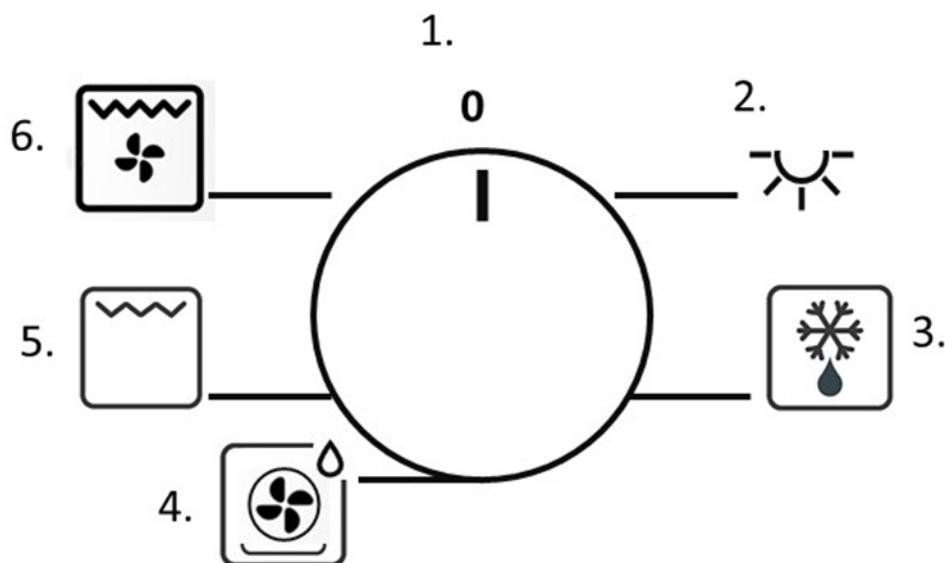


How everything works...

Oven user guide- Montpellier 1

Your oven has three dials. To operate the oven or grill, all three must be used.

- The middle dial (timer) must be moved for your oven to work. Turn it anticlockwise to use the oven for an unlimited time or turn it clockwise to set a specific cooking time.
- Next select the oven or grill function you want to use (see diagram below).
 1. Off
 2. Light
 3. Defrost
 4. Oven
 5. Grill
 6. Grill with Fan
- Finally turn the temperature dial to the desired temperature and you're ready to cook!



How everything works...

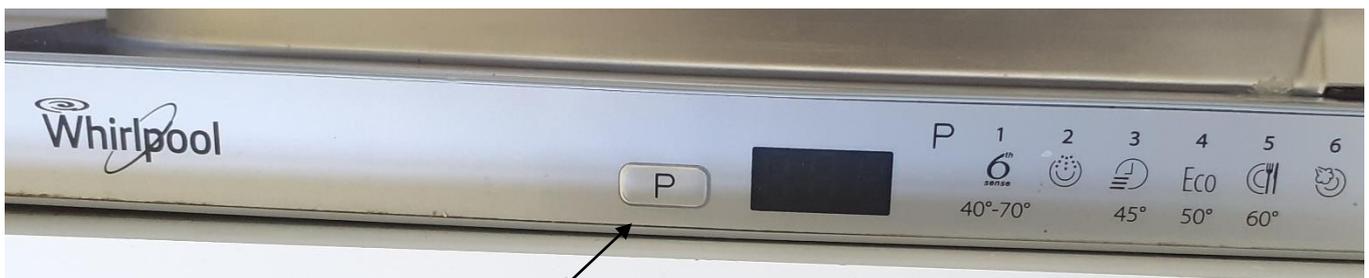


Forest Holidays

Dishwasher user guide- Whirlpool 2

Quick Start Guide

1. Press the On/Off button to turn on your machine.
2. Choose a programme from selections 1- 6 by pressing programme key (P) until desired number is displayed.
3. Press pre- rinse key if required.
4. Select the half- load key if required.
5. If a start time delay is required, select the hour timer key. Keep pressing until desired delay is displayed. This will go up by 1hr each time the key is pressed. To cancel this option, continue pressing until display is cleared.
6. Press start key and immediately close door.
7. If displays are flashing, programme is paused. To continue, press start key and immediately close door.



Programme key



Pre- rinse

Half- load

Delay timer

Start key

Cancel key





Forest Holidays

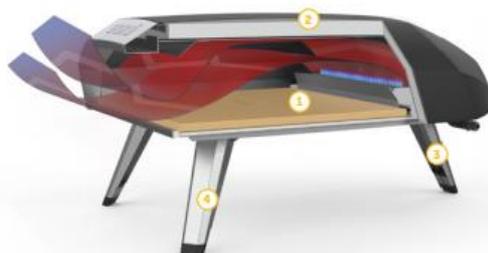
How everything works...

Ooni Koda pizza oven user guide

This pizza oven is for outdoor use only. Please only use on the outdoor kitchen worktop.

- Ooni Koda has been designed to cook your pizza at perfect cooking temperature – 400C! Children and pets must be kept at a safe distance while Ooni Koda is hot.
- The pizza oven should not be left running for extended periods without cooking. If you are taking a break from cooking, give your pizza oven a break too by switching it off.

Ooni Koda Features



1. Stone baking board 100% custom-made from cordierite stone for optimised heat retention and the perfect pizza base.
2. Fully insulated shell to hold in heat and provide the searing air temperatures required for 60-second pizza.
3. Serial number. Register for your warranty extension at [ooni.com/warranty](https://www.ooni.com/warranty)
4. Collapsible legs for easy storage and transport. The tipped feet keep Ooni Koda steady and keep your surfaces scratch free.
5. Gas control knob for lighting Ooni Koda and adjusting flame output.
6. Viewing hole to see the flame and check that Ooni Koda is lit.
7. Gas terminal for attaching your propane source.

Lighting your Ooni Koda

- Open the gas valve on the tank.
- Push in and slowly turn the control knob anti clockwise until you hear a click and the burner ignites.
- Continue to push in the control knob for 5 seconds after ignition and then release.
- Ooni Koda should run quietly when lit. If you hear a roaring noise from the gas burner, switch off the gas for 5 minutes and re-light.
- If the flames go out, turn off the gas supply and detach Ooni Koda from the tank. Leave for 5 minutes before re-attaching and re-igniting.



Push, slowly turn and hold for 5 seconds to light



Min. power



Max. power



Off



Tools for cooking



Infrared Thermometer

Get an instant accurate temperature reading by aiming the laser at the middle of the stone baking board. The Ooni Infrared Thermometer is the must have tool for gauging the temperature of the stone baking board before you begin cooking. It will allow you to achieve a perfect base to your pizza.



Peel

Our peels have been designed specifically for use with Ooni ovens and are sleek and easy to transport and store. Having an additional peel helps to speed up the pizza supply chain so that you can invite more friends and family to enjoy your exceptional food.



Cast Iron

Cast iron is perfect for seared meat, baked fish and delicious roast vegetables. The Ooni cast iron range is designed to withstand the high temperatures inside Ooni Koda.

Top tips

- The custom-made stone inside your Ooni Koda oven retains heat and absorbs moisture from the dough, giving a perfectly cooked base.
- The intense heat in the oven will cook your pizza in 60 seconds.
- Use high quality flour and fresh ingredients. Less is more for your toppings.
- Stretch your dough out thinly, leaving a-centimetre-wide crust.
- Flour the peel (pizza tray) before putting your pizza on it to preventing it sticking once cooked.
- Aim for 400C in the centre of your stone baking board before you add your pizza.
- If your toppings are cooked before your base turn down the flames and the stone baking board will continue to cook from below.
- Rotate your pizza every 20-30 seconds to aim for a nice even char on your crusts.

Care and Maintenance

- Cleaning the inside of the Ooni Koda is easy. Simply run at top temperature for 30 minutes to burn off excess food. Once cool, the inside can be wiped down with dry paper towels.
- The outer shell can be wiped down with a damp cloth. Please do not use abrasive cleaning products or harsh chemicals on the pizza oven.
- The stone baking board is not dishwasher safe. To clean, wash the board with warm, soapy water, rinse off and dry the board in a oven for a minimum of 3 hours at 140C.

