
Outdoor Pizza Oven



Owner's Manual

MODEL: **SPOA**
SPOB SPOC

Questions, problems, missing parts? Before returning to your retailer, call our customer service department at 1-888-775-1330, 8 a.m. - 4 p.m., PST, Monday - Friday.

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SAFETY INFORMATION

Please read and understand this entire manual before attempting to assemble, operate or install the product.

1. The installation of this appliance must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or Natural Gas and Propane Installation Code, CSA/CGA-B149.1.
2. This oven is intended for use outdoors and should not be used in a building, garage or any other enclosed or covered area.
3. This outdoor oven is not intended for installation in or on recreation vehicles and /or boats.
4. A minimum clearance of 61 cm (24 inches) from combustible constructions to the sides of the grill and 61 cm (24 inches) from the back of the grill to combustible constructions must be maintained. This outdoor cooking gas appliance must not be placed under overhead combustible construction.
5. The use of an electrical source requires that when installed, the grill must be electrically grounded in accordance with local codes or, in the absence of local codes.
6. Inspect the hoses before each use for excessive abrasion or wear, or cuts that may affect safe operation of the grill. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the grill being put into operation. The replacement hose assembly must be those specified by the manufacturer.
7. Keep your oven in an area clear and free from combustible materials gasoline and other flammable vapors and liquids.
8. DO NOT obstruct the flow of combustion and ventilation air to this appliance.
9. Keep the ventilation openings of the tank enclosure free and clear from debris.
10. Check all gas connections for leaks with a soapy water solution and brush. Never use an open flame to check for leaks.
11. Never use charcoal in the oven.
12. Never use the grill in windy areas.
13. Never use the grill without the drip tray installed and hung under the burner box. Without the drip tray, hot grease and debris could leak downward and produce a fire hazard.
14. Use only the gas pressure regulator supplied with this appliance.
15. The cylinder used must include a collar to protect the cylinder valve.
16. Do not store a spare LP-gas cylinder under or near the appliance.
17. Never fill the cylinder beyond 80 percent full.
18. If the information in “17” and “18” is not followed exactly, a fire causing death or serious injury may occur.
19. The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of

the gas supply system at test pressures equal to or less than 1/2 psi (3.5 kPa).

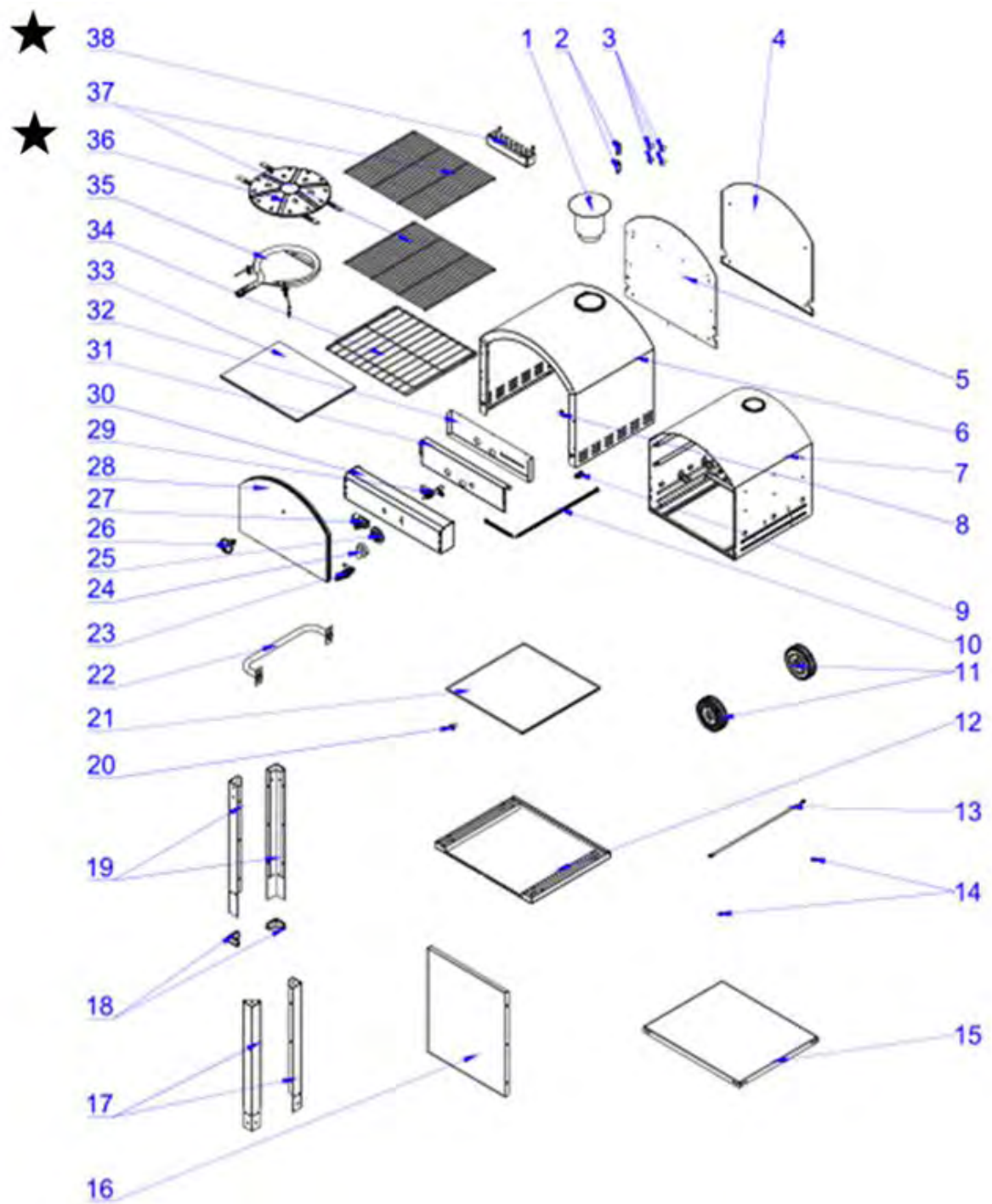
20. CALIFORNIA PROPOSITION 65 WARNING: The burning of gas cooking fuel generates some by products that are on the list of substances known by the State of California to cause cancer, reproductive harm, or other birth defects. To reduce exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

IMPORTANT: We urge you to read this manual carefully and follow the recommendations enclosed. This will ensure you receive the most enjoyable and trouble-free operation of your new gas grill. We also advise you retain this manual for future reference.

WARNING: Your grill has been designed to operate using only the gas specified by the manufacturer on the rating plate. Do not attempt to operate your grill on other gases. Failure to follow this warning could lead to a fire hazard and bodily harm and will void your warranty.

WARNING: Make certain your LP (propane) tank is filled by a reputable propane dealer. An incorrectly filled or an overfilled LP tank can be dangerous. The overfilled condition combined with the warming of the LP tank (a hot summer day, tank left in the sun, etc.) can cause LP gas to be released by the pressure relief valve on the tank since the temperature increase causes the propane to expand. LP gas released from the tank is flammable and can be explosive. Refer to your Owner's Manual for more information concerning filling your LP tank.

Expanded Diagram



Parts List

NO	PART NAME	QTY
1	CHIMNEY	1
2	OVEN DOOR HINGE	2
3	HEAT SPACER	4
4	BACK HEAT-SHIELD	1
5	BACK PANEL	1
6	EXTERIOR	1
7	INTERIOR ASSEMBLY	1
8	LATCH	1
9	GAS PIPE JOINT	1
10	GAS PIPE	1
11	WHEEL	2
12	CART SUPPORT	1
13	WHEEL AXLE	1
14	CHECK NUT	2
15	CART BOTTOM PLATE	1
16	CART FRONT PLATE	1
17	LEG R	2
18	RUBBER FOOT	2
19	LEG L	2
20	GREASE TRAY HOLDER	1
21	GREASE TRAY	1
22	HANDLE	1
23	GLASS DOOR HANDLE	1
24	KNOB	1
25	KNOB BEZEL	1
26	THERMOMETER	1
27	IGNITER	1
28	GLASS DOOR	1
29	VALVE	1
30	CONTROL PANEL	1
31	OVEN FRONT PANEL	1
32	HEAT SHIELD	1
33	PIZZA STONE	1
34	BOTTOM GRILL	1
35	BURNER	1
★ 36	FLAME TEMPER	1 (optional accessories)
37	COOKING GRILL	2
★ 38	SMOKER BOX ASSEMBLY	1 (optional accessories)

ASSEMBLY INSTRUCTIONS

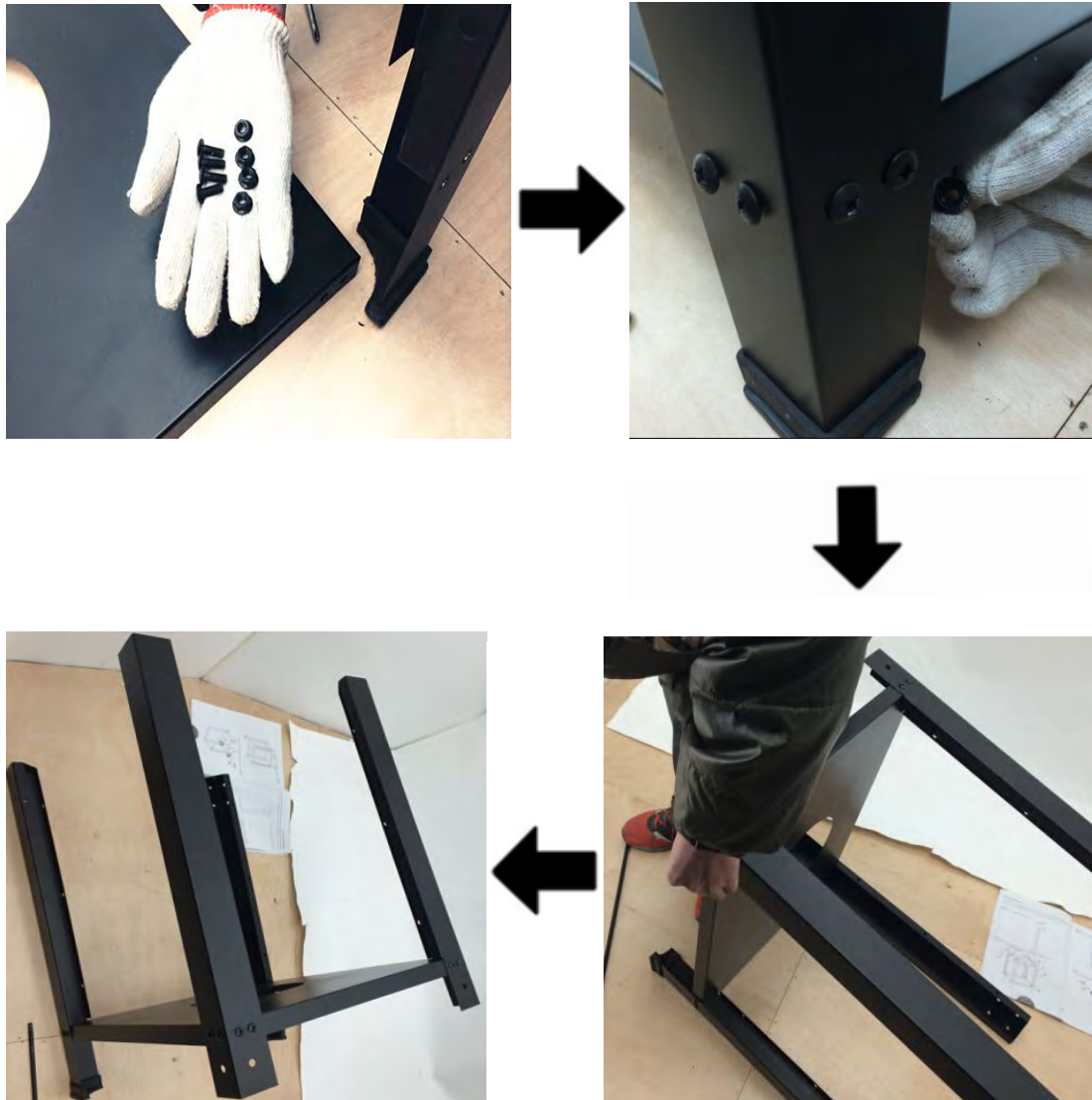
Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and hardware contents list. If any part is missing or damaged, do not attempt to assemble the product.

Assembly tip! (Please lightly tighten the screws during assembly of the cart. When the cart is completed THEN TIGHTEN ALL THE screws. This will make it easier to align the holes properly)

STEP 1

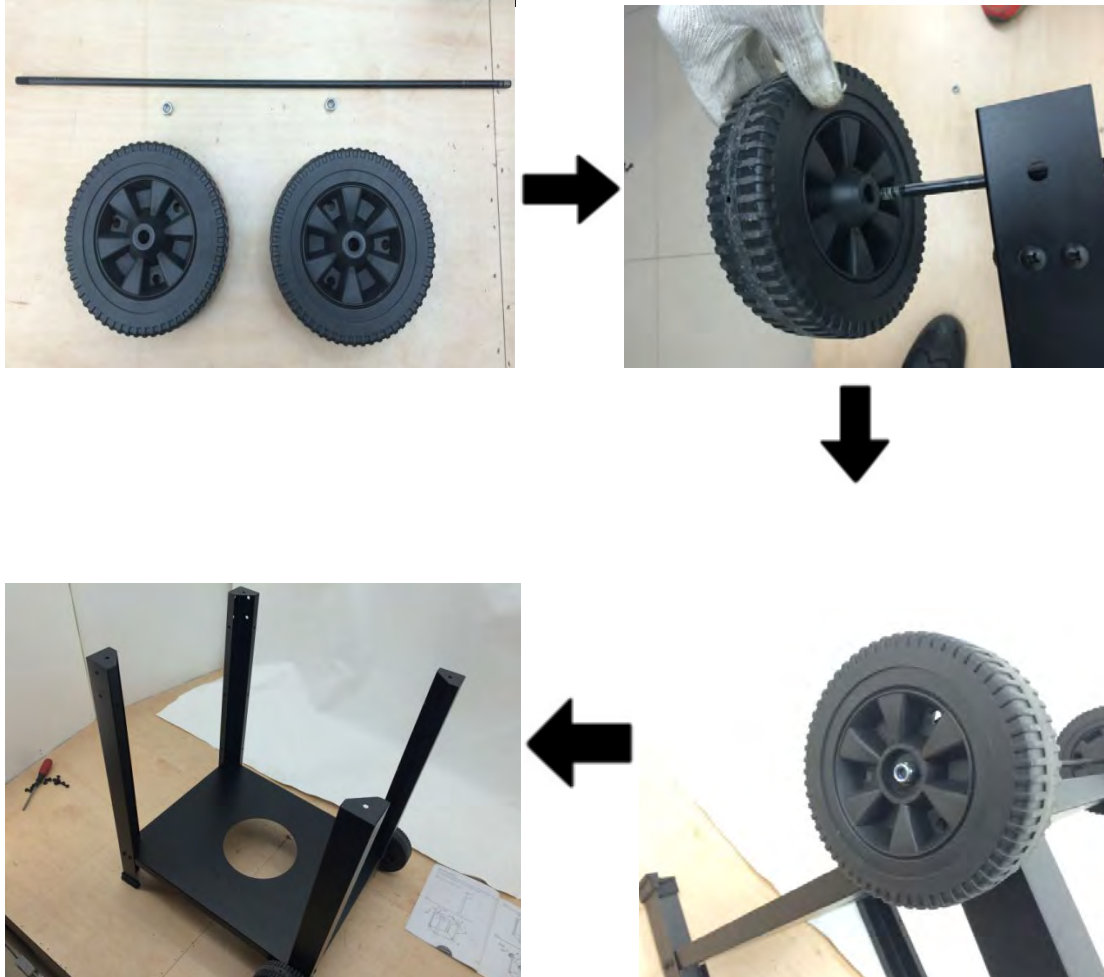
Use 16 M6*10 Screws and 16 M6 nuts to attach the 4 Legs to the Cart bottom plate as shown.

Put 2 Rubber feet on left legs.



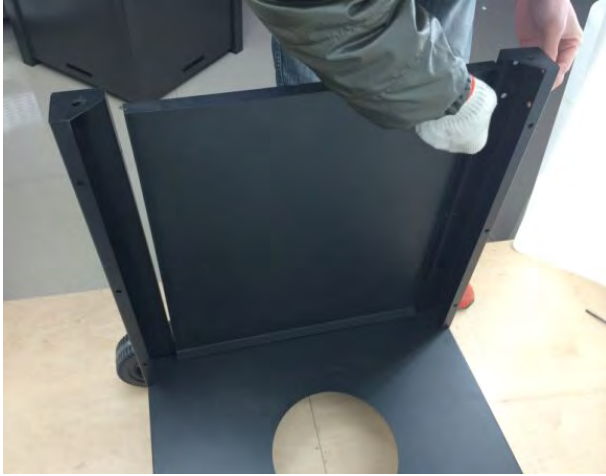
STEP 2

Use 2pcs check nut to assemble the wheel and wheel axle as shown.



STEP 3

Use 6 M6*10 screws and 6 M6 nuts to assemble the Cart Front Panel to the Cart Legs.



STEP 4

Use 4 M6*10 screws and 4 M6 nuts to assemble the handle as shown.



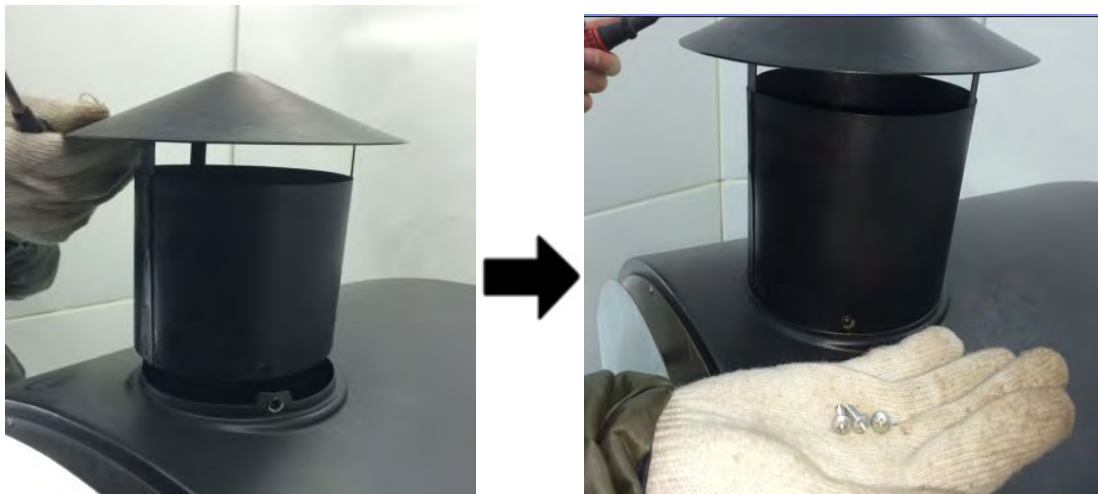
STEP 5

Use 4 M6*10 screws and 4 M6 nuts to assemble the body and the cart as shown, use bolt to tighten.



STEP 6

Use 3 M4*12 screws to assemble the chimney as shown.



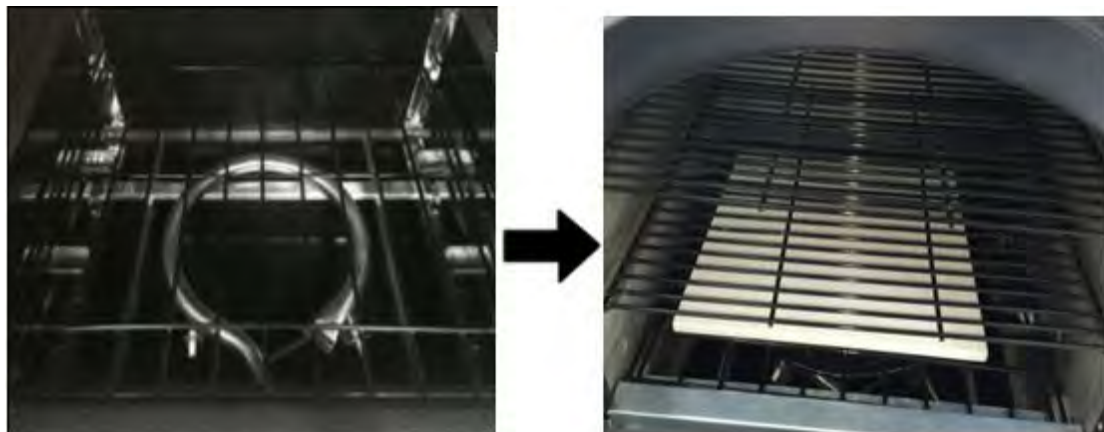
STEP 7

Use 4 M5*30 screws and heat insulation washer to attach the back heat shield onto the back panel of the oven as shown.



STEP 8

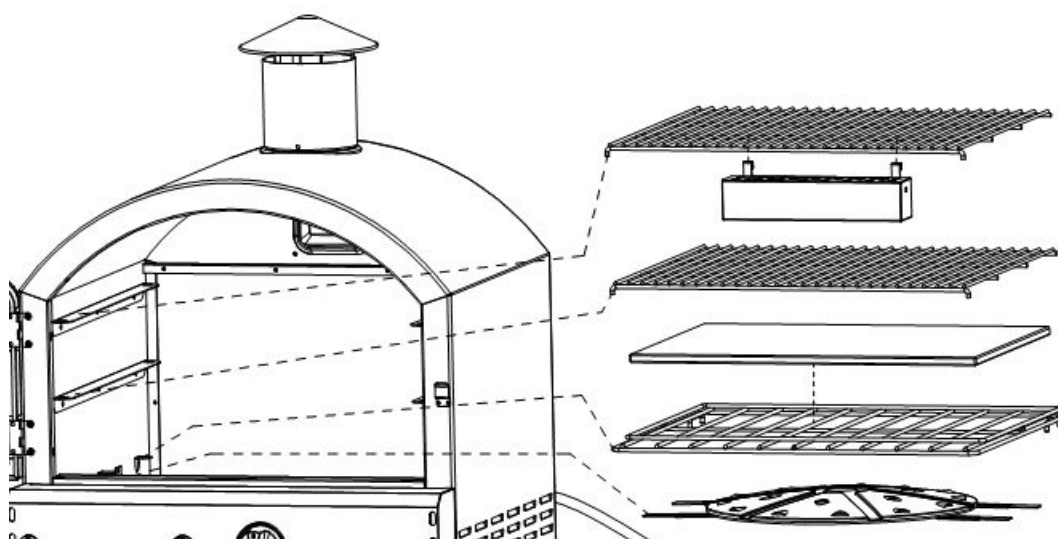
Place the bottom rack, pizza stone and cooking grill (2pcs) into the oven as shown.





OPTIONAL ACCESSORIES

Put the flame temper and smoker box assembly (hang on the cooking grill, exact position is according to the food position) into the oven as shown.



STEP 9

Insert the knob as shown.



Fully-Assembled



GAS CYLINDER USE

GAS CONNECTIONS

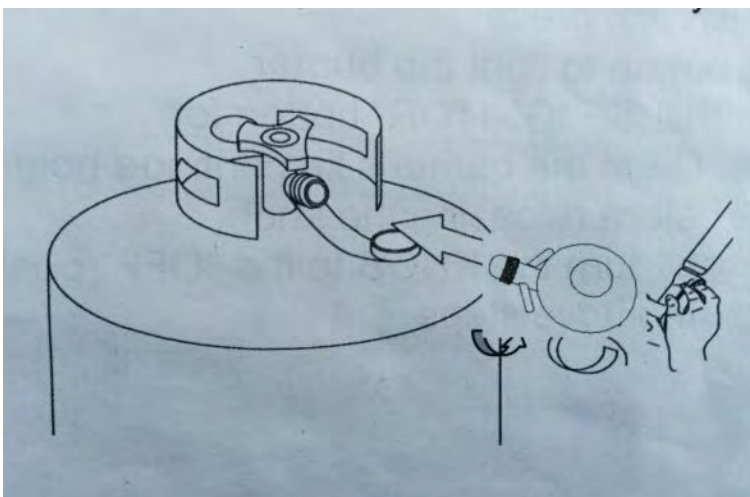
In the case of a problem arising with the hose and regulator please contact your gas oven supplier for a list of approved replacement parts . The hose and regulator assembly parts must be an indication gas association approved part.

LEAK TESTING

This should be done the first time you connect up the pizza oven, and again every time you disconnect and reconnect any fitting. Inspect the hose before each use.

Turn the gas on at the cylinder, or make sure gas is available to the barbecue, but do not turn the burners on. This fills the gas lines with gas. Now brush or pour some soapy water onto all connections. If there is a leak, bubbles should appear within about 20 seconds. If you find any leaks, tighten the connection. If the leak persists, contact your place of purchase.

As an alternative, you may use a gas leak detector, following the manufacturer's instructions, available at all major barbecue retailers. This provides an easier way to check for leaks.



DO NOT USE NAKED FLAME FOR LOCATING GAS LEAKS.
IF A LEAK PERSISTS, CALL AN AUTHORISED PERSON.

WARNING

STORE CYLINDER IN A WELL VENTILATED AREA
OUT OF REACH OF CHILDREN

OPERATING INSTRUCTIONS

LIGHTING PROCEDURE

1. Lighting the gas oven is easy, but must be done with care.
2. Make sure that gas is turned on at the cylinder, or that gas is available to the gas oven.
3. Make sure the LPG cylinder is filled.
4. Check that the end of the burner tube is properly located over the valve orifice.
5. Make sure all gas connections are securely tightened.
6. Open the gas oven door.
7. Line the grease tray with crumpled aluminium foil.

MANUAL IGNITION

Place a lighted match or gas lighter (not provided). Keep your hand below the bottom of the burner while doing this. Now turn the burner on. You should see the burner light. Repeat to light the other burners.

PULSE IGNITER IGNITION

Note: Pulse igniter requires one AA battery to operate.

1. Ensure the door is open before lighting the burner.
2. Make sure the knob is in the "OFF" position.
3. Press and turn THE KNOB to the "HIGH" position and hold down the KNOB. While holding down the KNOB, press the "PULSE IGNITION" button to light the burner.
4. Continue pressing the "PULSE IGNITION" button for the next 3 to 5 seconds. Once the burner is lit, continue holding down the KNOB for another 5 to 8 seconds before releasing the knob.
5. If the burner FAILS TO light, turn the KNOB to the "OFF" position and wait for another 5 minutes before repeating the above steps.

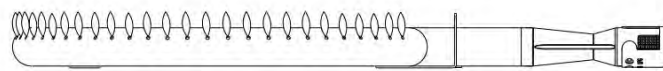
CONTROLLING THE FLAMES

The knobs have three basic positions. You can achieve any flame height between low and high by rotating the knob between positions.

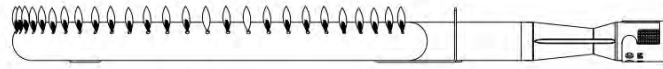


Note: “Blowback” is a situation where the flame burns inside the burner , towards the front, recognised by a sharp roaring sound coming from the burner. It is not dangerous unless allowed to persist. If this occurs, simply turn the burner off, wait a few seconds, and then relight.

IMPAIRED VENTILATION OF HOT AIR FROM GRILL - In order for the burners to function properly, hot air created by the burners must have a way to escape. The burners may become deprived of oxygen, causing them to backfire, especially if the burner output is set at HIGH. If this occurs repeatedly, the burners may crack. This is the reason your grill was designed with ventilation louvers. These design features give the hot air an escape route. Accordingly, never operate your grill with very little or no open space at the cooking surface (the cooking grids provide sufficient space). Also, never cover the ventilation louvers with foil or other materials that prevent air flow. Specifically, do not cover the entire surface with foil, a large pan, etc.



Normal: Soft blue flames



Out of Adjustment: Hard blue flames-too much air



Poor Combustion: wavy, yellow flames-too little air

Care & Maintenance

GENERAL MAINTENANCE

- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air.
- Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Visually check the burners.

GENERAL CLEANING

IMPORTANT: Before cleaning, make sure all controls are off and the grill is cool. Always follow label instructions on cleaning products.

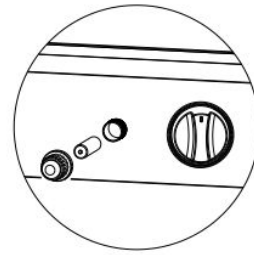
For routine cleaning, wash with soap and water using a soft cloth or sponge. Rinse with clean water and dry at once with a soft, lint-free cloth to avoid spots and streaks. To avoid scratching the surface, do not use steel wool to clean the grill. Use a grill cover to protect finish from weather.

COOKING GRATES

The cooking grates can be cleaned immediately after cooking is completed and after turning off the grill. Wear a barbecue mitt and scrub the cooking grates with a damp cloth. If the grill is allowed to cool down, cleaning the grates will be easier if removed from the grill and cleaned with a mild detergent.

Replacing Battery for Electrical Igniter:

1. Remove the igniter cap by turning counterclockwise;
2. Replace the battery;
3. When installing new battery, ensure it is installed with the positive side facing outward;
4. Put on the igniter cap back by turning clockwise.



Using Your Pizza Oven

USAGE TIPS

Preheating

It is necessary to preheat the appliance for at least 15 minutes before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a low cooking temperature needs a shorter period of preheating.

Cooking Pizza

A properly cooked, fresh pizza is one of life's true pleasures. Using this Pizza Oven you can enjoy fresh cooked pizza in your own back yard.

Before cooking we recommend installing your pizza stone and turning the cooker to high until the cooker reaches just below your desired temperature. At this stage turn the cooker to low and the stored heat in the pizza stone will bring it up to the correct temperature (you may need a couple of tries to get this right).

Once your pizza is ready for cooking transfer it to a heated pizza tray on the middle shelf of the Pizza Oven using a spatula. Five minutes before cooking is complete transfer to the pizza stone to crisp the base and finish off. The pizza stone ensures an intense and even heat for a perfect crust.

This should produce a delicious pizza, however everyone's pizza recipe is a little different and we suggest you try a few different methods of cooking until you find the perfect process for you.

Cooking other Foods

Other foods can be cooked within the Pizza Oven just as you would with a conventional oven. The thermostat indicates the temperature at the top of the oven and the temperature within the oven may exhibit some local variation. We recommend always using a baking tray especially if cooking greasy foods.

Smoking with the Pizza Oven

Your Pizza Oven can be used as a hot smoker. Hot smoking will not produce the intense smoked flavors obtained by cold smoking for long periods of time, but will give an added dimension to foods such as fish and poultry.

We suggest that you fill the smoker box with wood chips of your choice and hang from the bottom rack. Leave the smoker box in place in a lit cooker for 10-15 minutes (or until smoke appears) before you start cooking. Then simply cook your food thoroughly as usual.

As with cooking pizza, everyone's taste is a little different so enjoy experimenting with a range of wood chip types and quantities, cooking times and foods.

Caring for your Pizza Oven

Both the inside and outside of your Pizza Oven require frequent cleaning to keep them in tip top shape. We generally recommend washing with warm soapy water and rinsing thoroughly at least once per month. Always allow the Pizza Oven to dry thoroughly before storage or use.

Your pizza stone will pick up flavors from cooking and smoking. The best way to clean the pizza stone is first to remove all loose residue and then soak in warm water for 20 minutes. Then allow to dry overnight in a dry place. You may need to repeat this process several times to get rid of all cooked in flavors.

ONE-YEAR LIMITED WARRANTY

Do not return this product to the store where you purchased it. Please call **1-888-775-1330** for assistance.

This product is inspected, tested and carefully packaged to minimize the chance of damage during shipment. If a part (excluding light bulbs and fuses*) within one year from the date of purchase proves to be defective in material or fabrication under normal use, the part will be repaired or replaced. The Company's obligation under the warranty is to replace or repair defective parts at our discretion. Any expenses or damage resulting from the installation, removal or transportation of the product will be the responsibility of the owner and are not covered by this warranty. The owner assumes all other risks arising out from the use or misuse of the product. The warranty will be void if the product damage or failure is deemed by the Company to be caused by accident, alteration, misuse, abuse, incorrect installation or removal, or connection to an incorrect power source by the owner. The Company neither assumes, nor authorizes any person or entity to assume for it any obligation or liability associated with its products.

* Light bulbs and fuses are not covered under this warranty.

If you have any questions regarding the warranty or service, please call our toll free number: **1-888-775-1330**.

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AZ Patio Heaters, LLC

Toll Free Number **1-888-775-1330**

Sales Service and Repair

www.azpatioheaters.com