

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.



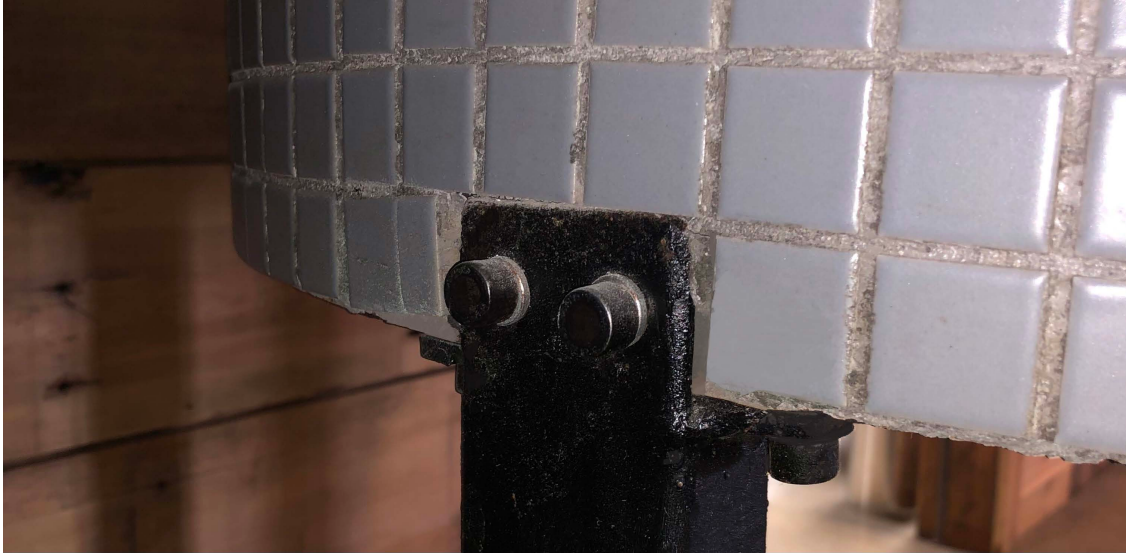
THERMAL SHIELD:

Our lava ovens are made with temperature resistant 2,100 degrees Fahrenheit 1200°Caluminum 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.

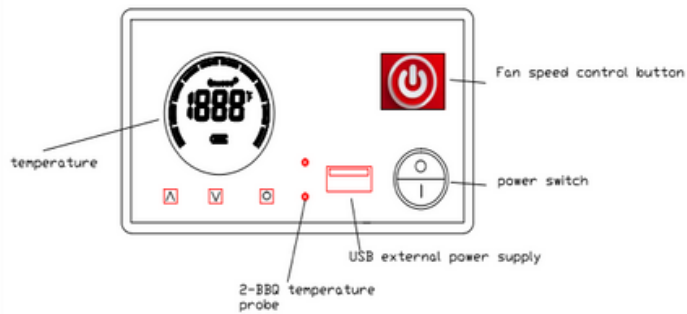


SMOKE PIPE INSTALLATION:

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 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!