



**WELCOMES YOU TO BAKING WITH THE  
*SAPLING WOOD-FIRED PIZZA AND BREAD OVEN PACKAGE***

**Setting up your *Sapling Wood-Fired Pizza and Bread Oven Package***

The package you've just received converts your *Sapling Evaporator* to a wood-fired oven. The package has three main components:

1. *Sapling Grill Grates*,
2. *Sapling Pizza Stone*, and
3. *Sapling Grill Lid*.

**Step 1: Install the Grates**

Take your *Sapling Grill Grates* out of their box. Remove the *Sapling Evaporator Pan* from your *Sapling Evaporator* and place the three grill grates on the barrel opening. Voila!

**Step 2: Assemble the Lid**

Your lid is made of sturdy aluminum – light but hearty. You will need to assemble the handle to your new lid. Remove the lid, handle, and bag of hardware from the box. Insert the carriage bolts into the handle and, taking care to pad the underside of the handle against a hard surface, hammer the heads of the bolts into the wood. Place the carriage bolt covers (spacers) over each bolt. Align the bolts with the pre-drilled holes in the lid and affix the handle to the lid using the lock washers and nuts.

**A Note on the Grill Lid**

Your *Sapling Grill Lid* is made of a heavy gauge of aluminum so that it is lightweight as well as durable. We

choose heavy gauge aluminum for sturdiness and durability and to keep the weight reasonable for easy handling. But aluminum can't be non-toxically galvanized and doesn't take buffing or polish well. It will scratch in storage, transit and use.

Aluminum also “moves” when heated. So your lid may warp slightly in use. Don't let it bother you! The grilling, smoking and baking surface is not designed to be sealed, and every piece of the *Sapling* is designed to last for a LONG time with a bit of give.

### **Baking with the *Sapling***

Congratulations! You've made it through assembly. Time to bake. **IMPORTANT:** Position your *Sapling* on a level, heatproof surface away from buildings. **IMPORTANT:** Place a layer of sand or ash in the bottom of your barrel to protect the metal. Alternately, you may wish to procure *Sapling Fire Brick* for extra protection and/or a *Sapling Fire Grate* to aid air flow. Place the pizza stone on your grates and light a charcoal or wood fire in your barrel directly under the stone. Let your unit get up to the desired temperature. Bake away! (Tip: don't use starter fluid or charcoal infused with starter fluid. It tastes bad!)

### **Reminder: Maintaining your *Sapling***

Simple routine maintenance will lengthen the life of your *Sapling*! Clean out some, but not all, of the ashes when the unit has cooled after each use. The best practice is to clean out the ash and/or sand and oil the inside of your barrel with vegetable or olive oil when not in use for extended periods of time, and, unless your *Sapling* can be stored in a garage or barn, you should cover it when not in use. Consider purchasing the *Sapling Grill Cover* for this purpose. If water gets in your barrel, be sure to dump it out, dry it out, and apply another layer of oil to discourage rust.

Expansion and contraction caused by heating, cooling and exposure to the elements may eventually cause some cracking, flaking or thinning in the paint on your *Sapling*. If you notice this, after the barrel has cooled, sand the area with 100 grit sandpaper and repaint with *Sapling Flat Black Paint*, or the equivalent.

Consider purchasing the *Sapling Care Kit*, which includes everything you need for maintaining the *Sapling* and all its accessories!