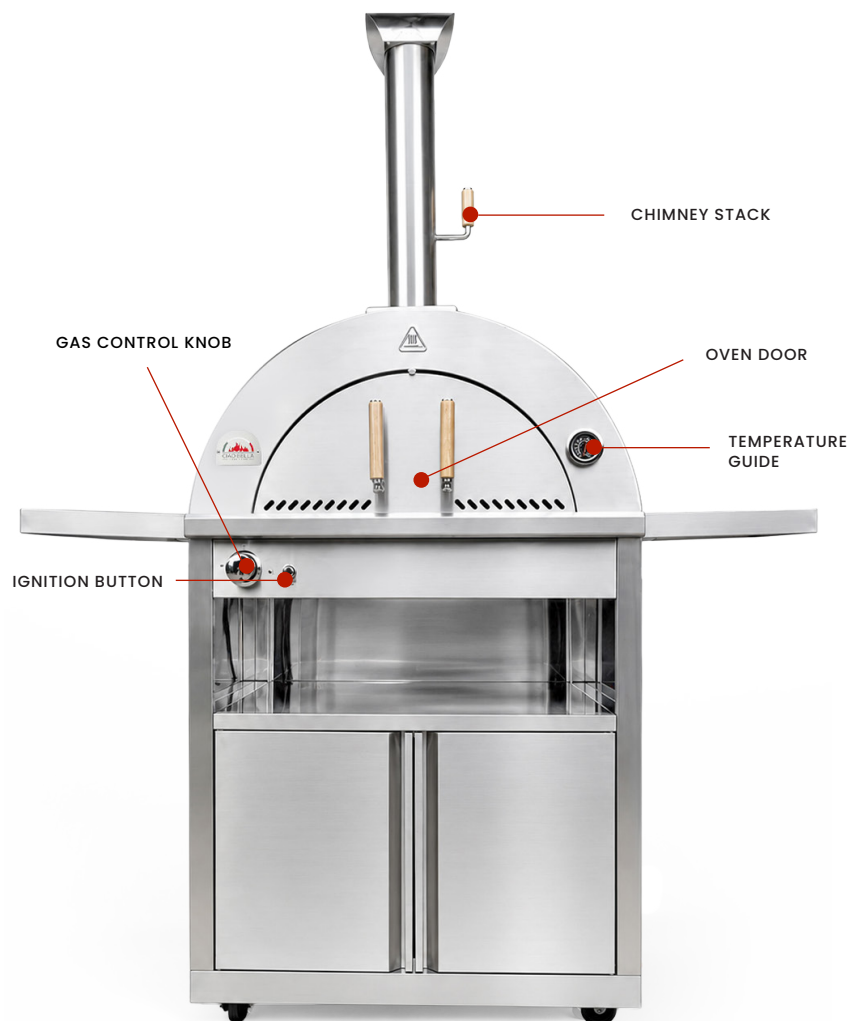




TIPS FOR USING THE PRIMO DUAL OVEN

BEFORE STARTING YOUR OVEN, DECIDE WHICH FUEL METHOD YOU WILL USE: GAS ONLY, WOOD ONLY, OR WOOD & GAS SIMULTANEOUSLY. ONCE YOU HAVE SELECTED A FUEL METHOD, FOLLOW THE APPROPRIATE SETUP INSTRUCTIONS.



OPTION 1: GAS ONLY

Remove the protective burner cover from the rear burner. Open the smoke stack and keep the oven door open during ignition. Light the gas burner and allow the oven to begin warming up.

OPTION 2: WOOD ONLY

Keep the protective burner cover installed. Cross-stack your hardwood logs inside the oven and ignite them. Keep both the smoke stack and oven door open during the lighting process to provide proper airflow.

OPTION 3: WOOD & GAS SIMULTANEOUSLY

Remove the protective burner cover and shield. Place one split hardwood log along the inside left wall of the oven. Open the smoke stack and oven door, then ignite the gas burner. Once lit, close the oven door while keeping the smoke stack open. As the oven heats up, the gas burner will naturally ignite the wood log, creating the combined wood and gas cooking experience.

STARTING THE OVEN

1. Fully open the chimney stack and remove or open the oven door.
2. Decide the option you will cooking in wood burning, Gas, Wood and Gas simultaneously.
3. Remove the Burner Protective Cover at any time you are using gas. Protective cover is only used if cooking with wood ONLY.
4. Make sure your propane tank or natural gas line is open.
5. Press and hold the gas control knob. Turn it approximately one-eighth of a turn counterclockwise until the gas begins to flow, and press the black ignition button to activate the spark.
6. Once the flame has ignited, continue pressing and holding the gas knob for approximately five seconds. This allows the thermocouple to detect the flame and keep the gas flowing.
7. Release the knob and adjust the flame to your preferred setting.

Once the burner is operating, close the oven door while keeping the chimney stack open.

⚠ IMPORTANT

While cooking, only one opening should be used at a time. Either keep the chimney stack open with the door closed, or remove the door and close the chimney stack.

USING WOOD AND GAS TOGETHER

For additional wood-fired flavour, place one split log along the inside-left wall of the oven. There is no need to light the wood separately — the heat from the gas burner will ignite it naturally.

Do not add more than one split log at a time.

PREHEATING THE OVEN

Close the oven door and allow the oven to preheat for approximately 25 minutes, or until it reaches your preferred cooking temperature of approximately 600–700°F.

We also recommend using an infrared temperature gun to measure the cooking-stone temperature. For best results, the stone should reach at least 450°F before you begin cooking.

COOKING YOUR PIZZA

1. Remove or fully open the oven door. Cook with your door off.
2. Close the chimney stack to prevent a draft from allowing heat to escape.
3. Place your pizza inside and monitor it closely, rotating it as needed for even cooking.
4. At cooking temperatures of 600°F or higher, your pizza can be ready in just 90 seconds!

⚠ IMPORTANT

IF THE BURNER OR FLAME TURNS OFF WHILE THE OVEN IS WARMING UP OR IN USE

The oven may not be receiving enough oxygen. Open both the oven door and the smokestack to improve airflow and allow fresh oxygen to enter the dome. The thermocouple will automatically shut off the gas supply and you will need to follow the ignition procedures again. Once the flame is stable, adjust the door and smokestack as required.

IF THE BURNER OR FLAME TURNS OFF IMMEDIATELY AFTER IGNITION

This usually means the thermocouple has not had enough time to detect the flame. Press and hold the gas control knob for approximately 5–10 seconds after ignition before slowly releasing it.