



Owner's Manual & **User's Guide**

NATURAL GAS PIZZA OVEN
Models: EMINENT-NG-S, EMINENT NG-R, EMINENT-NG-BL

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OUTDOOR GRILL SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."

These words mean:



Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, property damage.



You can be killed or seriously injured if you don't follow Instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what will happen if the instructions are not followed.



DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

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



WARNING

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. Gas not connected for use shall not be stored in the vicinity of this or any other appliance.



WARNING

1. Never operate this appliance unattended.
2. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.

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



WARNING

1. Use outdoors only
2. Read the instructions before using the appliance.
3. Warning: accessible parts may be very hot. Keep young children away.
4. This appliance must be kept away from flammable materials during use.
5. Do not move the appliance during use.
6. Turn off the gas supply at the gas container after use.
7. Do not modify the appliance.

Precautions

1.for all appliances

(1)a statement that the installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI 2223.; or Natural Gas Code, CSA B149; or the Standard for Recreational Vehicle ANSI A119. 2/NFPA 1192; and Recreational Vehicle Code, CSA Z240 RV Series, as applicable

(2)instructions to the effect that this appliance shall be used only outdoors, and shall not be used in a building, garage, or any other enclosed area

(3)a statement that this appliance is not intended to be installed in or on a boat. For other than a recreational vehicle gas grill, a statement that this appliance is not intended to be installed in or on a recreational vehicle

(4)Minimum clearance from sides and back of unit to combustible construction, 24 inches (61cm) from both sides and 24 inches (61cm) from the back.

(5)The regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being put into operation. The replacement hose assembly shall be that specified by the manufacturer.

(6)statement: the appliance is not intended for commercial use.

(7)In the event of rain, snow, hail, sleet, or other forms of precipitation while cooking with oil or grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel

(8)Do not leave the appliance unattended. Keep children and pets away from the appliance at all times

Precautions

(9) This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.

(10) maintenance instructions(including recommended frequency guidelines) relative to:

a)keeping appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids

b)not obstructing the flow of combustion and ventilation air,

c)keeping the ventilation opening (s) of the cylinder enclosure free and clear from debris

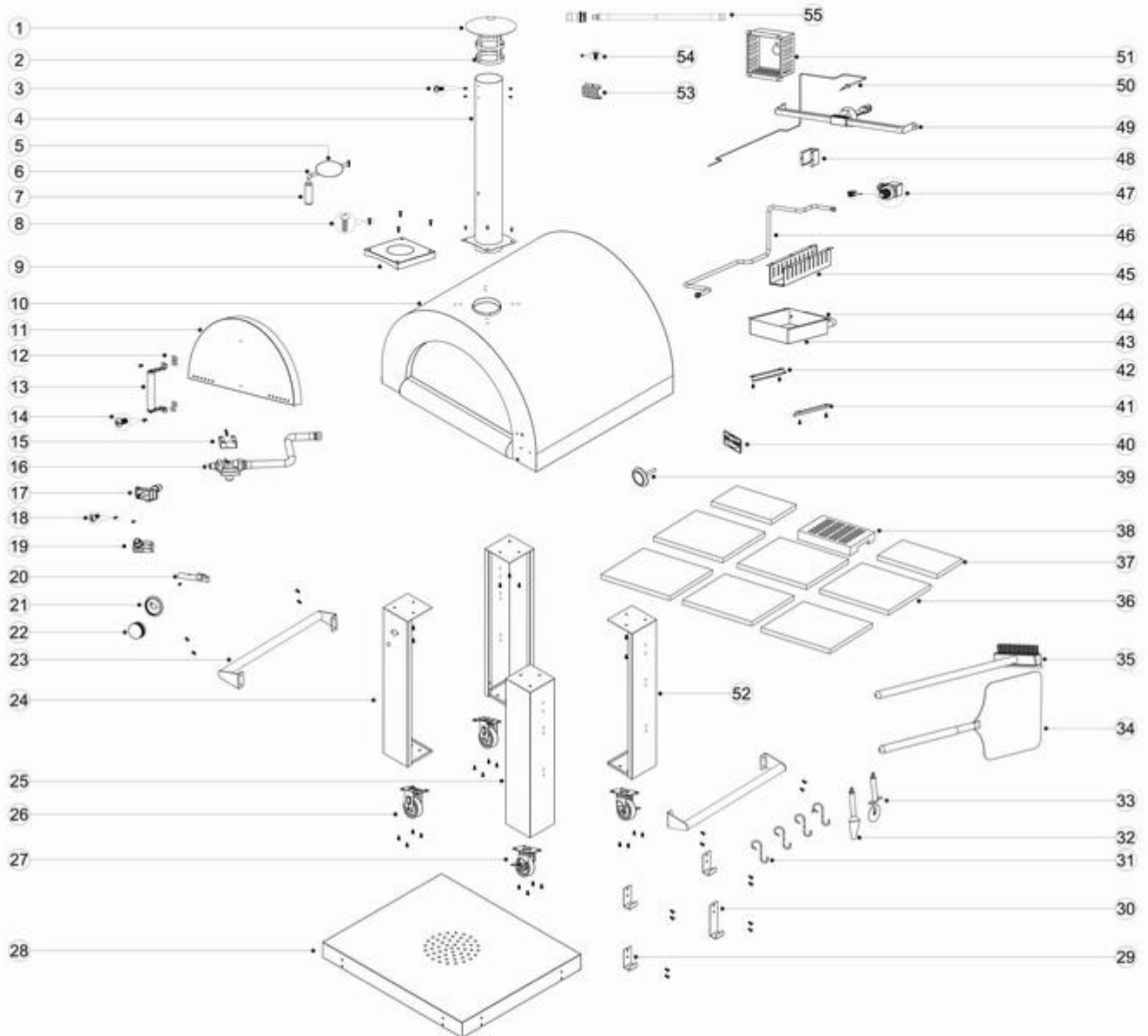
d)visually checking burner flames, with pictorial representations

e)cleaning appliance, including special surfaces, with recommended cleaning agents, if necessary

f)checking and cleaning burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the appliance information for obtaining replacement parts and where they may be obtained

(11) The use of alcohol, prescription, or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.

Parts Explosive Pictures



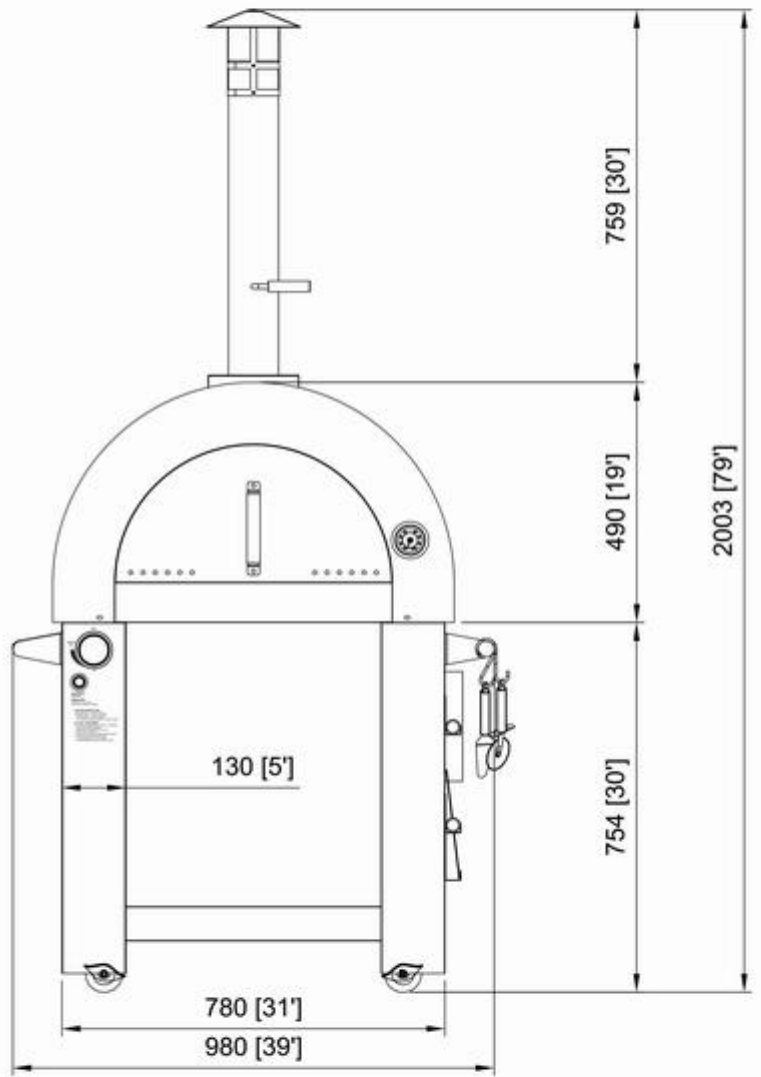
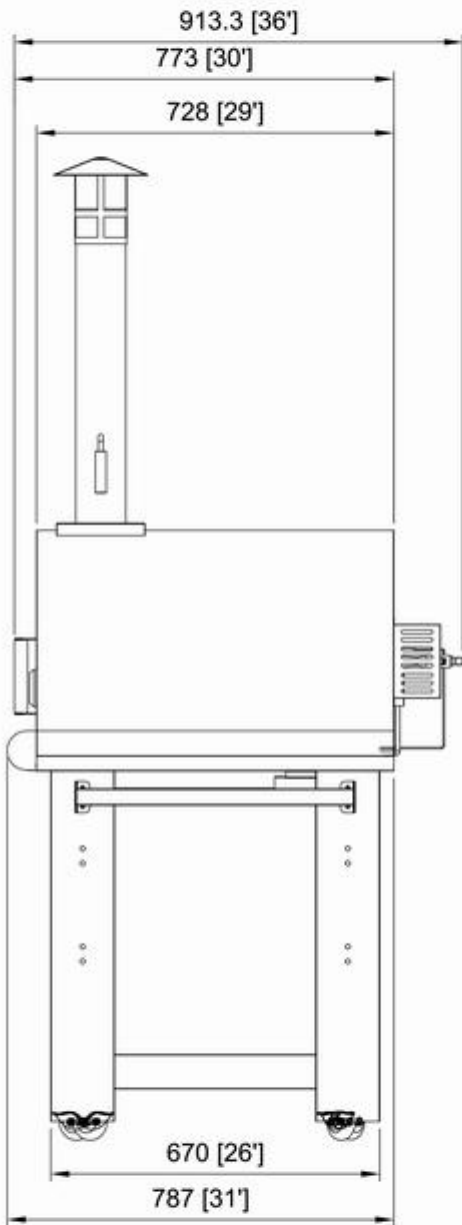
Parts Explosive Pictures

No.	Parts name in EN	Qty
1	chimney top	1
2	Chimney top bracket welding	1
3	5/32*10 cross recessed large flat head screws	11
4	Chimney pipe welding components	1
5	damper handle	1
6	Damper switch blade welding assembly	1
7	damper handle handle	1
8	Cross large flat head machine screws	4
9	Chimney decorative plate welding parts	1
10	Furnace body assembly	1
11	Door panel welding parts	1
12	Mica flakes 2	4
13	door handle assembly	1
14	Phillips flat head screws (with anti-slip teeth)	76
15	NG pressure regulating valve fixed piece	1
16	NG pressure regulating valve assembly	1
17	main valve	1
18	M4*8 screws (delivered with main air valve)	2
19	pulse igniter	1
20	Main tracheal electrophoresis parts	1
21	Knob seat	1
22	Knob	1
23	Left and right handle welding components	1
24	Leg 3 silk screen	1

Parts Explosive Pictures

25	Leg 1 welding assembly	2
26	Directional wheel	2
27	Movable with brake wheels	2
28	Reinforced base plate welding components	1
29	Hook 1	3
30	Hook 2	1
31	S type hook	4
32	pizza shovel	1
33	wheel-type pizza cutter	1
34	Removable large shovel	1
35	pizza sweep	1
36	HPO01S cordierite refractory brick 1	6
37	HPO01S cordierite refractory brick 2	2
38	grille	1
39	thermometer	1
40	Nameplate	1
41	Drip pan support 1	1
42	Drip pan feet 2	1
43	Oil box welding	1
44	Oil box handle	1
45	Bellows bracket	1
46	air intake hose	1
47	Movable nozzle connector	1
48	Ignition pin retaining cover	1
49	T type fire exhaust welding assembly	1
50	Ignition pin	1
51	Burner protective cover welding parts	1
52	Leg 2 welding assembly	1
53	Ignition pin retaining cover	1
54	ST4.2*10 self-tapping screws with elastic washer	2
55	NG air intake hose assembly	1


Product Information

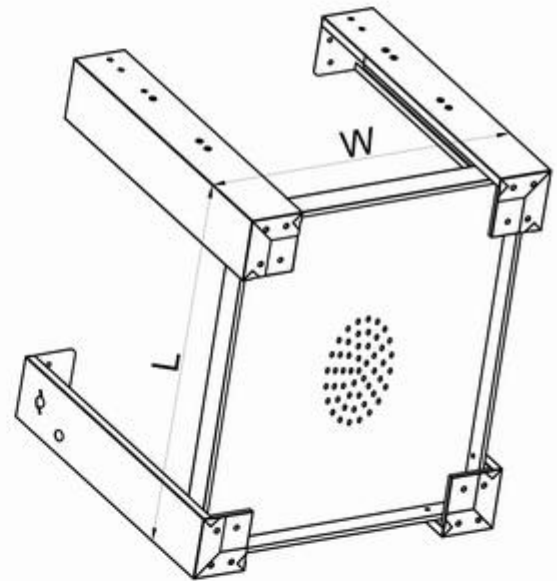
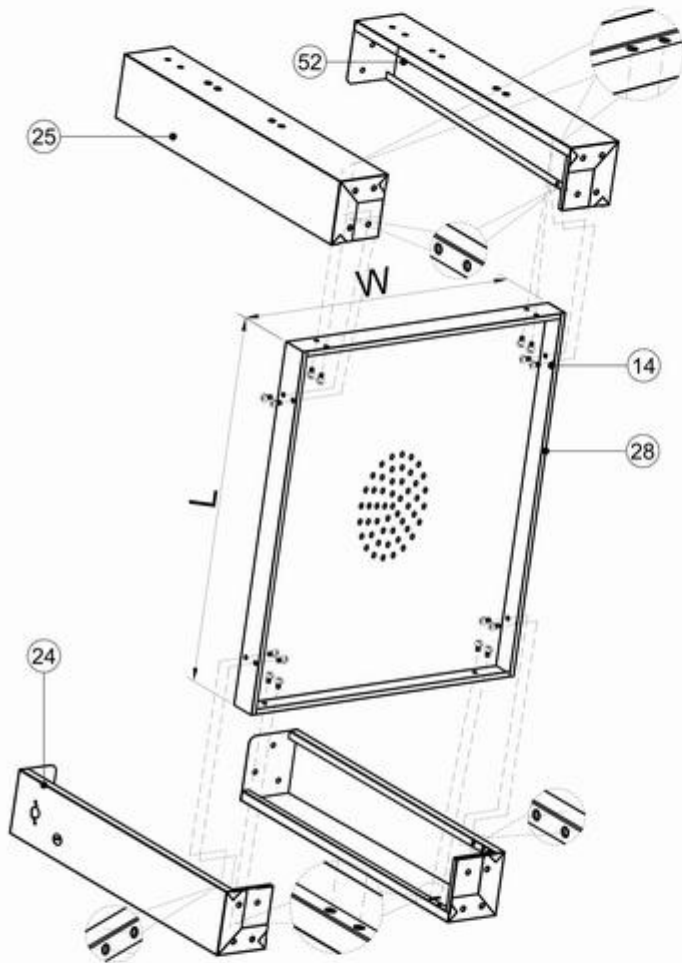


Installation

Step 1

Feet and reinforced base plate


 1/4"*14screws 16PCS

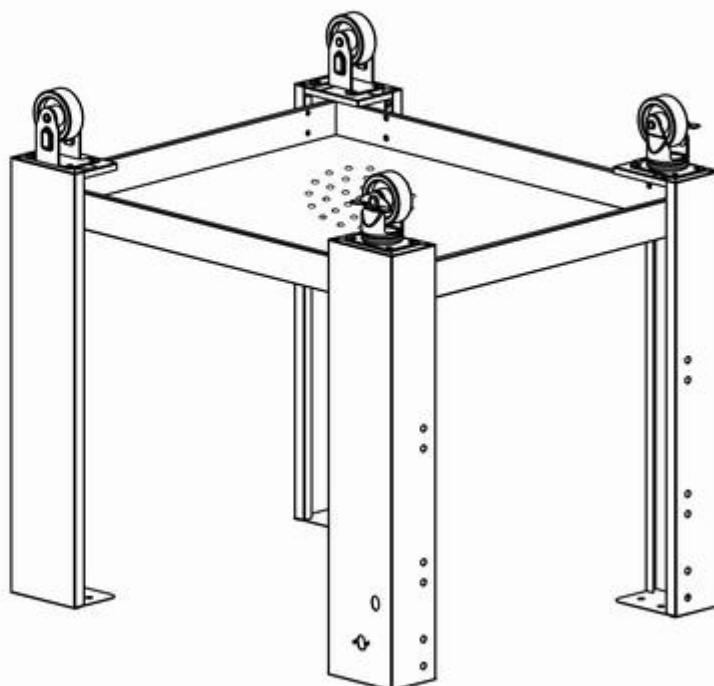
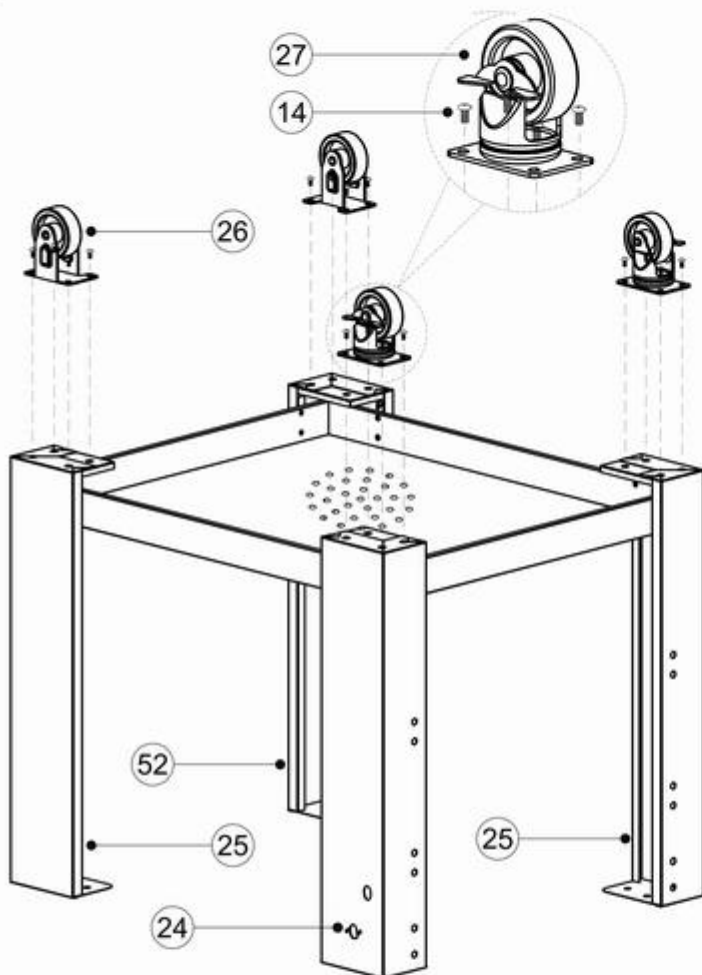


Installation

Step 2

Wheels and legs


 1/4"×14screws 16PCS

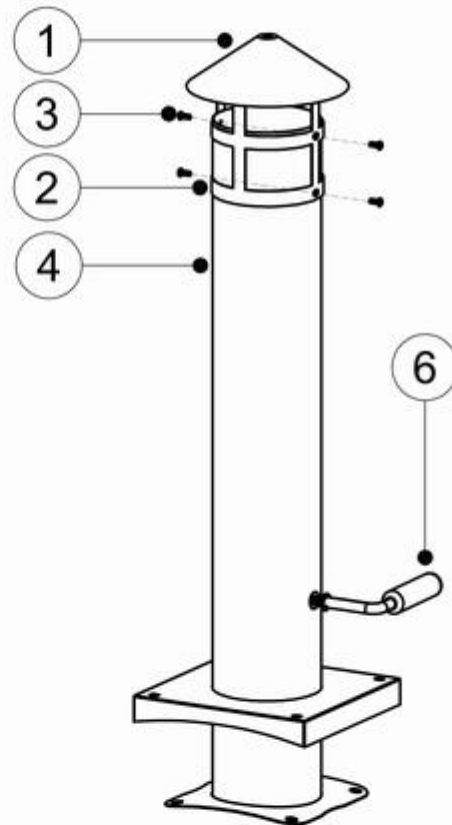
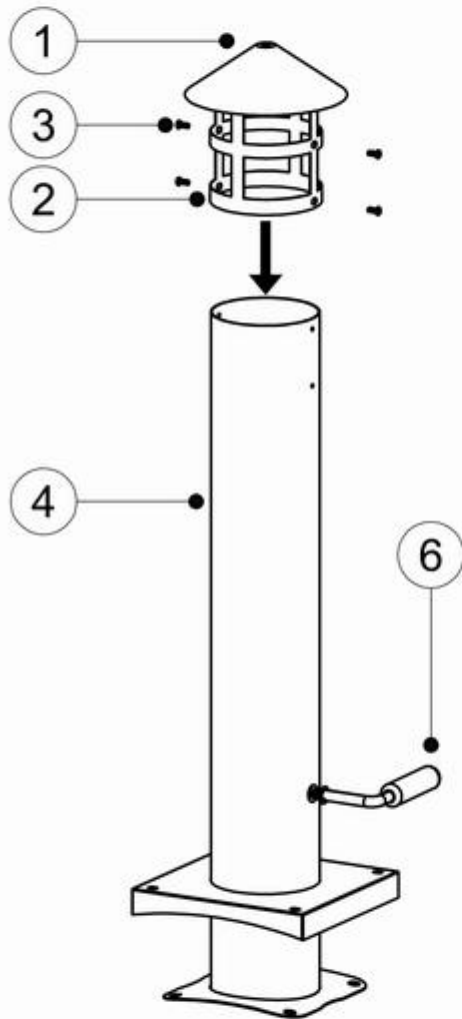


Installation

Step 3

Chimney Top and Chimney

 5/32"×8 screws 4PCS

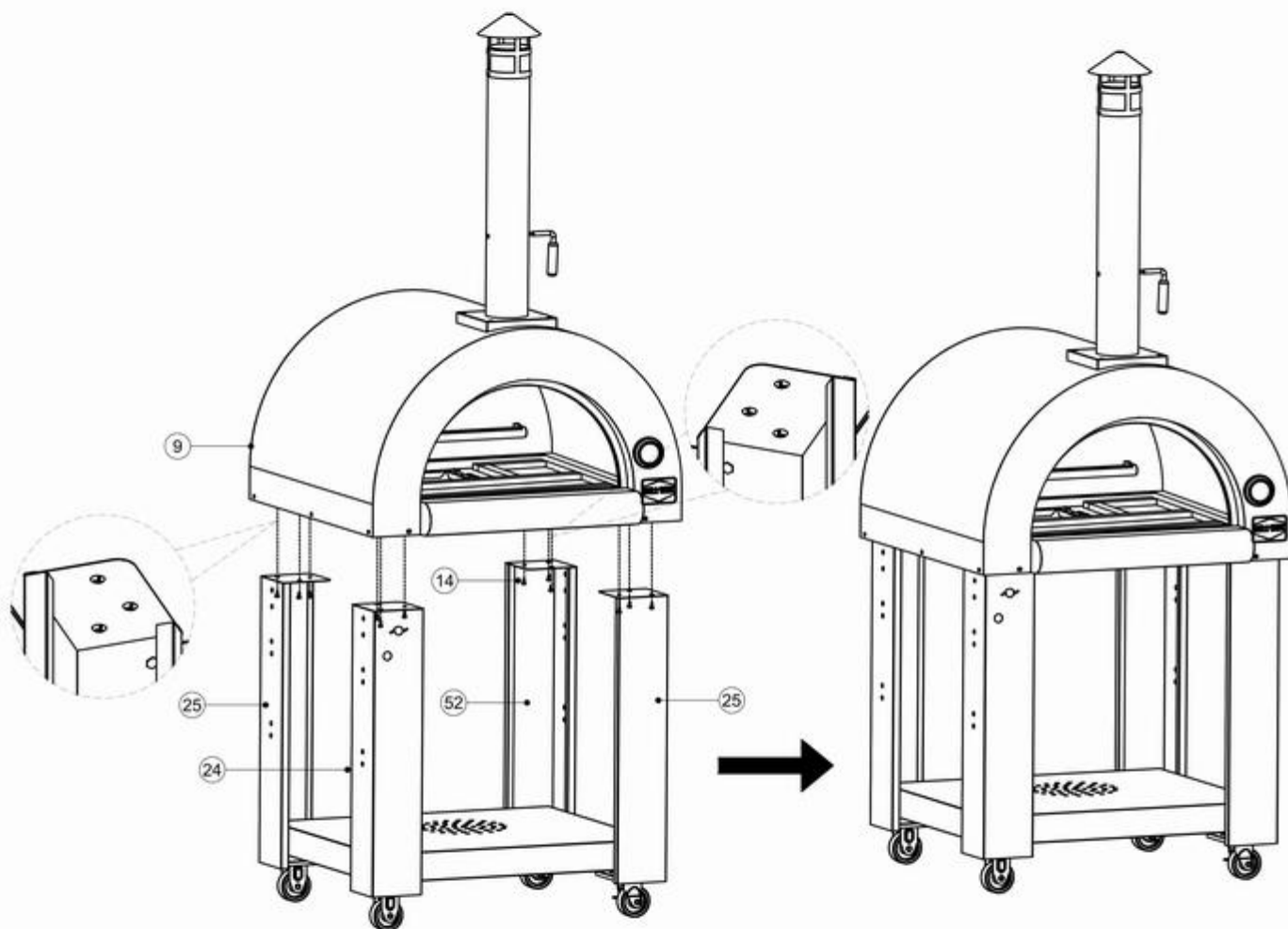


Installation

Step 4

Legs and furnace body

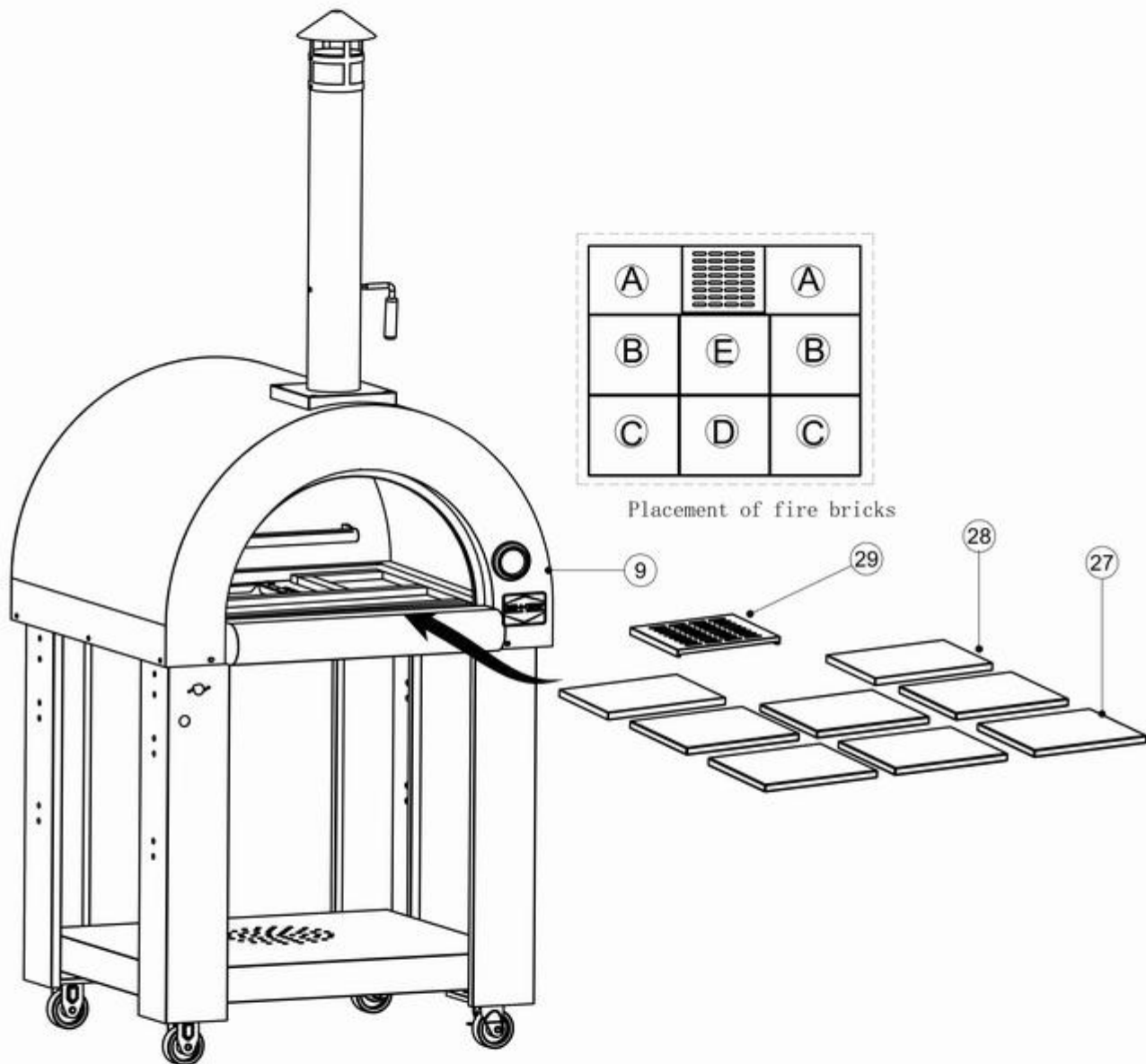
 1/4"*14screws 12PCS /Every leg 3PCS



Installation

Step 5

Fire bricks



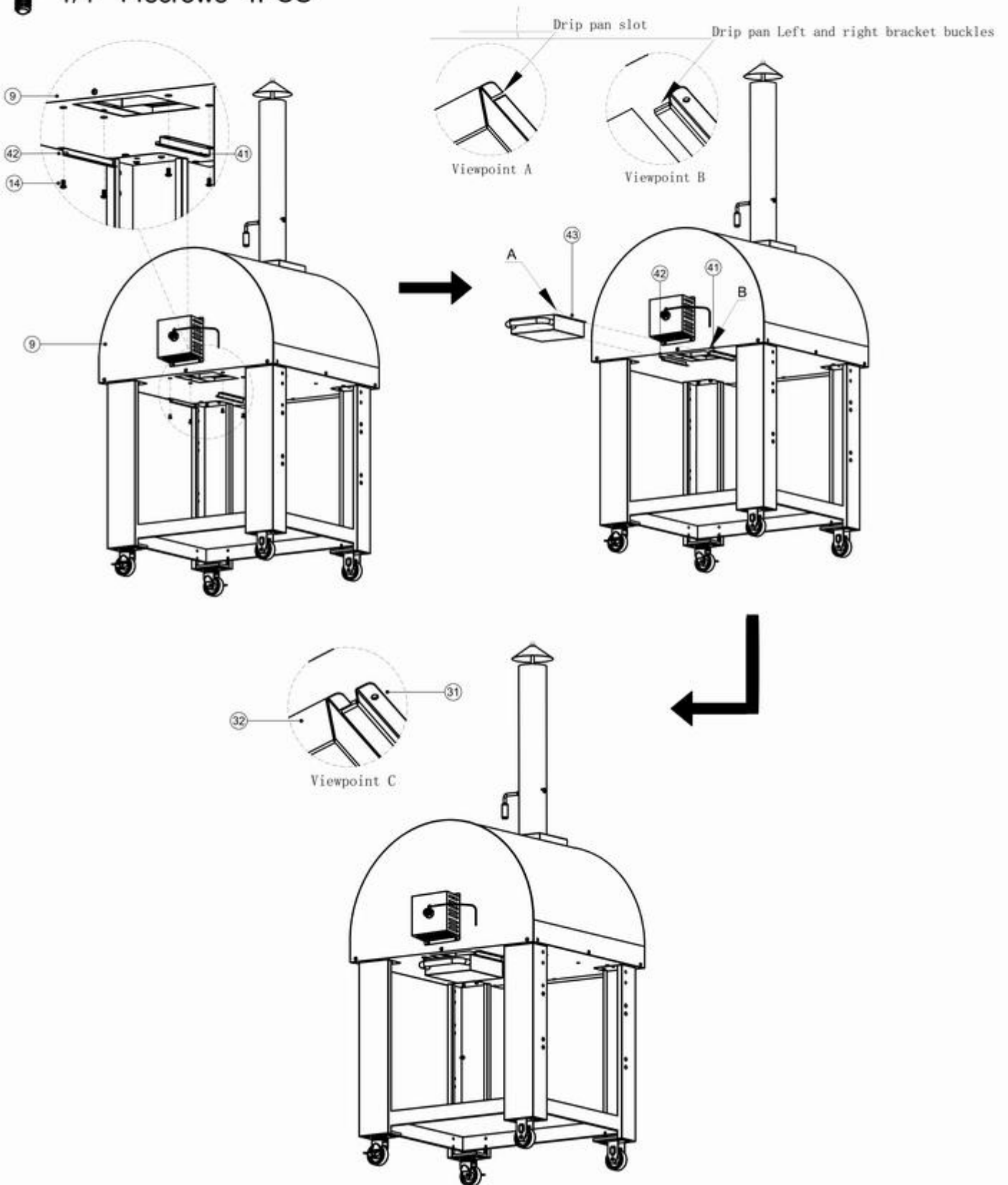
Installation

Step 6

Drip pan and Furnace body



1/4"*14screws 4PCS



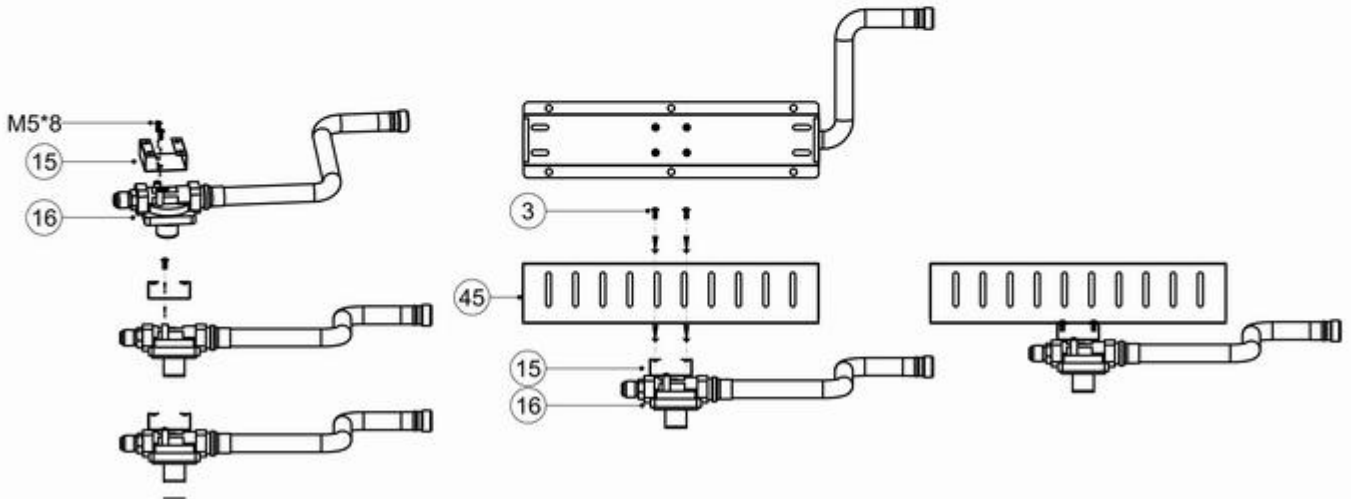
Installation

Step 7

pressure regulating valve

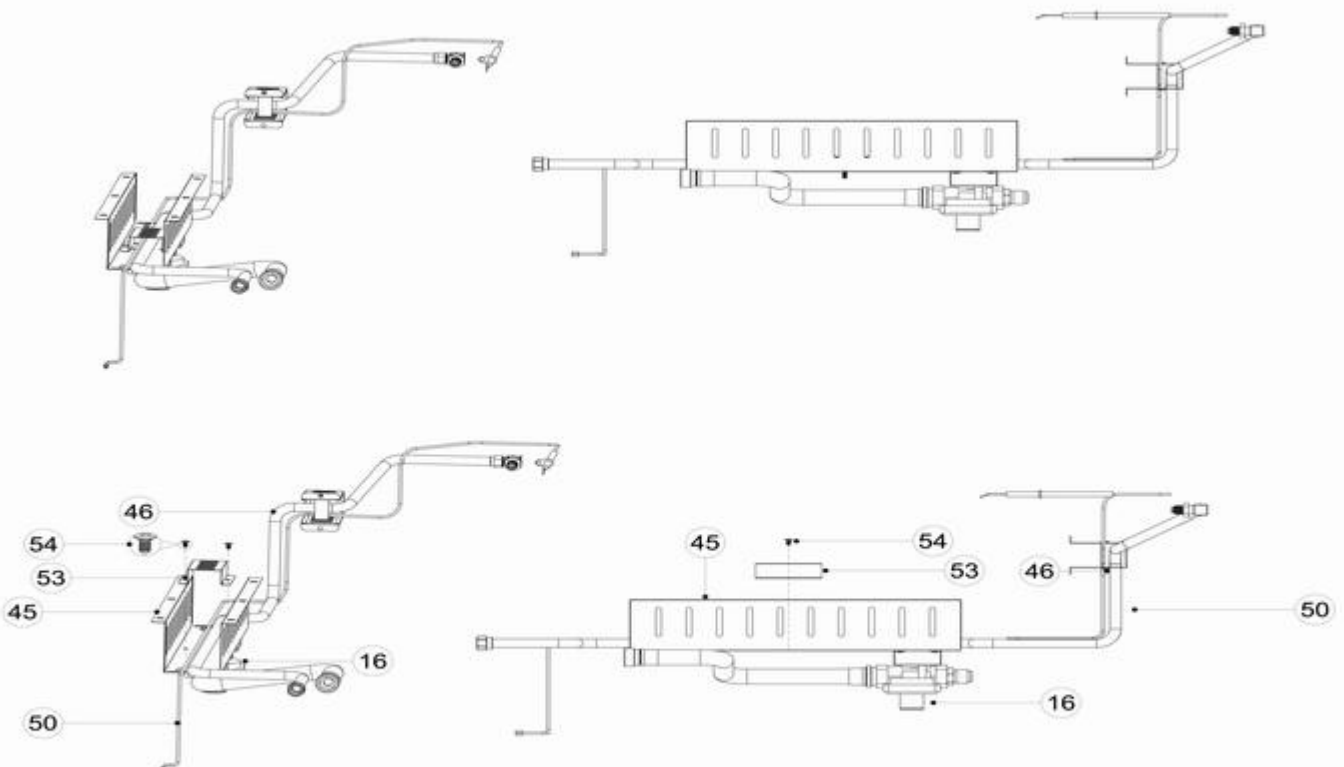
🔩 M5*8screws 2PCS

🔩 5/32"*10screws 4PCS



Step 7-1 Piping system installation

🔩 ST4.2*10Self-tapping screws 2PCS




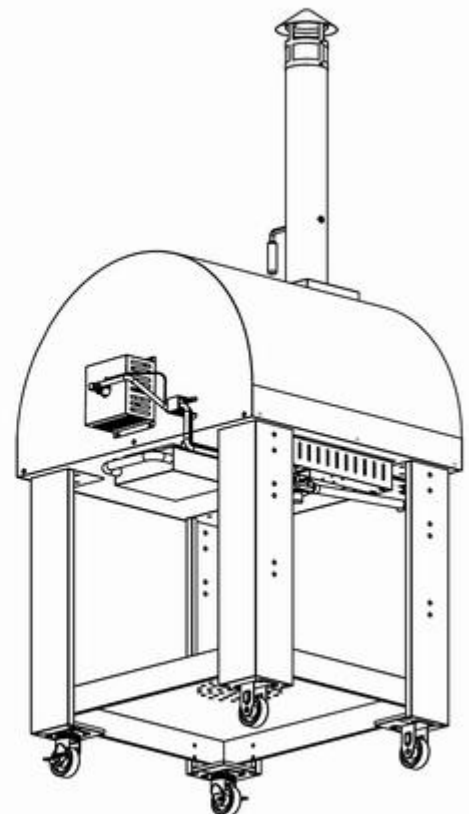
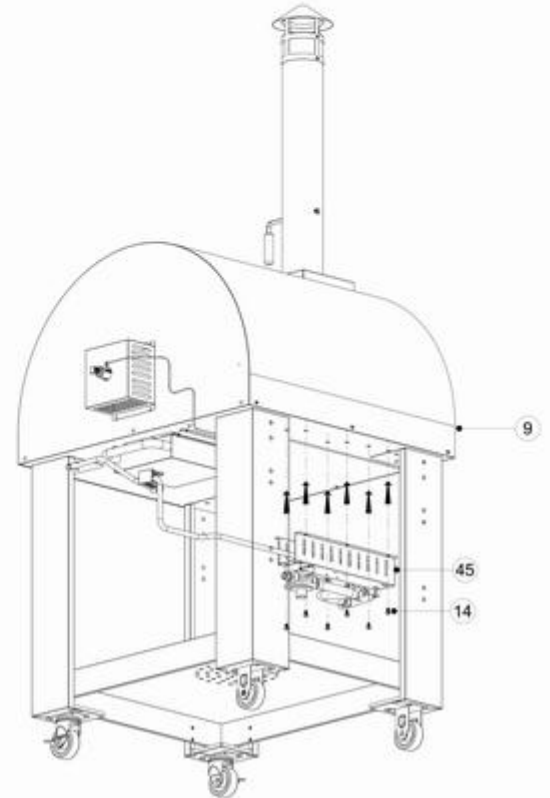
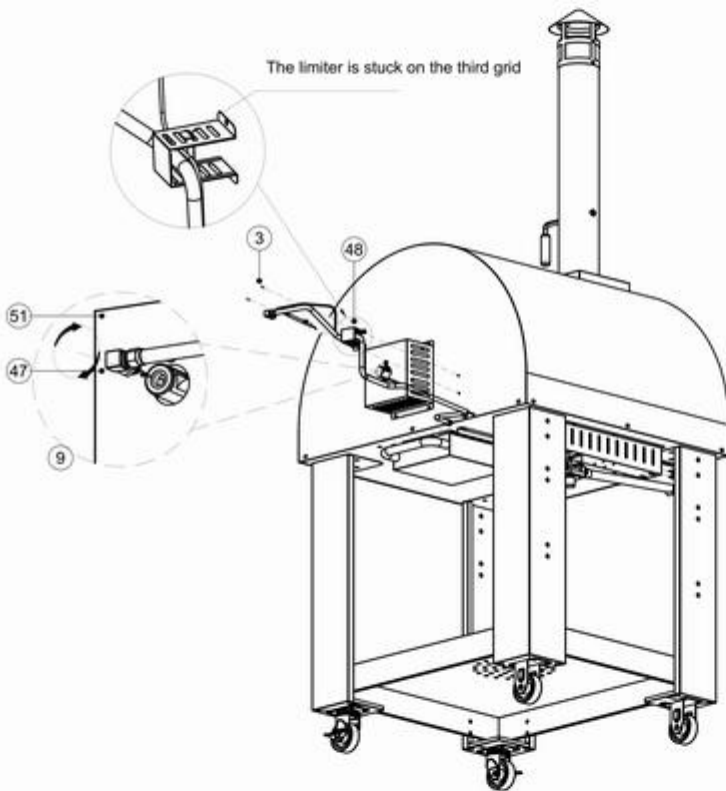
Installation

Step 8

Bellows bracket and furnace body
Ignition pin fixing plate and furnace body

 1/4"*14screws:6PCS


 5/32"*8screws:2PCS

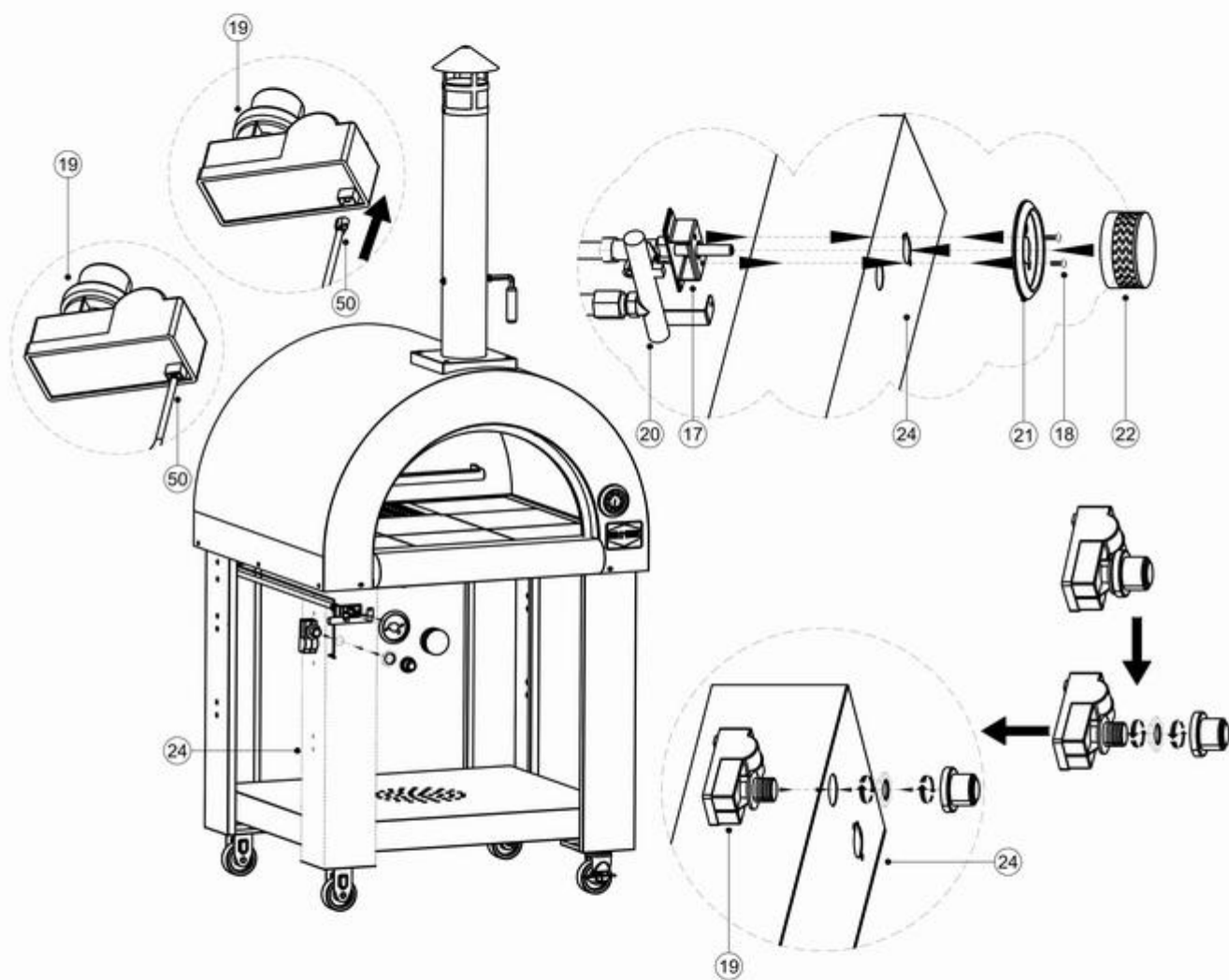


Installation

Step 9

Gas system

 M4*8screws: 2PCS



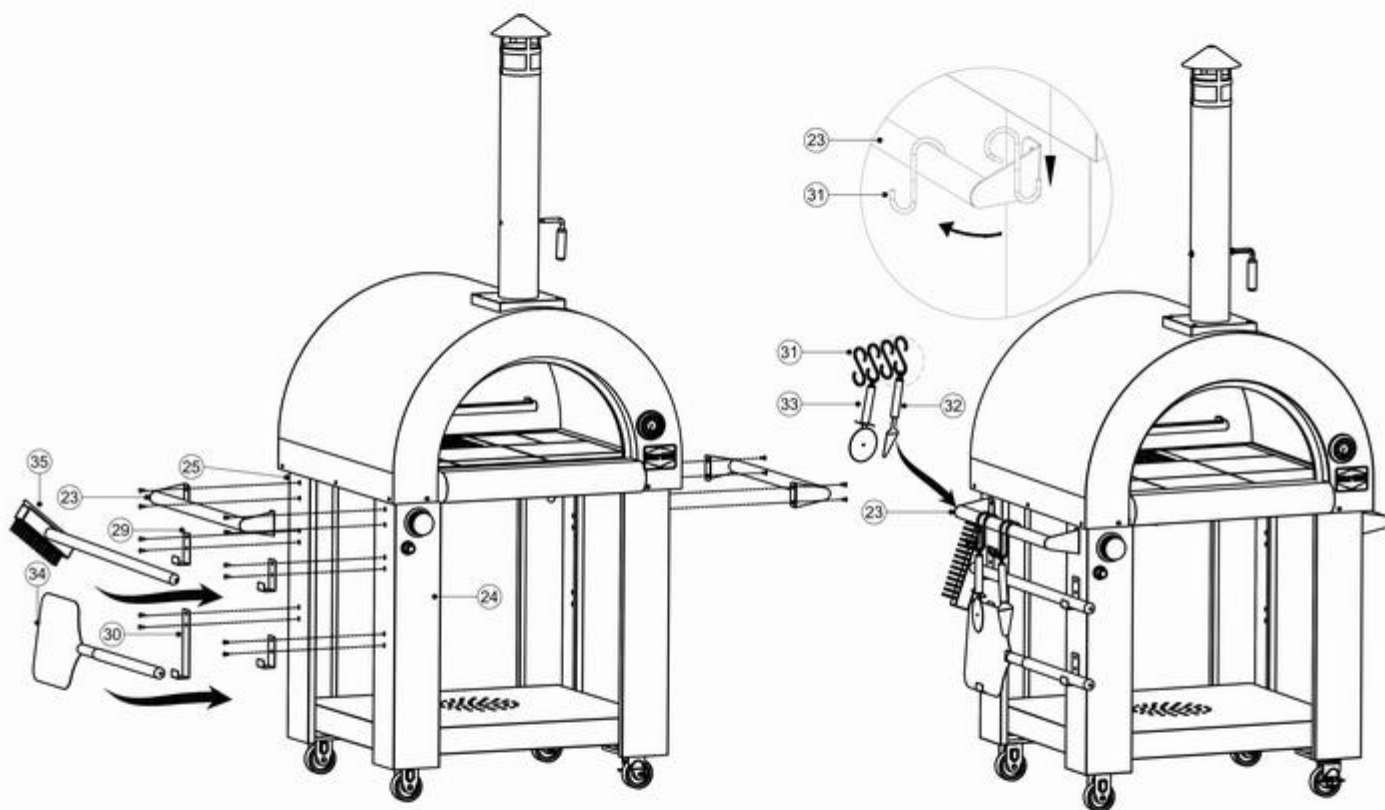
Installation

Step 10

Left and right handles; hook 1 & 2

🔩 1/4"*14screws 8PCS


🔩 1/4"*14screws 8PCS




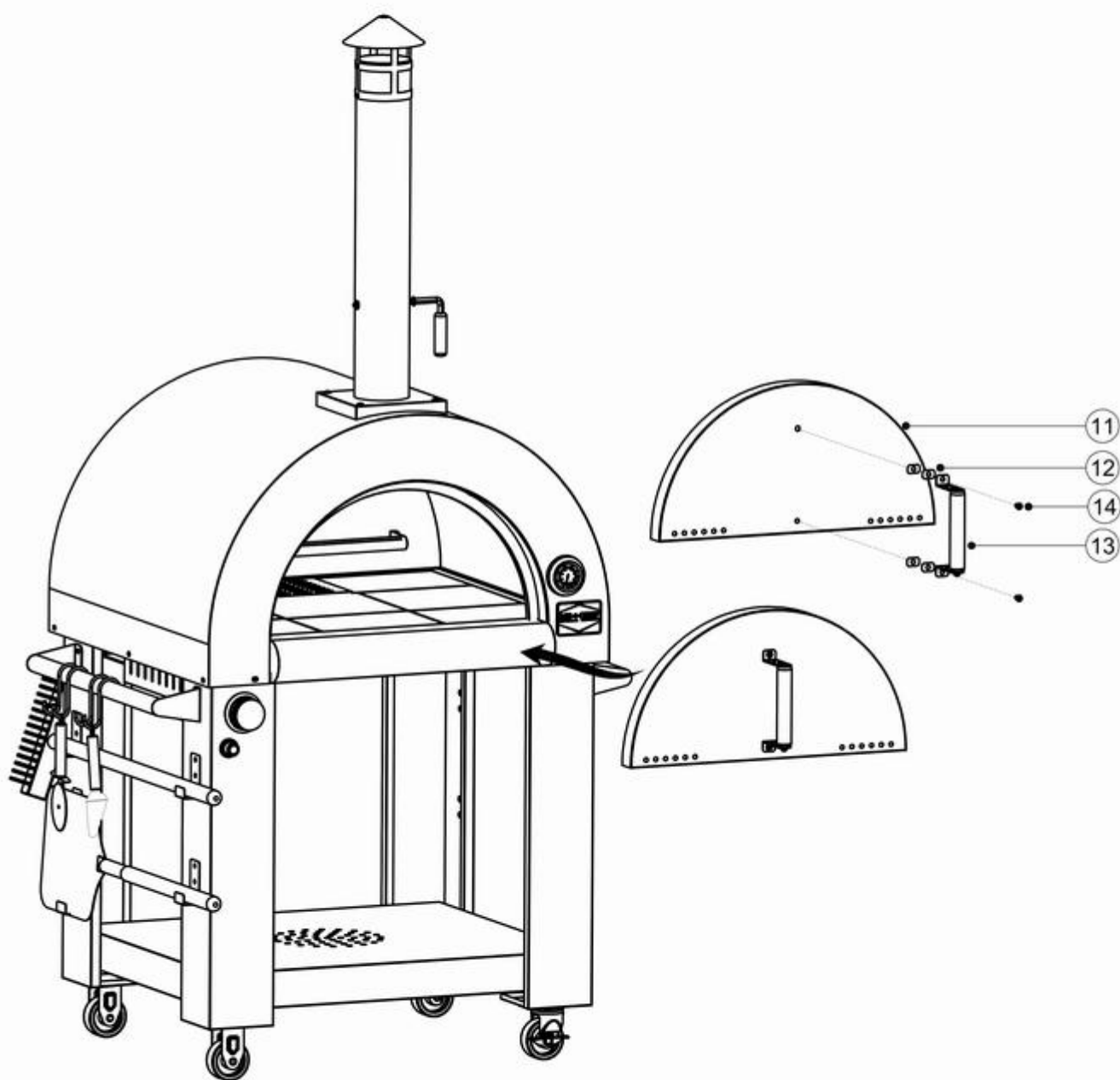
Installation

Step 11

Oven door handle and oven door

 1/4"*14screws 2PCS

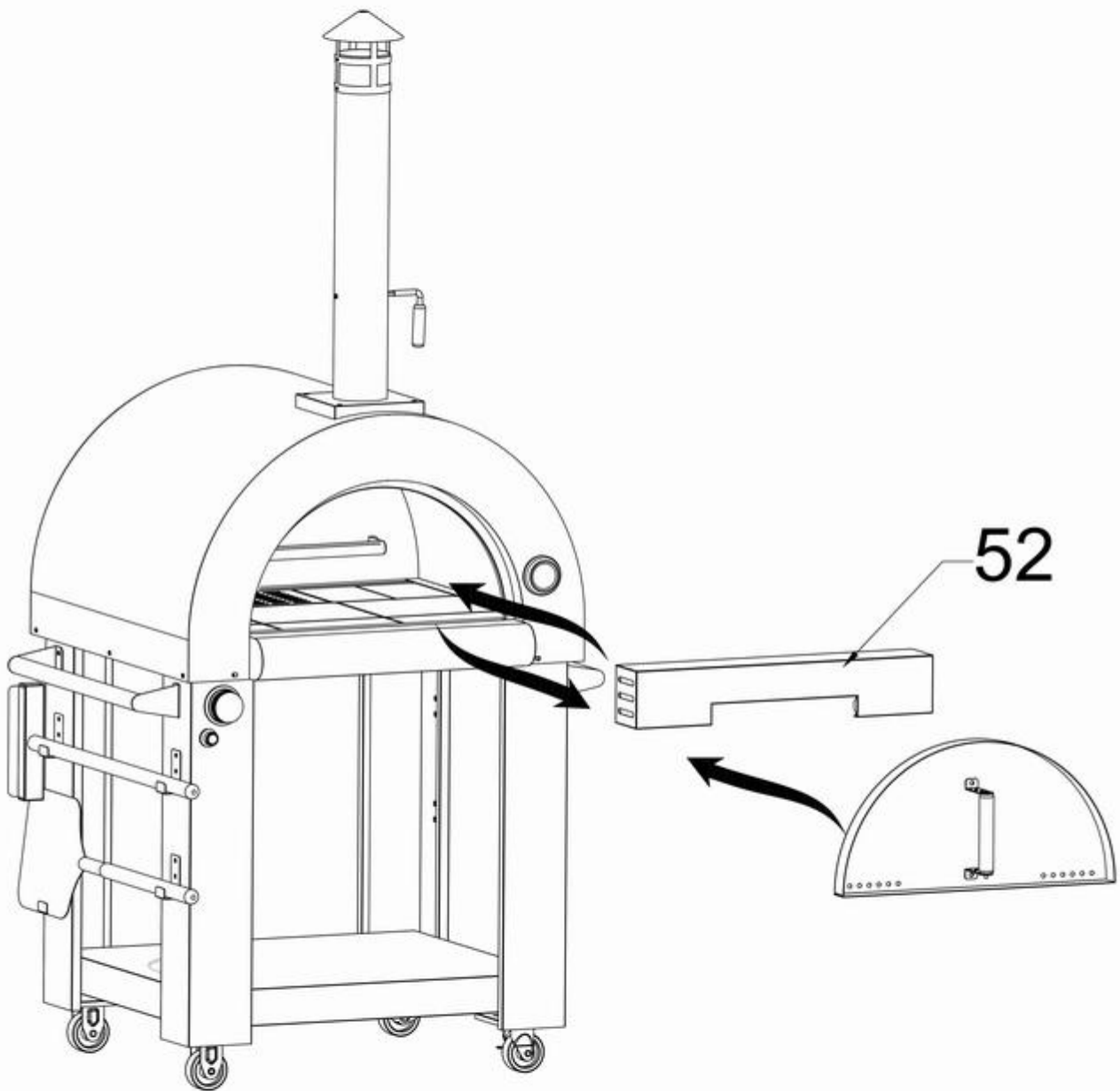
 mica 2: 4PCS



Installation

Step 12

1. When working with gas burning, please take out 52", when working with wood burning, please put in 52", completely cover the burner, pay attention to the direction of placement.

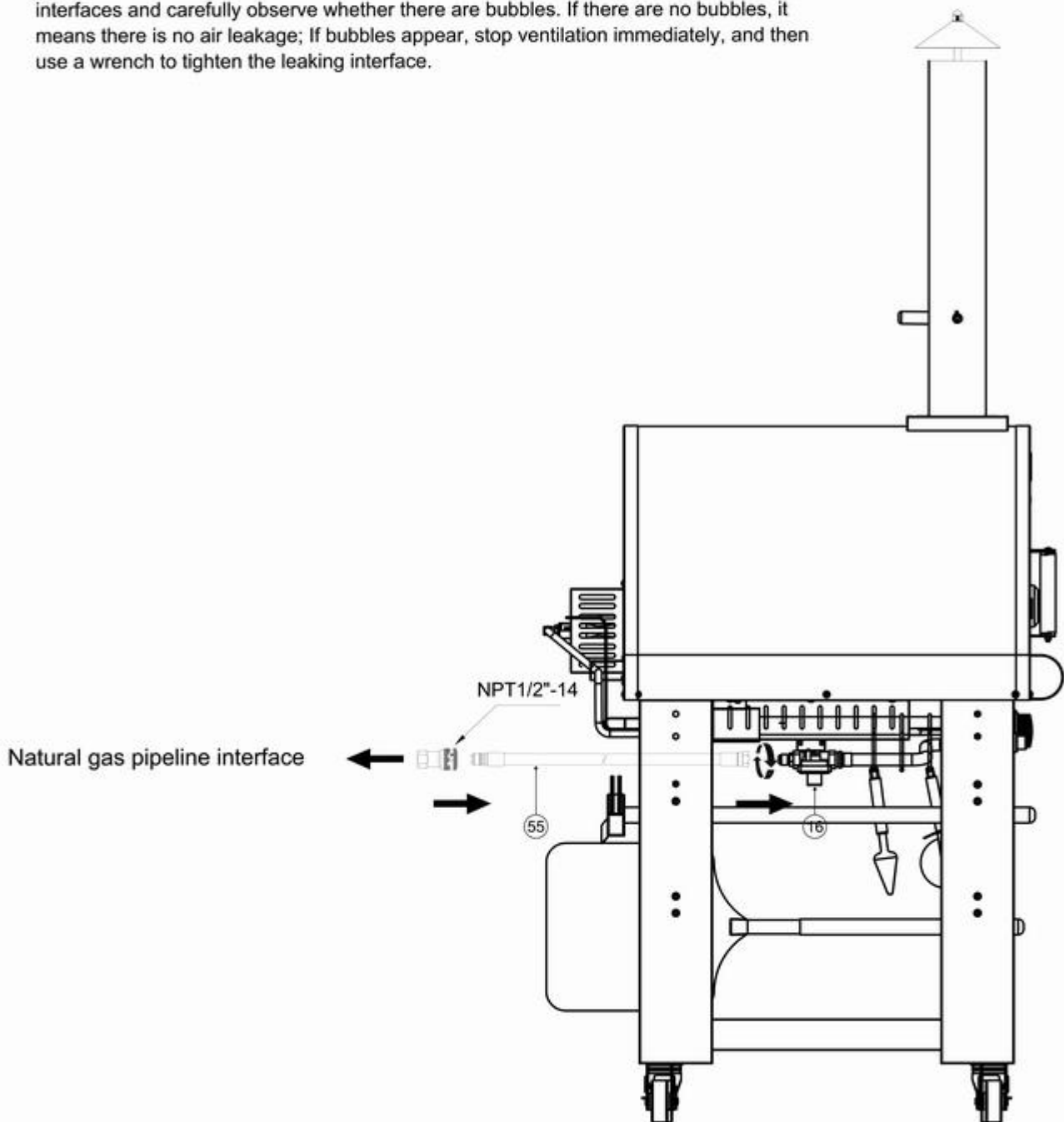


Installation

Step 13

NG connection diagram

1. Use a wrench to connect 8# and 4#.
2. Install the quick connector to the natural gas pipeline interface. After installation, insert the NG air inlet hose and it can be used.
3. The thread of the natural gas interface must be PNT1/2". Each interface must be tightened with a wrench and then ventilated. After venting, use soapy water to smear all interfaces and carefully observe whether there are bubbles. If there are no bubbles, it means there is no air leakage; If bubbles appear, stop ventilation immediately, and then use a wrench to tighten the leaking interface.



LEAK TESTING

GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit.

Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at any time you should immediately check the entire system for leaks.

BEFORE TESTING

Make sure that all packing material is removed from the grill including the burner tie-down straps.

DO NOT SMOKE WHILE LEAK TESTING.

NEVER PERFORM LEAK TEST WITH AN OPEN FLAME.

Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the L.P. cylinder is full.

TO TEST

1. Make sure the control valves are in the "OFF" position, and turn on the gas supply.
2. Check all connections from the LP gas regulator and supply valve up to and including the connection to the manifold pipe assembly (the pipe that goes to the burners). Soap bubbles will appear where a leak is present.
3. If a leak is present, immediately turn off the gas supply and tighten the leaky fittings.
4. Turn the gas back on and recheck.
5. Should the gas continue to leak from any of the fittings, turn off the gas supply and contact customer service at mbadmin@mbchef.ca

Only those parts recommended by the manufacturer should be used on the grill.

Substitution will void the warranty. Do not use the grill until all connections have been checked and do not leak.

GAS FLOW CHECK

Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames of the burners should be visually checked.

Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. If you have any questions regarding flame stability, please contact customer service mbadmin@mbchef.ca

ALWAYS CHECK FOR LEAKS AFTER EVERY L.P. TANK CHANGE

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

Gas Use Caution

BEFORE USING YOUR GAS FIRED PIZZA OVEN, PLEASE FOLLOW THE INSTRUCTION BELOW.



IF YOU SMELL GAS:

- 1.Close the gas.
- 2.Extinguish free flames.
- 3.Open the oven door.



THE GAS ESCAPE COULD CAUSE FIRE OR EXPLOSIONS CAUSING SERIOUS INJURIES OR DAMAGES TO OBJECTS. IN CASE OF A GAS LEAK, DO NOT LIGHT THE OVEN AND DETERMINE THE REASON FOR MAL- FUNCTION IN ORDER TO PREVENT FIRE AND/OR EXPLOSION.

Always use heat resistant utensiles while cooking. Plastic spoons, forks, tongs etc and other similar materials will not withstand the high temperatures in your oven and should be avoided.

Always keep children and pets away from the oven during use. The oven temperatures can be extremely high and can cause severe burns.

Keep fuel supply pipes far from hot surfaces.

The color of oven surfaces can change due to high temperatures.

Do not use the oven in case of malfunction.

This oven has been design only for the outside use and it has not to be used in garages, in porches or verandas closed or covered.

Never extinguish the flames with water.

Do not extinguish fires using water.

Do not use open flames near the oven.

Do not place empty gas cylinders near the oven.

Do not paint or apply anything on the oven.

Please follow the instructions for the connection of the regulator.

After a period of non-use, please check for gas leaks or burner obstructions.

Any flammable materials must be at least 100 cm /39,3 in far from the oven.

Should a grease fire occur, turn the gas off and close the oven door until the fire is out.

The liquefied petroleum gas (LGP) is not natural gas. The conversion or attempted use of natural gas in a LGP unit is dangerous and will void your warranty.

A rusty or dented gas cylinder may be hazardous and must be controlled by your gas supplier. Do not use gas cylinders with a damaged valve.

Even an apparently empty cylinder could still contain gas. The cylinder should be transported and stored accordingly.

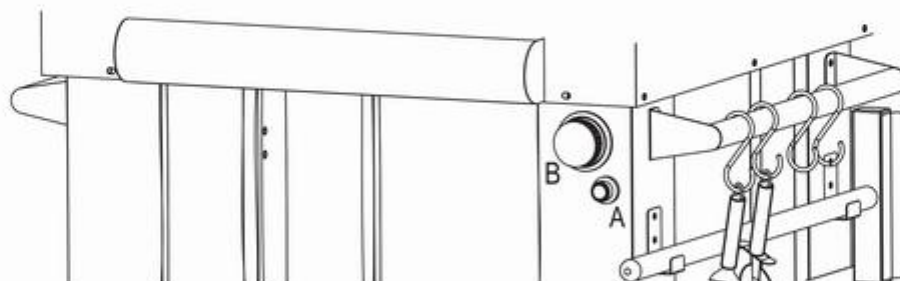
During operation, use heat resistant mittens or cooking gloves.

All parts sealed by the manufacturer must not be tampered.

Tips for gas use

The oven you have purchased may have some or all the feature listed below. The locations and appearances of the features shown here may not match what you are having on your model.

Control panel



A. Battery (for Ignition) Box B. Burner Knob

Any alteration of the product may be potentially hazardous .

Use only low pressure flexible pipes and regulators allowed by the current regulation.

To replace the pressure regulators and flexible pipes please refer only to the manufacturer instructions.

Check hose each time before using the oven for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the oven.

Move the oven door holding the wood handles.

LIGHTING

Check all gas connections for gas leak before starting your oven.

Do not lean over the oven when lighting. Keep your face and body at least 50 cm / 19,6 inches far from the oven door.

When lighting the oven, the oven door must be open.

The burner control knob must be in the off position before turning on the Natural gas valve.

1. Make sure burner knobs are turned to OFF.

2. For gas oven using Natural gas, Slowly open the natural gas valve.

Note: If flow limiting device activates, your oven may not light. If your oven does not light, the flames will be low and will not heat properly. Turn tank valve and burner knob off and wait 30 seconds. After shutting off the tank, very slowly open tank valve and wait 5 seconds before lighting.

3. Push the pulse ignitor module, push in and turn the burner knob to IGNITE/HI for the burner. The burner will light immediately. When burner is lit, turn knob to desired setting.

-If the flame does not light, leave the knob turning it to "off position". Wait 3 minutes and try again.

-If the flame does not light, leave the knob turning it to "off position". Wait 3 minutes and try again.

-Do not keep on oven at the maximum power more than 20 minutes.

-Do not exceed the limit temperature of 426°C /800°F.

-During operation, never disconnect the gas regulator or other junctions.

-Do not touch external surfaces and the chimney flue during oven operation.



Tips for gas use

TO LIGHT THE GRILL WITH MATCH

If a burner will not light after several attempts using the control knobs, the burners may be lit with a Match

1. If you have already attempted to light the main burner with the igniter, allow 5 minutes for any accumulated gas to dissipate.
2. Insert a match into the lighting rod.
3. Strike the match to light it.
4. Gently hold the lit match close to the burner
5. Push the pulse ignitor module and push In and turn the control knob to IGNITE/ON. Hold this knob in for 15 seconds after the burner is lit. You will hear the "snapping" sound of the spark until after the knob is released.
6. Remove the match and replace the manual lighting extension inside the cabinet door.
7. If the burner does not light within seconds turn the knob to the "OFF" position, wait 5 minutes and try again.



CAUTION

When using a match to light the grill make sure to use the attached lighting rod.



WARNING

When lighting, keep your face and hands as far away from the grill as possible.



WARNING

Before lighting, please check the connection with proper procedure if leak turn the gas off.



WARNING

This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.



WARNING

If the information in above warning is not followed exactly, a fire causing death or serious injury may occur.

Gas cooking

Cooking

Always preheat your oven before cooking. Heat for 5-10 minutes or until the thermometer reaches 300-330 °C / 572-626 °F.

Calculate a longer cooking time in cold or windy days or high altitudes. Calculate a shorter cooking time if the external temperature is particularly hot.

The cooking time depends on the weather conditions or the quantities, dimensions and shape of food.

Depending on the cooking condition, you may need to regulate the burner knob in order to reach the right cooking temperature.

- Switch off the gas fired oven and wait it to cool down before cleaning.
- To clean the oven don't use traditional oven detergents,abrasive detergents, (kitchen detergents) or detergents containing citrus extracts, nor use abrasive steel woll.
- The gas burner must be cleaned periodically, and remove any food residue.

Make sure to not damage the valves and the burners during cleaning.

ADVICE FOR COOKING PIZZA

Wait for around 15 minutes after lighting the oven, with the burner knob at maximum and the door closed to reach the optimum temperature for cooking an excellent Neapolitan pizza (with an higher moisture degree):

air temperature of 400°C, refractory floor temperature of 350°C.

Once the optimal temperature is reached, turn the burner to the minimum position and open the door. The oven will maintain a constant temperature and you can begin inserting the pizzas.

Check and remove any residual grease to avoid a grease fire.

While cooking, do not lean over the open oven or place hands or fingers on the front edge of the oven.

If the flames go out during cooking, turn off the gas knob and the gas cylinder knob. Wait five minutes before lighting up the oven again.

During operation the oven can reach high temperatures. Do not move the oven or leave it unattended while burning.

IF THE OVEN COOLS DOWN TOO QUICKLY

The cause could be either from the first starting or starting the oven after a long period of inactivity.

Avoid making a small or fast fire that would not heat the oven to capacity.

Verify that water and/or humidity have not infiltrated the oven.

Please verify that the burner is working well, so close the door.

IF THE OVEN DOES NOT COOK AS DESIRED

Check that the oven has reached the right temperature.

Make a fire with approximately 10 minutes of high flame.

Ensure the oven maintains the desired temperature for the duration of the cooking time; use the door to adjust the heat intensity as well as the flame adjuster: open and close the door to raise or lower the temperature as necessary.

Wood Use Caution

Getting started

Carefully unpack your Wood-fired Pizza Oven, it's not too heavy, but use two people to lift it out of the box. Be sure to place the Outdoor Oven on the matched cabinet..

Remove all the protective film and discard. Assemble the cap/chimney by sliding the ring hardware around the bottom of the cap, fit the chimney and cap together – secure by sliding the ring in position and tighten with a flat head screwdriver. Now slide the chimney pipe onto the top of the Oven.

Hint: Season the Outdoor Oven prior to use. Burn two or more times, allow the temp to reach 400°C and let the fire die out.

DO NOT OVERHEAT OVEN: Extreme heat can permanently damage the Outdoor Oven. Bring the Outdoor Oven up to temp slowly. Start with a small fire in the center. Once established, move the fire to the LEFT side of the oven. Add small amounts of wood until the Outdoor Oven reaches even, high heat. A good temperature for pizza baking is when the Cooking Stone is a least 340°C .

NEVER USE CHEMICAL FUEL STARTERS: Only use small kindling and newspaper to help start your fire. Starting fluids and other fire starters can foul the cooking surface and permanently damage the Oven.

NEVER USE CHEMICAL CLEANERS: Only clean a cool oven. Only use a metal bristle brush or a damp cloth to clean the Cooking Stone.

The art and science of wood-fired cooking

Cooking in your Outdoor Oven is much like using the oven in your home. You will quickly learn how to regulate the temperature, use different woods for flavor, and be amazed at how good the food tastes. Anyone can bake delicious pizza and bread, roast meat and vegetables, grill fish and seafood, and create mouthwatering desserts.

The Cooking Stone and Dome of your Outdoor Oven give off radiant heat from all sides, creating a natural convection that bakes everything to perfection, while the fire on the side brings out a unique crisp and smoky taste. Any variety of oven-safe metal, ceramic or glass pan can be used to cook in your Oven.

Warning: Keep ovenware away from flame and don't use in temperatures over 500°F. Always read and follow ovenware manufacturers usage instructions.

Wood Use Caution

Choosing your wood

Use only dry hardwood such as oak and hickory. Avoid resinous wood such as pine or spruce. Never use treated lumber. Below is some information on different hardwoods most common in outdoor cooking.

Hint: if the wood produces a lot of black smoke, it is generally an indication you are using the wrong type of wood.

The type of wood used influences and accents the taste of your food. You may want to try the following hardwoods in your Outdoor Oven, if they are available to you.

Apple: The flavor is milder and sweeter than hickory. Good with all meats.

Cherry: Slightly sweet fruity smoke that's great with just about everything. Good with all meats.

Hickory: The most common hardwood, sweet to strong, heavy bacon flavor. Good for all smoking, particularly pork and ribs.

Mesquite: Sweeter and more delicate than hickory, it's a perfect complement to richly flavored meats such as steak, duck or lamb, but be careful as it can overpower.

Oak: Favorite wood of Europe, a mild smoke with no aftertaste. Oak gives food a beautiful smoked color. Good with red meat, pork, fish and big game.

Pecan: Sweet and mild with a flavor similar to hickory but not as strong. Good for chicken, beef, pork and turkey.

Wood Cooking

Firing up your oven

Your Outdoor Oven will bring years of enjoyment and countless delicious dishes once you have mastered the art of building and maintaining a fire that creates an evenly distributed, high-temperature Cooking Stone. Hint: Invest in a laser thermometer to show you the exact temp inside your Oven.

Start the fire in the Outdoor Oven approximately one hour before cooking. Split wood into small pieces about 10" long by 1/2" thick. Using kindling and newspaper, start a match lit fire within the stainless steel wood caddy in the center of the Cooking Stone. Continue to feed the fire with two or three larger pieces until it becomes well established. At this point, slide the stainless steel wood caddy and fire to the left side of the Outdoor Oven using the Ash Sweep. Hint: it doesn't take much wood to bring the Oven to 370°C on the thermometer.

Close the Outdoor Oven door, vented enough to keep the flame burning, and continue to add wood as needed. The flame will reach the top of the dome and curve around to the other side; this is normal, just make sure the flames don't come out of the Outdoor Oven opening. The goal is for the Cooking Stone and Dome to absorb the heat.

Once the Cooking Stone reaches between 340°C -385°C you are ready to start cooking.

High Temperature Cooking: When the Oven Stone is between 340°C -385°C , you are at a perfect temperature to cook pizza. Pizzas are placed with the 11.5" Square Peel on the Cooking Stone and take less than 3 minutes. Remember to rotate the pizza, with the 8.5" Round Peel, to ensure even cooking. Hint: A great trick to check if your pizza crust is fully baked, is to lift your pizza (while cooking) with the 8.5" Round Peel. If the pizza folds over the sides of the peel, the crust is not fully cooked.

Medium Temperature Cooking: When the Cooking Stone is between 230°C -315°C , you are at a good temperature to roast meat, vegetables, fish and seafood.

Depending on the dish, you may want to cover it initially to allow it to cook fully before removing the cover for browning. You will also want to rotate the pans and roasts, alternating the side facing the fire.

Grilling: It's a lot of fun and achieves great results, keeping things crisp on the outside but juicy on the inside, thanks to the convection flow of heat in the Oven.

To grill, move the embers to the front- middle of the Cooking Stone, and place a freestanding grill grate over them (a cast iron grill grate with legs works the best). Now cook your steak, vegetables, fish and seafood the way you normally would when using a gas or charcoal grill.

Low Temperature Cooking: When the Cooking Stone is between 160°C -215°C , you are at a good temperature for baking breads, pies and desserts. Generally this is easiest to do after all of your cooking is complete, and by removing all the embers from the Outdoor Oven. Keep in mind that the Outdoor Oven will have to be pre- heated well in order to retain enough heat for cooking without fire. So make sure the Cooking Stone is 260°C or higher for at least 15 minutes before removing all the embers.

TROUBLESHOOTING MAINTENANCE

Burner will not light

- **Is the Burner properly connected to the gas supply?**

Contact a trained repair specialist or see Installation Instructions



Is the igniter working?

- Check that the igniter battery is properly installed or check to see if the battery needs to be replaced. See the "Replacing the Igniter Battery

- section Check to see if the Burner will match-light See "Manually Lighting the Main Burner" in the "Outdoor Burner Use section.

Check for loose wire connections to the igniter or electrodes.

Check to see if debris is blocking the electrodes.

If a spark occurs anywhere but the igniter tip, replace the igniter.

Burner flame will not stay lit

- **Is the burner properly installed and in good condition?**

Check that the burner is installed properly. Check for defects in the burner.



Flame is noisy, low or erratic



Is the gas supply fully turned on?

Check that the 10 kg gas fuel tank valve is fully open.

- **Does only one burner appear low?**

Check and clean the burner ports if clogged or dirty. See General

- Cleaning" section

Is the gas supply hose bent or kinked?

- Straighten the gas supply hose

Is the flame noisy or lifting away from the burner?

Burner may be getting too much air. Check the air shutter adjustment, see

- **Is the burner flame mostly yellow or orange?**

Burner may be in an area that is too windy, or not receiving enough air.

- Check the burner air inlets for obstructions Check the air shutter

adjustment, see "Check and Adjust Burners "section



Excessive flare-ups

- **Is there excessive fat in the food being grilled?**

Keep flame on low or turn one burner off

Keep the hood up when grilling to avoid excessive flare-ups

Move food to the warming rack until flames subside

To avoid damage to the Burner, do not spray water on gas flames.

Low heat

NOTE: If flow limiting device activates, your Burner may not light. If your Burner does light, the flames will be low and will not heat properly.

1. Turn tank valve and all control knobs off and wait 30 seconds

2. After shutting off the tank, very slowly open the tank valve and wait

5 seconds before lighting

3. Light the burners one at a time. See "Lighting the Main Burner section

Maintenance frequency:

According to the frequency of use and habits, before using this product, you

must first check whether there are cracks in the air pipe, whether the

ignition needle and the ignition needle thread are damaged, and the normal

maintenance cycle should be checked once a week.

Cleaning the oven

Once the Outdoor Oven is cold, use the 11.5" Square Peel and the Ash Sweep to brush the Cooking Stone to remove all the ash and debris. Never extinguish the fire with water. Never use chemical cleaners. If you wish to clean the surface of your Cooking Stone, a damp cloth works best.



Close the oven door to get the oven really hot. Vent it enough to keep the flame burning. Add wood as needed.



Once the Cooking Stone is 340°C or higher, you are ready to start cooking entrees, desserts and pizzas. (Do not overheat the oven.)



Start a match hit fire in the stainless steel wood caddy. Once the fire is well established, push fire to the left side with Ash Sweep.

Thermometer - Clean with warm water, soap and a soft cloth.

Oven - Remove any residual food from the burner with a brush. Do not enlarge burner orifices.

Stainless steel surfaces - Wash with a soft cloth and soapy water. Pay attention to follow the grain of the stainless steel. Do not use detergives with acids, turpentine or xylene. Rinse well after cleaning. Making the steel shine is very easy. Just wash it with soapy water, rinse out with water and dry properly. In case of resistant residuals, you can use a non-metal brush.

HOW TO MAINTAIN UNALTERED THE STAINLESS STEEL

Making the steel shine is very easy. Just wash it with water and soap, rinse out with water and dry properly. In case of resistant residuals, it is possible use a non metal brush.

COLD SEASON

We suggest to store the oven during the cold season in an enclosed dry area to protect it from weathering. Before storage, lightly lubricate the metal parts with Vaseline oil in order to avoid corrosion. After storage, please check for any malfunction.

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