



Ⓒ Operating Manual
GAS PIZZA OVEN "Burnsville"

Version 2022
Art. Nr. 3317UK

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Before using the device

After unpacking and before use, check the product for damages. Should the product be damaged, do not use it and contact your retailer.

This user manual is based on the norms and regulations valid in the European Union. Should you be located outside of the EU, please follow all guidelines and legislation in your country of residence!

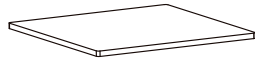


Read the safety instructions and instructions for use thoroughly before using the product. Doing so will allow you to use all the product's functions safely and reliably.

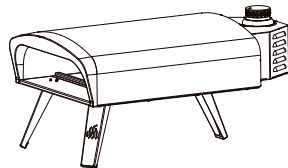
Keep the operating instructions and give them to any third party who might own the pizza oven after you.

Scope of delivery

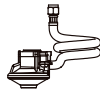
1 Pizza stone 1



2 Gas Pizza oven 1



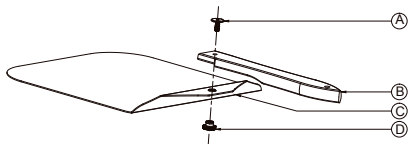
3 Regulator/Hose set 1



09 Pizza peel 1



- A M6 screw
- B wooden handle
- C sheet
- D M6 nut



Please check that the delivered parts are complete and undamaged. Should a part be missing or defective, please contact your dealer. Any claims concerning damage or missing parts made after you have started or completed the assembly will not be recognized.

Intended use

This gas pizza oven is used to bake pizzas.

It is intended solely for outdoor use and not for any commercial use.

Only use the product according to the instructions described in this operating manual. All other forms of use are considered improper and may lead to material damage or even personal injuries.

The manufacturer accepts no liability for any damage caused by improper use of this product.

For your safety

Signal symbols

Danger High risk!



Failure to observe the warning can lead to potentially fatal injuries.

Attention Moderate risk!



Disregarding this warning can lead to property damage.

Caution Low risk!



Facts that should be respected when handling the device.

GENERAL SAFETY INSTRUCTIONS

- to be observed in each use

- Use outdoors only!
- Read the instruction manual before starting up the barbecue.
- **WARNING! Accessible parts can be very hot. Keep children away.**
- Do not move the device during use.
- Close the gas intake on the gas bottle after use.

Safety instructions

Danger Fire hazard!



Parts of the pizza oven become very hot during operation and can cause fires.

- It is essential that you have a fire extinguisher and first-aid kit ready and be prepared for an accident or fire.
- Place the pizza oven on an even, horizontal, secure, heat-resistant and clean surface.
- Make sure that the device does not protrude beyond the surface it is placed on.
- Set up the pizza oven with at least 4 m clearance from highly flammable materials such as awnings, wooden patios or furniture.
- Do not move the pizza oven during use.
- Some foods produce flammable fats and juices. Clean the pizza oven regularly, preferably after each use.
- Never leave the pizza oven unattended during use.

Danger Risk of burning and accidents!



This device is not intended for use by persons (incl. children) with limited physical, sensory, or mental capacities or lacking experience and/or lacking knowledge.

- Such persons must be informed about the dangers of the device and supervised by a person responsible for their safety.
- Any changes to the product represent a major safety hazard and are prohibited. Do not undertake any unauthorised interventions yourself. Please do not make any changes to the grill yourself!

- Keep children and pets away from the device.

The pizza oven, the gas flame and the food on the pizza oven can become very hot during operation, such that any contact with these can cause very severe burns.

- Keep sufficient distance from the hot parts, since any contact can lead to severe burns.
- Always wear oven or BBQ gloves when grilling. (Glove Category II with regard to heat protection, e.g. DIN-EN 407)
- Use only long-handled utensils with heat-resistant grips.
- Do not wear any clothing with wide sleeves.
- Let the pizza oven cool down completely before cleaning and/or storage.

Danger Risk of deflagration!



Flammable liquids that are poured onto the flames can form flashes or deflagrations.

- Never use flammable liquids such as petrol or spirits.

Danger Risk of poisoning!



Gas is odourless and can be lethal in closed spaces!

- Use the pizza oven outdoors only.

Danger Health risk!



Do not use any decolorants or thinners to remove stains. These are harmful to health and must not come into contact with food.

Danger Risks to children!



While playing, children can become caught in the packaging film and choke.

- Do not let children play with the packaging films.
- Make sure that children do not put any small assembly parts into their mouths. They could swallow the parts and choke on them.

Danger Risk of injury!



Both the pizza oven and individual parts have some sharp edges.

- Be careful with individual parts to prevent accidents and/or injury during assembly and use. Wear protective gloves if necessary.
- Do not set up the pizza oven near entryways or high-traffic zones.
- Always exercise extreme caution while baking. If distracted, you can lose control of the device.
- Always be attentive to and aware of what you are doing. Do not use this product if you are unfocussed or tired, or if you are under the influence of drugs, alcohol, or medications. Just one moment of carelessness during use of the product can lead to serious injuries.

Attention Risk of damage!



During use, the screws can loosen slowly and impair the pizza oven's stability.

- Check the stability of the screws prior to each use. If necessary, tighten all of the screws again.

Attention Risk of damage!



Do not use any strong or grinding solvents or abrasive pads, since these can attack the surfaces and leave behind scrape marks.

Danger Risk of burning and accidents!



Caution! If you detect the smell of gas:

- Immediately close the gas intake of the gas bottle.
- Extinguish all open flames.
- Do not operate any electrical devices.
- Ventilate the surrounding area.
- Carry out a leakage point test, as described in this operating manual.
- If, after testing and once the leakages have been remedied, you continue to detect the smell of gas, do not continue to use the pizza oven. Immediately contact the dealer from whom the device was purchased.

Danger Risk of burning and accidents!



Do not store the gas pizza oven in immediate proximity to combustibles (e.g. petrol) or other flammable liquids or gases.

- The gas bottle must be separated from the gas pizza oven during storage.
- Do not keep the gas bottle in the immediate vicinity of the gas pizza oven.
- Do not store the gas bottle in immediate proximity to the gas pizza oven.

Assembly Preparation

Danger Risk of injury!



Failure to follow these instructions can lead to problems and risks while using the pizza oven.

- Follow all of the assembly instructions listed here.

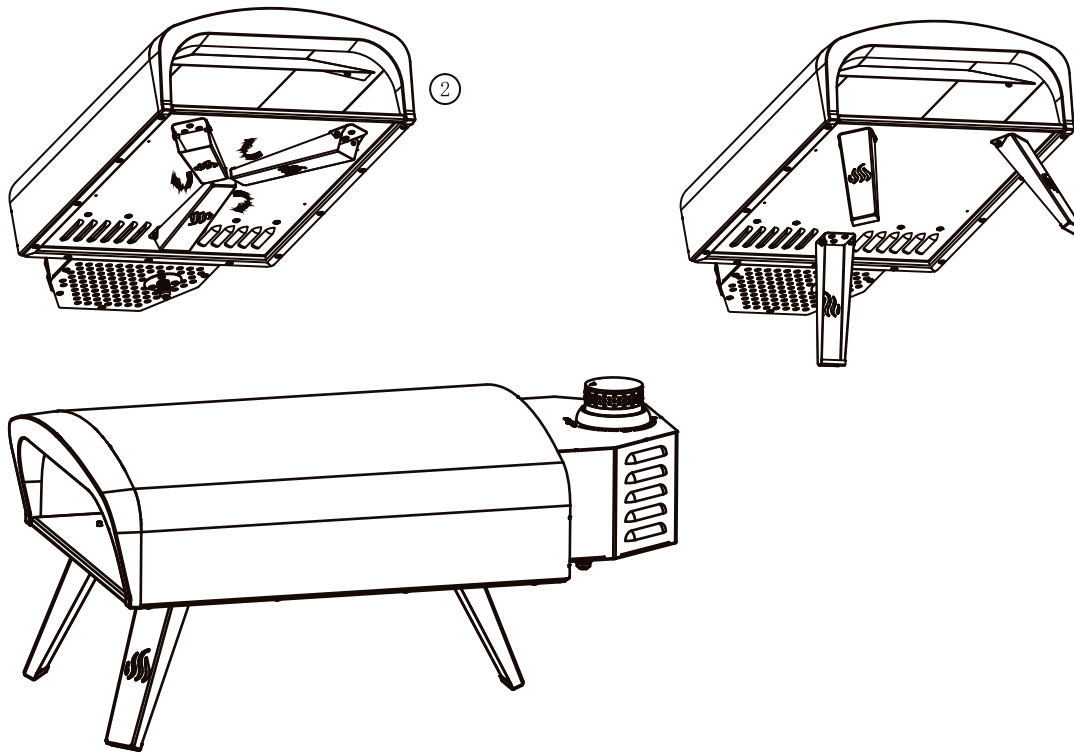
Required tools

- 1 x Phillips screwdriver
- 1 x adjustable spanner

Assembling the pizza oven

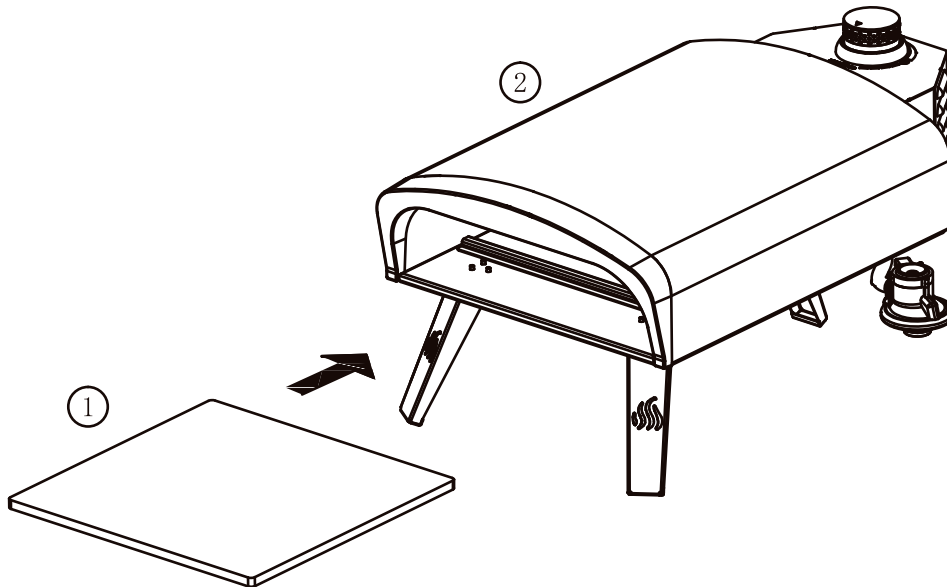
1. First read through the assembly instructions completely.
2. Allow yourself enough time for assembly and find an even working space of two to three square meters.
3. Place the necessary tools within reach.
Small parts such as handles might be preassembled.

Step 1



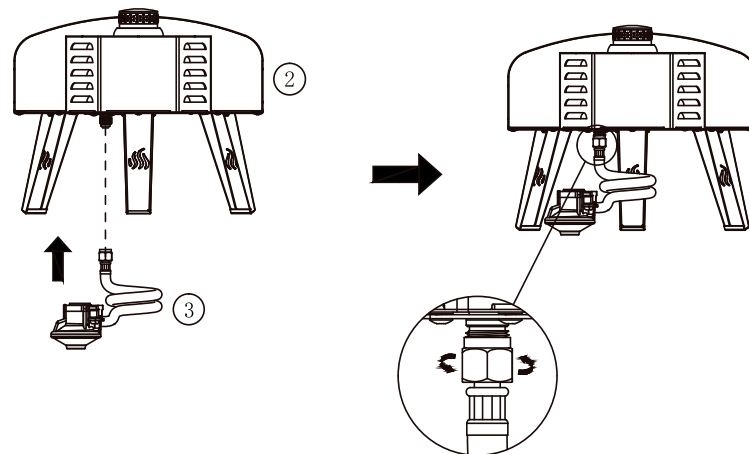
Fold out the three legs completely and place the gas pizza oven on a flat, heat-resistant surface. Make sure you have a secure footing!

Step 2



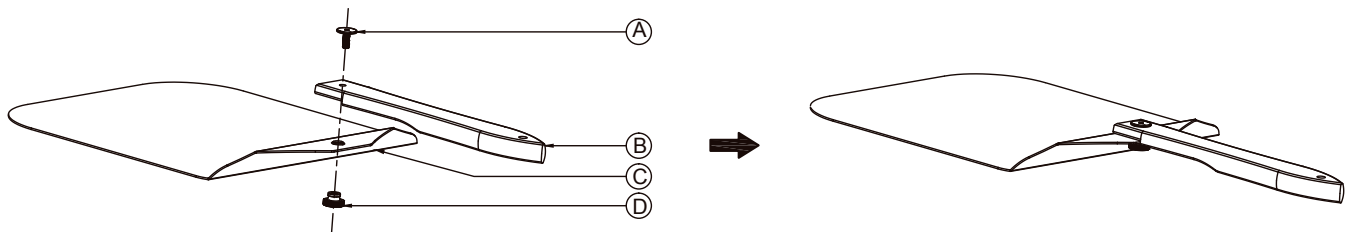
Slide the pizza stone (1) into the gas pizza oven (2).

Step 3



Connect the gas hose and the regulator (3) to the pizza oven (2).

Step 4



Assemble the pizza peel.

Connecting the Gas Bottle

This pizza oven is suited only for low-pressure butane/propane gas and must be equipped with a suitable low-pressure regulator and a flexible hose. The gas hose must be connected with suitable hose clamps. This pizza oven is intended to operate a 50 mBar regulator with butane/propane gas. Use a suitable regulator that is certified according to BSEN 12864:2001. Inquire about suitable regulators for gas bottles at your LPG gas supplier. For the operation of this pizza oven, you require a commercially available 5 kg bottle of propane/butane gas.

Please note: The gas bottle and gas hose have a left-hand thread!

Regulator and Hose

These accessory parts are supplied with the gas pizza oven. Replacements are available at your pizza oven distributor or an authorised LPG gas supplier. Use only regulators and hoses that are certified for LP gas with the pressure values mentioned. The lifespan of the regulator is approximately 2 years. It is recommended that the regulator be exchanged within 2 years from the production date.

The use of an incorrect or defective regulator and gas hose is dangerous. Before each use of the gas pizza oven, check that the correct parts are being used.

The gas hose used must conform to the regulations and provisions of the country in which the pizza oven is being used. The length of the gas hose must not exceed 1.5 metres. Worn or damaged hoses must be exchanged immediately. **The hose must be connected without twists or bends.** Ensure that the gas hose is not bent or constricted and that it does not come into contact with the gas pizza oven, with the exception of the hose connection.

Storing the pizza oven

The gas pizza oven must only be stored indoors, once the gas bottle has been removed. If the pizza oven is not being used for an extended period of time, it should be covered with a protective hood and stored in a dry and dust-free environment.

The Gas Bottle

A gas bottle is not supplied with this pizza oven. The gas bottle must be provided by the end user. Do not drop your gas bottle or handle it roughly or inappropriately.

When the pizza oven is not being used, the gas bottle must be separated from the pizza oven. Fit the gas bottle with its protective cap once it has been disconnected from the pizza oven. The gas bottle must be stored separate from the pizza oven.

The storage of gas bottles is not permitted in underground spaces, in stair wells, passageways and thoroughfares of buildings, or in their immediate vicinity. The valves must be fitted with valve protection caps and lock nuts. Gas bottles - including empty ones - must be stored upright.

Gas bottles must be stored outdoors in an upright position and out of reach of children. The gas bottle must not be stored in areas in which the temperature exceeds 50°C. Do not store the gas bottle near flames or other flammable sources. **Do not smoke in the vicinity of gas bottles!**

Connection to the pizza oven

Place the gas bottle next to the pizza oven on the floor.

Before the gas bottle is connected to the pizza oven, you must ensure that there is no dirt in the heads of the gas bottle, the regulator, or the burner. Spiders and insects can get in there and thus block the burner or the venturi tube at the opening. A blocked burner can cause a fire underneath the pizza oven. Clean blocked burner openings using a sturdy pipe cleaner.

Warning! Attach one hand of the gas hose to the thread of the pressure regulator and tighten by hand; then, using a 17-mm jaw spanner, tighten it firmly.

Attention left-hand thread! Do not use any additional seal!

Attach the other end of the gas hose to the thread of the valve connection on the pizza oven, tightening by hand. Then tighten it firmly with the help of a 17-mm jaw spanner.

Attention left-hand thread! Do not use any additional seal!

Connect the pressure regulator to the gas bottle valve, tightening it by hand.

Follow the instructions included with the regulator.

Warning!

Prior to use test all connections for gas leaks.

Always perform the test using soapy water. Never use an open flame to detect leaks.

Checking for Gas Leaks

- Mix one part dishwashing liquid with 3 parts water. For testing, approx. 50 ml of soapy water is needed.
- Ensure that all temperature regulators are set to • (off).
- Connect the regulator with the gas bottle and turn on the burner using the left temperature regulator. Ensure that the connections are securely made.
- Turn on the gas intake.
- Apply the soapy water to the hose and to all connections. If bubbles appear, a leak is present.
- Fix the leak and then start the test again.
- Switch off the gas once the test has been concluded.
- If a leak is found and it cannot be repaired, do not attempt to repair the leak further. In this case, contact a professional.
- Do not use the pizza oven until the leak has been properly repaired.

Setting up the pizza oven

Attention Risk of damage!



During use, the screws can loosen slowly.

- Check that all screws are tightened before use. If necessary, tighten all screws to guarantee stability.
- Place the pizza oven outdoors on a level, heat-resistant, solid surface.
- When using the pizza oven, the floor and wall surfaces can occasionally be contaminated, e.g. from splashes of fat. Make sure that the subsurface is adequately protected against such contamination.

Before baking

- Wash off any coarse production residues with warm water, avoiding the use of detergents or detergents.

Pre-firing

- Before baking for the first time, heat up the pizza oven for min. 15 minutes without food. The heat cleans the internal parts and burns away the finishing residues of coloured parts. In the process, odours and some smoke may develop. However, this is harmless and only lasts a short time. Ensure sufficient ventilation.

Pre-heating

- It is recommended to preheat the pizza oven for about 10-15 minutes before each use.

Pizza stone

- DO NOT use the stone over an open flame.
- Avoid extreme temperature fluctuations in the stone. DO NOT put frozen food on a hot stone.
- The stone is fragile and can break if hit or dropped.
- The stone is very hot during use and will stay hot for a long time after use.
- DO NOT cool a hot stone with water.

Operation

Danger Risk of burning!



The pizza oven, contained pellets and baking items get very hot during use so that contact with them can cause serious burns.

- Keep away from hot parts as any contact can cause severe burns.
- Always wear oven or BBQ gloves when baking. (Glove Category II with regard to heat protection, e.g. DIN-EN 407. Glove must match the PSA regulation.)
- Use long-handled utensils with heat-resistant handles only.
- Do not wear any clothing with wide sleeves.

Danger Risk of explosion!



Read through the following instructions for turning on/firing up the pizza oven and all warning and safety information first, before actually firing up the pizza oven.

- Check the pizza oven for cracks, cuts or other damage, before using it.

- Do not use the pizza oven any more if the gas hose is damaged or porous.

Ignition system

1. Set the temperature controller to the OFF position.
2. Connect the regulator to the gas bottle. Turn the gas supply on the regulator to the On position.
3. Push in the temperature regulator and turn it to the left.
4. A click can be heard. This indicates that the device is igniting. Repeat this 4 to 5 times or until the flame burns. Repeat the process if the flame does not burn immediately.
5. If the burner does not ignite within 5 seconds, turn the rotary switch to the OFF position and wait 5 minutes for the gas to evaporate and repeat the above process. If the burner still does not ignite, ignite manually as described in the operating instructions (see section Conventional lighting with a match).
6. To switch off the pizza oven, turn the regulator on the gas bottle to the Off position. Then turn the temperature control on the device to OFF.

Conventional Ignition with Match

Danger Risk of burning!



Never ignite the pizza oven with a match from above, always from below.

1. Set the temperature controller to the OFF position.
2. Connect the regulator to the gas bottle. Turn the gas supply on the regulator to the On position.
3. Push in the temperature control and turn it to the left.
4. Insert a burning, commercially available fireplace match (extra long) from below through the large hole in the bottom of the burner housing near the burner. If you use a normal match to light the device, be sure to use the match holder supplied.
5. Consult your dealer to solve the ignition problem on the device.

Switch off the pizza oven

To switch off the pizza oven, turn the regulator on the gas bottle to the Off position. Then turn the temperature control on the device to OFF.

Cleaning and maintenance

Your pizza oven is made of high-quality materials.

Clean the pizza oven after each use. To clean and care for the surfaces, please note the following:

Danger Risk of burning!



Let the pizza oven cool down completely before cleaning.

Danger Health hazard!



Do not use any paint solvents or thinners to remove stains. Such liquids are hazardous to health and may not come into contact with food.

Attention Risk of damage!



Do not use any strong or abrasive solvents or scouring pads as such products attack the pizza oven's surfaces and leave permanent markings.

- Set the regulator on the gas hose to the Off position before you start cleaning.
- **Do not immerse the pizza stone in water!** Only clean the cooled pizza stone by carefully removing leftovers with a commercially available kitchen scraper.
- Remove loose deposits on the pizza oven with a wet sponge.
- **Caution! Never use commercially available oven cleaners!**
- Food residues can be removed with a brush, spatula or cleaning sponge. Then wash off with warm soapy water. Rinse with clear water and dry.
- In general, clean the interior and surfaces with warm soapy water.
- Use a soft, clean cloth to dry it. Do not scratch the surfaces while rubbing dry.
- If the gas pizza oven is not in use, it should be covered with a protective hood.

Cleaning the burner

- Turn the regulator on the gas bottle to the **Off** position. Then set the temperature regulator on the pizza oven to • (off) and disconnect the gas hose from the gas bottle.
- Clean the burner with a soft brush or with pressurised air. Then wipe it down with a cloth.
- Clean blocked openings with a sturdy pipe cleaner, a wire or with the opened end of a paperclip.

Cleaning the Ignition Head

- If it becomes difficult to ignite the flame, this may be due to the fact that the tip of the ignition head is dirty. In this case it needs to be cleaned. The ignition head tip is located next to the burner opening.
- To ensure perfect functioning, food residues between the ignition head tip and the burner must be removed. Use fine sandpaper in order to clean the ignition head tip and the burner edge.
- The ignition head tip should be approx. 4 - 6 mm away from the burner edge. This is the ideal distance for reliable ignition.

IMPORTANT INFORMATION

You may have acquired a **protective hood** for your pizza oven. In order to protect your investment, it is recommended that a protective hood is always used when the pizza oven is not in operation. However, please ensure that the protective hood is only put on once the pizza oven has cooled down and is clean and dry. The use of a protective hood may be required. **Caution!** A protective hood that is placed on a warm, wet, or unclean pizza oven can lead to heavy corrosion.

For this reason, **the pizza oven should always have cooled down and be cleaned of surface dirt and thoroughly dried before the protective hood is placed on it.** This is particularly important when the pizza oven is not going to be used for an extended period of time and, for example, stored over winter.

Troubleshooting

Problem	Possible cause	Suggested solution
Burner won't ignite.	<ul style="list-style-type: none"> – LP gas bottle is empty – Defective regulator – Blockage in burner – Blockage in the gas nozzles or in the gas hose – Electrode cable loose or separated from electrode or ignition unit – Electrode or cable defective – Defective ignition switch 	<ul style="list-style-type: none"> – Replace with full LP gas bottle – Get the regulator tested or replace it – Cleaning the burner – Clean the gas nozzles and gas hose – Reconnect the cable – Replace the electrode or cable – Replace the ignition switch
Burner does not ignite with match	<ul style="list-style-type: none"> – LP gas bottle is empty – Defective regulator – Blockage in burner – Blockage in the gas nozzles or in the gas hose 	<ul style="list-style-type: none"> – Replace with full LP gas bottle – Get the regulator tested or replace it – Cleaning the burner – Clean the gas nozzles and gas hose
Small flame or flame blowback (fire in burner tube or a roaring noise can be heard)	<ul style="list-style-type: none"> – LP gas bottle is too small – Blockage in burner – Blockage in the gas nozzles or in the gas hose – Wind in gas pizza oven area is too strong 	<ul style="list-style-type: none"> – Use larger gas bottle – Cleaning the burner – Clean the gas nozzles and gas hose – Position the gas pizza oven in an area protected from the wind
Temperature regulator difficult to turn	<ul style="list-style-type: none"> – Gas valve blocked 	<ul style="list-style-type: none"> – Replace gas valve

Disposal



The packaging is made from environmentally friendly materials, which you can dispose of at your local recycling points.



Do not under any circumstance dispose of the pizza oven in normal household waste! Dispose of it at an approved disposal business or at your community disposal facility. Respect the currently valid regulations. If in doubt, get in touch with your disposal facility.

Declaration of conformity

This product fulfills the valid European and national directives. This is confirmed by the CE mark (corresponding declarations are lodged with the manufacturer).

Technical details

Product:	Item no. 3317UK, Gas Pizza oven "Burnsville"
Weight:	ca. 12,2 kg
Overall dimensions:	ca. 64,2 x 37,2 x 31 cm (LxBxH)
Burner:	ca. 4,0 kW
Consumption:	max. 291 g/h
Device category:	I _{3+(28-30/37)} GB
Gas type/Gas pressure:	LPG / Butane 28-30 mbar Propane 37mbar
Nozzle burner:	1,0 mm

Service

For inquiries about spare parts or technical questions, please contact your contract partner.

Subject to technical modifications and typographical errors.

Distributor

Test Rite (UK) Ltd,
Unit E, The Foundry, London Road, Kings Worthy,
Winchester, Hampshire, SO23 7QN, United Kingdom

www.tepro-uk.com

