

PETE'S OVEN INSTRUCTIONS



FIREPITS UK

HANDMADE IN BRITAIN



UNIQUE HAND-FORGED BRITISH MADE FIRE PITS

CAUTION: The steel of the Pete's Oven will get hot – do not touch without heat resistant gloves.

The oven beneath the fire bowl is ideal for keeping food warm if you are cooking over a medium fire with the Swing Arm BBQ Rack. However, if you build a large fire and let the heat build you can also use it to cook pizzas and for roasting as well. See below

Using the Oven for Roasting and Pizzas

- 1** Build a very large fire in your fire bowl about 1 to 1.5 hours before you want to start cooking. The logs will need to fill your fire bowl completely and keep burning at this level for the period prior to cooking. A small fire in the centre of the bowl will not be suitable for heating the oven. The larger and hotter the fire, the better.
- 2** Ensure that the oven door remains closed once you have built the fire up. Opening the oven door will prevent the oven reaching a high enough temperature for cooking.
- 3** Once the oven has reached ideal cooking temperature of 220°C+ you can commence cooking in the oven.
- 4** Keep one side of the fire fed with small logs to keep the temperature up and ensure a continuous supply of embers. If you are only using the oven, it is fine for the fire to continue to flame.
- 5** If you are only using the Swing Arm BBQ Rack you will not need such a large fire to start with. The oven below is an excellent space for keeping your barbecued food warm.
- 6** When you've finished cooking, remove the Swing Arm BBQ Rack, pile the logs back up and enjoy the warmth and atmosphere long into the evening.
- 7** Use the lid as a snuffer to put out the fire at the end of the evening and keep rain out. Before using your Pete's Oven again, make sure you remove the ash in the bottom of the fire bowl, as this will act as an insulator against the oven below getting hot.