

WOOD BURNING PIZZA OVEN STOVE



www.boutiquecamping.com



CONGRATULATIONS & ON YOUR NEW PURCHASE!

Whether you're hosting in your tent, in your garden or at an event, we're all about designing pioneering products that effortlessly enhance your outdoor experiences and adventures.

COMPONENTS

WOOD BURNING PIZZA OVEN STOVE (WITH CORDIERITE STONE) X7 FLUE SEGMENTS A (INCLUDING SPARK ARRESTOR) X2 GLASS WINDOWS X2 DOOR HANDLES X2 SIDE GRILLS TEMPERATURE GAUGE TOOL KIT



- Unwrap the glass windows and locate the bolts, padding (sometimes located in the packing slip), nuts, and rectangular washers provided. Position the glass onto the rear of the door and 1) insert bolts front to back, 2) thread through a washer and 3) lock in to place by screwing on a nut.. Be sure to place the padding underneath the washer to protect the glass.
- Fix the handle on the door and feed the provided bolt through the hole. Tighten the nut on the inside of the door until secure.
- Feed the temperature gauge through the hole in the top door.

 Make sure the gauge is aligned correctly for ease of reading before tightening the screw inside the door.



SERVING PIZZA * PERFECTION FROM THE COMFORT OF YOUR TENT

If your tent is from our Polycotton or Cotton canvas range, you can safely install your stove to amplify your homeaway-from-home interior and keep it toasty!

Fire retardant tents are available and recommended.



*A carbon monoxide alarm inside the tent is recommended.







- When in use, avoid touching the stove and flue without gloves on.
- Open the firebox door to create air flow, allowing the fire to breathe.
- Do not leave anything combustible near the stove.
- Protect your groundsheet / grass / flooring with a flame retardant heat mat, or stand, in case hot embers escape.
- Regulate the heat & slow the fire by closing the valves, waiting for the flames to mellow & spreading the logs to walls.

- Unless rotating the pizza, to retain heat please try to minimise opening the door.
- The pizzas are cooked on a baking stone, make sure your pizzas are generously floured so that it doesn't stick.
- For extra stability on windy days, we recommend attaching two ropes to the holes in the chimney flue and pegging firmly into the ground.
- To clean, remove the cordierite stone, grill and ashtray and wash separately. The stove can be cleaned with oven cleaner and a sponge.
- We recommend making your own dough, but to save time and mess, prebaked pizza bases are just as delicious!



OUR FAVE STOVE ADD-ONS





JOIN US FOR A SLICE OF THE FUN!

TAG US in your photos, or think outside the pizza box and showcase your creations from start to end with an Instagram Reel!

We can't wait to drool over your cooking content...



**THANKYOU!

We would like to personally thank you again for your recent purchase and ongoing support.

If you haven't already, don't forget to sign up to our newsletter for exclusive VIP offers and new product launches!

Ollie, Fiaz « team BC x



SOMETHING NOT QUITE RIGHT?

We hope that you will absolutely LOVE your new Wood Burning Stove, but if you aren't 100% happy, our customer care team is here to assist and find a solution for you!

Please note, Boutique Camping accepts no responsibility for the use or misuse of our stoves. We only recommend using stoves inside fire-retardant or breathable fabric tents that are ventilated and have the correct flue (chimney) installation.

We advise that your stove is never left unattended, especially around children or pets. It is important that when in use, the stove is propped on a heat and fireproof mat.



WE'VE MOVED OUR RETURNS FORM ONLINE!

If you wish to return or exchange your purchase you must notify us within 14 days of receiving your product by scanning the code below and filling out our online returns request form.









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