

## IMPORTANT NOTICE

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

For questions or concerns please contact customer service at:

**Synergy Housewares, LLC.**

Toll-free: 866-444-4033

Hours: M-F 9:00am-5:00pm EST

Website: [warranty.synergyhousewares.com](http://warranty.synergyhousewares.com)

Printed in China

**Model SWPPO350**

Actual product may differ slightly from images in this manual  
Wolfgang Puck is a trademark of Wolfgang Puck Worldwide

# WOLFGANG PUCK /

## USE AND CARE

### OUTDOOR PIZZA/PELLET OVEN



Pizza/Pellet Oven Includes Dual-Sided Pizza Stone, Folding Handle Pizza Peel, and Digital Food Thermometer.

Pizza/Pellet Oven is available in Stainless Steel or Black Housing (Black Housing shown above)

**Model SWPPO350**

## IMPORTANT SAFEGUARDS

1. The Wolfgang Puck Pizza Oven is for outdoor use only. The oven should only be used when at least 3 feet away from structures. We also recommend that you use it in an outdoor space that is sheltered from wind. Do not use your pizza oven on high wind days.
2. Never use your Pizza Oven with the legs folded, ensure they are fully extended before use.
3. This Pizza Oven is designed to be used only with hardwood or charcoal pellets. Wolfgang Puck branded pellets are made from hardwood harvested and manufactured in the USA. Our Charcoal pellets are also manufactured in the USA and provide that perfect charcoal flavor to your food.
4. When not in use we recommend storing the Pizza Oven indoors. The Pizza Oven is designed for compact storage as the legs fold up and the Chimney can be stored in the oven cavity once disassembled. If left outside, we recommend covering your oven with a weatherproof cover.
5. Do not use your Pizza Oven on plastic or glass tables. The oven can be used on the following surfaces, stainless steel, wood, marble, concrete, or stone. Ensure that the surface is level and stable.
6. Your Pizza Oven is designed to operate with internal temperatures up to 950°F. Do not touch any surfaces of the oven except for the handles.
7. Do not use your Pizza Oven unattended.
8. This Pizza Oven is not to be used by children or by persons with reduced physical, sensory, or mental capabilities. Keep children and pets away from the Pellet Oven until it has completely cooled.
9. Always wear oven mitts or heat resistant gloves when adding or removing food, or when adding pellets to the Pellet Chute.
10. Due to the high cooking temperature of this oven, only use the included Pizza Stone, or raw cast iron cooking vessels. Never use nonstick coated cooking vessels inside this oven.
11. Never place anything on any part of the oven during use. wait for the oven to completely cool down before storing.

## Before Your First Use

Before first use remove all packaging materials and assemble according to the Assembly sections of this manual.

Clean according to the Care & Cleaning section of this manual.



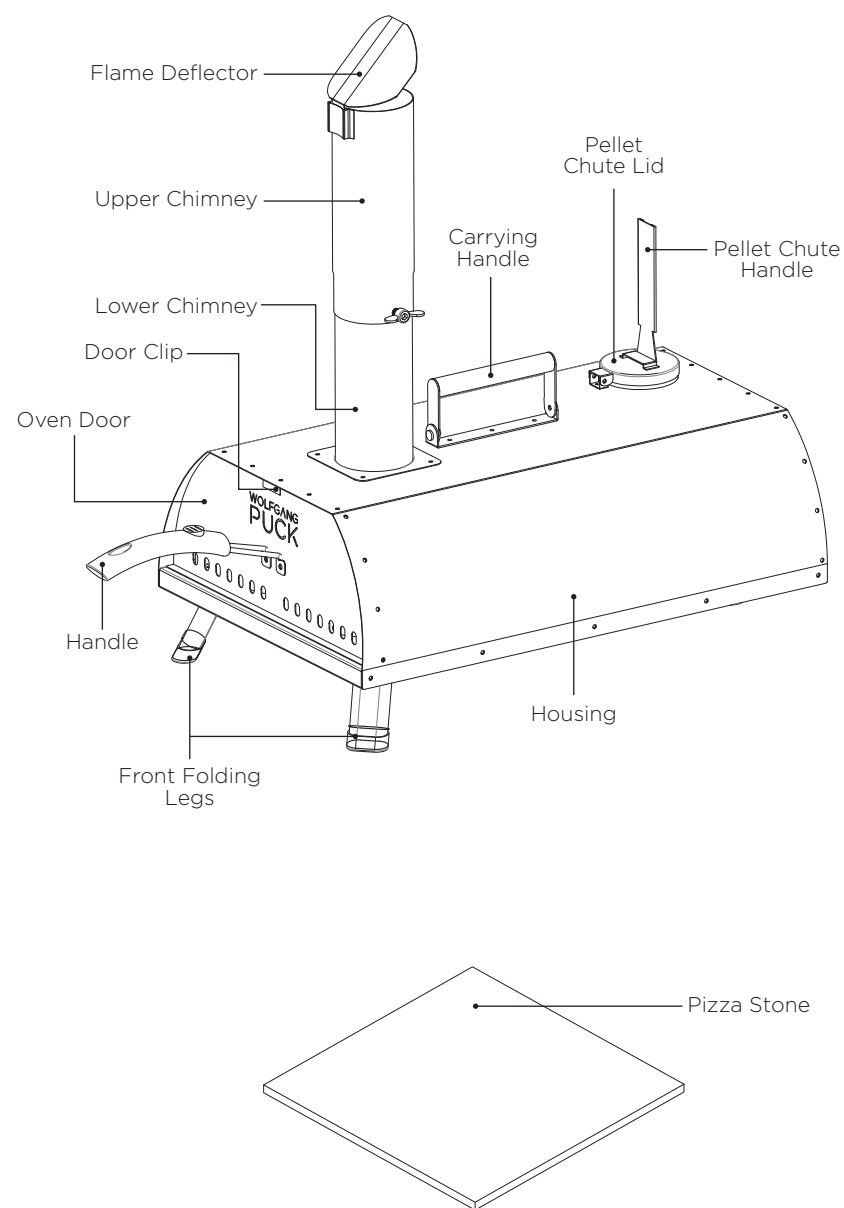
*In the beginning, there was Wolfgang Puck. There were cooks and there were kitchens and there were people eating food, but the world had never seen anything like Spago—with its California cuisine, its casual elegance, and its chef whose genuine warmth and love of craft redefined the dining experience. And they came—from LA and from everywhere—to experience the future. Wolfgang Puck shaped the modern culinary landscape: he was the first celebrity chef, the inventor of fusion cuisine, the first in farm-to-table. His work is inspired by California living, and an insistence on only the freshest ingredients. From*

*his legendary fine dining icons, his entrepreneurial spirit has built an empire—from dining, to catering, to products for the home—touching the lives of millions around the globe. Today, as always, Chef Puck is earnestly, restlessly, tirelessly at work behind the scenes inventing what's next. He is driven by a genuine love of his craft, a passion for what's possible, and its potential to change the world.*

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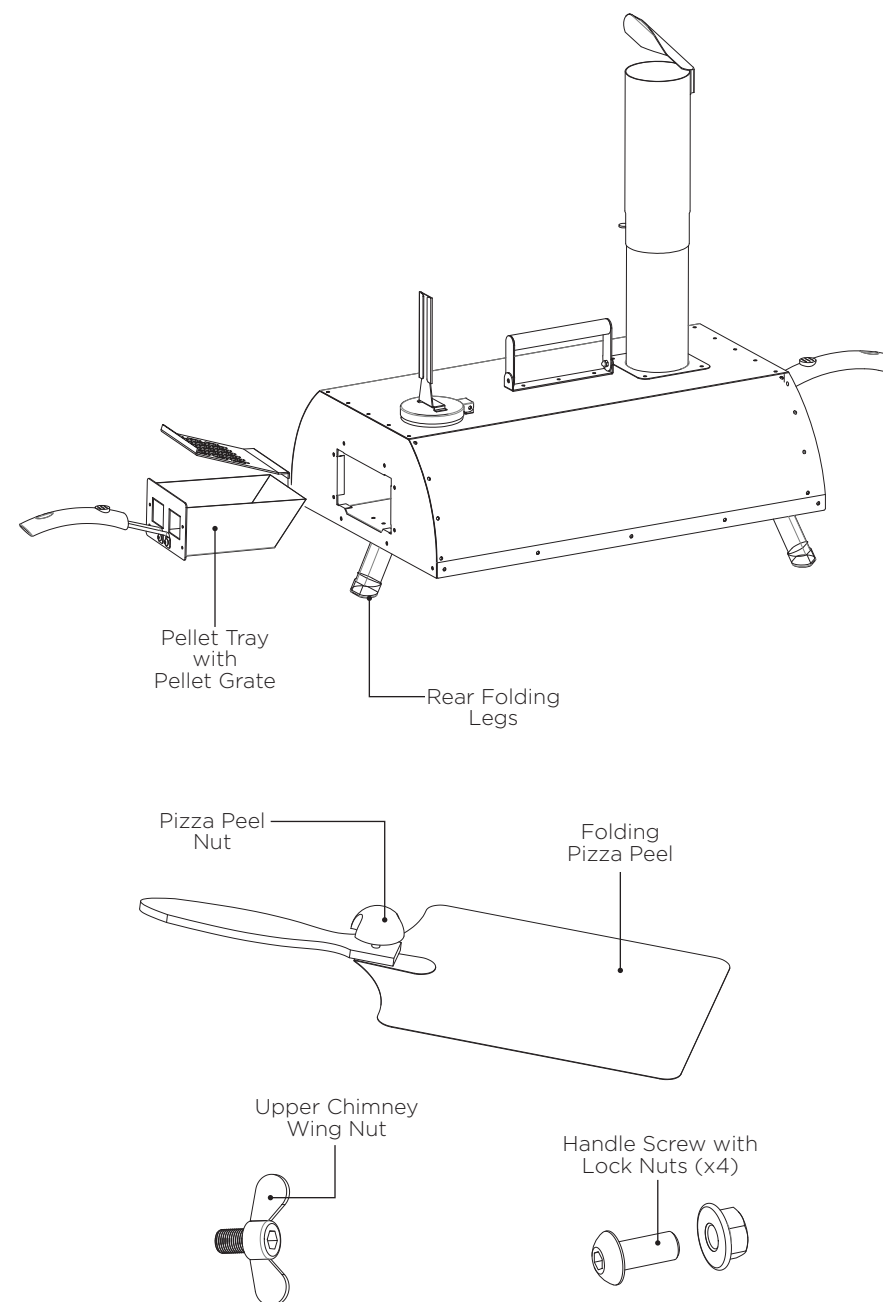
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## Know Your Pellet Oven



Actual product may differ slightly from illustrations on these pages

## Know Your Pellet Oven (Cont.)



## Assembly

### Assembling the Handle to the Pellet Oven Door

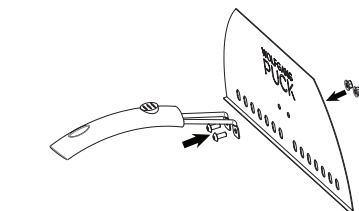


Fig 1

1. Affix two Handle Screws and Lock Nuts using a Phillips head screwdriver and pair of pliers. Place the Handle on the door as shown in Fig 1.
2. While holding the Lock Nuts with a pair of pliers, turn the screw clockwise until fully tightened.

### Assembling the Handle to the Pellet Oven Tray

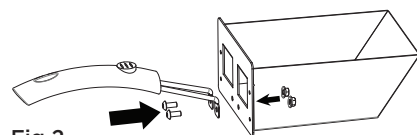


Fig 2

1. Affix two Handle Screws and Lock Nuts using a Phillips head screwdriver and pair of pliers. Place the Handle on the Pellet Tray as shown in Fig 2.
2. While holding the Lock Nuts with a pair of pliers, turn the screws clockwise until fully tightened.

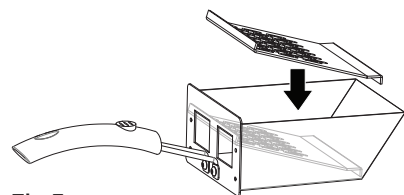


Fig 3

3. Place the Pellet Grate into the Pellet Tray with the Pellet Grate angled down from the Handle side of the Pellet Tray as shown in Fig 3.

## Assembly (Cont.)

### Assembling the Chimney

1. The Upper Chimney has a threaded receptacle where the Wing Nut is placed. Slide the Upper Chimney over the Lower Chimney until it stops.
2. Rotate the Wing Nut into the Upper Chimney receptacle until it is hand tight. Slide the tab of the Flame Deflector into the slot of the Upper Chimney. See Fig 4.



Fig 4

3. Place the Assembled Chimney into the Chimney Receptacle in the Top Housing of the Pellet Oven. Ensure the Flame Deflector is facing away from the front of the oven. See Fig 5.

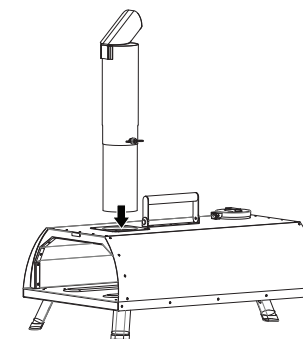


Fig 5

### Assembling the Pizza Peel

1. The included Pizza Peel comes assembled with the Handle folded. Before using the Pizza Peel, loosen the Pizza Peel Nut by turning counterclockwise. There is no need to fully remove the Nut. Rotate the Handle until it is fully extended straight out. See Fig 6.
2. Rotate the Pizza Peel Nut clockwise to hand tighten. Ensure the Handle is locked in place by trying to turn it left or right.

Raised Side of Peel Facing Up

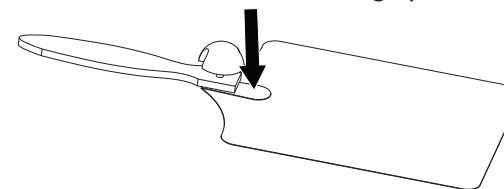


Fig 6

## Lighting Your Pellets

1. Place approximately 1.5 cups of pellets into the Pellet Tray. The pellets should be loaded into the lower side of the Pellet Tray. Do not overfill the Pellet Tray as this will cover the air holes on the Pellet Grate.
2. Place a Firestarter designed for grills on top of the pellets. Do not use Firestarters designed for fire pits or chimneys as these would create an overwhelming unnatural taste to your food.
3. Light the Firestarter then place the Pellet Tray inside the Housing.
4. The Oven Door should always be in place on the oven unless adding or removing food. To place the Oven Door on the Housing, ensure the top of the Oven Door is nested behind the Door Clip on the top of the Housing (see Fig 7), then swing the bottom of the Oven Door until it nests against the Housing (see Fig 8).
5. The Pellet Chute should always be closed unless adding additional pellets.
6. A full Pellet Tray will take approximately 15 minutes to burn through. Always check the Pellet Chute and refill as necessary to keep a constant flame. While cooking, never let the Pellet Tray extinguish.

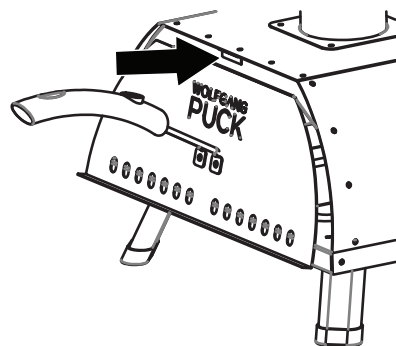


Fig 7

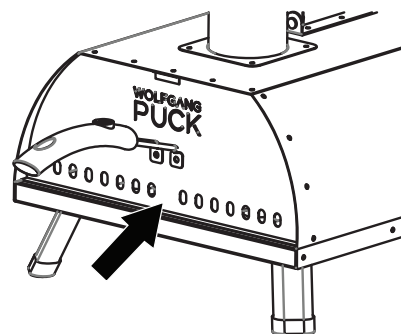


Fig 8

## Refilling Your Pellets

### WARNING:

The Pellet Chute Lid should only be opened using the Pellet Chute Handle. Do not leave the Pellet Chute Handle on the Housing or attached to the Pellet Chute Lid as it will become extremely hot.

Use caution when opening the Pellet Chute Lid as flames from the oven will be visible coming from the Pellet Chute. Use heat resistant gloves or oven mitts when refilling.

1. Do not add additional pellets to the Pellet Chute until the pellets in the Pellet Tray are fully ignited.
2. Slide the tip of the Pellet Chute Handle into the slot on the Pellet Chute Lid then open the Lid carefully. See Fig 9.
3. Do not overfill the Pellet Chute as this will prevent the Pellet Chute Lid from fully closing and cause heat to escape.
4. Do not pack pellets tightly into the Pellet Chute. Simply pour pellets into the Pellet Chute and they will gravity feed into the Pellet Tray as they burn through.
5. Ensure that the Pellet Chute is always replenished by checking every 5 minutes during cooking.
6. Close Pellet Chute Lid and remove Handle from Lid after refilling.

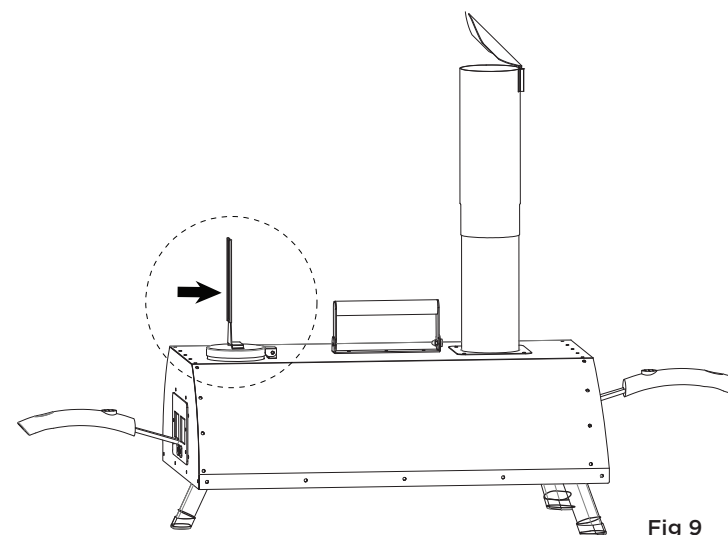


Fig 9

## Cooking In Your Pellet Oven

1. Ensure all Folding Legs are fully extended before use.
2. Do not use your Pizza Oven on plastic or glass tables. The oven can be used on the following surfaces:  
Stainless steel, wood, marble, concrete, or stone.  
  
Ensure that the surface is level, stable, and at least 3 feet away from structures.
3. Before lighting your Pellet Oven, slide the Pizza Stone into the Housing until it stops. For Pizzas use the smooth side of the Pizza Stone facing up. For steaks, fish, and other proteins, use the ridged side of the Pizza Stone facing up, or a raw cast iron cooking vessel. If using raw cast iron, remove the Pizza Stone from the oven and place the raw cast iron cooking vessel directly inside the Housing.
4. Follow the instructions under the section "Lighting Your Pellets".
5. Once the pellets are fully ignited you will see the flames form the back inside of the oven coming across the top inside of the oven. Preheat the Pizza Stone for 15 minutes prior to adding food. Follow recipe instructions regarding preheating for raw cast iron cooking vessels.
6. Reminder: Always keep the Oven Door and Pellet Chute Lid closed during preheating and cooking.
7. Ensure that the Pellet Chute is always replenished by checking every 5 minutes during cooking.
8. The outside air temperature can affect the cooking time. Cooking times in this manual are based on outdoor temperatures above 65°F.
9. Because your Pellet Oven operates at temperatures up to 950°F, it is important to rotate your food for even cooking using the Pizza Peel provided with this oven. The back of the oven has more intense heat than the front. Fresh pizzas can cook in as fast as 90 seconds, so it is best to rotate your pizza every 30 seconds.

## Care & Cleaning

Although your Pellet Oven is designed for outdoor use it is best to protect it from inclement weather. Once fully cooled down, store your Pellet Oven away from the elements. If you will keep your Pellet Oven outside, we recommend using a cover to protect it.

### Cleaning the Interior of the Oven

The inside of the oven Housing can be cleaned when needed by letting the oven run at high temperature for 20 minutes. Once cooled down use paper towels or a cloth to wipe the inside down to remove food debris.

### Cleaning the Exterior of the Oven

Wipe the exterior of the oven with warm soapy water and dry thoroughly. Do not use abrasive cleaners or sponges.

### Cleaning the Pizza Stone

After the stone has completely cooled, we recommend using a wire bristle brush to scrape the smooth side of the Pizza Stone clean to remove excess food debris. It is normal for the smooth side of the Pizza Stone to become stained after repeated use. Never use water to clean the smooth side of the Pizza Stone or place the stone in a dishwasher. The Pizza Stone will absorb water and could crack when exposed to high heat.

The coated ridged side of the Pizza Stone can be cleaned with a damp cloth and dried thoroughly.

### Pellet Tray

Always ensure that the pellets are completely extinguished and the ashes are cool before disposing the ashes. Any burnt-on debris can be scraped off the Pellet Tray and Pellet Grate. Pellet Tray and Grate are not dishwasher safe.

### Cleaning the Pizza Peel

The Pizza Peel and wooden Handle can be cleaned with a damp cloth and soapy water then dried thoroughly. Do not place the Pizza Peel or Handle in the dishwasher. If food debris gets caught under the Handle, remove the Handle completely by turning the Pizza Peel Nut counterclockwise while putting pressure on the underside of the screw on the bottom of the Pizza Peel. Remove the Pizza Peel Nut and screw then clean as needed. To reattach, ensure that the raised side of the Pizza Peel is facing up (see Fig 6). Slide the screw through the hole on the opposite side, place the Pizza Peel Nut on the screw and tighten by turning clockwise while putting pressure on the screw.

# Wolf's Spicy Shrimp Pizza

*Makes 2 servings*

## INGREDIENTS

1 ball (8 ounces) of store-bought pizza dough or see recipe on page 22  
All-purpose flour, for the dough  
Cornmeal for the Pizza Peel  
1 cup Mozzarella cheese, shredded  
2 tablespoons Parmesan cheese, grated  
1 tablespoon olive oil  
2 garlic cloves, minced  
1 green onion, minced  
1 teaspoon fresh ginger, minced  
1 teaspoon chili flakes (optional)  
1 cup raw shrimp, sliced (butterflied)  
Kosher salt and fresh pepper to taste  
Sliced green onions, for serving

## METHOD

- 1 Prepare and preheat the oven with Pizza Stone (smooth side up) for 15 minutes before you plan to add food. Refill pellets as needed.
- 2 Stretch dough into a rough 10-inch circle using flour to prevent sticking.
- 3 Place dough on the Pizza Peel that has been sprinkled with cornmeal.
- 4 Top the dough with the cheeses in an even layer.
- 5 In a bowl, stir together the oil, garlic, green onions, ginger, chili flakes, and shrimp until coated.
- 6 Scatter shrimp mixture over the cheese then season with salt and pepper.
- 7 Slide pizza from Pizza Peel onto the Pizza Stone in the oven then attach the Oven Door.
- 8 Cook for 1 minute, remove the Oven Door then carefully rotate the pizza; replace the Oven Door.
- 9 Cook for an additional 30 seconds or until desired doneness.
- 10 Remove, top with green onions and serve.

# Breakfast Pizza

*Makes 2 servings*

## INGREDIENTS

1 ball (8 ounces) of store-bought pizza dough or see recipe on page 22  
All-purpose flour, for stretching the dough  
Cornmeal for the Pizza Peel  
1/2 cup Mozzarella cheese, shredded  
2 tablespoons Parmesan cheese, grated  
1/2 cup Cheddar cheese, shredded  
1/4 cup bacon, chopped and cooked  
4 large eggs  
Kosher salt and fresh pepper to taste  
Fresh chives, for serving

## METHOD

- 1 Prepare and preheat the oven with Pizza Stone (smooth side up) for 15 minutes before you plan to add food. Refill pellets as needed.
- 2 Stretch dough into a rough 10-inch circle using flour to prevent sticking.
- 3 Place dough on the Pizza Peel that has been sprinkled with cornmeal.
- 4 Top the dough with the cheeses and bacon.
- 5 Make 4 indentations into the cheese then crack one egg into each indentation; season with salt and pepper.
- 6 Slide pizza from Pizza Peel onto the Pizza Stone in the oven then attach the Oven Door.
- 7 Cook for 1 minute, remove the Oven Door then carefully rotate the pizza; replace the Oven Door.
- 8 Cook for an additional 30 seconds or until desired doneness.
- 9 Remove, top with chives and serve.



## Jalapeño Lime Chicken Breast

*Makes 2 servings*

### INGREDIENTS

2 boneless, skinless chicken breasts, pounded to 1/2-inch thick  
2 teaspoons canola oil  
Kosher salt and fresh pepper to taste  
1 tablespoon cilantro, chopped  
1 jalapeño pepper, seeded and sliced  
Zest from 1/2 of a lime  
1 teaspoon freshly squeezed lime juice  
Lime wedges, for serving

### METHOD

- 1 Prepare and preheat the oven for 15 minutes before you plan to add food. Refill pellets as needed.
- 2 Place chicken into a raw cast iron pan, brush with oil, salt, and pepper then sprinkle both sides with cilantro, jalapeño, lime zest, and lime juice.
- 3 Slide pan into the oven then attach the Oven Door.
- 4 Cook for 2-3 minutes, remove the Oven Door, carefully rotate pan and flip the chicken over using tongs; replace the Oven Door.
- 5 Cook for an additional 1-2 minutes or until the internal temperature of the chicken registers 165°F on a thermometer.
- 6 Remove and serve with lime wedges.

## Seared Salmon & Asparagus Deluxe

*Makes 2 servings*

### INGREDIENTS

2 thin salmon filets, about 5 ounces each  
8 thin asparagus spears  
2 teaspoons olive oil  
Kosher salt and fresh pepper to taste  
Lemon wedges, for serving  
Dill sprigs, for serving

### METHOD

- 1 Prepare and preheat the oven with Pizza Stone (ridged side up) for 15 minutes before you plan to add food. Refill pellets as needed.
- 2 On a plate, season salmon and asparagus with oil, salt and pepper.
- 3 Carefully place salmon on Pizza Stone in the oven then attach Oven Door.
- 4 Cook for 2 minutes, remove the Oven Door then carefully flip salmon over using tongs; replace the Oven Door.
- 5 Cook for an additional 1-2 minutes or until desired doneness.
- 6 Remove and serve with lemon wedges and dill.

## Steak and Blue Cheese Flatbread

*Makes 2 servings*

### INGREDIENTS

1 ball (4-6 ounces) of store-bought pizza dough or see recipe on page 22  
All-purpose flour, for stretching the dough  
Cornmeal for the Pizza Peel  
1 tablespoon jarred garlic butter  
1/2 cup Mozzarella cheese, shredded  
2 tablespoons Parmesan cheese, grated  
1/4 cup blue cheese crumbles  
4 ounces leftover steak, thinly sliced  
Kosher salt and fresh pepper to taste  
Chopped chives, for serving

### METHOD

- 1 Prepare and preheat the oven with Pizza Stone (smooth side up) for 15 minutes before you plan to add food. Refill pellets as needed.
- 2 Stretch dough into a rough rectangle using flour to prevent sticking.
- 3 Place dough on the Pizza Peel that has been sprinkled with cornmeal.
- 4 Brush the dough with some of the garlic butter then top with remaining ingredients, except chives.
- 5 Slide flatbread from Pizza Peel onto the Pizza Stone in the oven then attach the Oven Door.
- 6 Cook for 1 minute, remove the Oven Door then carefully rotate the flatbread; replace the Oven Door.
- 7 Cook for an additional 30 seconds or until desired doneness.
- 8 Remove, top with chives and serve.

## Pizza Oven Broiled Steak

*Makes 2 servings*

### INGREDIENTS

2 New York strip steaks  
2 teaspoons olive oil  
Kosher salt and fresh pepper to taste + more for serving  
2 tablespoons unsalted butter, softened  
1 garlic clove, minced  
1/2 of a green onion, minced

### METHOD

- 1 Prepare and preheat the oven with Pizza Stone (ridged side up) for 15 minutes before you plan to add food. Refill pellets as needed.
- 2 On a plate, rub each steak with oil then season liberally with salt and pepper.
- 3 Carefully place steaks on Pizza Stone in the oven then attach Oven Door.
- 4 Cook for 2-3 minutes, remove the Oven Door then carefully flip steaks over using tongs; replace the Oven Door.
- 5 Cook for an additional 1-2 minutes or until desired doneness.
- 6 Remove steaks and let rest for a few minutes.
- 7 In a small bowl, stir together the butter, garlic, green onions, and a pinch of salt.
- 8 Top each steak with some of the butter mixture and serve.

## Oven Roasted Buffalo Wings

*Makes 4 servings*

### INGREDIENTS

18 chicken wing drumettes and flats  
Kosher salt and fresh pepper to taste  
2 tablespoons unsalted butter, melted  
1/2 cup bottled wing sauce  
1/4 cup blue cheese crumbles  
Ranch or blue cheese dressing, for dipping  
Celery sticks, for serving

### METHOD

- 1 Prepare and preheat the oven for 15 minutes before you plan to add food. Refill pellets as needed.
- 2 Toss together the wings, salt, and pepper in a raw cast iron pan.
- 3 Slide pan into the oven then attach the Oven Door.
- 4 Cook for 2 minutes, remove the Oven Door, carefully rotate pan and flip wings over using tongs; replace the Oven Door.
- 5 Cook for an additional 2 minutes or until brown or charred and internal temperature of chicken registers 165°F on a thermometer; remove wings.
- 6 In a small bowl, stir together melted butter and wing sauce then drizzle over the wings.
- 7 Serve wings with blue cheese crumbles, dressing, and celery.

## Steak Fajitas

*Makes 2 servings*

### INGREDIENTS

1/2 bell pepper, sliced  
1/2 small white onion, sliced  
1 small skirt steak  
Fajita seasoning mix to taste  
1 teaspoon canola oil  
Tortillas and desired condiments, for serving

### METHOD

- 1 Prepare and preheat the oven for 15 minutes before you plan to add food. Refill pellets as needed.
- 2 Season peppers, onions, and steak with fajita seasoning then place in a raw cast iron pan and drizzle with oil.
- 3 Slide pan into the oven then attach the Oven Door.
- 4 Cook for 2 minutes, remove the Oven Door, carefully rotate pan and flip pan contents over using tongs; replace the Oven Door.
- 5 Cook for an additional 1-2 minutes or until desired doneness.
- 6 Remove and let rest for 1-2 minutes then slice the steak into thin strips.
- 7 Serve with tortillas and condiments of your choice.

## Wolf's Pizza Dough

*Makes two 10-inch pizzas*

### INGREDIENTS

1 cup water  
1 tablespoon honey  
2 tablespoons olive oil  
1 tablespoon yeast  
3 cups all-purpose flour  
2 teaspoons kosher salt

### METHOD

- 1 In the bowl of a stand mixer fitted with the dough hook, add all ingredients in order listed.
- 2 Mix dough for 5 minutes on medium-low speed.
- 3 Remove dough from mixer and let rest for 15 minutes.
- 4 Shape dough into two balls and use as desired.

## Easy Pizza Sauce

*Makes 1 cup*

### INGREDIENTS

1 can (6 ounces) tomato paste  
1/4 cup water  
2 tablespoons olive oil  
1 teaspoon Italian seasoning  
1/2 teaspoon garlic powder

### METHOD

- 1 In a small bowl, whisk all ingredients together.
- 2 Use as desired.

## Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. **Product is intended for outdoor use only.** Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal outdoor use, we will repair or replace, at our discretion, any part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (866) 444-4033.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND CANADA AND DOES NOT COVER:

- Damages from improper use or assembly.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or use of attachments or accessories not made by the manufacturer.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state (province) to state (province).

Proof of purchase required to validate the warranty.

Shipping and handling charges may apply.