

THIS MANUAL MUST BE CONVEYED TO AND REMAIN WITH THE OWNER.

Quintessential

Outdoor Living Company

Bringing the indoors out ... in style

Wood-Fired Ovens – Owner’s Manual

Installation and Operating Instructions for Model Numbers:

QX-A
QX-B
QX-C
QX-D
QX-M

WARNINGS

INSTRUCTIONS – IF THESE INSTALLATION AND OPERATION INSTRUCTIONS ARE NOT STRICTLY FOLLOWED, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

HOT SURFACES – THE OVEN CAN REACH AND MAINTAIN EXTREMELY HOT TEMPERATURES. DO NOT TOUCH AND KEEP CHILDREN AT A SAFE DISTANCE.

LEVEL SURFACE – OVEN SHOULD BE SET UP ON A LEVEL SURFACE THAT HAS THE CAPACITY TO SUPPORT THE FULL PRODUCT WEIGHT.

DO NOT LIGHT WITH FUEL ACCELERANTS – THE WOOD-BURNING CHAMBER ALLOWS FOR EASY IGNITION GIVEN ITS DESIGN. FOR SAFETY REASONS, DO NOT ADD GAS, LIGHTER FLUID OR OTHER NON-APPROVED FIRE STARTING PRODUCTS.

DO NOT USE OR STORE GASOLINE OR OTHER FLAMMABLE MATERIALS IN THE VICINITY OF THIS APPLIANCE.



Member:

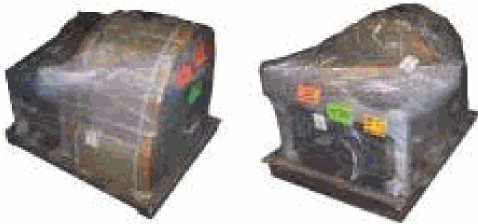
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NOTE: This document supersedes information in
“Quintessential Outdoor Living Co. Owners’ Manual Q Series April 2009 v.1”

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Delivery & Inspection



Quintessential Outdoor Living Co. ovens are shipped via common courier on pallets similar to the image above.

Be sure to inspect the shipment for damages that may have occurred in shipping. If there are any damages to the packaging SIGN FOR IT AS “DAMAGED” or refuse delivery. The ovens are well-packaged and damages seldom occur. If you sign for the delivery as “No Damages,” then you are responsible for filing any damage claim with the freight carrier.

Upon signing for the oven, please promptly open the packaging to inspect for any potential damages. Damages reported after three days following delivery are assumed to have happened after delivery. Please contact your dealer or Quintessential Outdoor Living Company with questions.

List of Materials

Shipments will include the following items:

1. Q Series Wood-Fired Oven
2. Temperature Gauge
3. Stainless Steel Chimney
4. Stainless Steel Chimney Cap

5. *Stainless Steel Shelf (QX-B, QX-C and QX-D models only)
6. Optional Steel Base including:

- a. Two Poly Swivel Stem Casters
- b. Two Poly Swivel Stem Casters with Brake
- c. Caster Installation hardware including nuts, bolts and washers

7. Optional Cover

Tools Required for Assembly

- Adjustable crescent wrench
- Phillips head screwdriver
- Pliers
- Cutting tool (to open packaging)

Installation Instructions

1. Remove all outside and inside packaging materials from the oven. It is recommended to assemble oven on a moving pad or cardboard to prevent scratching parts.
2. Assemble Optional Stand. If not purchased, proceed to step 3.
 - a. Set the stand on its side
 - b. Attach wheels, one wheel at a time as follows:
 - i. Slide the stem of the wheel through the bottom of the stand
 - ii. Slide washer onto wheel stem
 - iii. Affix locknut to stem. Ensure that the locknuts are tightened securely
 - c. Set stand upright and lock the wheels
 - d. Set oven onto the stand. The bottom of the oven will have “tabs” allowing the oven to slide into the slots on the stand. This prevents the oven from sliding on the stand after setup.

WARNING: IT IS RECOMMENDED THAT TWO OR MORE PEOPLE LIFT OVEN DUE TO ITS WEIGHT.

3. Insert the thermometer into the hole provided directly above the cooking chamber. From the inside of the oven, affix the washer and nut. Tighten until snug, do NOT over-tighten.

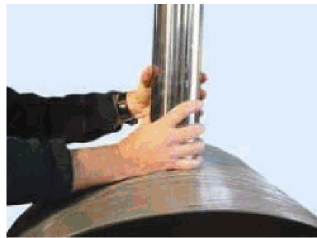


4. Before installing cap on flue, pre-fit flue onto oven to ensure it fits snugly. It may be necessary to try both ends of the flue to determine the best fit.

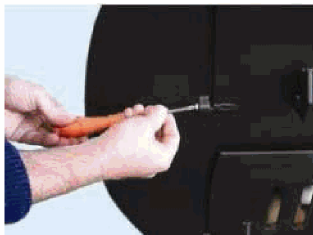
5. Install cap on the flue. To fit the cap, simply rotate down onto the flue by pressing the two parts together.



6. Install flue onto oven. The flue is intentionally designed to fit tightly. Install by rotating the flue downward with force.



7. Before use, remove transportation protective plastic insert and screws from each side of the cooking chamber and fire chamber door (total of four, two on each door) with pliers to ensure doors close properly.

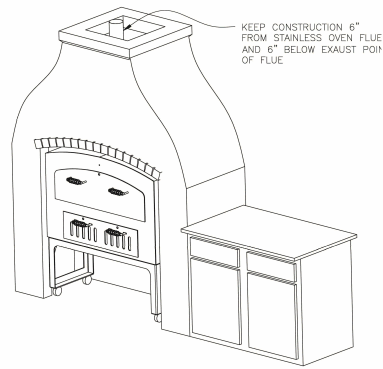


Built-In Kitchen Installation

The QX-C, QX-D and QX-M ovens may be built into non-combustible outdoor kitchens.

WARNING: ALL COMBUSTIBLE MATERIALS MUST BE A MINIMUM OF 36" FROM THE UNIT. WHEN BUILDING INTO A FULL MASONRY INSTALLATION AS SHOWN BELOW, PROVIDE A MINIMUM OF 3" AIRSPACE TO THE REAR OF THE OVEN AND ALLOW AN EXHAUST FOR HEAT TO ESCAPE.

The following diagram illustrates options for masonry installation:



Your Q Series Wood-Fired Oven can reach very high temperatures. As a wood-burning appliance, the National Fire Protection Association (NFPA) recommends the following clearances from combustible materials for front, back and sides:

| | |
|---------------------|------------|
| Oven | 36" |
| Chimney pipe | 18" |

Distances can be reduced if a protective shield with 1" spacers is installed. Any installation of a Q Series Wood-Fired oven must comply with applicable building standards, regulations and laws.

Quintessential Outdoor Living Co. does not accept liability for any damage resulting from improper use or installation of this product.

QX-B Additional Instructions for Side Shelf Installation

Remove pre-set screws from oven using a standard Phillips head screwdriver.

Set shelf hinge upon oven side, aligning the holes and matching the holes with the stickers marked side “A” and side “B.” See picture on following page.



Insert screws back into the side of the oven using the Phillips head screw driver. Do not tighten firmly until all screws are installed.

Note: Aligning the screws with the holes on the side shelves is easier if not tightened.

WARNING: OVER-TIGHTENING SCREWS CAN STRIP THEM.

Repeat on Side B.

The shelf support arm is found on the bottom of each shelf. Remove the arm and fit it onto the oven base by sliding the ends into the pre-tabbed female hinges located on the base.



QX-M Additional Instructions

The QX-M includes a set of four side handles designed to lift the oven more easily. Install each handle by screwing it into the threaded holes on the side of the oven at each corner.

Initial Operating Instructions

NOTE: It is very important that your new oven be seasoned before use.

On initial firing, leave both the Cooking Chamber Door and the Fire Chamber Door open for one (1) hour at approximately 450 to 500 Degrees Fahrenheit.

This will allow the temperature resistant paint to fully cure and disburse any associated fumes before cooking is commenced.

Ignition Instructions

1. Place two small pieces of Kiln-Dried Firewood* perpendicular to the wood chamber opening (to create an air space for additional firewood).



* Box & Pallet Quantity Kiln-Dried Oak, Hickory, Pecan and Wild Cherry Firewoods are available for sale, pre-split to ideal size and ready for use for all Q Series Ovens.

2. Place three to four pieces of kiln-dried firewood parallel to the wood chamber opening across the top of the first two pieces. There should be approximately 2” of space between the wood and the bottom of the wood burning chamber.



3. Place one or two fire starters or crumpled newspaper underneath the firewood.
 4. Ignite the fire starter according to instructions.
- Allow approximately 20 minutes for the fire to reach maturity.
 - Note: Wet firewood burns poorly and may prevent oven from reaching optimal temperature.

WARNING: DO NOT USE FUEL ACCELERANTS TO START FIRE.

Regulating Temperature

1. Regulating the cooking chamber temperature can be achieved two ways:
- Adjust the air grate on the face of the oven by sliding the handle from side to side.

- Adding firewood may increase temperature.
2. To maintain temperatures of 700°F or higher, an additional piece or two of wood may be required every 20-30 minutes. The oven will maintain temperatures of 350°F + for several hours by adding one or two pieces of wood per hour. Wood efficiency is impacted by grade or type of wood, wood moisture content, altitude, outdoor temperatures and general weather conditions.
 3. When more firewood is needed, open the fire chamber and add wood. Be sure to either have the cooking chamber empty or to have food covered when adding firewood as FLY ASH may rise into the cooking chamber.

CAUTION: THE OVEN CAN GET VERY HOT. GLOVES OR OVEN MITTS ARE RECOMMENDED WHEN OPENING WOOD CHAMBER AND COOKING CHAMBER DOORS.

Maintenance Instructions

Quintessential Outdoor Living Co. Wood-Fired Ovens are constructed from steel, Grade 304 stainless steel, refractory fire brick, cooking stone and high temperature insulation. Quintessential Outdoor Living Company recommends the following to keep your oven looking good and operating efficiently:

- Clean fire chamber before use. Use any small brush or ash pan to clean out the fire chamber in the same fashion as a fireplace.
- Cover oven during periods of prolonged non-usage to protect from the elements. An Optional Cover with Storage Bag may be purchased from your dealer.



- If not properly maintained and stored, steel will rust. This will not affect the functionality of the oven. Clean exterior of oven with steel cleaner and a soft lint-free cloth regularly as needed. If the oven gets scratched exposing the steel, apply high temperature touch-up paint. See your local dealer or contact Quintessential for recommendations on high-temperature touch-up paint.

Warranty Information

WARRANTY: QUINTESSENTIAL OUTDOOR LIVING CO. OVENS COME WITH A 12 MONTH PARTS WARRANTY, NORMAL WEAR AND TEAR EXCEPTED.

Cooking Stone Damages: In the event a cooking stone is cracked in shipping, a replacement stone will be shipped promptly.

Frequently Asked Questions

A detailed list of frequently asked questions regarding oven operation can be found on our website at www.indoors2OUT.com

Customer Service

Quintessential Outdoor Living Company customer service is open 8:00 a.m. - 5:00 p.m. Monday – Friday Eastern Standard Time. If a representative is not available to answer your call, messages will be returned within two business days.

Replacement parts are stocked and available upon request.

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Q Series Wood-Fired Ovens - Dimensions & Features

| Q Series Wood-Fired Oven Dimensions | | | | | | |
|--|--------|-------|-------|--------|--------|-------|
| | Inches | QX-A | QX-B | QX-C | QX-D | QX-M |
| Oven Size, Exterior | H | 28 | 28.5 | 28.5 | 34.5 | 25 |
| | W | 35 | 34 | 27.5 | 46 | 19.5 |
| | D | 19 | 19 | 19 | 22.125 | 14.25 |
| Cook Chamber Interior | H | 10 | 10 | 10 | 11.25 | 8.75 |
| | W | 18.25 | 18.25 | 18.25 | 36.25 | 13.5 |
| | D | 18.5 | 18.5 | 18.5 | 18.5 | 13.75 |
| Fire Chamber Interior | H | 9 | 8.25 | 8.25 | 9.5 | 6.25 |
| | W | 21 | 21 | 20 | 38.5 | 14 |
| | D | 16 | 16 | 16 | 16 | 11.5 |
| Chimney | H | 39 | 39 | 39 | 39 | 29.5 |
| | W | 4.25 | 4.25 | 4.25 | 4.375 | 3.5 |
| Stand | H | 18 | 18 | 22.125 | 23.25 | 23 |
| Weight | LBS | 535 | 550 | 497 | 705 | 351 |
| H = Height, W = Width, D = Depth in Inches; Weight in Pounds (lbs) | | | | | | |
| Note: For total height, add Oven, Chimney and Stand heights. | | | | | | |
| Note on QX-T: dimensions vary based on custom trailer options. | | | | | | |

| Q Series Wood-Fired Oven Features | | | | | |
|-----------------------------------|------|------|------|------|------|
| | QX-A | QX-B | QX-C | QX-D | QX-M |
| 2nd cook shelf | N | Y | Y | Y | N |
| Stainless side shelves | N | Y | N | N | N |
| Stainless handles | Y | Y | N | N | N |
| Can be built in | N | N | Y | Y | Y |
| Can sit on a countertop | N | N | N | N | Y |
| Optional stand / portable | Y | Y | Y | Y | Y |



QX-A



QX-B



QX-C



QX-D



QX-M