



Wildcat 5000 Pizza Oven

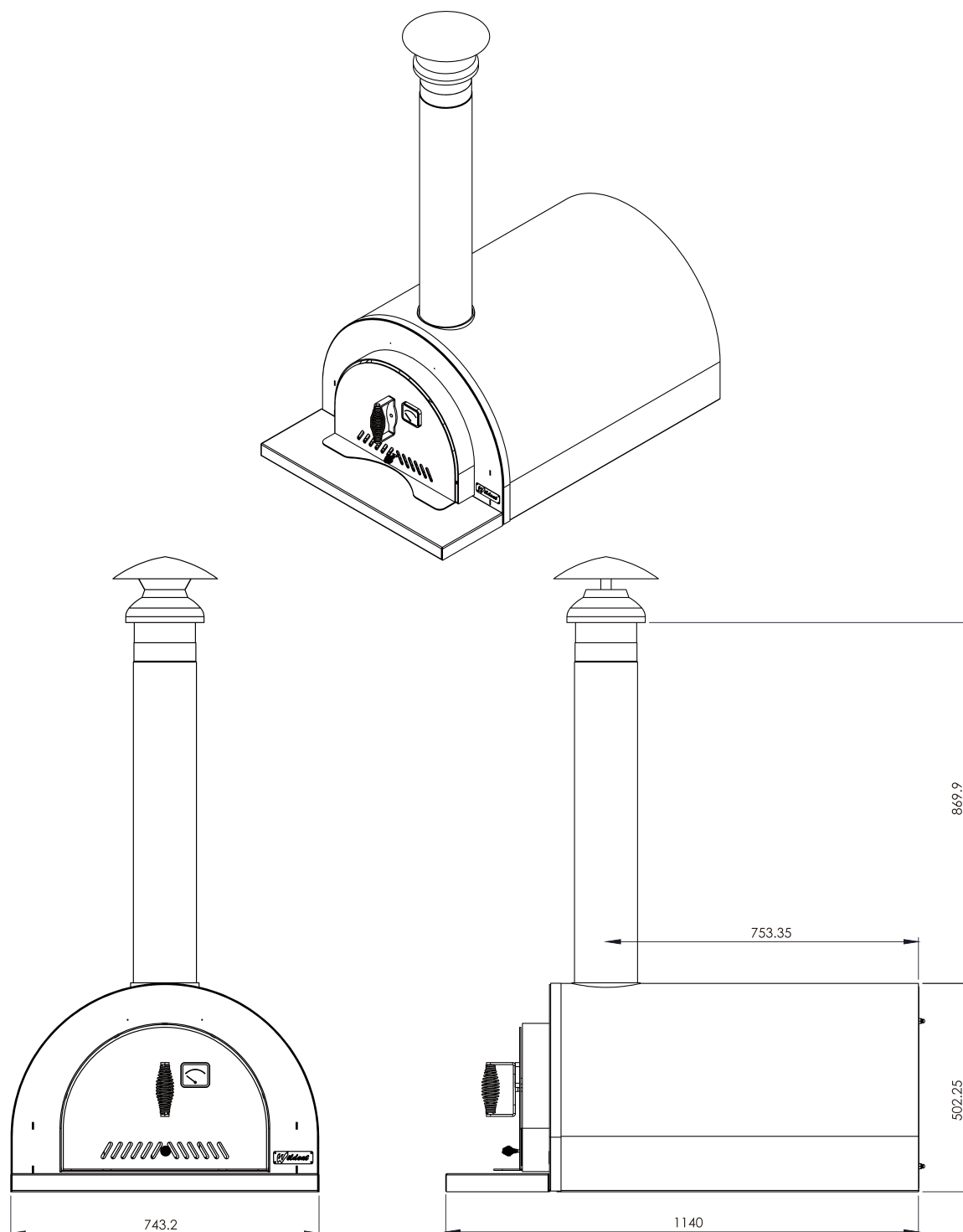
User Manual



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Product Dimensions



Overall Dimensions 1140mm Deep x 743mm Wide x 502mm High x 125kg Weight
Oven Dimensions 760mm Deep x 575mm Wide x 355mm High

*1 x 900mm length of stainless steel flue pipe and a stainless steel cowl is provided with the oven.

Assembly

- (1) Remove the outer packaging taking care not to damage the surface of the oven with box cutters or other sharp implements.
Minor scratches can be buffed out of the stainless steel surface with an abrasive brillo pad or similar, while painted surfaces can be touched up at any time with an aerosol touch up spray available from Wildcat.
- (2) At this stage you will see a box and other parts inside the oven, leave these for now, they can be removed easily once the oven is lifted off the pallet.
- (3) Lift the oven off the pallet (Two people required to lift the oven comfortably) and set aside.
- (4) Prepare the area where the oven is to be placed: If the oven is going to be sitting on top of a concrete slab on bricks or blocks (see below) then a sheet of insulating material must be placed under the firebricks and oven first. 25mm thick Super Isol calcium silicate board is ideal and can be purchased from suppliers such as www.refractoryandceramic.com.au



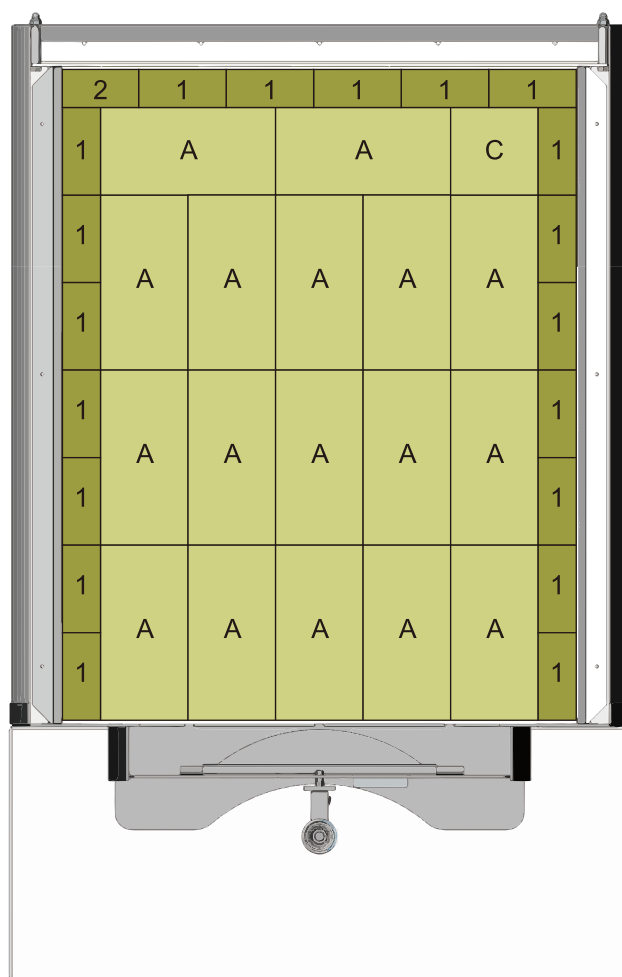
(Sitting the oven on top of a concrete on bricks and blocks)

- (5) If the oven is to be fitted onto the optional Wildcat 5000 Series oven stand, then the stand should be assembled and levelled prior to fitting the oven and bricks because it will be too heavy to do so later.

Assembly Firebricks

(6) After checking that the oven is level and square, it's time to fit the firebricks.
Using the pattern below as a guide, start with the vertical side bricks, stand them up against the side walls.

You may have to shuffle the bricks around a little to get the flattest possible surface.
Firebricks are fired in a kild and some variation is to be expected.



Firebrick Sizes

A = 230mm X 115mm X 50mm

C = 115mm X 115mm X 50mm

1 = 230mm X 115mm X 14mm

2 = 230mm X 50mm X 25mm

Quantity

x 17

x 1

x 19

1

Finished Assembly

- (7) Remove the blue protective film on the stainless surface carefully, fit the stainless steel tray at the front of the oven then fit the flue pipe and cowl, and you are ready for the first firing.

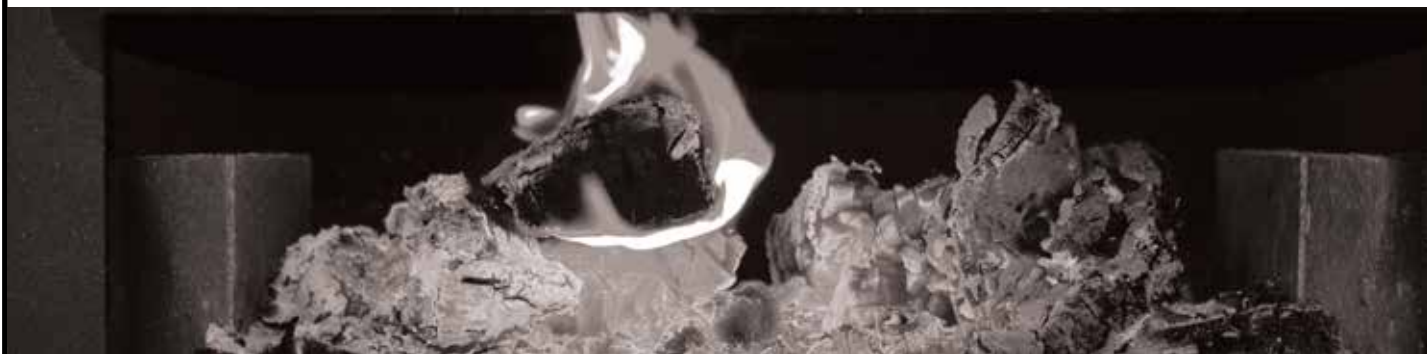


First Firing Instructions

To get you started, we would explain the 'first firing' so you cure your oven perfectly. This will cure the paintwork, burn off any oil residue on the metal and get rid of anywelding contaminants.

- Start with a small amount of dry kindling (Pine is fine) and newspaper or firelighters. **DON'T OVER DO IT!** We know it's tempting and you just want to cook now, but just a small amount will do. When the fire has taken off add a few small pieces of dry hardwood, like red gum, no thicker than your wrist. Insert the door.
- Ideally your temperature will get no hotter than 200C. (Read the temperature gauge inside the oven) Let this burn for 2 hours.
- Only add more wood when your fire has burnt to coals. Coals enable you to keep a more even temperature.
- Cool the oven overnight if possible or for a few hours and now you're ready to cook.

Note: Your Wildcat Wood Fired Pizza Oven will only take approximately 1 hour to reach cooking temperature depending on which model you have.



Maintenance & Safe Operation

The heavy duty powder coated finish on your Wildcat Pizza Oven/Trolley should require no more than the occasional wipe with a damp cloth to keep it looking good. Heavier food stains can be safely removed with a non abrasive proprietary household cleaner. Occasionally it may be necessary to re-tighten the screws.

SAFETY WARNING:

With a Wildcat Pizza Oven fitted, the Oven/Trolley combination is very heavy and will require a minimum of 2 adults to move it safely on flat smooth surfaces only.

- ***Do not*** attempt to move the Oven/Trolley combination on uneven ground.
- ***Never*** attempt to move the Oven/Trolley whilst there is an active fire in the oven, or while hot.
- Ensure all castors are locked before using the Oven.
- ***Do not*** operate the Oven on uneven or sloping ground.

Don't forget to check our Interactive website for lots of Recipes, Tips and tricks and Cooking Video demonstrations. Members can also share their own recipes with other satisfied Wildcat Woodfired Oven owners at

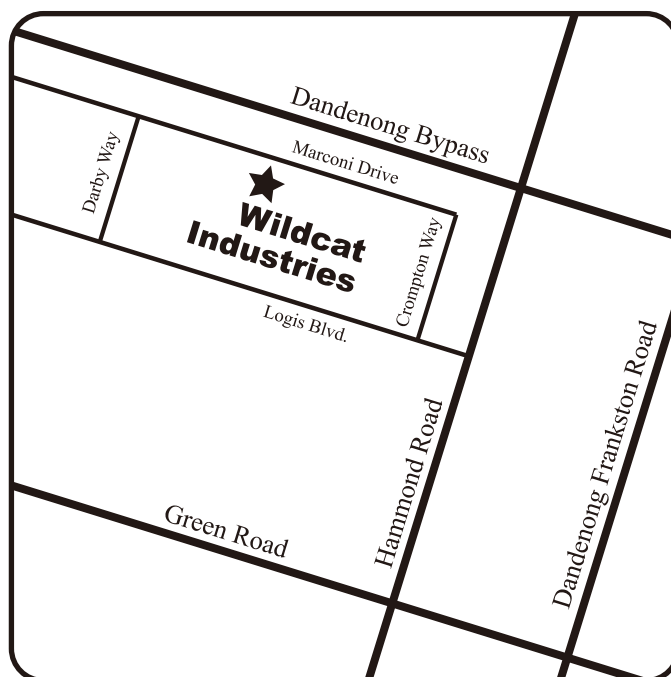
<http://www.mypizzaoven.com.au>

We take this opportunity to thank you for your purchase and trust that you and your family will enjoy many hours of outdoor gourmet cooking!



Contact Information

Wildcat Industries maintains a comprehensive web site for customer convenience. For service or general enquiries please try our website first, or for further assistance contact Wildcat Industries.



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E-mail: sales@wildcatindustries.com.au

<http://www.mypizzaoven.com.au>

<http://www.wildcatindustries.com.au>

Due to Wildcat Industries (Aust) Pty. Ltd. ongoing commitment to product quality and improvement we reserve the right to alter products and/or specifications without notice.

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Accessories & Other Products

Wildcat Industries are constantly striving to improve our existing range and develop new and innovative products. Here are just a few!

Wild Pizza Oven Cover



**Pizza Peel-stainless steel
with a solid timber handle**



Trolley for Wildcat 5000 Pizza Oven



Pizza Trays

