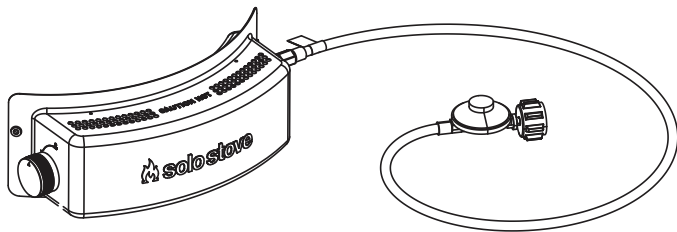




Pizza Oven Gas Burner Accessory Instruction Manual



⚠ **Must read before use. Failure to do so can result in serious injury or death.**

Vor Gebrauch unbedingt lesen. Andernfalls sind schwere Verletzungen oder Todesfälle möglich. **HIER SCANNEN.**

À lire absolument avant toute utilisation. Le non-respect de cette consigne peut entraîner des blessures graves, voire mortelles. **SCANNER ICI.**

Leer antes de usar. El no hacerlo puede resultar en lesiones graves o muerte. **ESCANEE AQUÍ.**

Lezen voor gebruik. Het nalaten hiervan kan leiden tot serieuze verwondingen of de dood. **SCAN HIER.**

Da leggere prima dell'uso. In caso contrario, possono verificarsi lesioni gravi o morte. **SCANSIONA QUI.**



SCAN HERE



SAFETY/LEGAL DISCLAIMER

Read and follow all warnings and instructions before assembling and using the appliance. Follow all warning and instructions when using this appliance. Keep this manual for future reference. Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death. Solo Stove does not accept any responsibility, legal or otherwise, for the incidental or consequential damage to property or persons resulting from the misuse of this product. Solo Stove shall in no event be liable for any special, indirect, consequential, or other damages of any nature whatsoever in excess of the original purchase price.

This appliance is not designed for Commercial use.

⚠ **DANGER**

If you smell gas:

- Shut off Propane tank gas valve
- Shut off Gas Burner Control Knob
- Extinguish any open flame; do not operate any electrical appliances
- If odor continues, keep away from appliance and immediately contact your fire authority or gas supplier
- Ventilate the area
- Check for leaks as detailed in this manual

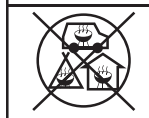
Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

⚠ **DANGER**

- Never operate this appliance unattended
- 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.

⚠ **WARNING**





CARBON MONOXIDE WARNING

This appliance can produce carbon monoxide which has no odor. Using it in an enclosed space can kill you. **NEVER** use this appliance in an enclosed space such as a camper, tent, car or house.

- **FOR OUTDOOR USE ONLY.** Combustion by-products from using this device contain carbon monoxide, an odorless gas that can kill. Do NOT use in a building, garage, or enclosed area. This appliance must be used outdoors in a well-ventilated area.
- Inspect/leak test all gas connections before use and at every gas cylinder exchange. Use a solution of 1 part liquid dish soap to 1 part water to coat and inspect all fittings for leaks. Small bubbles or streams in solution are some of the indications that a leak is present. If a leak is found, turn off all gas valves and wait 10 minutes. Re-tighten all fittings and repeat process.
- Inspect hoses for abrasion, cuts, cracks, and other signs of damage frequently and at every use. If a damaged hose is found contact Solo Stove Customer Support at 817-900-2664 for replacement part.
- Do NOT store or use any flammable materials, liquids or gas cylinders not directly connected to this appliance within 25 feet of this appliance.
- NEVER use an open flame to check for leaks. When checking for leaks, ensure there are no open flames, open frame motors, welders, or other potential sources of spark or ignition within 25 feet of the Gas Burner.
- Do NOT attempt to modify or service the appliance (valve assembly, igniter, burner, or other parts of the Gas Burner Accessory). Doing so could cause bodily harm and/or property damage or fire.
- Do NOT attempt to clean out burner or orifice with sharp objects.
- Do NOT submerge the burner assembly in water or spray cleaners directly onto the unit. Always spray onto a clean, lint free towel first when cleaning the unit.
- Do NOT use with any other fuels other than Propane or regulator as specified by pressure and region. The regulator hose must be connected correctly to the appliance. A spanner must be used to tighten the nut onto the connection thread.
- The Gas Burner assembly is designed only for use with Solo Stove Pizza Oven. Do NOT use in any other manner than illustrated in these instructions.
- Do NOT use this appliance in or on a boat or RV.
- Do NOT touch exterior surfaces while in use. Exterior surfaces may be hot. Use heat resistant gloves.
- Do NOT use on plastic tables or portable tables that are not designed to accommodate cooking appliances. Do NOT use on tables with coverings of any kind, including plastic and fabric table clothes. Use only on level, stable surface or on Solo Stove Pizza Oven Stand.
- Keep away from small children and pets.

- Do NOT move appliance while in use. If using the Solo Stove Pizza Oven Stand, the stand wheels must be locked during use.
- When the appliance is not in use, the gas must be turned off at the supply cylinder.
- Storage of the appliance indoors is permissible only if the gas supply cylinder is disconnected and removed from the appliance. Cylinders MUST be stored outdoors and out of reach of children and shall not be stored in a building, garage, any other enclosed area, or in the vicinity of other flammable vapours or liquids. The cylinder must never be stored where temperatures can reach over 50°C. Do not store the cylinder near flames, pilot lights or other sources of ignition. DO NOT SMOKE.
- All handling and cleaning should be done when the Gas Burner has cooled to room temperature.
- Do NOT attempt to tighten or loosen fittings during operation.
- Do NOT use any other fuels in addition to Propane gas during operation.
- Do NOT allow the Gas Burner or Pizza Oven to be exposed to direct rain or snow.
- Avoid placing extremely cold or frozen foods on the pizza stone or spraying the stone with cold liquids when hot. Damage to the stone may occur.
- Use care when handling the stone. The stone is fragile and may break or chip if dropped or hit. Do not use a damaged pizza stone. If a replacement is needed use only Solo Stove genuine replacement part. Always allow the stone to cool before handling
- The use of alcohol, prescription drugs, or non-prescription drugs may impair the ability to properly assemble, inspect, or operate this appliance.
- Do NOT use the appliance as a heater.
- The appliance should be protected from direct draughts and must be positioned or protected against direct penetration by any trickling water (e.g. rain)

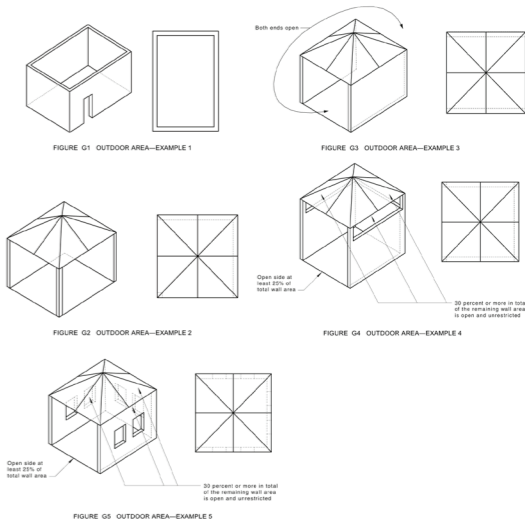
PRODUCT INFORMATION

| | | |
|------------------------|--|---|
| Trade mark: | Manufacturer: SOLO BRANDS AUSTRALIA PTY LTD | IAPMO certificate Number: GMK10830 |
| | Address: Suite 1 level 11, 66 Goulburn Street, Sydney NSW 2000 | |
| Appliance | Gas oven | <div> GasMark</div> <div></div> |
| Model No. | PIZZA-OVEN-12 BURNER | |
| Type of gas | Universal LP Gas | |
| Gas pressure (kPa) | 2.75 | |
| Gas consumption (MJ/h) | 15.8 | |
| Injector Diameter (mm) | 1.12 | |
| Destinations Country | AU & NZ | |
| Serial no: | | Month and year of manufacture: XXXX - XX |

Modifications of any kind, including removal of burner housing tags and labels, will void compliance of the appliance with these certifications.

CAUTIONS

- Always comply with all applicable domestic and international safety, health, and working regulations. In their absence all instructions in this manual must be followed, along with AS/NZS 5601 and local gas authority.
- Any enclosure in which the appliance is used shall comply with one of the following:
 - ☐ An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
 - ☐ Within a partial enclosure that includes an overhead cover and no more than two walls.
 - ☐ Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply -
 - At least 25% of the total wall area is completely open; and
 - At least 30% of the remaining wall area is open and unrestricted.
 - ☐ In case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.
 - ☐ Diagrammatical Representation of Outdoor Areas:



⚠ IMPORTANT PROPANE CYLINDER USAGE AND SAFETY GUIDELINES

- Follow technical information as stated in the instruction manual of your gas cylinder and check with your local gas supplier to have a suitable gas cylinder for your Pi Pizza Oven.
- Propane gas cylinder systems must be arranged for vapor withdrawal. Refer to local codes and ordinances for applicable specifications.
- This appliance is only suitable for use with low-pressure butane or propane gas or LPG mixtures, fitted with the appropriate low-pressure regulator via flexible hose.
- Use suitable regulator that is certified to AS 4618-2019 Make sure the regulator and hose comply with local code. The use of the wrong regulator or hose is unsafe; always check that you have the correct items before operating the appliance. The hose used must conform to the relevant standard for the country of use.
- Worn or damaged hose must be replaced. Ensure that the hose is not obstructed, kinked, or in contact with any part of the appliance other than at its connection.
- If pressure testing is required, the appliance must be isolated from the gas supply system by closing all manual shutoff valves during any pressure testing of the gas supply system at test pressure equal to or less than 1/2psi (3.5kpa)
- Do not fill Propane cylinders beyond 80 percent full.
- When not in use, Propane cylinders should be stored outdoors out of direct exposure to sun, rain and snow.
- The gas cylinder should be handled with care. If the appliance is not in use, the cylinder must be disconnected.
- Place dust cap on Propane 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 or damage.
- Do not store Propane cylinders within 25ft of open fire or sparks

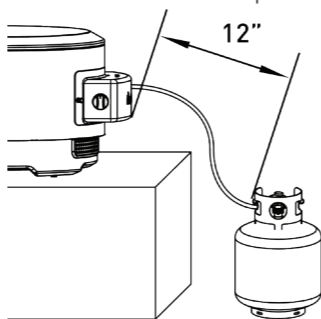
⚠ CAUTION

1. Do NOT store a spare LP gas cylinder under or near this appliance;
2. NEVER fill the cylinder beyond 80 percent full; and

3. If the instructions in (1) and (2) are not followed exactly, a fire causing death or serious injury may occur.

⚠ WARNING

- Minimum distance between appliance and cylinder is 12 inches (31 cm). Minimum clearance from the appliance to wall to all sides and back is 920mm and to overhead is 1500mm. Do not use under overhead construction. Failure to follow these instructions could cause the Propane cylinder to overheat and vent Propane gas which could ignite causing serious personal injuries or property damage.
- Do not use under overhead construction. Failure to follow these instructions could cause the Propane cylinder to overheat and vent Propane gas which could ignite causing serious personal injuries or property damage.
- Cylinder must be positioned so that it does not present a tripping hazard. This could cause damage to the Propane cylinder, fuel supply hose and/or pull the pizza oven off the tabletop causing serious personal injuries or property damage. Exercise extreme caution around the Pizza Oven, Gas Burner fuel hose and Propane cylinder when in use. Keep children and pets away at all times.



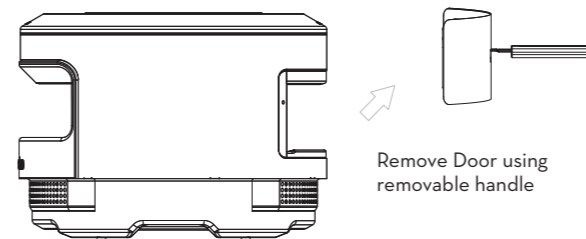
INSTALLATION

⚠ WARNING Whilst every effort has been made in the manufacturing process to remove any sharp edges, you should handle all components with care to avoid accidental injury

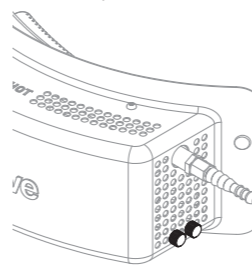
No Tools Required for Assembly.

Ensure all plastic protection has been removed before assembly.

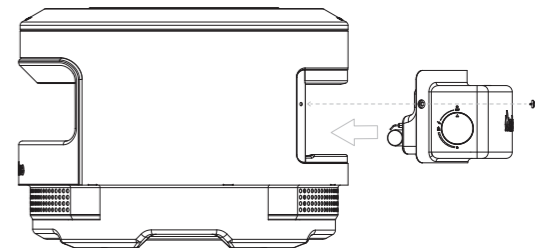
Step 1 – Remove Wood Burning Access Door, Fuel Grate, and Ash Pan



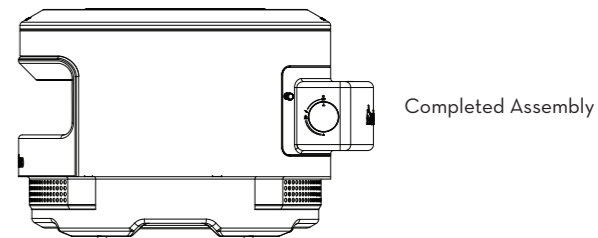
- WARNING: DO NOT USE WOOD AND GAS AT THE SAME TIME.
- Clean out Ash Pan prior to installing Gas Burner.
- Thoroughly Inspect the Gas Burner for damage prior to installation.
- Remove the thumbscrews from their storage location near the hose connector, set aside.



Step 2 – Attach burner to oven with thumbscrews (hand tighten only)

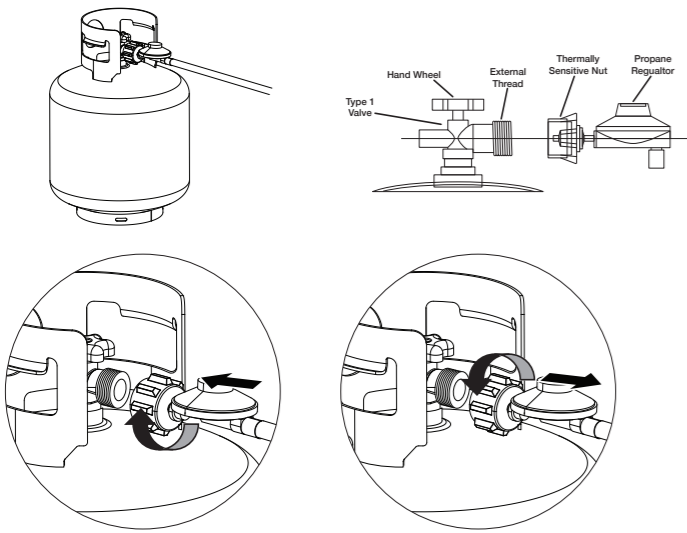


- Install Burner into housing as shown. Avoid touching the burner or igniter rod.
- Align and tighten Gas Burner thumbscrews into corresponding threaded locations in Pizza Oven. Hand Tighten Only.
- Inspect to ensure burner is properly seated into Pizza Oven. There should be no visible gaps and Gas Burner should have no movement.



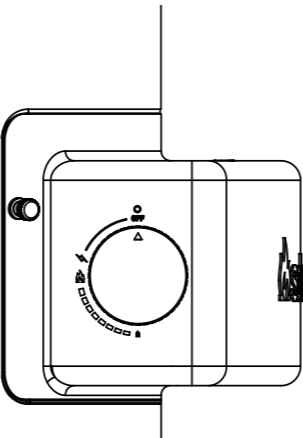
Step 3 – Attaching Gas Burner Fuel Hose to Propane Cylinder

- Regulators will vary depending on region
- The gas cylinder to be used can be 4kg to 13kg in capacity.
- Inspect the regulator connection and the Propane cylinder connection for dirt, debris or damage. If any damage is found DO NOT INSTALL.
- Align the regulator connector with the cylinder fitting and hand tighten into place. Do NOT over tighten or use tools to tighten. This may damage components and lead to potential gas leaks.
- Test all connections for leaks.
- Keep the fuel supply hose away from any heated surface. Minimum distance between fuel hose and Gas Burner or Pizza Oven is 80mm.



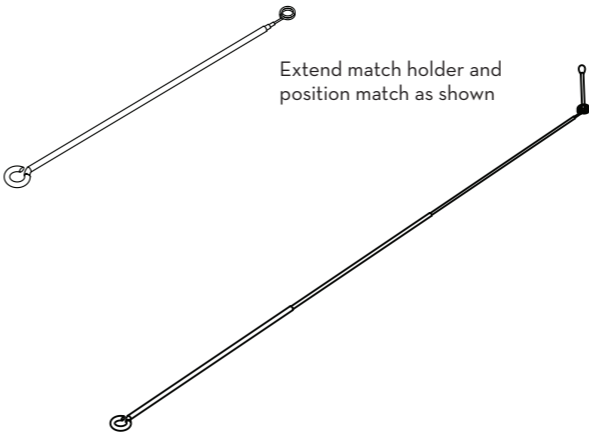
Step 4 – Lighting and Usage

- Ensure the Gas Burner Knob is fully in the “Off” position
- Turn Propane cylinder valve to the “On” position
- To light the Gas Burner, push the Gas Burner Knob in and turn counter- clockwise until a ‘click’ is heard. The burner shall be ignited by pizeo igniter, continue to hold on the burner knob for further 15 seconds then release the knob. Visually inspect the burner through the front door opening to confirm if flame is lit
- If flame does not light, turn the Knob to the “Off” position and wait 5 minutes. Repeat the lighting process
- Once the burner is lit, confirm that the flame is evenly distributed throughout the burner openings. Flame should appear blueish at the base with yellow tips.
- Allow the Oven to heat up for 15 minutes at 100%.
- At first use, allow the oven to burn for 30 additional minutes to ensure any residual factory coatings are removed.
- Adjust the Knob clockwise or counterclockwise until the desired interior temps are found. A handheld Solo Stove IR Thermometer is recommended when using the Solo Stove Pizza Oven
- Turn off the Gas Burner Knob and Propane cylinder valve completely after use.
- The appliance will be hot during use and afterwards. Allow to completely cool before attempting to handle.



MATCH HOLDER INSTRUCTIONS FOR USE

- A match holder is provided that can be used in place of the self lighting feature of the burner. USE extreme care when using the match holder.
1. The match holder must be extended to full length when used. It is extended by pulling the two ends of the match holder away from each other.
 2. Wooden matches work best. Light the match and position it into the spiral end of the match holder as shown. The match should be positioned so that it binds up between the spiral layers and points away from the match holder
 3. Turn the Gas Burner Knob to 3/4 position.
 4. With the match holder extended, insert the lit match into the pizza oven until it is over the burner tube. Tube should light.
 5. Do NOT allow the gas to run for more than 5 seconds before inserting the match holder into the pizza oven. Tube should immediately light
 6. If more than 5 seconds pass between time when Gas Burner Knob is turned to 3/4 position and match is positioned over gas burner tube, immediately turn Gas Burner Knob off and wait 5 minutes before trying again.



| | |
|--|---|
| | WARNING! Do NOT use a Front Door when using the Gas Burner. Serious injury, Carbon Monoxide poisoning, or explosion could occur |
| | WARNING! Do NOT use in windy conditions. Flame blowout may occur which could lead to propane gas buildup and risk of explosion or fire |

OPERATION AND CARE GUIDELINES

- During use, routinely check the condition of the flame. If at any time the flame goes out, turn the Gas Burner Knob off and then the Propane cylinder valve off and wait at least 5 minutes before attempting to relight or change out Propane cylinder.
- The housing of the Gas Burner is stainless steel. Stainless steel is a strong and corrosion resistant steel that will slowly discolor and patina over time. This is normal and should not be construed as a defect. This process is accelerated by heat, which is why different areas of the Gas Burner may patina or discolor differently than others. This discoloration is both on and in the surface of the steel, so it is not something that can be completely cleaned off. Do not attempt to use abrasive cleaners or pads to clean the Gas Burner or Oven, as these could scratch the stainless steel surface. Dirt and debris can be cleaned off using warm soapy water applied to a clean, lint free towel. Cleaning should be done in the direction of the brushed grain.
- Care should be taken to avoid damaging the Gas Burner igniter pin that sticks out of the housing above the left side of the burner tube. If this pin is damaged or bent it will effect the Gas Burner’s ability to light.
- Care should be taken not to put fatty foods or oils directly onto the pizza stone. The pizza stone is porous and over time will naturally form a buildup from use. Fatty foods or oils will accelerate this, could cause smells or unusual smoke from the pizza oven, and possibly lead to a fire. If a fire does occur, immediately shut off Gas Burner Knob and Propane cylinder valve until the fire is out. Call the Fire Department if flames cannot be extinguished. Do NOT use water to put out fires caused by fatty foods or oils as it may cause the fire to spread.

MAINTENANCE AND CARE

- Keep appliance area clear and free of debris and combustible materials
- Keep Gas Burner openings and vent locations clear of obstructions
- Frequently check the flame during use.
- Inspect internal areas of burner to ensure they are clear from insects and debris.
- Do not set or store the Gas Burner directly on the ground or store outdoors.
- Clean burner holes with a heavy-duty pipe cleaner
- All cleaning and maintenance should be carried out when the appliance is cool and with the fuel supply turned OFF at the gas cylinder.
- Clean regularly and according to operating conditions. To increase the life of the appliance it should be cleaned after every use.

| What? | How? |
|--------------------------|---|
| Cleaning the oven | Wipe down dirt or oil with soft cloth. Do not use sharp objects or aggressive cleaning agents. |
| Cleaning the pizza stone | Clean the stone with a grill brush (not steel bristles). Do not use sharp objects or aggressive cleaning agents or put it in dishwasher for cleaning. |

STORAGE AND TRANSPORT

Storing Outside

- When not in use, cover your Pizza oven with a weather-proof cover. Recommended to use Solo stove Pi shelter. Allow the pizza oven to cool down completely before covering.
- Storing Indoors
- Remove the gas tank and store outside.

Transport

- When dispatching, try to use the original packing, if possible.
- When transporting gas tanks, the national regulations are to be observed.

TROUBLESHOOTING

| Fault/malfunction | Cause | Remedy |
|---|---|---|
| You can smell gas. | Is the gas connection leaking? | Leakage check; close gas regulator on the gas bottle; exchange damaged parts immediately. |
| | Cylinder valve opened? | Close cylinder valve by turning clockwise. |
| Burner does not ignite. | Gas tank empty? | Replace the gas tank. |
| | Tank valve closed? | Open tank valve. |
| | Burners contaminated? | Clean the burners. Check for any obstructions in the venturi around the injectors. |
| | Incorrect assembly? | Re-engage burner and valve. |
| Large flames and burning at the pizza stone. | Are the stones heavily soiled? | Clean pizza stone. |
| | Food is very greasy? | Use an aluminum foil try to catch drips. Trim fats from meat before cooking. |
| Flashback (fire in the burner tube, roaring sound from burner) | Burner and/or burner tubes are blocked? | Turn gas control knob off. Clean burner and/or burner tubes. |
| | Pressure drop during ignition | Turn off oven, ensure the tank is fully open (if applicable) and relight. |
| Please contact service department directly if you cannot eliminate the error by yourself. Please remember that repairs carried out by non-professionals will invalidate your warranty claim and may cause additional costs. | | |