



UNBOXING YOUR OVEN

© DECEMBER 2023



**CONVERTING YOUR
STILLAGE INTO A STAND.**

Applicable models: JA80, JA90, JA Grande & JA120.

YOUR OVEN FROM TRANSPORT, IN STILLAGE, TO STAND.

1

TRANSPORT.

Your oven will be transported and delivered inside a steel frame which we refer to as a stillage.

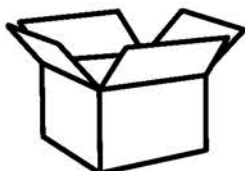


2

STILLAGE.

You will need a lifting device, forklift or similar to get your oven out of the stillage.

You may choose to either place it on top of the stillage, if it is being used as a stand or on to an alternative base of your choice. This stillage also comes with 4 separate wheels, and two of them are lockable.



3

REMOVABLE TOP RAIL.

Unbolt the two bolts and nuts and remove the rail for the forklift or slings to access the oven.



4

TURNING THE STILLAGE.

Fit two fixed wheels to the back and two lockable rotating wheels to the front of the stillage. Fit the bolts and nuts provided, then turn the stillage upside down so that the wheels are on the ground. Tighten all nuts before placing the oven on top of the stand.



5

LOCKABLE ROTATING WHEELS.

The lockable rotating wheels are at the front of the stand.



6

PLACING THE OVEN ON THE STAND.

Place the oven on the stand with your lifting device and adjust the oven so it sits on the running rails and within 10mm of the front tabs.



7

READY TO GO!

The oven is now in place. The next step will be curing and then you will be ready to cook. You may wish to enclose the stand with cladding or leave as is. This may be in any material you choose. This is what some of our customers have done with their stand:



CONGRATULATIONS

You have now successfully unboxed and set up your own Jalando wood fire Pizza Oven and following some other essential preparations such as the curing process, you will have lots of enjoyable experiences to look forward to! We hope you love cooking in it as much as we have enjoyed producing this product.

ENJOY!



CONTACT US

23 Reserve Street. Preston Vic 3072
info@jalandopizzaovens.com.au | www.jalandopizzaovens.com.au
M: 0459 226 949

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