

LAVA Series User Manual

FAMILY, FRIENDS, & FOOD



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FEATURES OF CRUST MASTER STONE:

The crust master stone slab inside of our lava ovens is made of natural, deep-sea, volcanic stone, after they have been cut and polished. This volcanic stone has special micropores, which assist in properly storing heat. Ultimately, this results in heating the bottom of pizzas properly to accomplish an even finish.



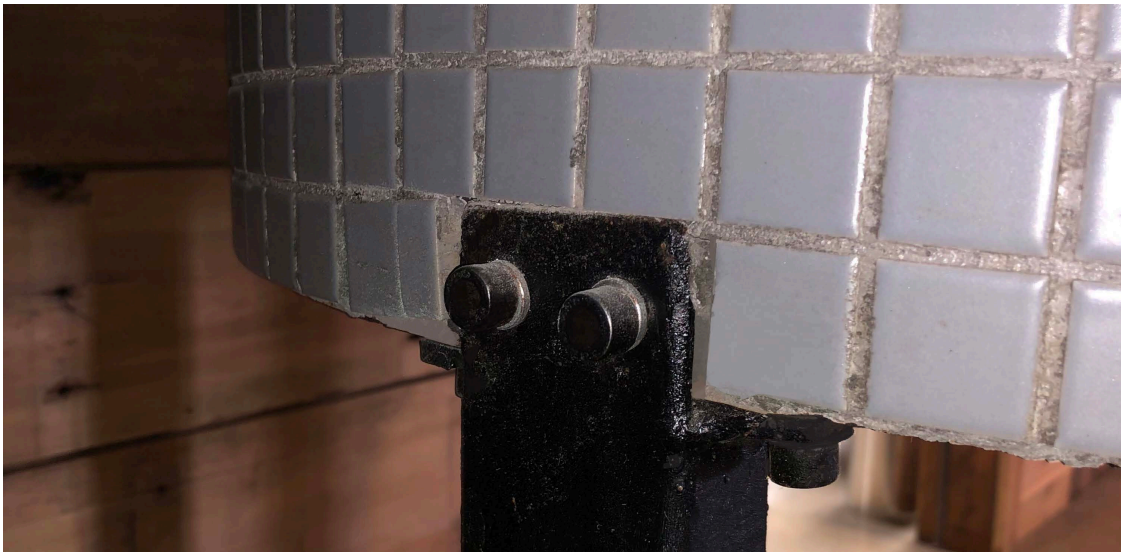
THERMAL SHIELD:

Our lava ovens are made with temperature resistant 2,100 degrees Fahrenheit 1200°C aluminum silicate fiber cotton for superior protection and temperature control.



BRACKET INSTALLATION:

The bracket is welded and formed by square tube, then connected by screws. This ensures the formation of a solid foundation. The bracket base is installed in the order of identification A / B / C / D, and the equipped fastening screws lock the base and furnace body into place.

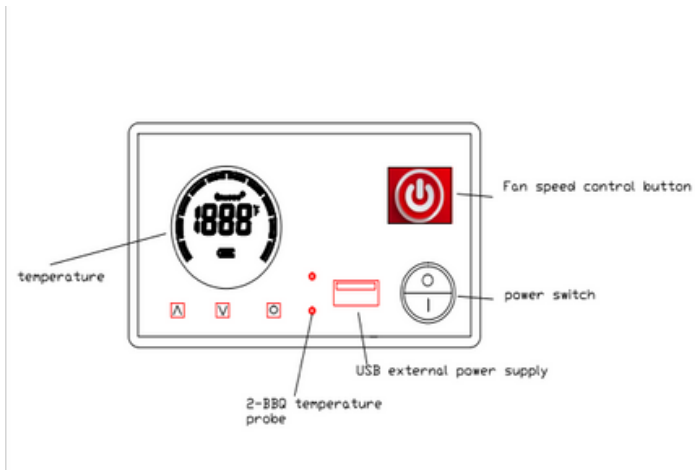


SMOKE PIPE INSTALLATION:

The smoke pipe and furnace chimney are locked with solid screws, and the rain cap is also locked with screws after installation.



INSTRUCTIONS FOR CONTROLLER:



The controller is suitable for DC 5V mobile power supply. The machine can work normally by connecting USB interface and DC 5V mobile power supply. It is recommended to use DC 5V mobile power supply with a capacity of 50000 mA.

This machine has a spare battery box. Four 1.5V batteries can be used to detect the temperature of the display. Turn on the power switch when using. The battery does not participate in the operation control of the fan.

Turn on the power switch. After the display screen displays normally, press the up/ down button to set the maximum measured temperature to 900 Fahrenheit or 500 °C .

Press the round function key frequently to enter the parameter modification mode.

The first parameter is to correct the difference between the actual temperature and the displayed temperature.
The second parameter P0 relay does not work / P1 relay works, set P0, this oven is not applicable to this function.

Press and hold the up / down key at the same time to change the °C °F measurement.

Use of BBQ temperature probe:

Insert the BBQ probe to display the BBQ temperature. Unplug the plug to restore the display of the furnace detection temperature.

Fan control switch:

Connect the USB DC 5V mobile power supply. Next, press the primary air fan switch (the indicator light should be red, and the fan will run at a low speed). Press the fan switch a second time (the indicator light should be green, and the fan run will run at a medium speed). Press the fan switch for a third time (the indicator light should be blue and the fan will run at a high speed). When using for normal use, it is recommended to use medium speed running fan for combustion support.

Switch of air temperature and slate temperature in furnace:

The oven is equipped with an air temperature probe, and a slate temperature probe. The temperature display is switched and the actual temperature is read through a button switch.

Left air pipe of controller:

When the oven has no power supply, the cover plate can be opened for natural air convection in order to support the combustion of the firewood. After the oven is used about 10 times, open the cover plate and clean the dust falling into the air pipe with an iron hook. When the fan is used, the cover plate must be sealed.

OVEN IGNITIONS AND COMBUSTION CONTROL FEATURES:



As shown in the figure, place the air outlet hood into the air inlet hole. There are combustion supporting air outlets around the air outlet hood. In order to fully burn firewood, reduce the formation of black smoke, and increase the rapid temperature rise of the furnace to reach the temperature for baking a pizza.

OVEN IGNITION METHOD:



Use fire starter in order to ignite the firewood. After the firewood is completely burned for 3 minutes, move to the air outlet hood of the furnace. Then, add new wood, start the combustion supporting fan, and adjust the fan controller to medium speed (indicator light should be green).

OVEN HEATING METHOD:



After the second addition of wood is fully burned, fill up about 10-20 lbs of wood. When the air temperature in the furnace reaches more than 680 F the charcoal (after combustion carbonization) is laid on the stone slab at the bottom of the furnace. Ensure that the stone slab quickly rises to the temperature of about 530 F (280 °C). After about 10 minutes, clean the burning charcoal, put it in the left air outlet hood area, and add a small amount of fresh firewood. This will complete the heating of the oven, and you will be ready to bake your pizza. Thank you for choosing WPPO!

USER INFORMATION

General Safety

WARNING

PERSONAL INJURY

Ensure the following:

- The oven is not overloaded with firewood such that burning logs may inadvertently roll out the door when the door is open or removed.
- The oven temperature does not exceed 900°F. Exceeding this temperature leads to "over-firing", a situation when flames spill out the front of the oven when the door is opened.
- The oven door does not become completely closed when a fire is burning in the oven. Closing the door completely cuts off oxygen to the fire and may cause the fire to erupt suddenly when the door is subsequently removed. Also, gasses from the fire may create a pressure build up behind the door, causing the door to blow out like a projectile.
- Liquid fuel (firelighter fluid, gasoline, lantern oil, kerosene, or similar liquids) is not used to start, "freshen up," or maintain the fire. These types of fuels may cause explosions or flashbacks to occur, resulting in severe burns.
- Elbow-length, insulated, heat-resistant gloves that are rated as flame-retardant and non-combustible up to a minimum of 1000°F° (538°C°) are worn when touching any part of the oven's exterior while the oven is hot. (The oven's exterior temperature can exceed 200°F (93°C), while the chimney exterior temperature can exceed 400°F (204°C)).
- The oven's exterior and interior temperature have cooled down to less than 85°F (30°C) when moving or storing the oven
- Maximum cooking temperatures are not exceeded.
- The oven is not used as a general wood fire for outdoor heating or any other purpose other than cooking or baking as outlined in these instructions.
- A well-maintained fire extinguisher is available close by at all times while the oven is in use.

Failure to comply with these instructions may result in personal injury.

Oven Location

Your WPPO LLC Oven is designed for outdoor use only. When locating your oven, ensure the following:

- Maintain a clearance distance of at least 12ft. (3.7m) between the oven and any combustible materials while the oven is in use. Take into consideration walls, ceilings, awnings, canopies, foliage, power lines, construction materials, and clearance to combustibles from all directions of the oven when in use.
- Do not install the oven at a backward-leaning angle where water could enter the oven and collect and pool, causing damage.

Firing Up Your Oven

1. Ensure the oven interior is clean. Remove ashes from any previous fires before lighting a new fire.
2. Open the flue located on the chimney.
3. Stack six kindling sticks, Lincoln-log style, in the center of the oven's cooking floor. (*Oven efficiency depends on the quality of the firewood used.*)
4. Place the fire starter in the center of the kindling stack.
5. Ignite the kindling stack.
6. Close the flue and turn the damper. Place the oven door so that the oven opening is blocked about three quarters of the way. This narrower opening allows the damper to draw fresh air into the oven's interior.
7. Using tongs or a metal pizza peel, build the fire up slowly by adding wood to the back and sides of the oven. Once the fire is burning consistently, add wood, a few pieces at a time, to sustain the required heat. To maintain the most consistent oven temperature, use your metal pizza peel to place any new wood inside of the oven away from the active fire for a few minutes. Do not toss or throw wood into the oven or directly onto the fire.
8. Monitor the oven's temperature gauge, or use a point-and-shoot infrared thermometer, to ensure the oven is maintaining the desired temperature. (*If using a point-and-shoot infrared thermometer, aim the device at the cooking surface. Shooting an infrared thermometer directly into the flames will give varying and less helpful readings.*) When the wood has warmed, move it over onto the coals, where it will light quickly with a minimum of smoke.

USER INFORMATION

NOTICE

- When heating up your oven, gradually increase the flame up to the desired temperature. Maximum airflow is recommended during this process, so do not place the door over the opening of the oven after lighting the fire.
- An open oven mouth (i.e. no door covering the opening) allows extra air flow. This is useful when lighting the fire, or for boosting the fire when adding firewood. Partially blocking the mouth of the oven with the door will reduce the flame size, intensity, and heat, allowing for a more controlled cooking temperature.
- Recommended maximum cooking temperature is 900°F (483°C).

8. Allow the fire to burn for a proper amount of time to get the oven deck up to an ideal cooking temperature of approximately 500°F to 650°F (260°C to 343°C). Carefully place wood into the oven or directly onto the fire.
9. You are ready to cook your pizza when coals have formed and the oven deck has reached the desired temperatures of 650 or so degrees.

Firewood and Starter Media Information

Subject	DO USE	DO NOT USE
Firewood	<ul style="list-style-type: none">• Dry, solid wood fuels such as medium or hard firewood.• Double-split wood in lengths of 12in. to 16in. (301mm to 406mm) and diameters of 2in. to 5in. (51mm to 127mm).	<ul style="list-style-type: none">• Pressure treated lumber, chipped wood products, sappy wood (such as pine,) laminated wood, driftwood, coal, plywood, or any wood product using a binder that may burn at excessive temperatures.• Damp wood. It produces excessive smoke and delays the oven reaching the desired operating temperature.
Starters	Taste and odor-free lighter cubes, wood shaving starters, fire blocks or fire starters.	Any product that may leave a taste or residue in the cooked food.

Cooking

PIZZA

- For best results, do not cook until the oven is properly preheated.
- Cooking/ baking times will vary.
- Please be aware that once in the oven, your pizza will cook very quickly!

1. Using insulated gloves, remove the oven door and place it to one side.
2. Using tongs or our accessories, move the fire to one side of the oven. If needed, use a brass brush to brush ashes from the oven floor.
3. Slide your flour-dusted pizza peel under your uncooked pizza and place the pizza in the center of the oven cooking floor.
4. Frequently use the pizza peel to rotate your pizza so that it bakes evenly on all sides.
5. When done, use the pizza peel to remove your pizza from the oven and place the pizza on a cooling rack.
6. Allow the pizza to cool for a minute or two, then slice and enjoy.

FOODS OTHER THAN PIZZA

Use your oven to cook a variety of foods such as fish, and meat.

- Ensure non-dough based foods are placed in/on appropriate cookware before being placed in the oven, such as a cast iron pan or cedar plank.
- To keep meat moist, place a small foil tray containing a small amount of water in this location prior to igniting the kindling stack. Add more water as necessary.

USER INFORMATION

Smoking

Your oven may be used as a smoking unit. Add wood chips to the firewood and restrict air flow to the oven by closing the damper on the Chimney.

Extinguishing

To extinguish your oven, stop adding firewood and allow the fire to die.

Oven Maintenance and Cleaning

CAUTION

OVEN DAMAGE

- Do not allow water to enter the oven chamber, either through the oven door opening or through the chimney. Always place the provided metal door in the oven opening when not in use to stop water from entering into the oven chamber.
- Do not ice or wet-mop the oven floor.
- Use only brass brushes.

Failure to comply with these instructions may result in product damage.

Oven Floor

Your oven operates at very high temperatures. This high heat self-cleans the oven floor and burns off spilled or stuck-on foods. If stuck-on food becomes a problem during cooking, use a brass oven brush to remove it.

Oven Inside and Outside

1. Allow the oven and any ash/unburnt material to cool completely.
2. Using a brass brush, remove the ashes and place them in a metal container with a tight-fitting lid. *(You may also use one of our ash vacuums)*
3. Pending disposal, place the closed container of ashes on a noncombustible floor or on the ground, well away from all combustible materials.
4. Use warm, soapy water and a soft cloth to clean the exterior of the oven or a stainless steel cleaner spray. Do not use an oven cleaner, as it may damage the surface coating. Wipe the stainless steel with the grain to reduce external scratching of the finish.

Chimney

Regularly inspect the chimney for creosote buildup. We recommend that you sweep your chimney no less than once per year, at a minimum, or as often as is required, based on the type and volume of use. If you are unsure about the process or your ability to clean it, have the chimney cleaned by a professional chimney sweep.

- Use a plastic, wood, or steel brush. Do not use a brush that will scratch the stainless steel liner of the chimney.
- Scrub the spark arrestor with a wire brush.
- You should also remove the chimney cap for cleaning. Be sure to replace the spark arrestor and cap on the chimney after cleaning is complete and before lighting the next fire in your oven.
- **Creosote buildup:** When wood is burned slowly, it produces tar and other organic vapors. These vapors combine with expelled moisture and condense in a relatively cool oven flue of a slow burning fire, accumulating as creosote. When ignited, this creosote makes an extremely hot fire.
- **Soot:** Your oven's top opening will darken with soot over time. While the vent and chimney system do an excellent job of drawing smoke out of the oven interior, soot is an unavoidable part of any wood oven. You may occasionally clean the oven opening with soap and water (with the door firmly in place) or you can allow the opening to naturally become black.

Storage

Cover a completely cooled oven with a protective cover when not in use.

WARRANTY

WPPO LLC, a producer and importer of quality ovens, warrants its WPPO Ovens and their components, including oven body, floor, venting system, factory-installed finishes, stand, door, and accessories (herein referred to as product) to be free from defects in materials and workmanship for a period of one (1) year from the date of shipment. Additionally, WPPO warrants the internal dome welds on the oven to be free from defects for a period of two (2) years. Warranty may be invalidated if product is not correctly installed, operated, and maintained according to all supplied instructions.

QUALIFICATIONS TO THE WARRANTY

The complete Product Warranty outlined above does not apply under the following circumstances:

- (1) The Product was not installed in accordance with WPPO Llc installation instructions and local building codes.
- (2) This Warranty does not apply to any hairline cracking in the ceramic cooking floor, or any problems caused by over-firing, as defined in the Owner's Manual.
- (3) The Product has been subjected to non-standard use, including but not limited to: tossing or throwing firewood into the oven with force, addition of non-approved appliances or burners, burning fuels with abnormal burning characteristics, including: driftwood, coal, plywood, and wood products using a binder that may burn at excessive temperatures and cause damage to the Product.
- (4) The Product has been subjected to icing or wet-mopping the oven while it is still heated (which can cause cracking or damage to the oven floor), or improper chemicals or liquids have been used to clean or sanitize the interior of the oven.
- (5) This Warranty does not cover damage caused from storing any materials on the top of the oven.
- (6) This Warranty does not apply to normal wear and tear of the Product, or on parts that would be worn or replaced under normal conditions, including:
 - (a) Normal, minor cracking due to expansion and contraction stress relief in the refractory materials of the floor tiles.
 - (b) Scratch marks on the stainless steel or powder coated finishes from normal use.
 - (c) Discoloration of exterior finishes in areas repeatedly exposed to smoke, as this is considered normal wear on wood fired pizza ovens.
- (7) This Warranty does not cover damage to, or failure of the Product, resulting from natural causes, or other catastrophe, such as flood, fire, earth movement, wind, or storms.

LIMITATION ON LIABILITY

It is expressly agreed and understood that WPPO Llc sole obligation, and Purchaser's exclusive remedy under this Warranty, and under any other Warranty, expressed or implied otherwise, shall be limited to replacement, repair, or refund up to the original purchase price of the Product, excluding shipping costs, as specified above. Such liability shall not include, and Purchaser or other third parties, specifically renounce any rights to recover special, incidental, consequential, or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, damage to business reputation or goodwill, all costs incurred receiving, unloading, moving at your location, and installing WPPO Llc Products, or loss of use of the Product.

In no event shall WPPO Llc be responsible for any incidental or consequential damages caused by defects in its Products, whether such damage occurs, or is discovered before or after replacement or repair, and whether or not such damage is caused by WPPO Llc. The duration of any Warranty with respect to this Product is limited to legitimate claims received within the duration of the foregoing Warranty.

Warranty of replacement parts or Product shall only be from the original purchase date of Product, not date of repair or replacement covered under this Warranty. Parts to be replaced under the Warranty will be repaired or replaced with new or functionally sound parts a WPPO Llc option. Note: Some states do not allow the exclusion or limitation of incidental or consequential damages, or the duration of an implied warranty, so the above exclusion or limitations may not apply to you.

INVESTIGATION OF CLAIMS AGAINST WARRANTY

WPPO Llc reserves the right to investigate any and all claims against this Warranty and to decide upon the method of settlement. Before any Product is returned, WPPO Llc, or its authorized representative, must provide Purchaser with written return authorization and instructions for preparation of the shipment. Failure to properly package Product for return may result in Purchaser being billed by WPPO Llc. WPPO Llc reserves the right to bill Purchaser for return freight if Product was found to be damaged through negligence or was voided, as outlined in this Warranty. Reference your original Terms of Sale Agreement for additional details.

DEALERS HAVE NO AUTHORITY TO ALTER THIS WARRANTY

WPPO Llc employees and dealers have no authority to make any Warranties, nor to authorize any remedies in addition to, or inconsistent with, those stated above.

HOW TO REGISTER A CLAIM AGAINST WARRANTY

In order for any claim under this Warranty to be valid, WPPO Llc must be notified of the claimed defect by either:

Telephone: 815-745-1021

Letter to WPPO Llc: 400 S Railroad St. Warren, IL 61087

Email: info@wppollc.com

All claims against this Warranty should include the Product model, original invoice number, date of installation, a description of the defect, photographs of the area of concern, and a full description of the circumstances giving rise to the Warranty Claim, if known.

Please examine all of the contents of your delivery as soon as possible after receipt and inform WPPO Llc within fifteen (15) days if any items are missing, incorrect, or damaged.

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