can be found in different parts of the Wood Oven.

Materials found in Wood Oven:

Part	Pcs	Type of material Stainless steel oven & frame	Type of material Anthracite frame
01 Chimney	1	Stainless steel 316L	
02 Bolt chimney	1	Stainless steel 304L	
03 Shell	1	Stainless steel 316L	
04 Oven Stones	1	Ceramic	Ceramic
05 Bottom frame	1	Stainless steel 316L	Powder coated Stainless steel 304L
06 Bottom shelf	1	Stainless steel 316L	Powder coated Stainless steel 304L
07 Adjustable foot	4	Plastic and Stainless steel 304L	Plastic and stainless steel 304L
08 Front lid	1	Stainless steel 316L	Stainless steel 316L
09 Bottom teak shelf	1	Solid teak wood	Solid teak wood
Insulation	1	Refractory Ceramic Fibers CAS: 142844-00-6 650-017-00-8 	Refractory Ceramic Fibers CAS: 142844-00-6 650-017-00-8 
Nuts and bolts		Stainless steel 304L	Stainless steel 304L

