



**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:

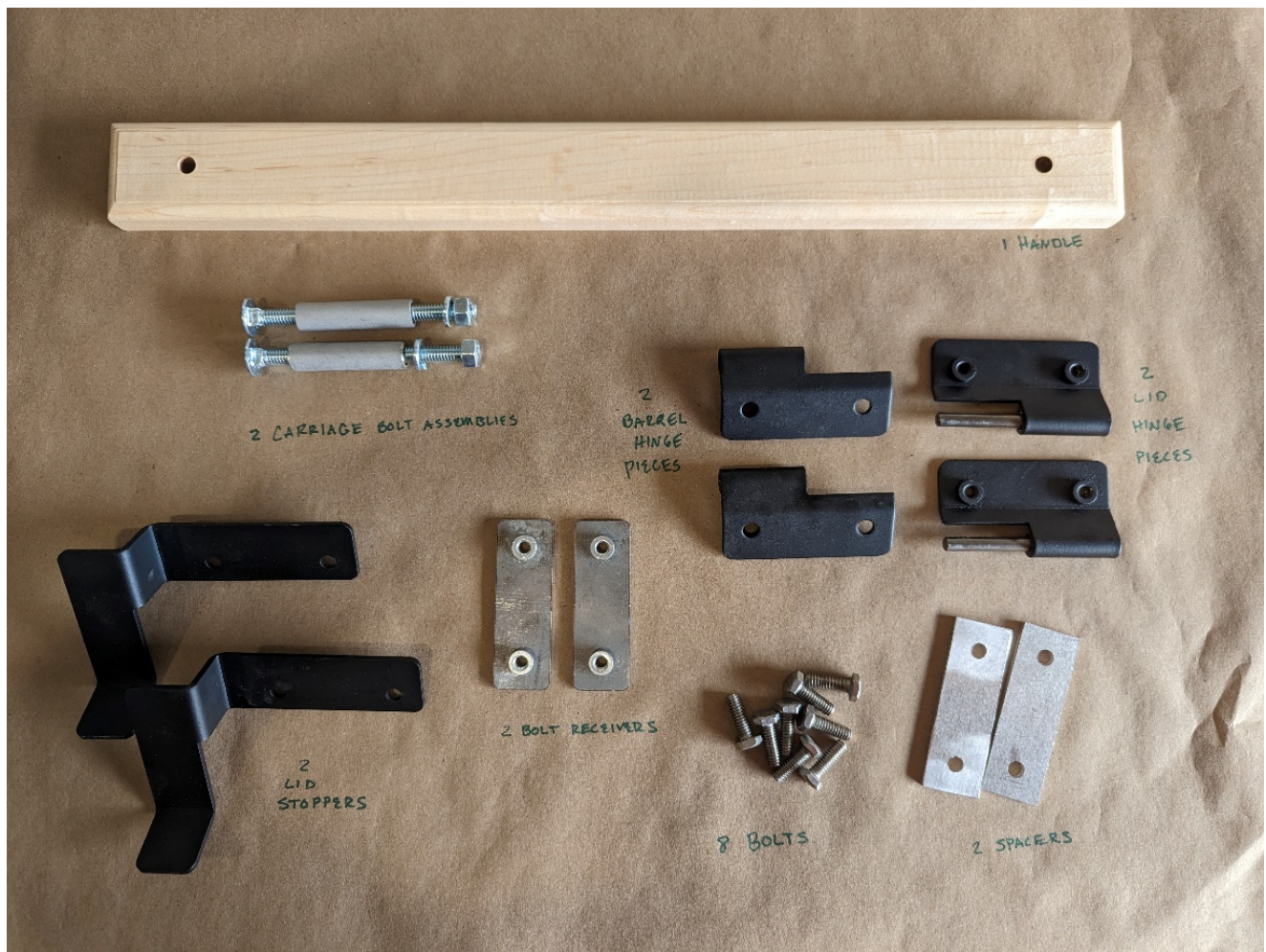
1. *Sapling Grill Grates*,
2. *Sapling Pizza Stone*, and
3. *Sapling Grill Lid*.

**Step 1: Install the Grates**

The *Sapling Grill Lid* is essential for baking and handy for grilling as well. Once installed, the lid can be slid on and off so that your *Sapling* can easily convert from a grill/oven to an evaporator and back again.

You will need the following tools to install the *Sapling Grill Lid*:

1. The *Sapling Grill Lid* itself (including wooden handle),
2. the bag of hardware; the bag contains 2 Carriage Bolt Assemblies, 2 Lid Stoppers, 2 Barrel Hinge Pieces, 2 Lid Hinge Pieces, 2 Bolt Receivers, 8 Bolts and 2 Spacers,



3. a drill with a quarter inch (0.25") bit suitable for metal,
4. a marker,
5. a Phillips screwdriver,
6. a hammer,
7. a rubber mallet, and
8. an old t-shirt or soft cloth.

### Step 1: Install the Handle

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.

## Step 2: Align Grill Cover and Mark

First attach the lid hinge piece and stopper to the lid. Find a stopper and a lid hinge piece. Line the holes in the stopper up with the holes in your lid on the outside of the lid. Line the holes in the lid hinge piece up with the holes in the lid inside the lid, making sure that the weld nuts (the bumpy bits, below right) will face the inside of the barrel. Affix the stopper and lid hinge piece to the lid using two bolts. Repeat with the second stopper and lid hinge piece.



Slide the barrel hinge pieces on to the lid hinge pieces. (You may need or want to apply some WD-40 to the pin. You may need or want to use your mallet to help with the sliding.)



Place the lid on your *Sapling* so that the attached hinges are situated on the outside of the left-hand side of the barrel just below the angle iron. The handle will be on the right-hand side of the unit (as you are looking at it from the front). The lid should just cover the vertical piece of the angle iron on each side of the barrel. Adjust the lid to ensure that it also overlaps the curved steel reinforcements on either end of the barrel opening. The barrel opening should be completely covered, but not tightly so.

Ensure that the hinges attached to the lid are not placed so that, when open, a stopper comes in contact with a barrel rib. Ensure that the hinges are situated on the flattest part of the barrel just below the angle iron. Press the hinges to the barrel and make sure you are happy with the way the lid will fit your *Sapling*. Mark using the



holes in the hinges as a guide. **IMPORTANT:** Mark both sets of hinge holes at the same time.



### Step 3: Drill

Remove the lid from the *Sapling* and drill holes through the *Sapling* at the marks you made.

### Step 4: Affix Grill Lid

Remove the bottom portion of the hinges from the lid by sliding them off the top portion. Place the spacers between the barrel and the barrel hinge piece on the outside of the *Sapling* and insert bolts. Place the bolt receiver on the inside of the *Sapling* with the weld nuts (bumpy bits) facing the inside of the barrel. Screw the bolts into the bolt receivers. Once both barrel hinges are attached, slide the cover hinges back into the barrel hinges, tapping the hinge together with a rubber mallet if necessary. When assembly is complete, your *Sapling* will look like this.



## **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.