

ARADA

— DEVON —

Garden Heater

Pizza Kit

Optional accessory fitting instructions



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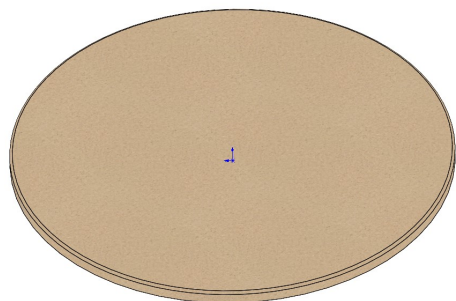
BK 771 Rev 01

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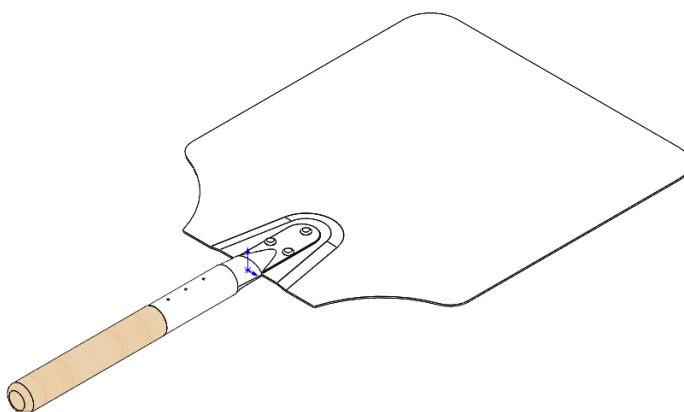
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Garden Heater Pizza Kit

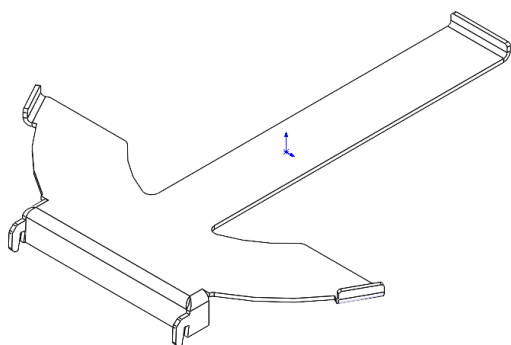
1. Contents Of Kit : (Arada Part Code : ARA057)



x1 Pizza Stone



x1 Pizza Peel



X1 Pizza Support Bracket

x1 Pair of stove gauntlets



2. Warnings :



IMPORTANT—Please ensure the appliance is cold and unlit before commencing fitting this accessory kit.

Observe safe working practices whilst installing or adjusting these components.

Please refer to the main instruction booklet, relevant to your stove, for guidance and operation of the appliance.

Arada Ltd will not be responsible for any consequential or incidental loss or injury however caused.

Garden Heater Pizza Kit

3. Fitting Procedure

Before starting this process, please ensure that the firebox is cold.

Step 1 : Open the fire door.

Step 2 : On the rear face of the firebox, locate the 2x rectangular location slots. (See Fig.1.)

Step 3 : Offer the pizza stone support bracket at an angle of approx. 45 degrees to the rear face of the heater (See Fig.2.)

Step 4 : Engage the support bracket tabs with the slots in the rear of the fire box and raise the support bracket to a horizontal position, this will fully engage the tabs, which can be seen on the rear of the heater (See Fig. 3.)

Step 5 : Place the pizza stone between the tabs onto the support bracket (See Fig.4.)

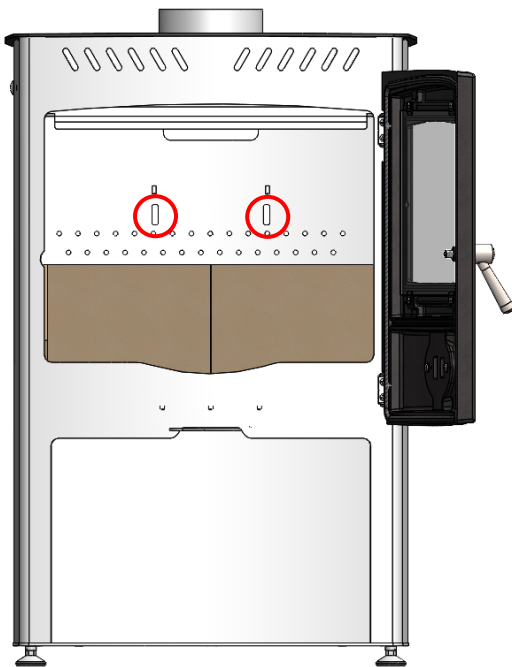


Fig. 1.

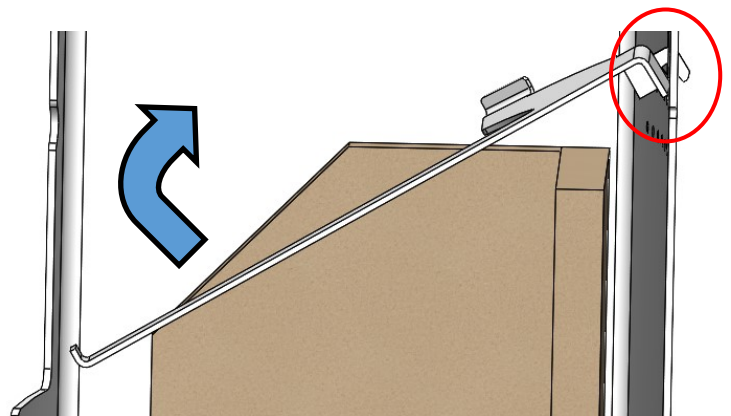


Fig. 2.

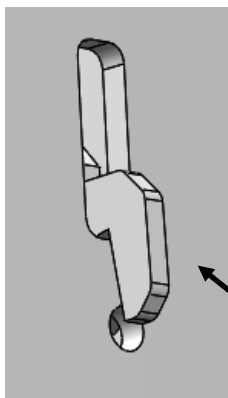


Fig. 3.

Fully engaged tab in position

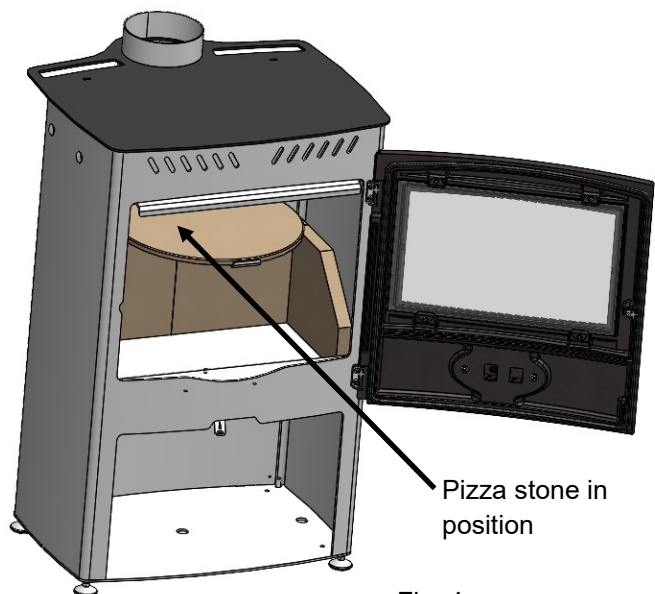


Fig. 4.

Garden Heater Pizza Kit

4. Notes On Cooking With Your Garden Heater

For best results, we recommend cooking with charcoal as this has good heat retention, compared to wood which does burn hotter, but has a poor retention of heat. Therefore the gradual heating from charcoal is preferred when cooking.

Please refer to BK767, user guide for your garden heater, for use of fuels.

5. Pizza Stone Care Instructions

SEASONING: Before using your stone for the first time, place it uncovered in your oven and bake it for one hour at your oven's highest temperature. This will continue to harden the stone beyond its initial firing. Every time that you bake on your stone it will continue this hardening process.

CLEANING: The best way to clean your stone or cheese or other baked on food is to scrape residue off with a metal spatula after the stone has cooled. We recommend that you never use water to clean your pizza stone, as this may leave a moisture residue in the pores of the stone which in turn cause the stone to crack during heating in the Garden Heater. If you do feel it necessary to clean your stone with water then: 1. Use plain hot water only. Never use soap or detergents as this will leave a soap residue taste in the stone. 2. Never immerse a hot stone into water as this will crack the stone. 3. Allow the stone to dry thoroughly before baking on your stone again. You could dry your stone at a low temperature in your oven after allowing the stone to dry overnight and before baking at high temperatures.

BAKING TIPS : 1. Preheat the stone in your Garden Heater for a crispier crust on your pizza bread. 2. Bake pizza on the flat side of the stone only. 3. If preparing a pizza base before cooking; Do not use flour on the baking stone and do not exceed the outer edge of the stone with dough or toppings to prevent them burning off and dripping into the heater.

STAINING: Over time, the pizza stone will acquire stains through use. This is normal and will in no way affect the baking properties of your stone.

CAUTION: 1. Always handle a hot pizza stone with the included Gauntlet gloves or oven gloves. The pizza stone will retain heat for long periods of time. 2. Whilst very hard and durable, handle your stone carefully as dropping or hitting the stone against a hard surface may crack the stone. 3. Never place your stone on top of a hot electric burner element, as the concentrated heat, directly in contact with the stone will cause it to crack. 4. If using the pizza stone as a serving base at the table always protect your table with a heat mat. 5. Make sure that children cannot touch the pizza stone as it will remain hot for a long period of time.



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