



GAS PIZZA OVEN

OWNER'S MANUAL

ASSEMBLY AND OPERATING INSTRUCTIONS

KEEP THIS MANUAL FOR FUTURE REFERENCE

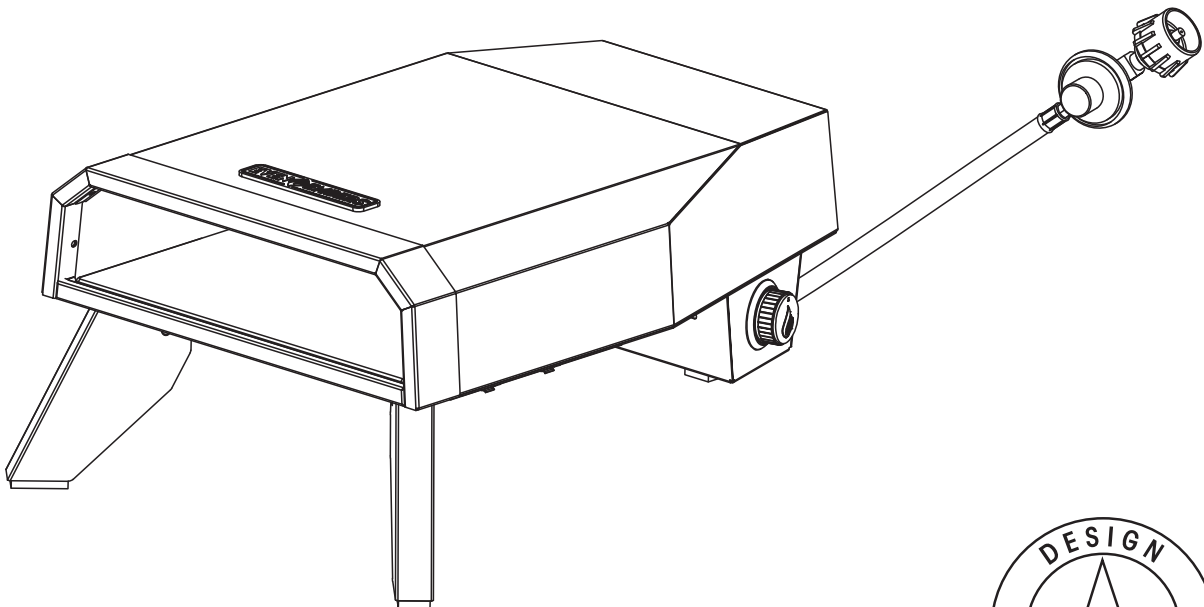
Model GAS3120ASP

NOTICE TO INSTALLER:

LEAVE THESE INSTRUCTIONS WITH THE OVEN OWNER FOR FUTURE REFERENCE.

⚠ WARNING


HAZARDOUS EXPLOSION MAY RESULT IF THESE WARNINGS AND INSTRUCTIONS ARE IGNORED. READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS IN THIS MANUAL TO AVOID PERSONAL INJURY, INCLUDING DEATH OR PROPERTY DAMAGE.



THIS INSTRUCTION MANUAL CONTAINS IMPORTANT INFORMATION NECESSARY FOR THE PROPER ASSEMBLY AND SAFE USE OF THE APPLIANCE. READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS BEFORE ASSEMBLING AND USING THE APPLIANCE. FOLLOW ALL WARNINGS AND INSTRUCTIONS WHEN USING THE APPLIANCE.



IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR OVEN AS SAFELY AS POSSIBLE. THE PURPOSE OF THIS SAFETY ALERT SYMBOL  IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR OVEN.

WHEN YOU SEE THE SAFETY ALERT SYMBOL  PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

 **READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR OVEN.**

DANGER

IF YOU SMELL GAS:

- Shut off gas to the appliance.
- Extinguish any open flame.
- If odor continues, keep away from the appliance and immediately call your fire department.

Failure to follow these could result in fire or explosion which could cause property damage, personal injury or death.

DANGER

- Never operate this appliance unattended.
- Never operate this appliance within 10 ft. (3.0 m) of any structure, combustible material or other gas cylinder.
- Never operate this appliance within 25 ft. (7.5 m) of any flammable liquid.
- If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

DANGER





- a) Do not store a spare LP cylinder under or near this appliance.
- b) Never fill the cylinder beyond 80% full.
- c) If the information in (a) and (b) is not followed exactly, a fire causing death or serious injury may occur.

TABLE OF CONTENTS:


General Warnings	3-4
LP Gas Cylinder (Tank) Specifications and Installation	4-6
Hose & Regulator Specifications and Installation	6-7
Leak Testing	7-8
Pre-start Check List	9
Lighting Instructions	9-10
Assembly Instructions	10
Operating the Oven	11
Proper Care and Maintenance	12-13
Transporting and Storage	13
Trouble Shooting	14-Back Cover
Warranty Information	Back Cover

 **DANGER:** Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

 **WARNING:** Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

 **CAUTION:** Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

CALIFORNIA PROPOSITION 65 WARNING

 **WARNING:** This product can expose you to chemicals, including carbon monoxide, which are known to the State of California to cause birth defects or other reproductive harm.
For more information go to www.P65Warnings.ca.gov

 **WARNING: CONTAINS LEAD. MAY BE HARMFUL IF EATEN OR CHEWED. COMPLIES WITH FEDERAL STANDARDS. KEEP OUT OF REACH OF CHILDREN.**

GENERAL WARNINGS:

⚠ WARNING

- Leak test all connections before first use, even if oven was purchased fully assembled and after each tank refill. Check propane tank rubber seal for damage.
- Always check oven and propane tank prior to each use as indicated in “Checking for Leaks” & “Pre-Start Check List” sections of this manual.
- Never use natural gas in a unit designed for liquid propane gas.
- Ensure flames come out of all burner ports at each use. Spiders and insects like to build nests in burner tubes. Blocked burner tubes can prevent gas flow to burner and could result in a burner tube fire or fire beneath oven.
- Never check for leaks using a match or open flame.
- Never use or store gasoline, lighter fluid, paint thinner, or other flammable vapors and liquids or combustible materials in or near your oven.
- DO NOT block ventilation areas in sides, back or cart compartment of oven.
- DO NOT cover cooking grates or other components with aluminum foil, as this blocks ventilation and damage to oven or personal injury may occur.
- Keep children and pets away from hot oven. DO NOT allow children to use or play near this oven.
- DO NOT leave oven unattended while ON or in use.
- DO NOT allow gas hose to come in contact with hot surfaces. Redirect gas hose if necessary.
- DO NOT allow grease or hot drippings to fall on hose and regulator assembly. If this occurs, turn gas supply OFF at once.
- Inspect regulator and hose for damage before each use.
- DO NOT use water on a grease fire. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
- DO NOT use while under influence of drugs or alcohol.
- FOR OUTDOOR USE ONLY. DO NOT operate indoors or in an enclosed area such as a building, garage, shed or breezeway.
- Position your oven outdoors on a non-combustible level surface in a well ventilated location, a safe distance 10 ft. (3.0 m) from combustible materials, buildings and overhangs.
- Apartment dwellers: Check with management and follow requirements and fire codes for using an LP gas oven in your apartment complex. Only use outside on ground (not on a balcony, patio, garage, etc) with a 10 ft. (3.0 m) minimum clearance on back and all sides from any wall, structure or combustible material.
- Maintain a minimum clearance of 10 ft. (3.0 m) between back and all sides of oven, deck railings, walls or other combustible material. Not adhering to these clearances may prevent proper ventilation and can increase risk of a fire and/or property damage, which could also result in personal injury. DO NOT use oven under overhead combustible construction.
- DO NOT use or install this oven in or on a recreational vehicle and/or boat.
- DO NOT build this oven in any built-in or slide in construction.
- If a bristle brush is used to clean any cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to cooking as loose bristles may attach to food.
- This appliance is not intended for and should never be used as a heater.
- DO NOT use any other regulator assembly other than the one supplied with your oven. Replacement regulator assembly must be part No. 3120-155-3120-0 which can be obtained by contacting customer service at 855-735-9922.
- This appliance is not intended for commercial use.
- Clean pizza stone prior to each use to avoid grease fire.
- When using the oven, do not touch the pizza stone or outer shell as these surfaces become extremely hot.

- Oven is hot when in use. To avoid burns:
 - DO NOT attempt to move oven.
 - Wear protective gloves or oven mitts.
 - DO NOT touch any hot oven surfaces.
 - DO NOT wear loose clothing or allow hair to come in contact with oven.
- Not for commercial use. DO NOT use this oven for anything other than its intended purpose.

⚠ USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GAS OVEN.

**FAILURE TO ADHERE TO THE SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL
COULD RESULT IN SEVERE BODILY INJURY OR PROPERTY DAMAGE.
SAVE THIS MANUAL FOR FUTURE REFERENCE.**

LP GAS CYLINDER (TANK) SPECIFICATIONS AND INSTALLATION:

⚠ WARNING

- ONLY connect this oven to a Type 1 cylinder valve. The Type 1 valve can be identified with the large external threads on the valve outlet.
- DO NOT connect to a propane cylinder exceeding a 20 lb. (9.1 kg) capacity.
- DO NOT connect to a cylinder that uses any other type of valve connection device.
- Inspect the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm.
- Turn off the cylinder valve when your oven is not in use.
- Handle the tank with care.
- Always secure the cylinder in an upright position.
- Never connect an unregulated LP gas cylinder to your oven.
- DO NOT expose LP gas cylinders to excessive heat or ignition sources.
- DO NOT store a spare LP gas cylinder under or near your oven.
- Allow only qualified LP gas dealers to fill or repair your LP gas cylinder.
- DO NOT allow the cylinder to be filled beyond 80% capacity.
- Read and follow all warnings and instructions that are on the cylinder and that accompany this product.

⚠ DANGER

- DO NOT store a spare LP gas cylinder (full or empty) under or near your oven. This could cause excess pressure to be expelled through the vapor relief valve resulting in fire, explosion, or severe personal injury, including death.
- Propane gas is heavier than air and will collect in low areas. Proper ventilation is extremely important. Keep the ventilation opening(s) of the LP gas cylinder enclosure free and clear from obstructions and debris.
- DO NOT insert any foreign objects into the cylinder valve outlet as this could damage the rubber seal. Do not use propane tank with a damaged rubber seal. A damaged rubber seal can cause a gas leak, possibly resulting in explosion, fire, severe bodily harm, or death. Inspect rubber seal for cracks, wear or deterioration prior to use.
- Always keep cylinder (tank) in upright position during use, transit or storage.

LP GAS CYLINDER (TANK) SPECIFICATIONS:

LP gas cylinder (not supplied with this oven)

The LP (Liquid Propane) gas cylinder specifically designed to be used with this oven must be 12" (30.5 cm) diameter x 18" (45.7 cm) tall and have a 20 lb. (9.1 kg) capacity incorporating a Type 1 cylinder valve and an over-filling protection device (OPD).

This oven is designed to fit Worthington, Manchester or SMPC brand 20 lb. (9.1 kg) cylinders. Other brand DOT cylinders may fit this oven if cylinder has similar dimensions of top and bottom rings.

The installation of this appliance must be in accordance with:

All applicable local codes, or in the absence of local codes, either:

- National Fuel Gas Code ANSI Z223.1 NFPA 54
- Natural Gas and Propane Installation Code: CAN/CGA B149.1
- Natural Gas Installation Code: CAN/CGA B149.1 (Canada)
- Propane Installation Code: CAN/CGA B149.2 (Canada)

To check your local codes, see your local LP gas dealer or natural gas company.

When purchasing or exchanging a cylinder for your gas oven, it must be constructed and marked in accordance with specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339 Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and provided with a listed over-filling prevention device (OPD), and provided with a cylinder connection device compatible with connection for outdoor cooking appliances.

The cylinder must also be equipped with:

- A shut-off valve terminating in a Type 1 gas cylinder valve outlet.
- A Type 1 valve that prevents gas flow until a positive seal is obtained.
- An arrangement for vapor withdrawal.
- A collar to protect cylinder shut-off valve.
- A safety relief device having direct communication with vapor space of the cylinder.
- A listed over-filling prevention device (OPD).

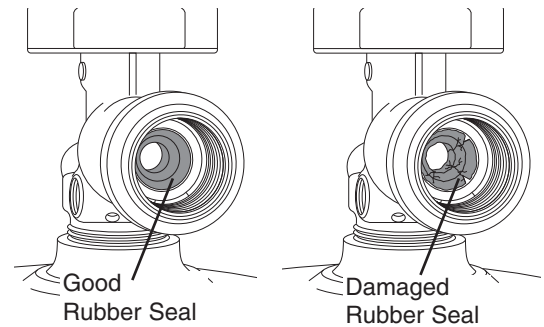
FILLING THE LP GAS CYLINDER (TANK):

WARNING

- **Allow only qualified licensed LP gas dealers to properly fill or repair your LP gas cylinder.**
- **New tanks should be purged prior to filling; inform LP gas dealer if you are using a new tank.**
- **DO NOT allow the cylinder to be filled beyond 80% capacity. Over-filled tanks can create a dangerous condition. Over-filled tanks can build-up pressure and cause the relief valve to expel propane gas vapors. The vapor is combustible and if it comes in contact with a spark source or flame an explosion causing severe burns, bodily harm, or death could occur.**
- **Always use a protective cylinder cap when oven is not connected to cylinder.**
- **If you exchange a cylinder with a qualified exchange program, the new cylinder must have a Type 1 valve and an over-filling prevention device (OPD).**
- **Inspect the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm.**

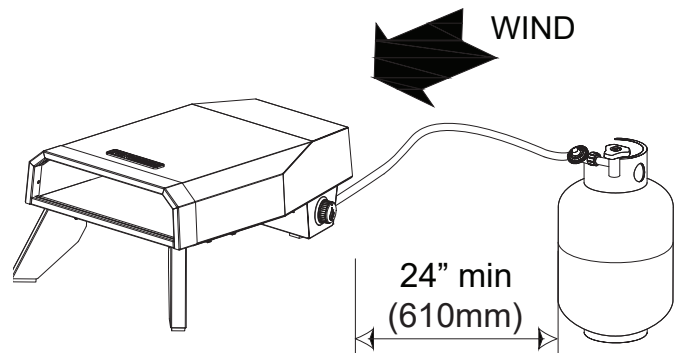
LP GAS CYLINDER (TANK) RUBBER SEAL INSPECTION:

- Inspect propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm.
- Inspection should be done each time propane tank is connected to oven, has been refilled, exchanged or has not been used for more than 60 days.
- Do not use a propane tank with a damaged rubber seal. Exchange tank or have rubber seal replaced at a qualified propane filling station.



LP GAS CYLINDER (TANK) PLACEMENT:

- The oven should be installed with the hose regulator assembly extended at full length of hose directly (24" [61cm] minimum) away from the oven. When so configured, placement results in maximum tank to oven distance. When oven is operated, the hose / regulator and gas tank should be in a line of wind direction for the heat source to blow away from cylinder. Placing tank closer than 24" (61 cm) to oven can overheat tank and cause release of propane through relief openings and can result in tank fire or explosion.



⚠ WARNING: The hose to tank attachment can result in a potential trip hazard and tank tipping hazard - use caution.

HOSE & REGULATOR SPECIFICATIONS AND INSTALLATION:

⚠ WARNING

- **DO NOT** attempt to connect oven, as purchased for LP (propane) gas, to any other fuel supply source such as a natural gas line.
- **DO NOT** use any other pressure regulator/hose assembly other than the one supplied with your oven. Replacement pressure regulator/hose assembly must be part No 3120-155-3120-0, which can be obtained by contacting customer service at 855-735-9922.
- **DO NOT** attempt to adjust or repair a regulator. The regulator is designed to operate at a maximum output pressure of 11 inches of water column (2.74 kPa).
- Ensure the tank valve is **CLOSED** prior to connecting the LP gas cylinder to your oven. Turn the valve knob clockwise to properly close the valve. Read and follow all instructions and warnings on the supply hose safety tags. Read and follow all warnings in this manual concerning the safe use of LP gas cylinders and the hose and regulator before connecting cylinder to oven. Read and follow all warnings on the LP cylinder.

HOSE AND REGULATOR:

Your oven is equipped with a Type 1 connection device with the following features:

1. The system will not allow gas flow from cylinder until a positive connection to valve has been made.

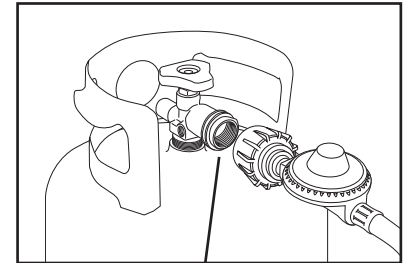
Note: The cylinder valve and oven burner knob must be turned OFF before any connection is made or removed.

2. A regulator flow limiting device, when activated, restricts the flow of gas to 10 cubic feet per hour. If the flow limiting device is activated, perform Regulator Resetting Procedure.

Note: If your oven will not get hot enough to cook, the flow limiting device may have been activated.

CONNECTING HOSE AND REGULATOR:

1. Inspect propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm. Do not use a propane tank with a damaged rubber seal.



Inspect Rubber Seal (see page 6)

2. Attach or detach regulator to the LP gas cylinder only when cylinder is sitting 24" from oven.

3. Check that the cylinder valve is closed by turning knob clockwise.

4. Check that the oven's burner control knob is "OFF".

5. Visually inspect hose prior to each use for damage, excess wear, or deterioration. If found, replace hose before using your oven. Only the manufacturer's supplied replacement should be used.

6. Remove the protective plastic cap from cylinder valve.

7. Check that the hose does not contain kinks, does not contact sharp edges, and does not contact surfaces that may become hot during use.

8. Hold regulator and insert the brass nipple into LP cylinder valve outlet. Ensure that the device is centered properly.

9. Turn large coupling nut clockwise by hand and tighten to a full stop. Take care not to cross thread coupling nut onto cylinder valve. Do not use tools to tighten connection.

Note: If you are unable to make connection, repeat Steps 7 and 8.

10. Leak check all fittings before lighting your oven. See section on "Leak Testing" in this manual.

Note: To remove regulator from propane tank, turn off tank valve and rotate large coupling nut counter-clockwise and remove.

REGULATOR RESETTING PROCEDURE:

If your oven will not get hot enough to cook, the flow limiting device may have been activated.

Mini Reset:

Turn burner control knob to "OFF", turn off cylinder valve. Wait one minute. Slowly turn cylinder valve ON and relight oven. If burner flame is higher and oven heats up properly – proceed with cooking.

Full Reset:

Turn burner control knob to "OFF", turn off cylinder valve. Disconnect hose and regulator from cylinder. Wait two minutes, reattach hose and regulator and perform leak test.

LEAK TESTING:

⚠WARNING

- Never use your oven without leak testing all gas connections, hoses and propane tank. Follow the section on "Leak Testing" in this manual for proper procedures.

⚠ DANGER

To prevent fire or explosion hazard:

- **DO NOT** smoke or permit ignition sources in the area while conducting a leak test.
- Perform test **OUTDOORS** in a well ventilated area that is protected from the wind.
- **Never** perform a leak test with a match or open flame.
- **Never** perform a leak test while the oven is in use or while oven is still hot.

WHEN TO PERFORM A LEAK TEST:

- After assembling your oven and before lighting for the first time, even if purchased fully assembled.
- Every time LP gas cylinder is refilled, exchanged or if any of the gas components are disconnected or replaced.
- Any time your oven has been moved.
- At least once per year or if your oven has not been used for more than 60 days.

CHECKING FOR LEAKS:

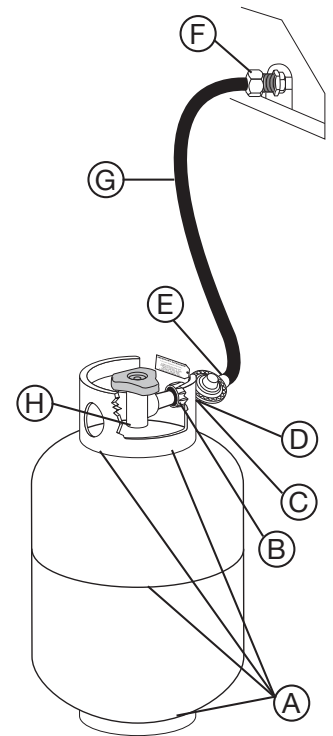
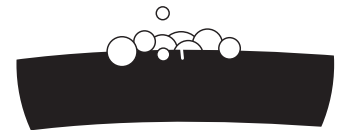
⚠ CAUTION: Strong odors, colds, sinus congestion, etc. may prevent the detection of propane by smell. Use caution and common sense when testing for leaks.

Note: The leak test must be performed in an area that has adequate lighting in order to see if bubbles are developing and not in a windy or noisy area so larger leaks can be detected by smell or sound.

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Open lid.
3. Ensure control knob is set to "OFF".
4. Turn on gas at cylinder valve. Turn cylinder valve knob counter-clockwise to full open. If you hear a rushing sound or smell gas, turn gas off. Tighten any leaking connections. If leak is detected at connection nut and tightening does not stop leak, reinspect propane tank rubber seal.
5. Apply a soapy water mixture to the following:
 - (A) Supply tank (cylinder) weld.
 - (B) Connection nut to tank valve.
 - (C) Back side of connection nut to brass nipple.
 - (D) Brass nipple connection into regulator.
 - (E) Regulator connections to gas supply hoses.
 - (F) Hose connection to gas manifold.
 - (G) The full length of gas supply hose.
 - (H) Tank valve to cylinder.
6. Check each place listed (A–H) for growing bubbles, which indicates a leak. Large leaks may not be detected by bubbles but should produce a rushing sound or gas smell.
7. Turn off gas supply at cylinder valve.
8. Turn on control knob to release gas pressure in hose.
9. Turn control knob "OFF".
10. Tighten any leaking connections. If leak is detected at connection nut and tightening does not stop leak, reinspect propane tank rubber seal. (see page 6)
11. Repeat soapy water test until no leaks are detected.
12. Turn off gas supply at cylinder valve until you are ready to use your oven.
13. Wash off soapy residue with cold water and towel dry.
14. Wait 5 minutes to allow all gas to evacuate area before lighting oven.

⚠ WARNING: **DO NOT** use oven if leaks cannot be stopped. Contact a qualified gas appliance repair service.

Watch For Bubbles



PRE-START CHECK LIST:

⚠ DANGER

Property damage, bodily harm, severe burns, and death could result from failure to follow these safety steps. These steps should be performed after the oven has been assembled and prior to each use. **DO NOT** operate this oven until you have read and understand **ALL** of the warnings and instructions in this manual.

- Ensure that the oven is properly assembled and legs are fully extended before operating.
- Inspect gas supply hose for burns, chaffing, kinks, and proper routing before each use. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to oven being used. Replace with hose and regulator Model No. 3120-155-3120-0, which can be obtained by contacting customer service at 855-735-9922.
- Leak check all gas connections, hose and propane tank. See section on “Leak Testing”
- Ensure that all electrical supply cords are properly grounded. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces. Hose should be at least 3 inches from hot surfaces.
- Position your oven on a non-combustible level surface in a well ventilated location, a safe distance 10 ft. (3.0 m) from combustible materials, buildings and overhangs.
- **DO NOT** block ventilation areas in sides, back or cart compartment of oven.

LIGHTING INSTRUCTIONS:

⚠ WARNING

Read, understand and follow all warnings and instructions contained in this manual. **DO NOT** skip any of the warnings and instructions contained in the preceding sections of this manual.

Follow the instructions exactly.

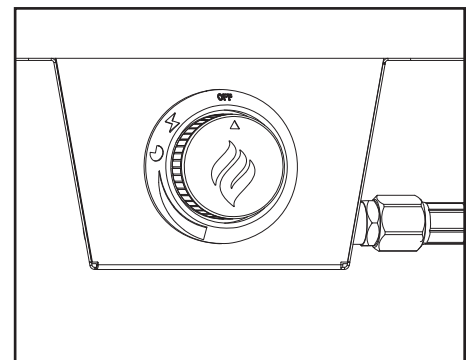
1. Check that the burner control knob and the cylinder valve are turned to the “OFF” position.
2. Turn on the fuel supply by slowly rotating the cylinder valve knob counter-clockwise to full open.
3. **DO NOT** stand with head, body, or arms over the oven when lighting.

LIGHTING THE BURNER:

1. Make sure the control knob is “OFF”
2. Push and hold down control knob and turn **SLOWLY** (2 to 3 seconds) to “LOW.” You should hear igniter click. Continue to push in the control knob for 5 seconds after the burner is lit.

Note: Step 3 may need to be repeated 2-3 times to light oven.
3. If ignition does **NOT** occur in 5 seconds, turn control knob to “OFF”; wait 5 minutes to allow gas to dissipate and repeat lighting procedure.
4. If burner does not ignite using igniter, see “Match Lighting the Main Burner” section.
5. To turn off, turn the control knob clockwise until it locks in the “OFF” position. This does not turn off the gas flow from the cylinder.

Note: If burner does not light or flame is too low, See “Trouble Shooting” section of the owners manual.



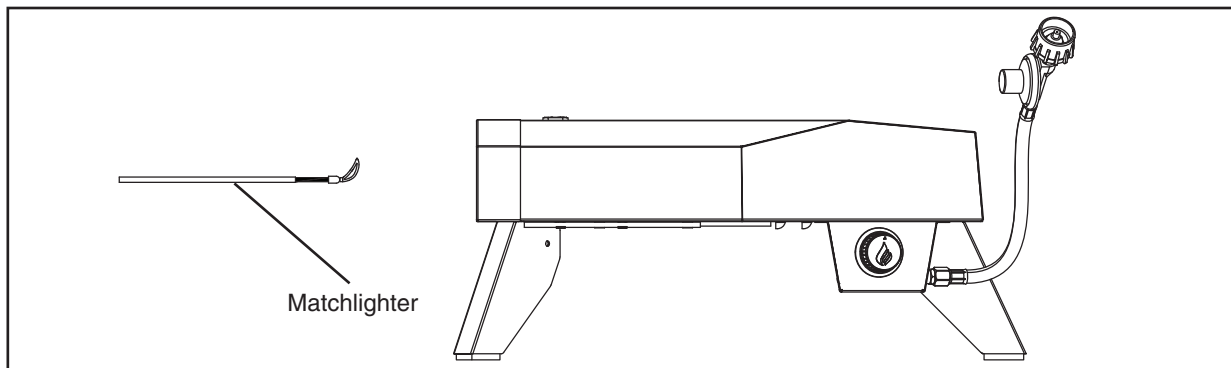
MATCH LIGHTING THE BURNER:

1. Make sure the control knob is "OFF".
2. Place a paper match in the end of the matchlighter. Strike match and place match approximately 1/2" (1 to 2 cm) from the burner.
3. Turn burner control knob to "LOW" position and continue to push in the control knob for 5 seconds after the burner is lit.
4. If burner does not light, turn control knob to "OFF" and wait 5 minutes for gas to dissipate and repeat lighting procedure.
5. If burner does not light within first few attempts of match lighting, there is a problem with the gas supply. Turn off gas at burner and cylinder. DO NOT attempt to operate oven until the problem is found and corrected.

Note: If burner does not light or flame is too low, See "Trouble Shooting" section of the owners manual.

Note: Observe flame height when lit: Flame should be a Blue/Yellow color between 1"-2" when burner is on "HIGH".

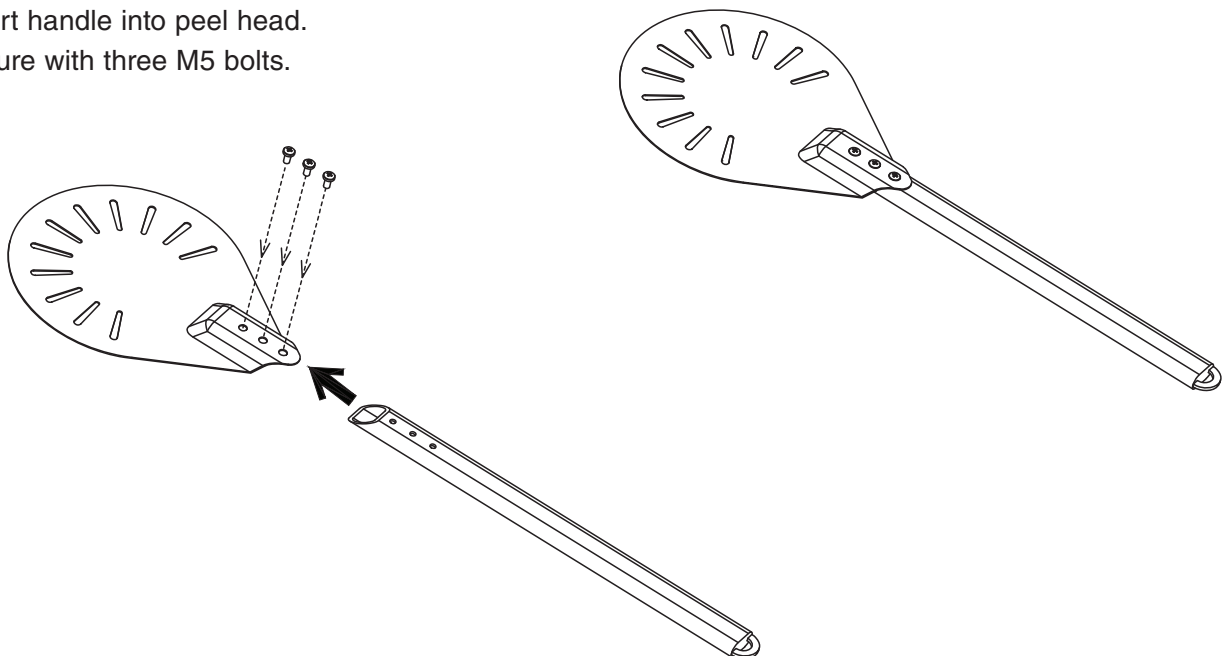
See section in manual on burner adjustment to adjust flame.



ASSEMBLY INSTRUCTIONS:

ASSEMBLING THE PEEL:

1. Insert handle into peel head.
2. Secure with three M5 bolts.



OPERATING THE OVEN:

⚠ WARNING

- Read and follow all warnings and instructions contained in the preceding sections of this manual.
- **DO NOT cover cooking grates or other components with aluminum foil, as this blocks ventilation and damage to oven or personal injury may occur.**
- **DO NOT leave your oven unattended while “ON” or in use.**
- **DO NOT move oven when in use.**
- **DO NOT use water on a grease fire. Closing the lid to extinguish a grease fire is not possible. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.**

BREAKING IN YOUR OVEN:

- In manufacturing and preserving the components of your oven, oil residue may be present on burner and cooking surfaces of your oven.
- Before cooking on your oven for the first time you should preheat it for 15 minutes on “HIGH” to burn off these residual oils.

PREHEATING OVEN:

- Prior to each use, it is recommended that you preheat your oven. This ensures that the oven surfaces are at the desired temperatures to sear the food sugars when cooking. After lighting your oven, set burner control knob to “HIGH” position for 5 to 10 minutes.

TURNING OFF THE OVEN:

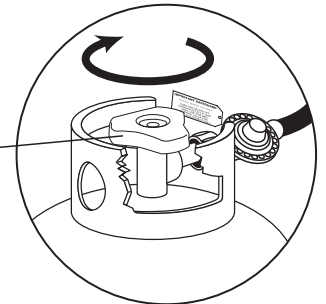
1. Turn off cylinder valve.
2. Turn the burner control knob to “OFF” position.

Note: Turn off LP cylinder first to prevent gas from being left in the system under pressure.

⚠ CAUTION:

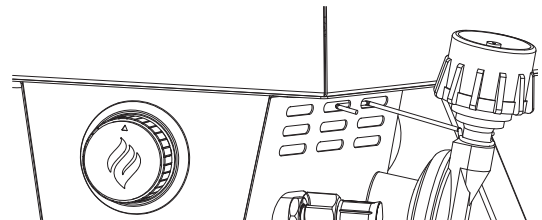
- The cylinder valve should always be off when oven is not in use.

To turn off cylinder valve, turn knob clockwise until it stops.



HOSE / REGULATOR STORAGE:

- When transporting the oven, use the hose / regulator hook to keep regulator connection nut from getting debris inside threads.



PIZZA STONE:

- Do Not use the stone over an open flame.
- Avoid extreme temperature changes to the stone. Do Not place frozen foods on a hot stone.
- The stone is fragile and can break if bumped or dropped.
- The stone is very hot during use and stays hot for a long time after use.
- Do Not cool the stone with water when the stone is hot.
- After cleaning the stone with water dry the stone thoroughly before use. This can be done in a conventional oven at 140 °F for 2 hours.

PROPER CARE & MAINTENANCE:

- ⚠ WARNING:** If a bristle brush is used to clean any of the cooking surfaces, ensure no loose bristles remain on the cooking surfaces prior to ovening as loose bristles may attach to food.

CLEANING INTERIOR OF OVEN:

- We recommend cleaning off food residue immediately after cooking by gently scrubbing stone with bristle brush and then turning burner to HIGH for approximately 5 minutes.
- Make sure unit has adequately cooled before cleaning.
- Clean up of the oven after each use is required.

- ⚠ WARNING:** DO NOT leave oven unattended when oven is on. Wear oven mitts to protect from burns.

- The heat from the burner will burn off most food/grease residue from pizza stone and turn it to an ash like substance. After the oven cools (approximately 30 minutes) remove pizza stone and brush the ash and any grease off. Inspect the pizza stone for damage or deterioration before reinstalling in the oven. (Replacements can be ordered by calling 855-735-9922.)

- ⚠ CAUTION:** DO NOT allow ash residue to remain on pizza stone.

MAINTAINING EXTERIOR OF OVEN:

- To protect your oven from excessive rust, the unit must be kept clean and covered at all times when not in use.
- Painted surfaces. Wash with mild detergent or non-abrasive cleaner and warm soapy water.
- Stainless steel surfaces. To maintain your oven's appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.
- Plastic and rubber parts. Wash with warm soapy water and wipe dry. Do not use citrisol, abrasive cleaners, degreasers or a concentrated oven cleaner on plastic parts. Damage to and failure of parts can result.

RUST:

- Discoloration, rust and rust pits can occur as a result of high cooking temperatures, acidic marinades, grease fires and exposure to coastal climates or other natural elements.
- Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.
- Never use cleaners containing chlorine or store swimming pool supplies or chemicals in cart compartment as chlorine promotes rust.

BURNER CLEANING AND MAINTENANCE:

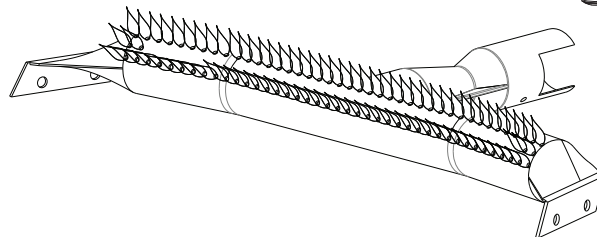
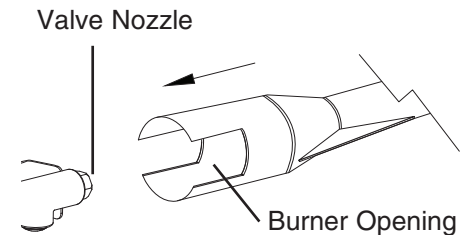
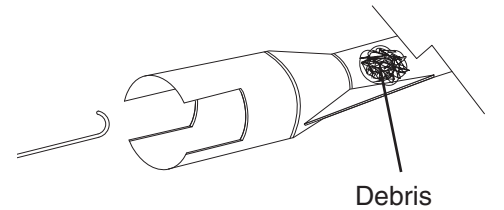
- Keep appliance free and clear of combustible materials, gasoline and other flammable vapors and liquids.
- Keep ventilation openings of cylinder enclosure free and clear of debris.
- Visually check burner flames for proper operation (see pictorial in "Burner Assembly/Maintenance" under Proper Care and Maintenance). Spiders or other insects can nest in the burner causing gas blockage.
- For safe cooking and peak performance of your oven, perform these checks at least twice per year or after extended periods of storage.
- Be sure to tighten up all hardware (nuts, bolts, screws, etc.) at least twice per year.

- ⚠ CAUTION:** Some parts may contain sharp edges. Wear protective gloves if necessary.

- Remove pizza stone from inside your oven. Use a brush with hot water and detergent to remove excess residue. NEVER use a commercial oven cleaner. Rinse completely with water. Towel dry and replace all components as described in the assembly instructions.

BURNER ASSEMBLY/MAINTENANCE:

- Although your burner is constructed of stainless steel, it may corrode as a result of the extreme heat and acids from cooking foods. Regularly inspect burner for cracks, abnormal holes, and other signs of corrosion damage. If found, replace burner.
- DO NOT block ventilation areas in sides or back compartment of oven. Burner tubes can become blocked by spiders and other insects building their nests. Blocked burner tubes can prevent gas flow to the burner and could result in a burner tube fire or fire beneath the oven.



Note: Normal flame height will hit the top of the oven chamber and roll forward.

TRANSPORTING AND STORAGE:

⚠ WARNING

- Never move a oven when hot or in use.
- Make sure that cylinder valve is closed and burner knobs are in the off position.
- DO NOT store a spare LP gas cylinder (filled or empty) under or near the oven.
- Never store flammable liquids or spray canisters under or near the oven.
- If the outdoor cooking gas appliance is not in use, the gas must be turned off at the LP gas supply cylinder.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- Cylinders must not be stored in a building or enclosure, including garages and sheds.
- Cylinders must be kept out of reach of children.

BEFORE STORING YOUR OVEN:

- Ensure that cylinder valve is fully closed.
- Clean all surfaces. Lightly coat burner with cooking oil to prevent excess rusting.
- If storing oven indoors, disconnect LP tank and leave LP tank OUTDOORS.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- Check and clean burner prior to use after storing, at the beginning of cooking season or after a period of not being used. Spiders and insects like to build nests in burner tubes (especially during colder months). Blocked burner tubes can prevent gas flow to burner and could result in a burner tube fire or fire beneath oven. See "Burner Assembly/ Maintenance" under Proper Care and Maintenance.
- If storing oven outdoors, cover oven with a cover for protection from the weather.

TROUBLE SHOOTING:

Problem	Possible Cause	Prevention/Cure
Burner will not light	LP gas tank valve is closed	Make sure regulator is securely attached to the LP gas tank, turn LP gas tank valve to "OPEN"
	LP gas tank is low or empty	Check if LP gas tank is empty. If empty, replace or refill.
	LP gas leak	1. Turn LP gas tank valve to "CLOSED" 2. Wait 5 minutes for gas to clear 3. Follow "Leak Testing" in the owner's manual
	Coupling nut and regulator not fully connected	See section on "Connecting Hose and Regulator"
	Obstruction of gas flow	1. Clean burner assembly 2. Check for bent or kinked hose
	Burner may not be properly seated	Reseat burner and valve. Refer to "Burner Assembly/Maintenance" instructions
	Spider webs or insect nest in venturi	Clean venturi and burner assembly
	Burner ports clogged or blocked	Clean burner ports
	Wires or electrode covered with cooking residue	Clean wire and/or electrode with rubbing alcohol
	Electrode and burner are wet	Wipe dry with cloth
	Electrode cracked or broken - sparks at crack	Replace electrode
	Wire loose or disconnected	Reconnect wire or replace electrode/wire assembly
	Wire is shorting (sparking) between ignitor and electrode	Replace ignitor wire/electrode assembly
Bad ignitor	Replace ignitor	
Oven does not get hot enough	Out of gas	Replace or refill LP gas tank
	Flow limiting device may have been activated	1. Mini Reset: a. Turn control knobs and LP gas tank valve to "OFF" b. Wait one minute and relight oven per "Lighting Instructions" 2. If flames are still too low, perform a Full Reset Full Reset: a. Turn control knobs and LP gas tank valve to "OFF" b. Disconnect regulator from propane tank c. Inspect LP cylinder rubber seal d. Wait 1 minute e. Reconnect regulator and perform "Leak Testing" on all connections. f. Light oven per "Lighting Instructions"
Irregular flame pattern. Flame does not run full length of burner	Burner ports are clogged or blocked	Clean burner ports
	Air shutter on burner needs adjustment	See section on "Burner Adjustment"
Flame is yellow or orange	New burner may have residual manufacturing oils	Burn oven for 15 minutes on "HIGH" with the lid closed
	Spider webs or insect nest in venturi	Clean venturi and burner assembly
	Food residue, grease, etc.	Clean burner assembly
	Poor alignment of valve to burner venturi	Make sure burner venturi is properly engaged with valve
	Air shutter on burner needs adjustment	See section on "Burner Adjustment"

Problem	Possible Cause	Prevention/Cure
Flame blows out	High or gusting winds	Do not use oven in high winds
	Low on LP gas	Replace or refill LP gas tank
	Burner holes may be obstructed	Refer to "Burner Assembly/Maintenance" instructions
	Flow limiting device tripped	Refer to "Regulator Resetting Procedure"
Flare-up	Grease buildup	Clean all oven parts per "Proper Care and Maintenance" instructions
	Excess fat in meat	Trim fat from meat before cooking
	Excessive cooking temperature	Adjust (lower) cooking temperature
Grease fire	Grease trapped by food buildup around burner system	<ol style="list-style-type: none"> 1. Turn control knobs and LP gas tank valve to "OFF" 2. Leave lid in open or closed position and let fire burn out. Use BC type fire extinguisher or baking soda, sand or dirt to smother fire, if necessary. 3. After oven cools, remove and clean all parts per "Proper Care and Maintenance" instructions
Flashback (fire in burner tubes) / knobs melting	Burner and/or burner tubes are blocked	Clean burner and/or burner assembly
Inside of lid is peeling (like paint peeling)	Baked on grease buildup has turned into carbon and is flaking off	Clean thoroughly per "Proper Care and Maintenance" instructions

WARRANTY

The Boltz Group warrants to the original purchaser that the Even Embers Portable Gas Pizza Oven is free from defects due to workmanship or materials for:

Ten-year: on stainless steel tube burner

Three-year: on all other stainless steel parts

One-year: on valves, frame, housing, cart, igniter, cooking grates and other related parts

The Boltz Group's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover ovens that have been altered/modified or damaged due to: normal wear, rust, abuse, improper maintenance and/or improper use.
- This warranty does not cover surface scratches, rust or heat damage to the finish, which is considered normal wear.
- The Boltz Group may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Boltz Group requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your Even Embers Portable Gas Pizza Oven under the terms of this warranty, please call Customer Service Department at 855-735-9922. A receipt will be required. The Boltz Group will not be responsible for any ovens forwarded to us without prior authorization.

EXCEPT AS ABOVE STATED, THE BOLTZ GROUP MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO THOSE LISTED ABOVE FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE EVEN EMBERS PORTABLE GAS PIZZA OVEN TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.