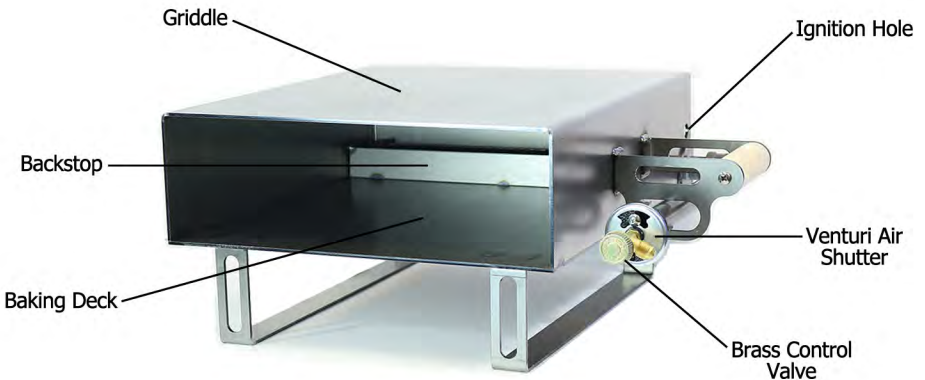


INSTRUCTIONS



NO ASSEMBLY REQUIRED



In the box: 1. Oven - 2. Gas Hose - 3. Lighter - 4. Instructions - 5. Sticker - 6. Avocado Oil

The outdoor portable propane powered Bulletproof Pizza Oven is perfect for any patio, backyard, campsite, or tailgate party.

This is a professional grade oven.

- FOLLOW THE INSTRUCTIONS -

**DO NOT TOUCH ANY PART
of the oven when in use.
IT'S HOT**

bulletproofpizzaoven.com


Lifetime Warranty

Your Bulletproof Pizza Oven's construction is rugged, sturdy, tough and built to last. It is built using industrial grade materials. Cosmetic imperfections, discoloration, smudges and scratches regularly found on welded 10-gauge steel, 3/4" pipe and cast iron are not covered by the warranty. This oven is built to be used and performs better with Wear and Tear. (Looks better too)

Steel expands with a rise in temperature. Depending on the temperature and duration of use, the oven will expand and contract, slightly changing shape while hot. These variations are normal and not covered by the warranty. If you do not clean, season, or store your oven properly, it may rust. Rust is not covered by the warranty. (No joke) The 5PSI Gas Hose is not covered. (If we didn't make it, we are not covering it) If you strip The Brass Control Valve, it is not covered by the warranty.

If you are being shot at, hold the oven by its legs and use it as a shield. Stopping bullets is not covered by the warranty.

Using your oven for the first time:

 DO NOT COOK FOOD the first time you use the Oven

1. Take it out of the box. (We're really not into the "unboxing experience")
 2. Place the oven on a heat resistant, stable, and level surface. (We honestly can't believe that we had to say this part, but our lawyers insisted)
 3. Turn The Brass Control Valve ON YOUR OVEN all the way to "CLOSE." ("right tight" is closed ---- "left loose" is open as indicated by the arrows)
 4. Turn your Propane Tank all the way to "CLOSE."
 5. Using the included 5PSI Gas Hose, hand tighten the standard 5/8" black outlet connector to your propane tank.
 6. Use a wrench to attach and tighten the Gas Hose fitting to the oven's Brass Control Valve. Be sure it is tight enough that there is no leaking. (Do not overtighten)
 7. "OPEN" the valve on your propane tank.
 8. Gently "OPEN" The Brass Control Valve on the oven, and light the burner using The Ignition Hole located above the gas pipe on the handle side of the oven. (A Lighter is included -- Your oven does not come with an ignition switch or temperature gauge, because we don't like things that break)
 9. Adjust The Brass Control Valve and Venturi Air Shutter until you have a hot blue flame. The combustion will slightly change 5 to 10 minutes after ignition when the oven and pipe burner warm-up. Make MINOR adjustments (if any) as necessary. (Use a Phillips screwdriver to help adjust the Venturi Air Shutter) (Slight learning curve)
- A blue flame is an indication of complete combustion. This adjustment is dependent on temperature, altitude, humidity, and desired intensity.
10. After 40 minutes of high heat, turn the gas off and let the oven cool down for 90 minutes. This process will cook off any of the excess oil used during manufacturing.
 11. WIPE DOWN THOROUGHLY! Take your time to wipe and clean with paper towels or dish towels. DO NOT USE soap or water.
 12. Season by applying a thin layer of the included Avocado Oil.
 13. Light the burner and preheat the oven for 15 minutes. The oven may smoke as it burns off any excess Avocado Oil. (You may repeat steps 8 - 13 several times before first use or after long durations of storage)
 14. You are now ready to cook food in your oven. (Heats up fast)

Cleaning, Seasoning, Storing and Maintenance:

1. When you finish cooking, let the oven cool down. Wipe clean with paper towels or dish towels.
2. If food is stuck or burnt to any surface use avocado or linseed oil to loosen the debris. DO NOT USE WATER. Water is the mortal enemy of steel.
3. DO NOT USE SOAP. VERY GENTLY scrub with a bristle brush, or sponge. (not a scouring pad)
4. Dry the oven and light the burner. Leave the oven on for a few minutes. This will help dry out any moisture. Let the oven cool down.
5. Season your entire oven with Avocado Oil or another high smoke point oil.
6. Store your oven in a suitable/airtight container.

Regular Maintenance

Keep your oven clean, dry, and seasoned. Because rust spreads quickly, it's important to scrape it off using a grill stone or steel wool as soon as it appears. Remember to properly season your entire oven regularly as this will reduce the chances of rust.

Tips & Recommendations:

YOUR OVEN IS MEANT TO GET DIRTY. The more BLACKENED and WORN it gets, the better it performs. Season your oven using Avocado Oil (or another high smoke point oil) regularly. This will create a non-stick patina on your Steel Baking Deck and Griddle.

Embrace the learning curve. Take your time with the flame, temperature and cooking duration and learn what works best for you. (An infrared temperature gun may be helpful) The High-Pressure Propane Pipe Burner is fully adjustable using The Brass Control Valve and Venturi Air Shutter. Any type of flame, temperature and intensity may be dialed in to suit your specific requirements.

The Brass Control Valve and Venturi Air Shutter are sensitive and do not require large adjustments. Work in a small range for most situations/applications.

Rolling Flame Some bakers prefer a flame with orange tips that rolls over the top of the pizza/food. This flame is achieved by partially closing the Venturi Air Shutter. Be careful not to get too much orange flame. Too much red/orange flame or yellow gas flame color is a sign of incomplete combustion and will create soot and a "gas" taste to your food.

Griddle The top is perfect for cooking pancakes, home fries, French toast, grilled cheese sandwiches, quesadillas, tacos, and almost anything else that you would usually cook on a frying pan.

DO NOT COOK overly greasy food directly on the Griddle.

Using griddle pans, cast iron skillets and conventional pots & pans on the 18" x 15" Griddle is recommended, and essentially allows the oven to replace the standard camp stove, cook top, or hot plate.

Cooking Pizza:

Use a peel to turn/rotate your Pizza as needed. The Backstop will help when cooking/turning your pizza.

True crispy crust is attained through high heat from the bottom of any oven. The 15"x15" Steel Baking Deck heats up hotter, faster and transfers energy more efficiently than stone.

Are you looking for that extra crispy or well done crust? Our oven will allow you to cook your crust as crispy as you wish. Here are two methods:

Method 1: At regular intervals, or near the end of your bake, turn the flame/temperature down. Let the temperature of your oven come down and then place the pizza on top of the oven. Using the front portion of the Griddle (the back is too hot) turn, as necessary. Cook the pie crust on top of the oven until it has reached its desired crispness. Place the pizza back inside the oven to let the toppings heat up before you finish. You can repeat this process as needed.

Method 2:

1. Before you light your oven, place the pizza on top. (Griddle)
2. Light your oven and let it warm up with the pizza on top. Turn and check regularly. Do not burn the crust.
3. Allow the pizza to cook on top before placing it into the oven to finish baking.

PLEASE NOTE: Even when taking your time, The Bulletproof Pizza Oven will heat up and cook a pizza (even frozen) in far less time than it takes other ovens just to warm up.

Features:

Laser Cut & Welded Ten Gauge Carbon Steel Construction / Griddle / Baking Deck / Backstop / Cast Iron Venturi Air Shutter / 3/4" High Pressure Propane Pipe Burner / Brass Control Valve / Wood Handle.

Your oven is Laser Cut & Welded 10-Gauge Steel. (Because welds are stronger than rivets, nuts, bolts, and sheet metal screws)

The Bulletproof Pizza Oven is essentially a hybrid of cast iron and stainless steel. Carbon steel has long been the workhorse of professional kitchens. It has cast iron's heat retention, seasoning, and non-stick properties with the benefits of stainless steel's heat control and cooking speed. It seasons more quickly than cast iron. Best of all, it's Non-Toxic!

The Griddle is the flat surface on top of the oven. It is perfect for cooking/boiling anything over direct heat. Inside the oven, the 15"x15" Steel Baking Deck outshines even the best ceramic stones due to the intense amount of heat transferred from the steel to the crust. Steel's high density lets it heat up faster and hold twice the heat of ceramic stones, so pizzas are made like in a traditional pizza oven. The Steel Baking Deck is easy to clean, and unlike stone it will Never Break. It's Bulletproof. Once you use Seasoned Steel, you will taste the difference.

The Backstop functions as a flame shield and makes turning and cooking your pizzas easy.

The Cast Iron Venturi Air Shutter and High Pressure 3/4" Pipe Burner mixes/burns propane and oxygen providing a clean and uniform heat source while guarding against the wind. The oven is NOT airtight. The design allows air flow for combustion. (Our Burner can produce A HOT FLAME TORNADO OF BURNING DEATH -- Be careful)

The Brass Control Valve is professional Grade. (Nothing made of plastic on our ovens)

The Handle is Wood. The screws are big.

Disclaimer:

It's Bulletproof, not idiot proof.

Disclaimer Part 2 (The Sequel) Some of our customers have "enjoyed" subjecting our ovens to unusual and creative stress tests. Although we do not encourage this sort of thing -- Our ovens have been shot at, dragged behind moving vehicles, and dropped into canyons, only mostly to survive. Any damage that occurs as a result of the consumption of alcoholic beverages, mind altering substances or actions involving some sort of wager are not covered by the warranty. (Our lawyers especially like this one)
"Safety 3rd" (The Prequel) Safety is ultimately about Individual Responsibility. Be Careful, Be Aware, and Be Safe at all times when using your oven. Treat your oven with the same respect as a campfire or wood burning stove. Keep children away from the oven.

Our Story:

A few years ago, we started making our pizza ovens for our friends, families, neighbors, food truck operators and restaurant owners.

Pretty soon we were getting requests from everyone.

Going through this process, we perfected our design and build. Our Oven, Baking Deck, Griddle, all in one Steel Beast is a game changer.

To ensure quality, our manufacturing runs are limited.

Whether you are cooking pizza, steak, chicken, fish, vegetables, tacos, fajitas, breakfast burritos, sausage & eggs, French toast, pancakes, brats, hot dogs, burgers, wings, garlic bread, quesadillas, or grilled cheese sandwiches!

THIS IS THE BEST OUTDOOR, PROPANE POWERED, PROFESSIONAL GRADE, PIZZA OVEN ON THE PLANET FOR YOUR PATIO, BACKYARD, CAMPSITE OR TAILGATE PARTY.

Enjoy,
Bulletproof Pizza Oven LLC
MADE IN THE USA
PRESCOTT, AZ

Specifications:

Material: 10-Gauge Steel - 3/4" Iron Pipe - Cast Iron Venturi - Brass Control Valve - Wood Handle

Construction: Laser cut & Welded

Oven Dimensions: 18"x15 3/8"x9"

Dimensions with Handle: 18"x20 3/8"x9"

Inside Cooking Dimensions: 15"x15"

Griddle Dimensions: 18"x15 3/8"

Combustion: High Pressure Propane Pipe Burner

Weight: 37lbs

Also Known As: The Zombie Apocalypse Forge

Support:

For support and questions please visit the Contact Page at <https://bulletproofpizzaoven.com>