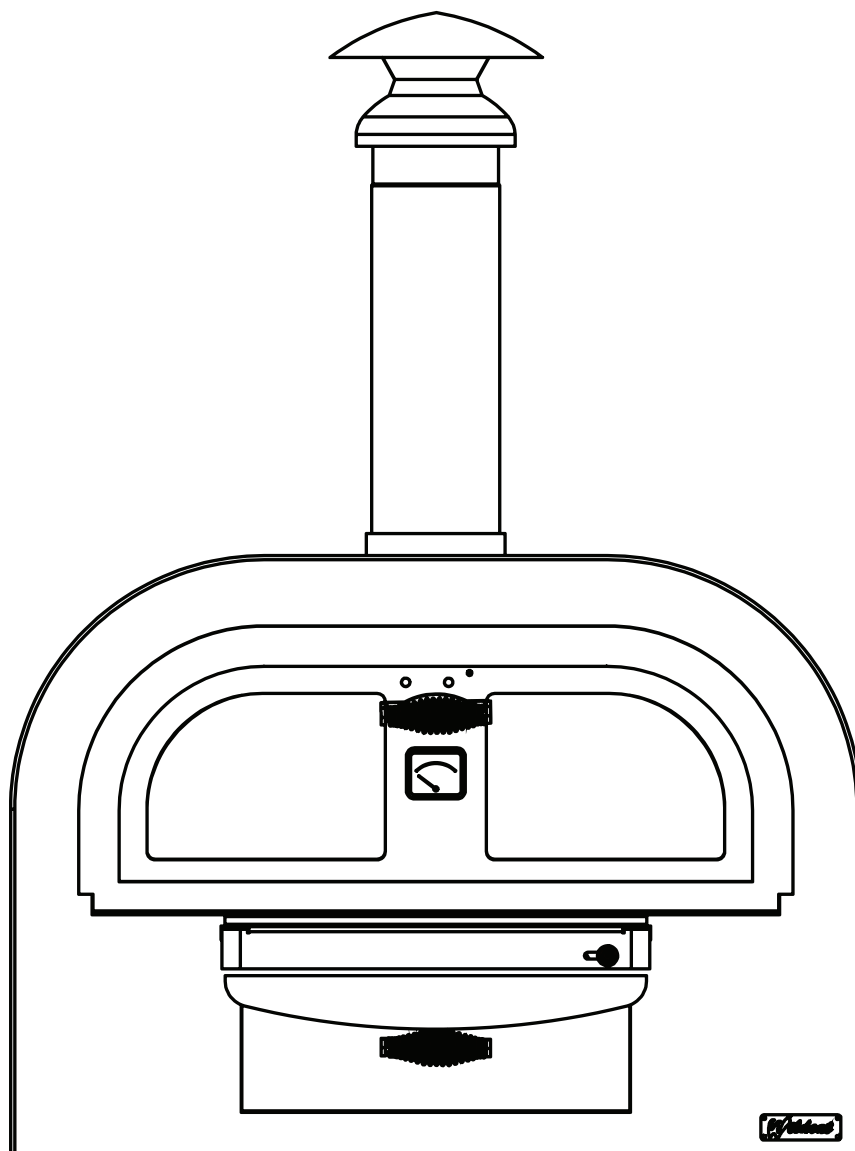




Wildcat 8000 Pizza Oven

User Manual



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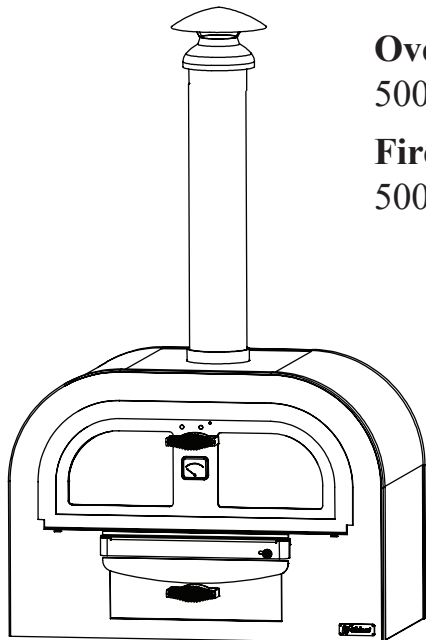
Wildcat
INDUSTRIES (Aust) P/L



Please visit mypizzaoven.com.au for instructional video on how to complete your first fire.

The first fire is a very important step in curing your paint on the oven and to understand how to use your Wildcat Woodfired Pizza oven

Product Dimensions

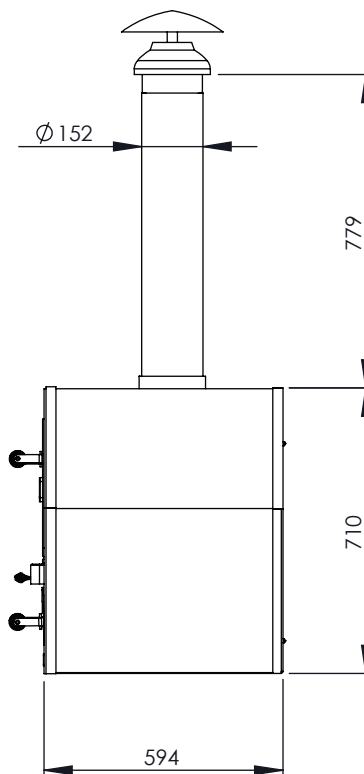
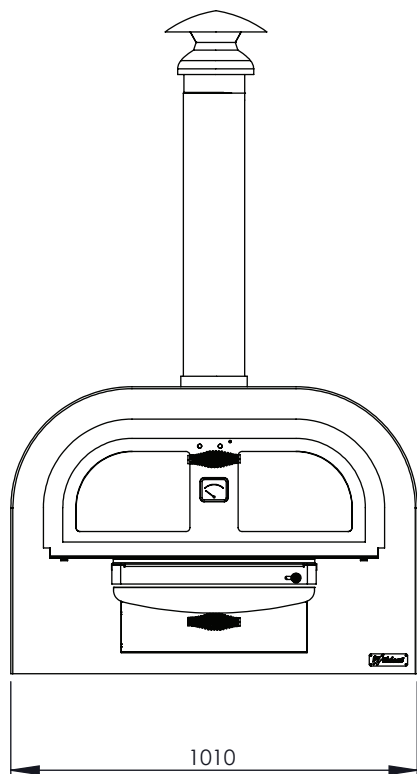


Oven Dimensions

500mm Deep x 810mm Wide x 280mm High x 145kg Weight

Firebox Dimensions

500mm Deep x 460mm Wide x 180mm High



A 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 a scotch brite 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 or on top of a Wildcat trolley. (see below)



(Sitting the oven on top of concrete, bricks or blocks)



(Sitting the oven on the trolley)

- (5) If the oven is to be fitted onto the optional Wildcat 8000 Series Oven Trolley, 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.

Firebricks Assembly

(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. At this stage, please **Do Not** fit in the rear bricks yet.

Next, follow the pattern below, fit in the bricks on the floor from the back to the front.

You may have to shuffle the bricks around a little to get the flattest possible surface.

Firebricks are fired in a kiln and some variation in size is to be expected.

	C	A	A	C	
1	1	1	1	1	1
1	1	1	1	1	1

Pictured left is the layout for firebricks in the firebox which is under the oven.

There is a vertical steel plate about 3/4 of the way back into the box. Fit the vertical side bricks on both sides first. Push all the way back to the rear wall.

Next fit the bricks up against the vertical steel plate, then fit the six horizontal bricks.

Note: The six horizontal bricks can go either side to side or front to back, it is not important which way they go.

1	1	1	1	1	1	1
1	1	1	1	1	1	1

The oven bricks are layed out as shown at left.

Firebrick Sizes

1 = 230(L) x 115(W) x 25(H) - 28 off

A = 230(L) x 115(W) x 50(H) - 2 off

C = 115(L) x 115(W) x 50(H) - 2 off

First Firing Instructions

To get you started, we would like to explain the “first firing” so you cure your oven perfectly. This will cure the paintwork, burn off any oil residue on the metal surfaces and remove any welding contaminants.

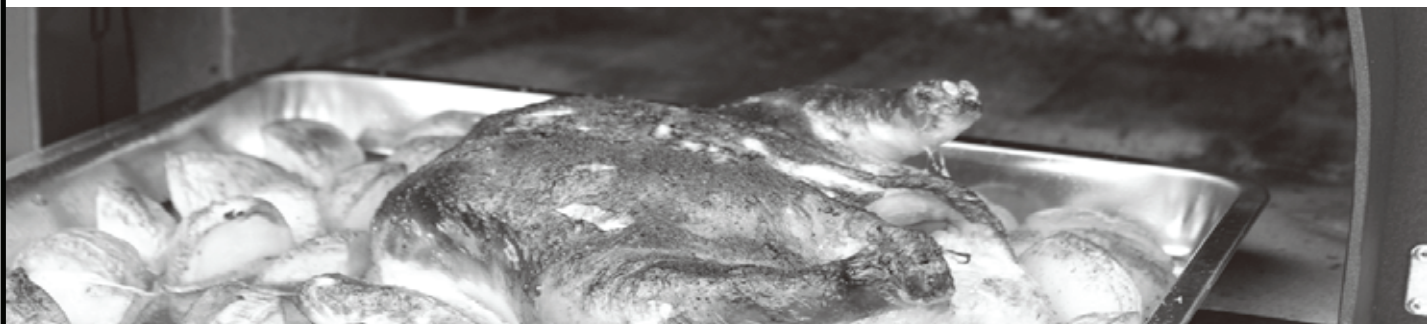
- Start with a small amount of dry kindling (Pine is fine) and newspaper or firelighters. **DON'T OVER DO IT!** We know it's tempting and you just want to cook now, but just a small amount will do. When the fire has taken off add a few small pieces of dry hardwood, like Red gum, no thicker than your wrist. Close the firebox door.
- Ideally your temperature will get no hotter than 200°C (Read the temperature gauge inside the oven) Let this burn for 1-2 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 1/2 to 1 hour to reach cooking temperature depending on which model you have.



Smoking Your Food

- The Wildcat oven give you the choice adding smoke to your cooking or cooking without it, making it a very versatile appliance. Simply open the adjustable, spring loaded vents on both side the oven to add smoke.
- Use this cooking method for Roasts, Breads, Pizzas, Vegetables or Fish. If you want to add flavored woodchips/sawdust to your firebox you also add another element to your cooking.
- Soak the chips/sawdust and place to the side of the coals for a delicious aroma. Close the vents for cooking Scones, Buns, Cakes & Desserts. This method ensure the food flavor is not tainted by the smoke.
- If you want to cook a dessert straight after you have smoked food, close the smoking vents and open the baffle for a few minutes to clear the smoke smell first.
- The Wildcat oven has an adjustable Baffle plate inside the ceiling of the oven. This allows for manual temperature & smoke control. The plate easily slide back to open & forward to close.
- If the temperature in your oven is too high for the food you are cooking simply open the baffle plate to release some of the hot air. When you have reduced the temperature close the baffle again.
- Fitted to the front of the Wildcat oven is an Airwash. This is used to control the amount of air getting into the firebox. A fire requires air & fuel (wood) to burn. The amount of air regulates how fast the fire will burn.
- The Airwash when open allows preheated air to enter the firebox via vents attached to a channel in between the firebox and the front of the oven. This feeds the fire & make it burn faster. This is good for getting the fire started and when adding more wood to the fire.
- Closing the Airwash reduces the amount of available air therefore reducing the speed at which the fire burns. this best when your temperature has been reached and you have good hot coals burning.



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. You can join us on our FB page **mypizzaoven** and **Wildcat Owner's Den**. Members can also share their own recipes with other satisfied Wildcat Woodfired Oven owners at

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.

Address: 35 Marconi Drive, Dandenong South, VIC 3175

Ph: (03) 9794 9956 **Fax:** (03) 8668 1677

Email: sales@wildcatindustries.com.au

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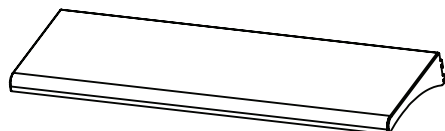
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Accessories & Other Products

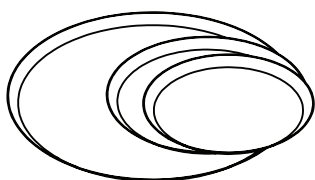
Wildcat Industries are constantly striving to improve our existing range and develop new and innovative products. Here are just a few!



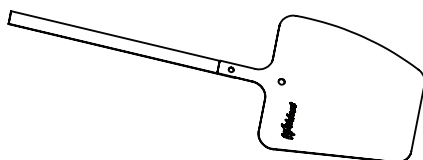
Side Table for 8000 Trolley



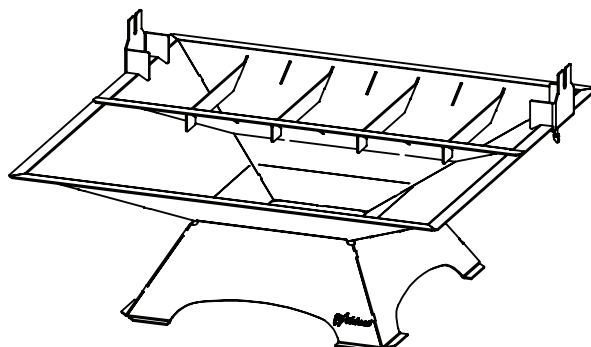
Wildcat 8000 Oven Cover



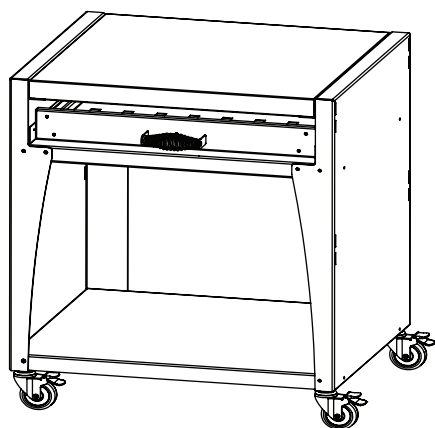
Pizza Trays



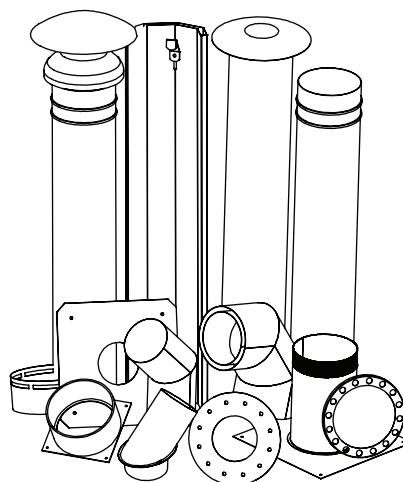
**Pizza Peel - stainless steel
with a solid timber handle**



Wildcat Firepit



Wildcat 8000 Trolley



Wildcat Flue Kits