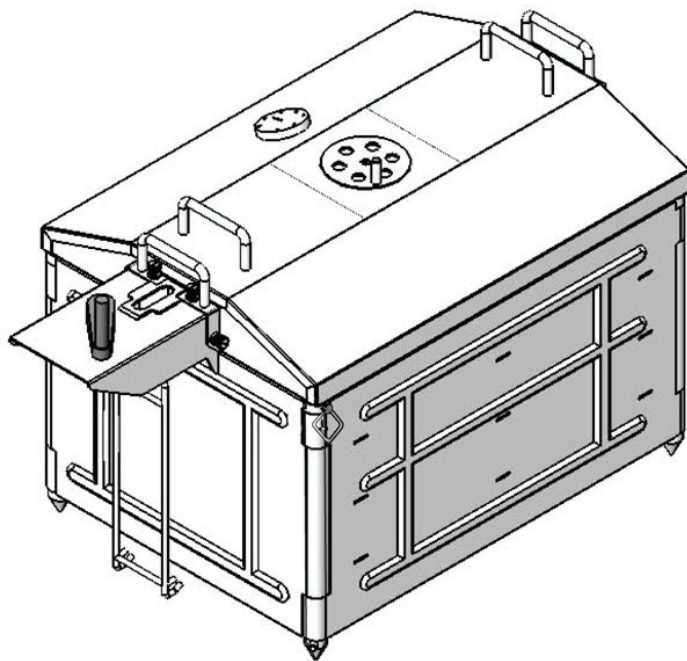




## Earth Oven Owners Manual



# Earth Oven

## Owner's Manual

Assembly and Operating Instructions

Earth Oven / Earth Oven Pro

Patent Pending





## CAUTION



- ⚠ Do not use indoors, garages, or other enclosed areas
- ⚠ For outdoor use only. Do not use the **Earth Oven** for anything other than its' intended purpose
- ⚠ Do not use gasoline, kerosene, alcohol or any other highly flammable fluid to ignite your fuel source. Use of these or similar products could cause an explosion possibly leading to severe bodily injury
- ⚠ Never add charcoal lighting fluid to hot or even warm coals as flashback may occur and cause severe burning
- ⚠ Keep cooking area clear of flammable liquids, vapors, and any other dry combustible materials
- ⚠ When using charcoal lighter fluid, allow charcoal to burn with lid open until charcoal is covered with a light ash (approximately 20 minutes). This will allow the charcoal lighter fluid to burn off. Failure to do so can trap fumes from the lighter fluid into the **Earth Oven** that may result in a flash fire or an explosion when the lid is opened

## WARNING

- ⚠ Do not use unit unless all parts are properly assembled and in place.
- ⚠ Use of Alcohol, Prescription and Non-Prescription drugs may impair the consumers ability to properly assemble and/or operate the **Earth Oven**
- ⚠ Never Leave Unattended
- ⚠ Keep Children and Pets away from unit at all times.
- ⚠ Do not remove lid, grill racks, or griddle during the cooking process unless you use proper protective gloves (**Earth Oven** Oven Mitts recommended) and the (7) HANDLE EXTENSION TOOLS (supplied)
- ⚠ Do not stand over or lean over the **Earth Oven** while it is in use.
- ⚠ Use caution when removing the lid as extreme heat, steam, and smoke plumes, as well as flames might erupt when the lid is removed
- ⚠ Close lid to suffocate flame
- ⚠ Clean the grill thoroughly after each use. Cover the grill when not in use
- ⚠ Properly dispose of all packing materials
- ⚠ The **Earth Oven** is made of stainless steel and some edges could be sharp. Handle with care

# ASSEMBLY INSTRUCTIONS

## THANK YOU FOR PURCHASING YOUR EARTH OVEN

Read all safety warnings & assembly instructions before assembling or operating your **Earth Oven**

For missing parts please contact customer service at [customerservice@theearthoven.com](mailto:customerservice@theearthoven.com) or call customer service at:

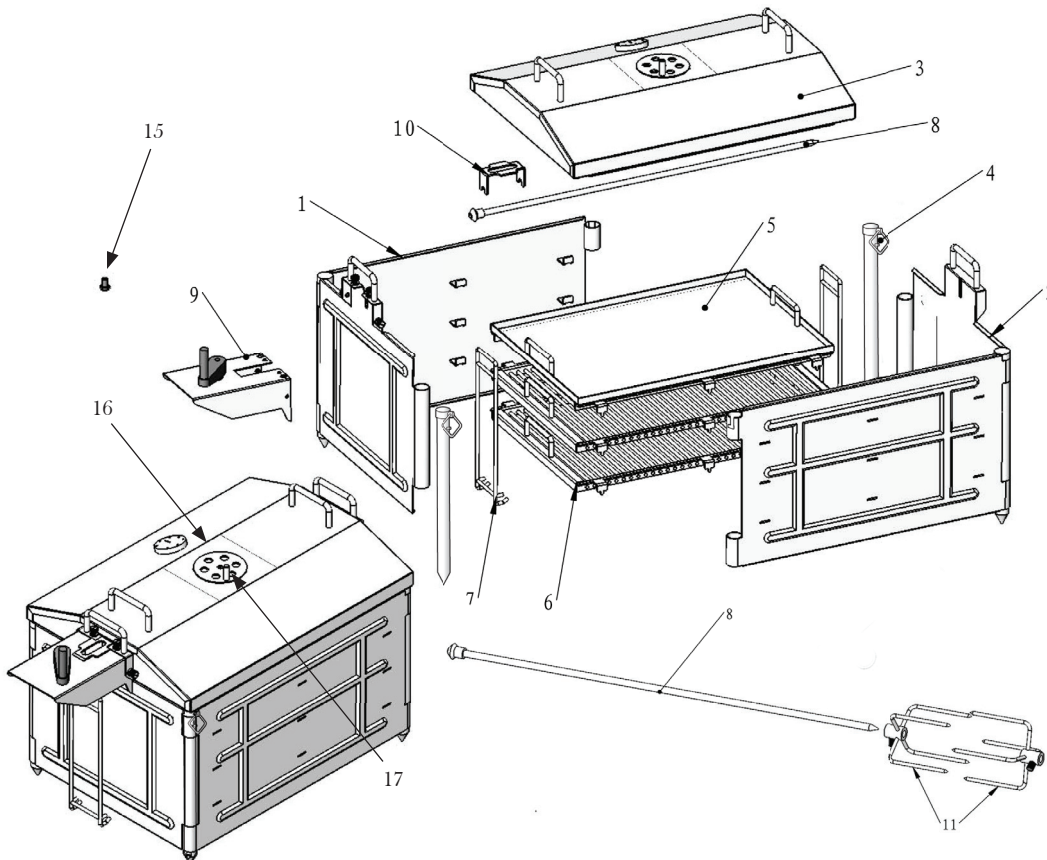
**760-899-1750 (U.S. only), Mon. to Fri. 9:00-3:00 P.S.T.**  
(Proof of purchase will be required)

Inspect all contents of the box to verify all parts are included and without defect

The following tools will be required to assemble your **Earth Oven**:  
(not included)

- Shovel and/or other Digging Tools
- Phillips screwdriver
- Flat head screwdriver (optional for rotisserie mount installation)

## PRODUCT DIAGRAM 1



Part Number	Quantity
1	1
2	1
3	1
4	2
5	1
6	2
7	2
8	1
9	1
10	1
11	2
12	2
13	10
14	21
15	1
16	1

# PARTS LIST

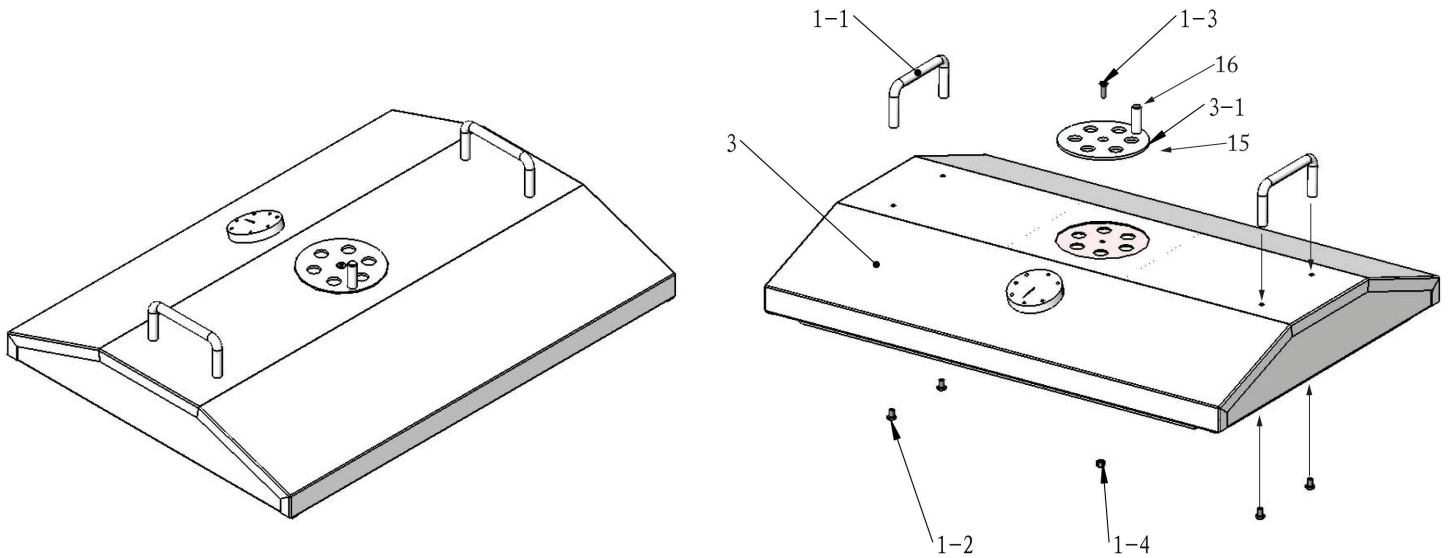
1. Left Side Oven Walls
2. Right Side Oven Walls
3. Oven Lid
4. Hinge Stakes (2)
5. Griddle
6. Grilling Racks (2)
7. Handle Extension Tools (2)
8. Rotisserie Rod (only available on **Earth Oven Pro** unless purchased separately)
9. Rotisserie Handle Mount (only available on **Earth Oven Pro** unless purchased separately)
10. Rotisserie Lock (only available on **Earth Oven Pro** unless purchased separately)
11. Rotisserie Rod Forks (2) to be used with Rotisserie Rod
12. Fork Bolt (only available on **Earth Oven Pro** unless purchased separately)
13. Stainless Steel Handles (10) for oven walls, lid, griddle and grill racks
14. Screws (21)
15. Vent Wheel (Lid Assembly) Diagram 2 (3-1)
16. Vent Wheel Knob (Lid Assembly) Diagram 2 (1-3)

Dig a 17" W x 24" L x 14" Deep hole in the earth. Make sure the spot you choose to build and setup your **Earth Oven** is in a safe area away from combustible materials or any other hazardous elements.  
*(PLEASE CHECK WITH LOCAL UTILITY COMPANIES TO VERIFY LOCATION OF UNDERGROUND LINES—PREVENT ELECTROCUTION)*

# Lid Handles (2) and Vent Cover Assembly

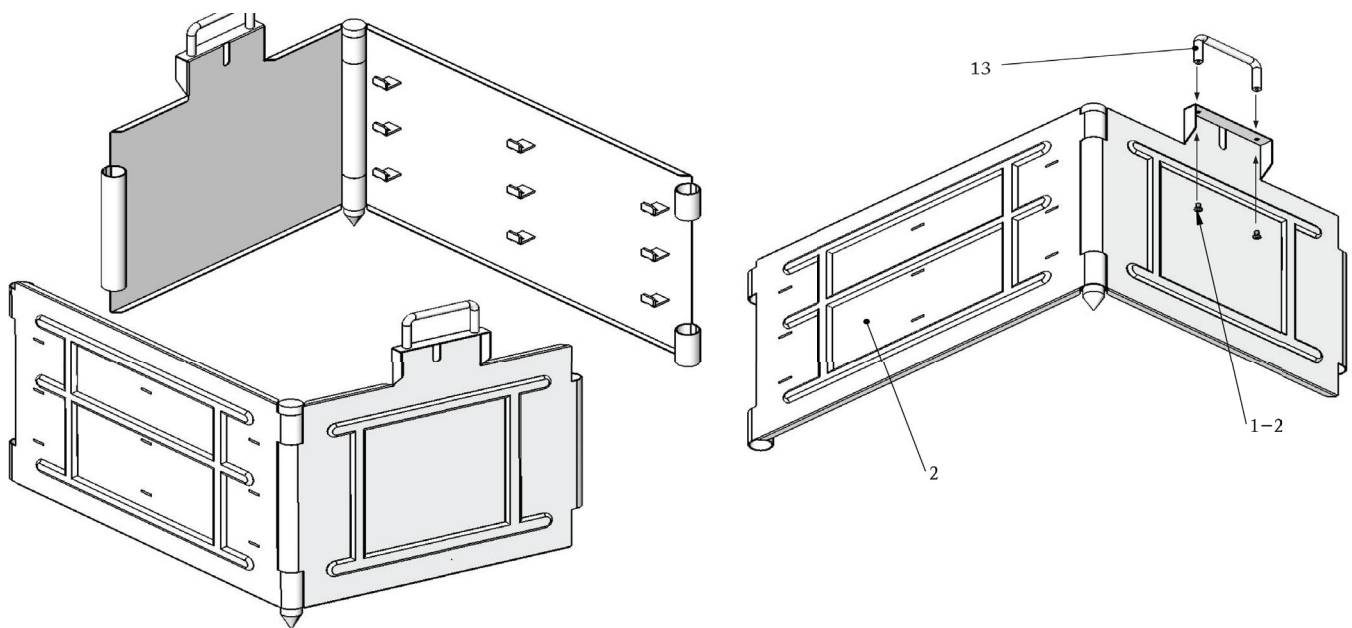
To assemble THE LID you will need a Phillips screwdriver to screw in the two handles (4 screws included).

## Lid Assembly Diagram 2



To assemble the handles on the (1) LEFT SIDE OVEN WALLS and (2) RIGHT SIDE OVEN WALLS you will need a Phillips screwdriver to screw in the two handles. (4 screws included) SEE diagram 3 below

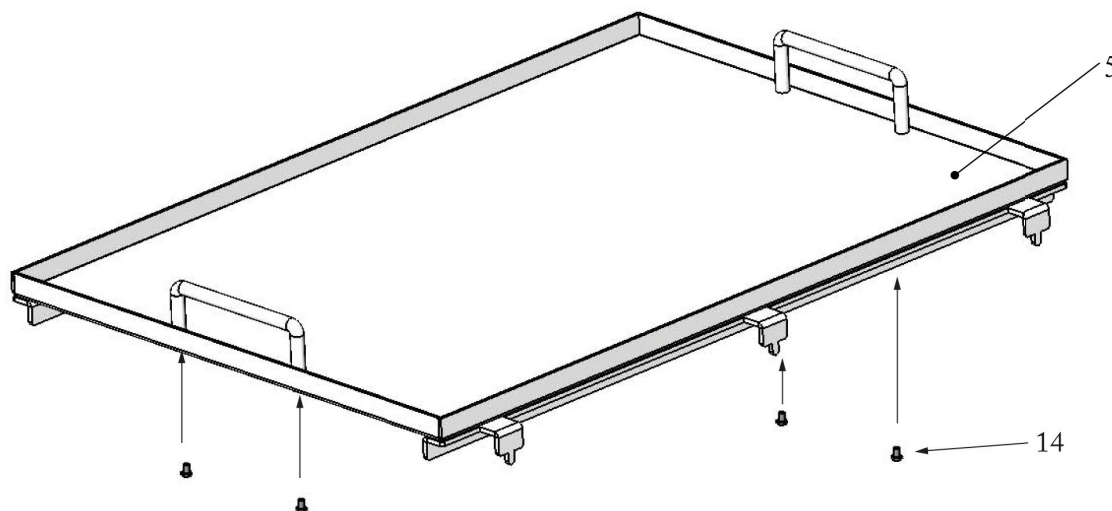
## Side Wall Handle Assembly Diagram 3





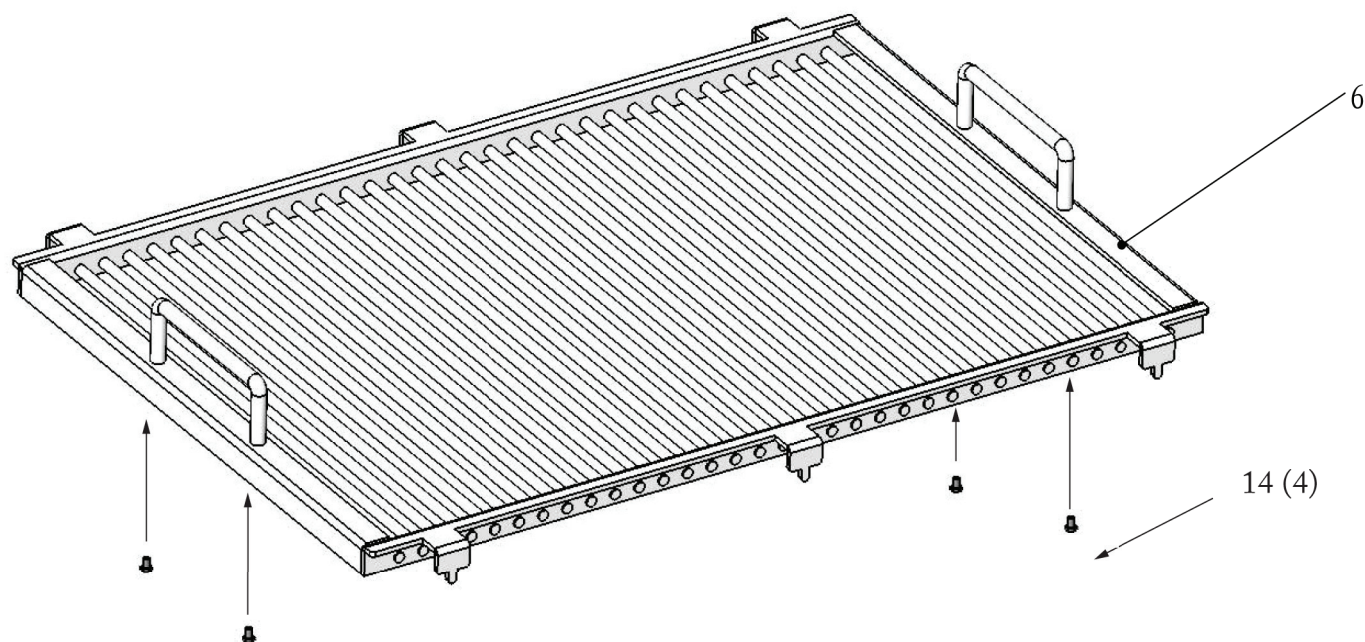
To assemble the handles on the (5) GRIDDLE you will need a Phillips screwdriver to screw in the two handles. (4 screws included) SEE diagram 4 below

## Griddle Handle Assembly Diagram 4



To assemble the handles on Both (6) GRILL RACKS you will need a Phillips screwdriver to screw in the four handles. (8 screws included) SEE diagram 5 below

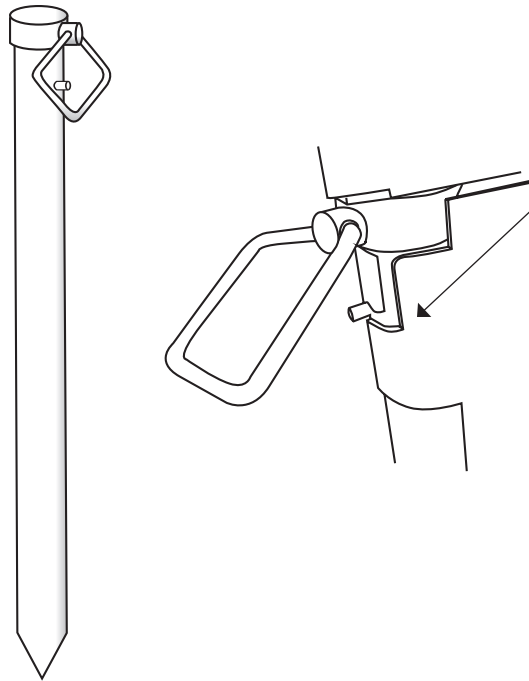
## Grill Rack Handle Assembly Diagram 5



Open (1) LEFT WALLS and align the edges with (2) RIGHT WALLS. Once you have aligned the walls together place HINGE STAKES in the corresponding hinge shaft as shown in diagram 1 (To secure and connect the side walls).

## Hinge Stake Installation Diagram 6

Slide stake down hinge shaft to connect Earth Oven walls. Lock by turning pin into "L" shape slot.

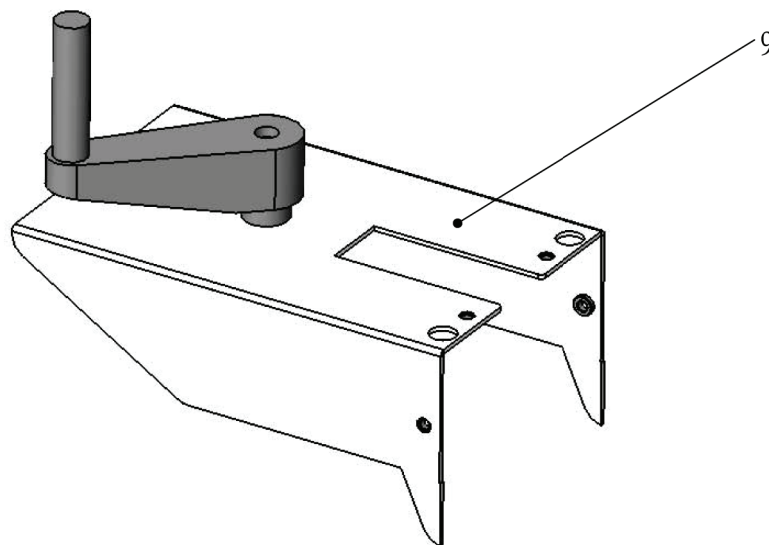


## Rotisserie Assembly

To assemble the (9) ROTISSERIE HANDLE MOUNT push the screws in and twist in clock-wise motion, for handicap assembly use of a Flat Head screwdriver may be used to mount the rotisserie unit to the **Earth Oven**.

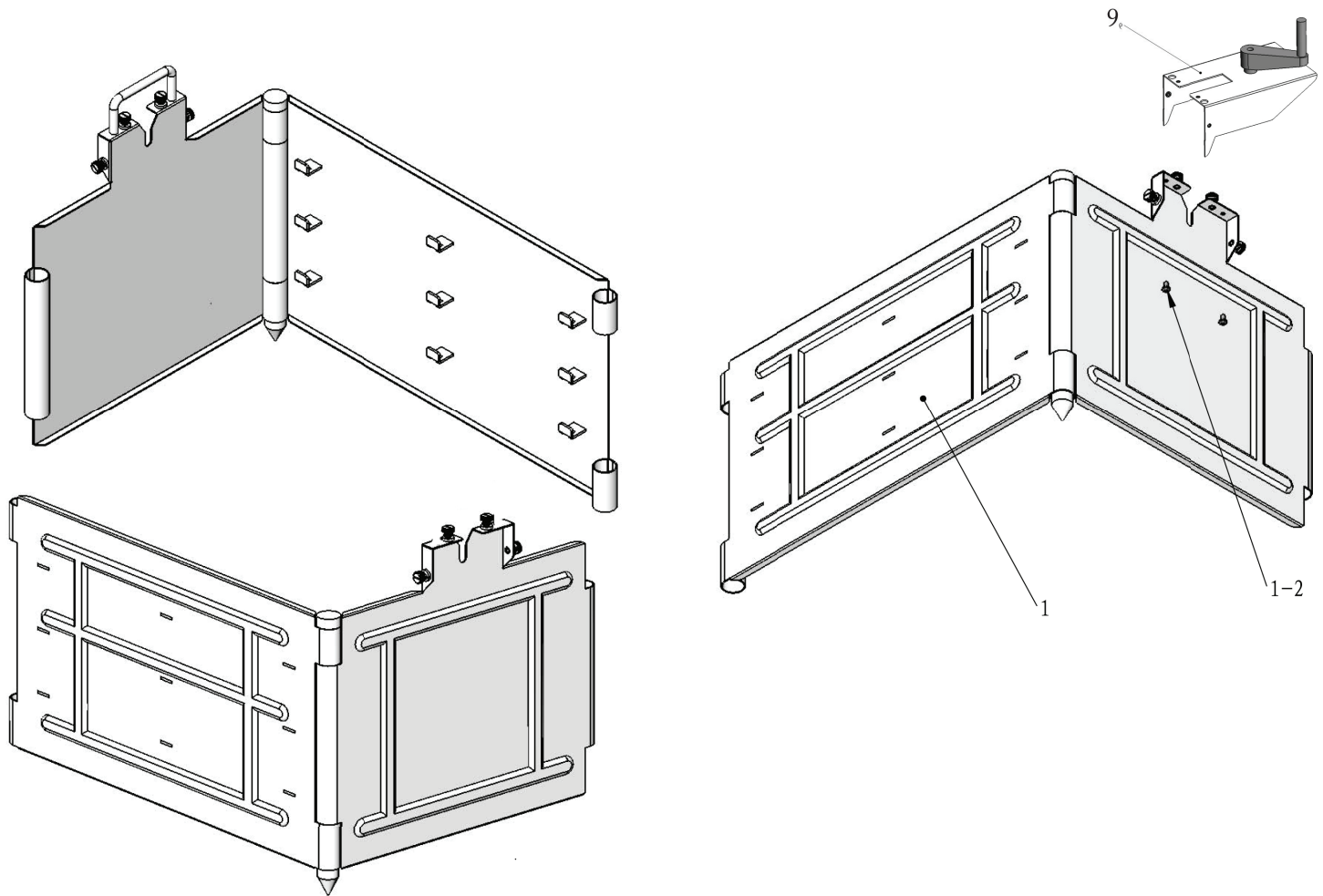
4 fixed screws included. SEE diagrams 7 and 8.

## Rotisserie Handle Mount Diagram 7



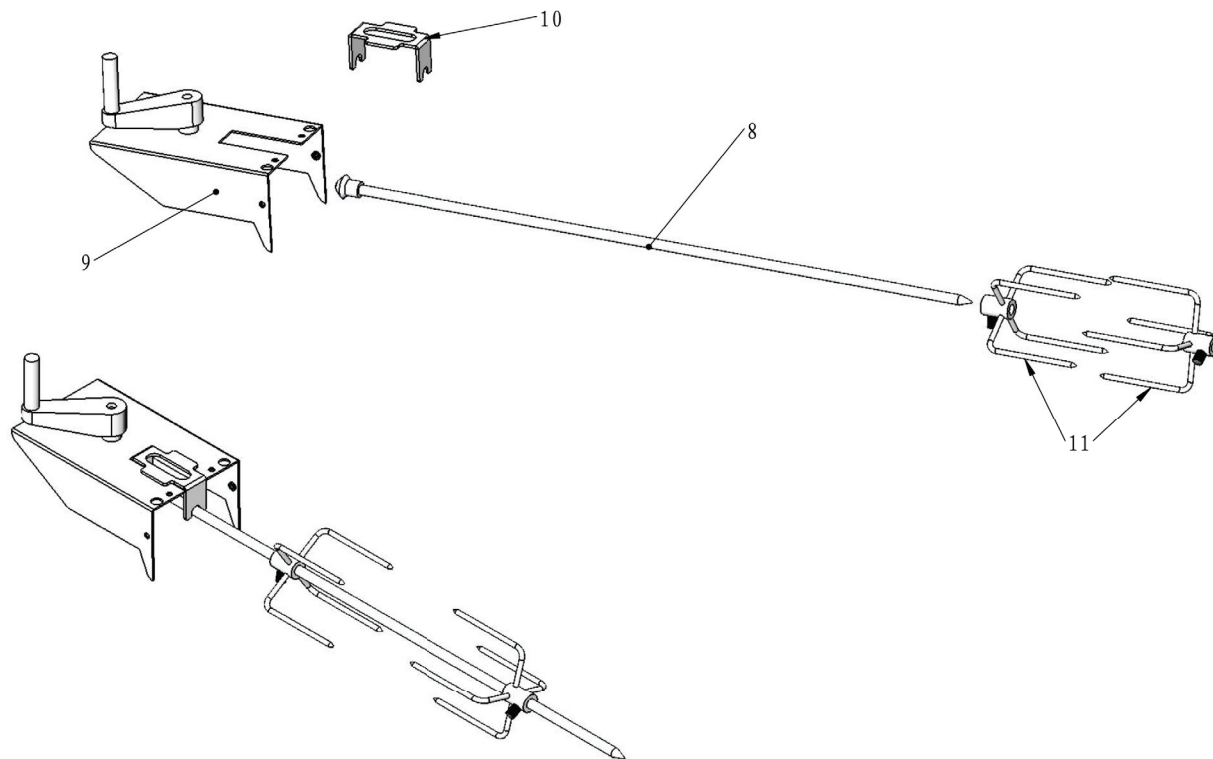


# Rotisserie Handle Mount Assembly Diagram 8



Once the (9) ROTISSERIE HANDLE MOUNT is screwed firmly in place you may connect the (8) ROTISSERIE ROD along with the (11) ROTISSERIE FORKS. Tightening down on the (11) FORK BOLT, will keep the (11) ROTISSERIE FORKS secured to the (8) ROTISSERIE ROD.  
Next Install (10) ROTISSERIE LOCK to insure proper function when turning the ROTISSERIE HANDLE. SEE Diagram 9.

# ROTTISSERIE INSTALLATION Diagram 9



Once Fully Assembled, you may place your **Earth Oven** inside the earthen pit/hole.

Now that your **Earth Oven** is placed in the appropriate sized hole, make sure it is level. Keep the top of the sidewalls even with or just above the ground surface. This will help keep dirt from spilling over the side walls. Now fill the exterior void outside of **Earth Oven** with soil.

You are now ready to add your fuel source and light your **Earth Oven**.

# Lighting the Earth Oven

1. First remove the **Earth Oven** lid and grill racks/griddle so that the bottom is easily accessible. If you are using CHARCOAL – For the best results, cover the entire surface inside the **Earth Oven**, two to three coals high. Rake or move all coals to the center creating a pile. Make sure that the coals are touching one another to enable an easy and uniform burn. **Earth Oven** is designed to accommodate a standard length log (or two). For great results we recommend both Charcoal and Hardwood.
2. Now provide your ignition source. Starter cubes work great, but you may also use a paper source (such as newspaper). Light with caution using a match or an appropriate BBQ lighter. Let the charcoal and/or hardwood burn down until all of the coals are covered with a layer of white ash. (Times vary depending upon fuel source and amount used).
3. If you are using a chimney starter, always wear protective gloves and use caution when removing the chimney.
4. Once your coals/wood are/is ready, spread it evenly (about 2-3 coals deep) for the best even grilling.
5. If you are grilling thicker cuts of meat (more than 2 inches thick) create a layer on one side of the **Earth Oven** 3 coals high then a layer 1 coal high throughout the rest of the grill. Thus providing a 2-zone cooking area.
6. Replace the grill racks and/or griddle. Replace the (3) LID and open the vent to allow air to flow freely to the fuel source.
7. Whenever cooking with the **Earth Oven** make sure to use caution! Wear proper protective attire and use necessary utensils.

Now that your **Earth Oven** is assembled and your fuel source is lit you are ready to start the cooking process. You can place your meat/vegetables on the grill racks, griddle, or rotisserie (*sold separately/ standard on **Earth Oven Pro***) and put it in the oven. Remember, be sure to use proper protective gloves (**Earth Oven** Oven Mitts recommended) and the (7) HANDLE EXTENSION TOOLS.

When you have properly assembled and fueled and placed your meat and/or vegetables in the Earth Oven, sit back and let Mother Nature do the rest!

**Earth Oven.** THE NEWEST MOST ANCIENT WAY TO COOK!

Melding an old idea with a modern design, and using quality materials for long-lasting, healthy, cooking enjoyment!

# FREQUENTLY ASKED QUESTIONS

1. **Should I always preheat the Earth Oven before use?**  
Always preheat the **Earth Oven** before cooking. Use the preheating instructions in the Owner's Manual.
2. **Do I need to put a cover on my grill?**  
If you are leaving the **Earth Oven** in the ground, we recommend the use of a cover to protect the **Earth Oven** from the elements, and to keep it clean.
3. **Can I use wood chips or chunks in my Earth Oven to provide smoky flavor to my food?**  
You bet! Wood chips or chunks can be used to enhance your food with a smoky flavor. For charcoal, the wood can be placed directly amongst the charcoal briquettes. Prior to use, the chips or chunks should be soaked for about 15 to 20 minutes in water. Don't forget **Earth Oven** offers **Earth Oven Smoke Packs** for an easy flavorful smoky solution.
4. **For how long should I preheat my Earth Oven for?**  
For best results, **Earth Oven** grills should be preheated. However preheating varies depending on how much fuel you are using and the quantity of food you will be cooking. Typically after the fire has burned down to coals your **Earth Oven** is ready for cooking.
5. **Can I convert the Earth Oven for use with natural gas (NG)?**  
No. No conversion for the use of natural gas is available or recommended.
6. **Will my Earth Oven take longer to preheat in colder temperatures?**  
Colder temperatures and/or wind can cause longer preheating times and cook times.
7. **When using the rotisserie, will the lid thermometer reflect the proper temperature?**  
No. When using the rotisserie burner, the lid thermometer will not accurately reflect the temperature inside the **Earth Oven**.
8. **What kind of tools should I use to clean my Earth Oven?**  
We recommend you clean the grilling racks with a stainless steel wire bristled brush. To clean the griddle, rotisserie wheel, rotisserie skewer, rotisserie skewer lock, rotisserie skewer forks and lid, warm soapy water and a washcloth typically proves effective. Appropriate cleaning products may be used for specific issues. Products containing citrus cleaning agents should be avoided.
9. **What is the weight limit that can be put on the grilling racks or griddle?**  
Up to 15 pounds.
10. **What are the overall ground dimensions for installing the Earth Oven?**  
17"W x 24"L x 14"D
11. **Should I put cooking oil on my grill racks?**  
No, We recommend applying cooking oil only to the food itself.
12. **Should I use BBQ mitts when using my Earth Oven?**  
Safety First! BBQ mitts should always be worn while cooking, touching, or attending to the **Earth Oven**.
13. **Can I dig my Earth Oven hole anywhere?**  
**No, PLEASE CHECK WITH LOCAL UTILITY COMPANIES TO VERIFY LOCATION OF UNDERGROUND LINES—PREVENT ELECTROCUTION**





**The Newest Most Ancient Way to Cook**

**Earth Oven LLC**

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**1-760-899-1750**

**[customerservice@theearthoven.com](mailto:customerservice@theearthoven.com)**