



Oven-Pizza Table Top

MASPORT




OWNER'S MANUAL

Please read these instructions carefully before assembly, to reduce risk of fire, burn hazard or other injury.

Keep these instructions in a safe place for future use.


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SAFETY AND WARRANTY INFORMATION



DO NOT OPERATE THIS PIZZA OVEN BEFORE IT HAS BEEN ASSEMBLED CORRECTLY AND YOU HAVE READ AND UNDERSTOOD THESE INSTRUCTIONS.


These instructions are intended as a general guide and do not supersede national or local codes in any way. Contact local authorities for clarity of laws relating to the operation of this appliance.






Possible hazard or hazardous situation.

Not observing this instruction can lead to injuries or cause damage to property.



Important information on proper handling.

Not observing this instruction can lead to faults in the Pizza Oven.




User information. This information helps you to use all the functions correctly.

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

Accessible parts may be very hot. Keep young children away from the hot appliance at all times (even while cooling down).


Some parts of this grill may have sharp edges especially as mentioned in this manual! Wear suitable protective gloves if necessary.

Assembled parts sealed by the manufacturer must not be altered by the user. Any modification of the appliance by unauthorised persons may be dangerous.



WARNING!

FOR OUTDOOR USE ONLY



WARNING!

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.



WARNING!

TO INSTALLER:

Test operation of the appliance and instruct the user before leaving. Ensure the appliance is commissioned correctly before handing over to the user.



WARNING!

Do not try lighting this appliance without first reading the “LIGHTING INSTRUCTION” section of this manual.

IMPORTANT SAFETY INFORMATION

Please read and understand this manual fully before assembly and use.

- The Manufacturer’s Warranty may be voided by the incorrect use of this product.
- The Manufacturer or their Agents can accept no liability for the unsuitability of, or any damage to, food that is cooked on this appliance.
- Use the correctly specified fuel with this Pizza Oven. Check with your dealer for the specific fuel for which this Pizza Oven has been designed.

OWNER’S MANUAL

- The operator must understand all the safety requirements detailed in this manual before using the Pizza Oven.
- If you have any queries regarding these instructions, contact your local dealer for clarification before you use your Pizza Oven.
- The unit must be correctly assembled before use. Failure to follow the manual’s instructions could result in serious damage or injury.

PERSONAL SAFETY

- The use of alcohol, prescription or non-prescription drugs may impair the consumer’s ability to properly assemble or safely operate this Pizza Oven.
- The Pizza Oven should be carefully checked for operational use every time before use.
- Never try to move the Pizza Oven when it is on, or before it has had time to cool down.
- The person operating this Pizza Oven should pay constant attention to the food being cooked.
- Do not leave the Pizza Oven unattended when it is alight. The person should remain at the Pizza Oven at all times when it is alight/cooking.

THIRD PARTY SAFETY

- The operator is responsible for the safety of all third parties while the Pizza Oven is in use.
- Onlookers should be kept a safe distance away from the Pizza Oven when it is in use.
- Keep children and animals well away while the Pizza Oven is in use and while it is cooling down.

LOCATION

- Do not use indoors. Pizza Oven units are designed for OUTDOOR USE ONLY.
- Use in a weather-protected area, preferably under shelter.
- Ensure that the Pizza Oven is on an even and secure surface before operating. Use the castor locks if fitted to lock the wheels in place.
- Do not use within one metre of any flammable surface of structure.

BURN AWARENESS

- Parts of the Pizza Oven do get extremely hot and could cause serious burns – touch test the surface before applying a firm grip.
- The hood handle can become hot! Always wear cooking gloves and long sleeves when handling hot components.

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- If cooking with the hood closed, be very careful opening the hood, a sudden rush of hot air could burn an unprotected arm.

GAS AWARENESS

- Ensure all gas couplings and hoses have been correctly fitted.
- Always leak test all gas lines and connections before use with soapy water.
- Use spanner to tighten all gas fittings.
- Check all gas hose and line connection for damage, cuts or cracks each time for using the appliance.
- Check all burners regularly for insect nests or webs such as spiders, ants, etc. Nests/webs are dangerous and need to be fully cleaned.
- Have the gas cylinder filled by an authorized gas supplier.
- USE grill at least 450mm from any wall or surface, combustible material, gasoline, flame liquids or vapors.
- Do not store flammable materials near this Pizza Oven.
- Do not place the gas bottle underneath the Pizza Oven directly.
- Do not store spare LPG cylinders under or near this Pizza Oven.
- Do not place or use aerosols near this Pizza Oven.
- Do not store or use gasoline or other flammable vapours or liquids in the vicinity of this Pizza Oven.
- Do not lean over appliance when lighting.
- Do not use appliance with any cover on.
- Do not use plastic or glass utensils on the appliance.
- Do not dismantle control valves.
- Do not test for gas leaks with a naked flame.
- Do not modify the constructions of the appliance or the size of any burner, injector orifice or any other components
- Do not obstruct any ventilation of the appliance.
- Do not allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the appliance.
- Do not use charcoal or any other solid fuel in this appliance.
- Do not disconnect any gas fittings while the appliance is in use.
- Do not use a rusty or dented gas cylinder with a damaged gas valve.
- Do not fill the gas cylinder beyond 80% capacity.
- Ensure that the gas is turned OFF at the cylinder after use and while the Pizza Oven is unattended.
- When turning off the Pizza Oven, shut off the gas at the supply source before turning off all the burner controls.
- Do not store gas cylinders below ground level. ULPG is heavier than air. Should a leak occur, the gas will collect and could ignite due to presence of a flame or electric spark.

FOR YOUR SAFETY AND OTHERS

If you smell gas:

- Shut off the gas supply to the Pizza Oven.
- Extinguish any open flame (candles, cigarettes, etc.)
- Clear the area to allow the unburned gas to dissipate.

Be aware of the reason for the gas smell, address this before continuing. Should the gas odour come from the LPG cylinder, immediately contact the fire department from an elevated safe distance.

Connecting the gas cylinder to the Pizza Oven, refer to that section in the manual.

Leak testing, refer to that section in the manual.

SAFETY EQUIPMENT

When cooking with oil/grease, fire extinguishing materials should be readily accessible.

In the event of an oil/grease fire do not attempt to extinguish with water or alcohol. Use type BC dry chemical fire extinguisher or smother the fire with dirt, sand or baking soda.

RAIN HAZARD

In the event of rain while cooking with oil/grease, turn off the gas supply and all burners, cover the Pizza Oven as soon as possible. Move people/animals away from around the Pizza Oven. Do not attempt to move the Pizza Oven until it has cooled and can safely be moved.

WARRANTY

Refer to the warranty supplied with this Pizza Oven. Should any part fail due to defective workmanship or faulty materials within the specified period from the date of purchase, Masport will replace or repair the defective part free of charge. Refer to the warranty for details. Do not use a Pizza Oven that is unsafe.

LPG CYLINDER

The cylinder manufacturer/distributor is responsible for the safety and performance of the LPG cylinder. This is not included in the Masport Pizza Oven warranty. Do not use a cylinder that is unsafe.

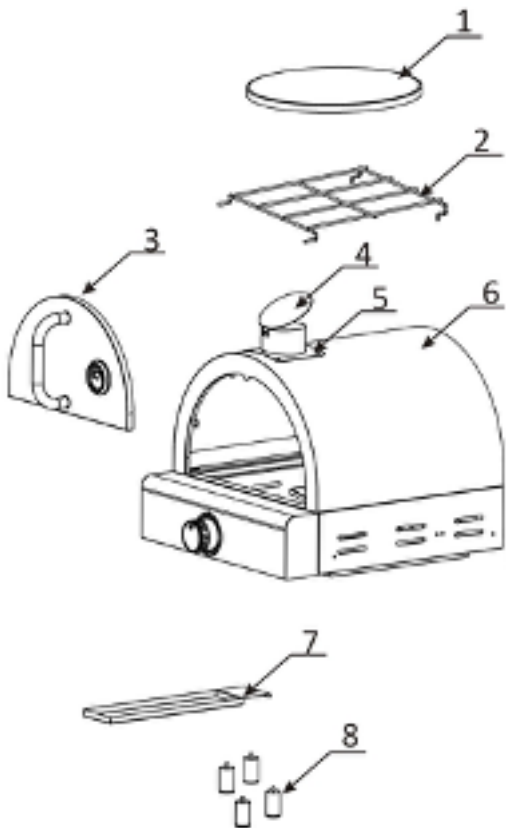
DISPOSAL OF PACKAGING

Remove all protective packaging including any protective film from stainless steel surfaces.

Make sure you properly dispose of, or recycle the packaging material where possible to comply with applicable waste disposal laws in your area.

PARTS DIAGRAM, PARTS LIST & FIXTURES

PIZZA OVEN PARTS DIAGRAM



*IMAGE IS FOR ILLUSTRATION PURPOSE ONLY

PIZZA OVEN PARTS LIST

Item No.	Description	Qty
1	Pizza Stone	1
2	Pizza Stone Grid	1
3	Front Door	1
4	Chimney Cap	1
5	Chimney	1
6	Main Body	1
7	Grease Tray	1
8	Feet	4

FASTENERS

	A	B	C	D	E
	M5x8	M6x10	M6x12	M6	M6
QTY	x 25	x 40	x 16	x 16	x 16

ASSEMBLY INSTRUCTIONS

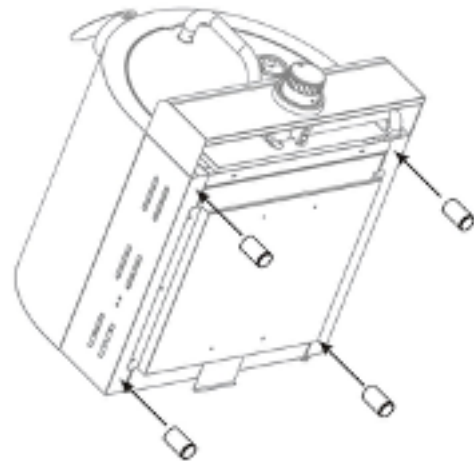


NOTE:

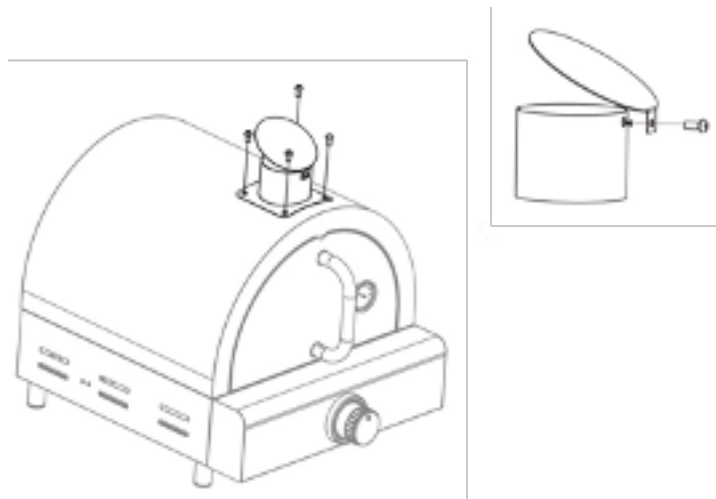
When assembling the Pizza Oven, ensure it is sitting on a flat surface.

Tools Required: Phillips Head Screwdriver and Gloves

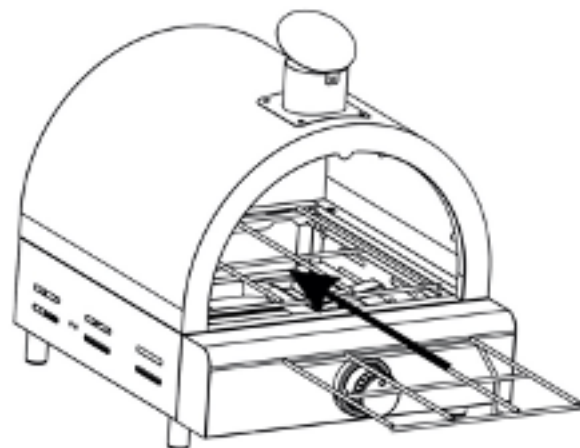
STEP 1 - LEG ASSEMBLY



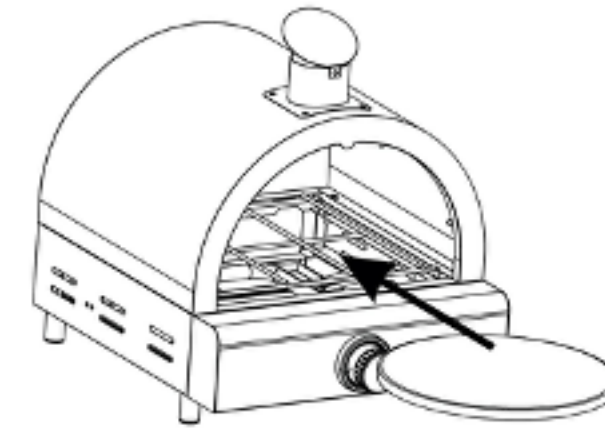
STEP 2 - CHIMNEY ASSEMBLY



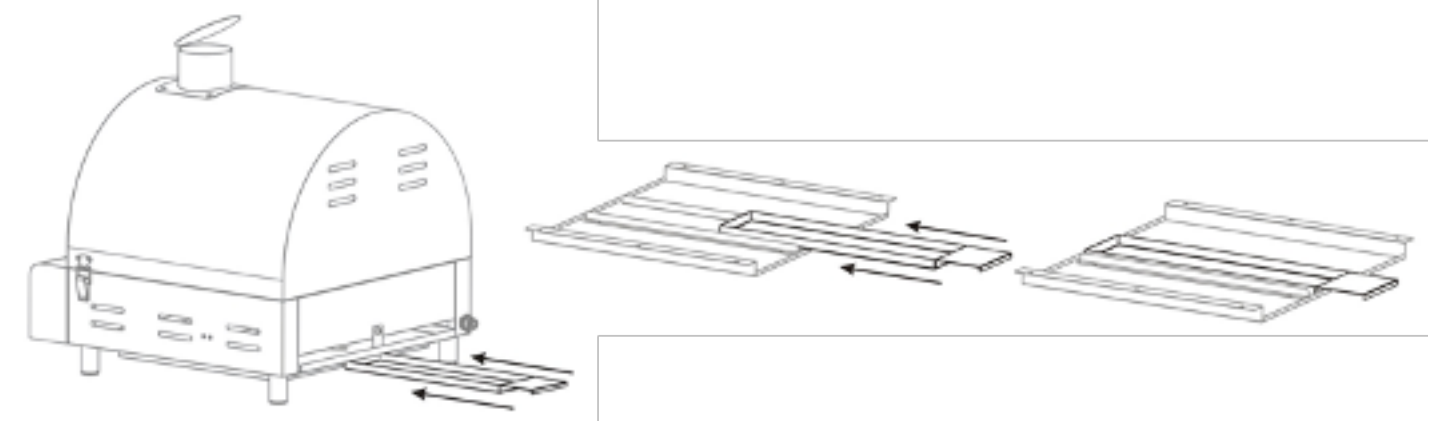
STEP 3 - PIZZA GRID ASSEMBLY



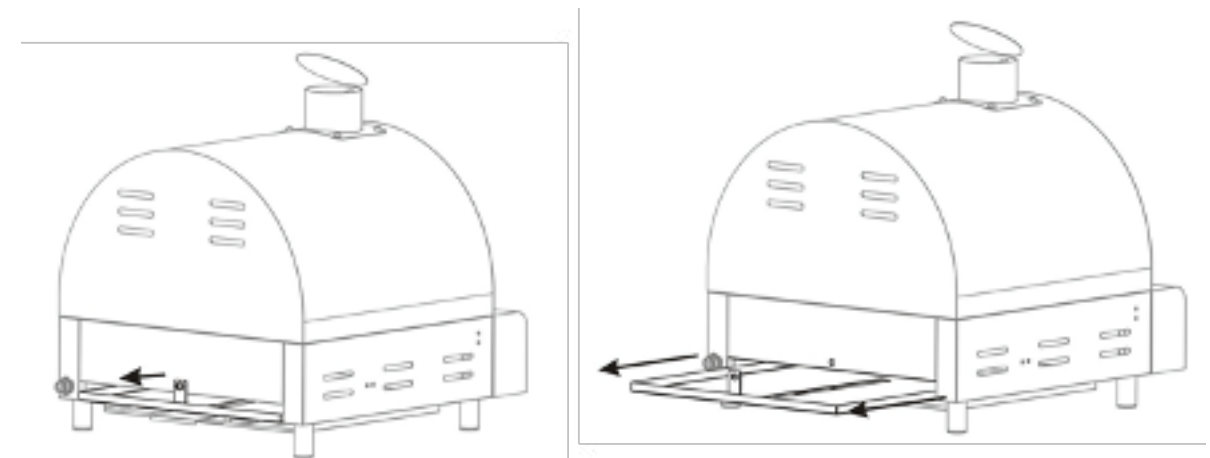
STEP 4 - PIZZA STONE ASSEMBLY



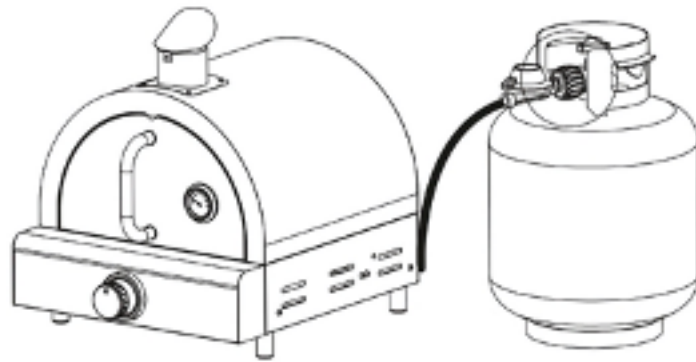
STEP 5 - FOR GREASE PAN



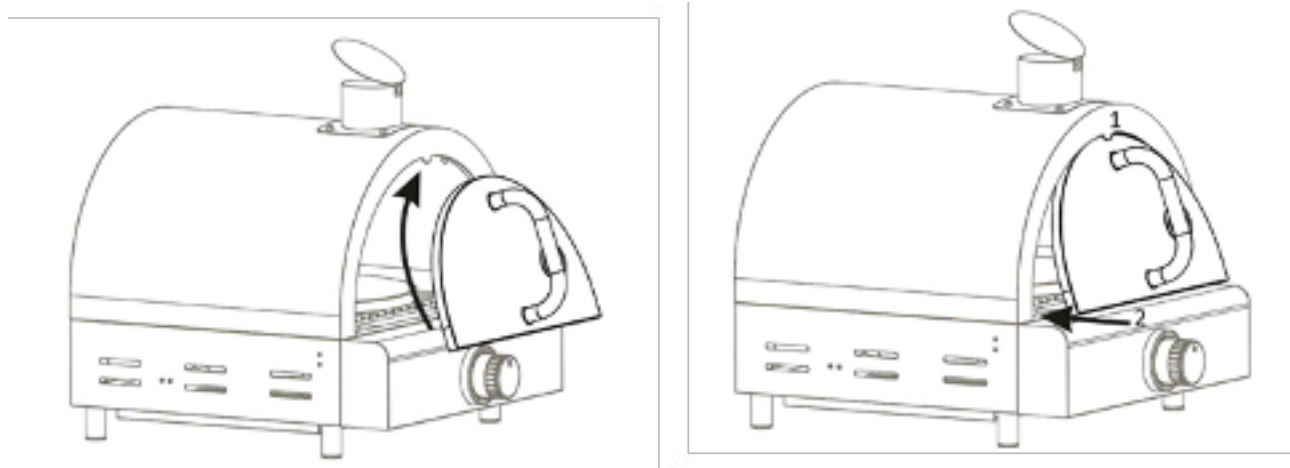
STEP 6 - CLEAN THE FIRE BOX BOTTOM



STEP 7 - CONNECTING TO GAS TANK



STEP 8 - WAY TO OPEN THE FRONT DOOR



INSTALLATION

WARNING!
FOR OUTDOOR USE ONLY

This Cooking Appliance should not be used in a building, garage or any other enclosed area. Also **THIS APPLIANCE** should be placed in a well-ventilated area. Take care to ensure that the minimum clearances guidelines are followed.

NOTE!

Read carefully the pages containing the parts and assembly before assembling your Pizza Oven.

MINIMUM CLEARANCES:

- From sides: 1,000mm; From back: 1,000mm
- From above (vertical): 1500mm

Keep this Pizza Oven away from any flammable materials! This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection. This Pizza Oven is not designed for marine use.

ANY ENCLOSURE IN WHICH THE APPLIANCE IS USED SHALL COMPLY WITH ONE OF THE FOLLOWING:

1. An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
2. Within a partial enclosure that includes an overhead cover and no more than two walls.
3. Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
 - a) at least 25% of the total wall area is completely open and unrestricted
 - b) at least 30% of the remaining wall area is open and unrestricted
4. In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

See following diagrams for further illustration:

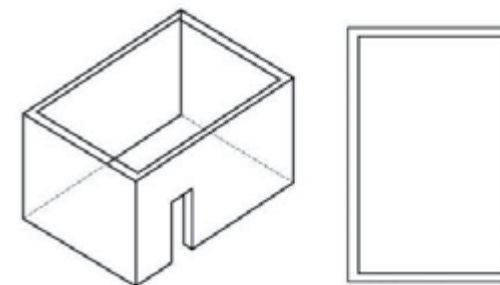


FIGURE F1-OUTDOOR AREA-EXAMPLE 1

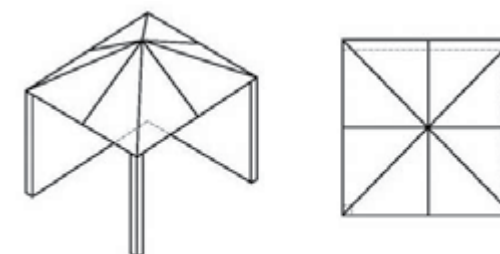


FIGURE F2-OUTDOOR AREA-EXAMPLE 2

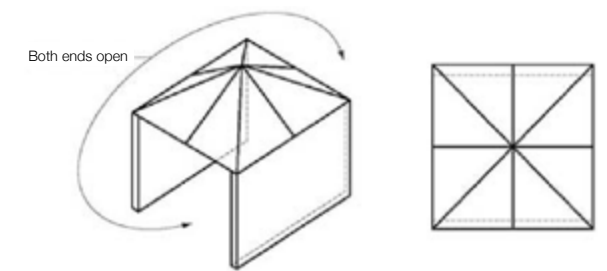


FIGURE F3-OUTDOOR AREA-EXAMPLE 3

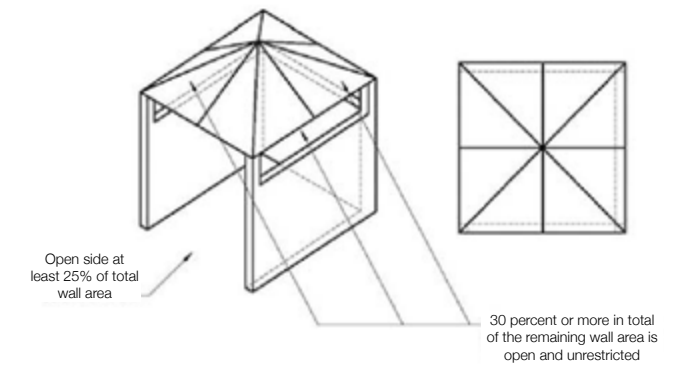


FIGURE F4-OUTDOOR AREA-EXAMPLE 4

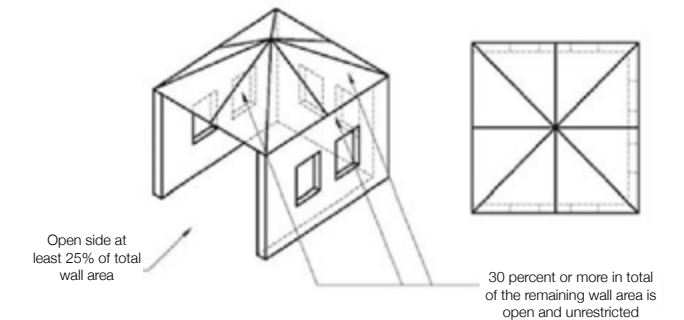


FIGURE F5-OUTDOOR AREA-EXAMPLE 5

GAS AND REGULATOR INFORMATION

WARNING!
This appliance is designed to be used with a gas cylinder not exceeding 9kg.

- The gas cylinder supply valve must be turned off when the appliance is not in use.
- Gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area.
- The gas cylinder used must incorporate a safety collar to protect the valve assembly.
- Never store a spare cylinder under the barbecue shelves or inside the trolley housing.
- Any LPG cylinder not attached to the appliance for use should be stored outdoors and well away from this appliance.

Gas grills are used safely by millions of people when following simple safety precautions. The items used in the fuel system are designed for operation with the grill.

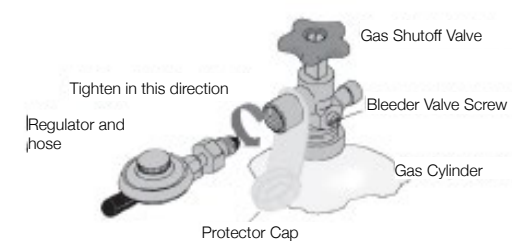
(See parts list for replacement items).

This Pizza Oven is designed for ULPG gas use only. Bottle sizes of 4.5kg or greater are recommended for use with this Pizza Oven. Suitable LPG regulators must have an outlet pressure of 2.75 kPa. You must have the proper regulator and bottle in order for the Pizza Oven to operate safely and efficiently. Please consult your local gas dealer for the most suitable gas cylinders. Please note the regulator supplied with this Pizza Oven is of an approved type.

The manifold thread type is 5/8" x 18.

For more information on pipe sizing, please refer to AS/NZS 5601 / AG601.

The gas cylinder must always be stored or used in an upright position.



FIXING THE GAS REGULATOR TO THE CYLINDER

- 1. Confirm all Pizza Oven control knobs are in the off position.
- 2. Make sure the cylinder valve is off.
- 3. Remove the protective cap from the cylinder if present.
- 4. Leak test the connection with a soapy water solution.
- 5. Hand-tighten the regulator supplied with this Pizza Oven to the gas cylinder by screwing in an anti-clockwise direction.
- 6. DO NOT OVER TIGHTEN!

As the regulator is fitted with a soft nose, it should only be tightened a further 1/4 turn after resistance is first felt.

LPG CYLINDER

The cylinder manufacturer/distributor is responsible for the safety and performance of the LPG cylinder. This is not included in the Masport Pizza Oven warranty. Do not use a cylinder that is unsafe.

When disconnecting and removing the gas cylinder for the purpose of refilling, always observe the following procedure.

- Ensure that all gas control valves on the appliance and the gas cylinder are turned off before disconnecting the regulator from the cylinder.
- Do not smoke or use a naked flame near the appliance or gas cylinder while disconnecting the gas line between the appliance and gas cylinder.
- Remove the gas cylinder from the enclosure before disconnecting the regulator from the appliance.
- Tighten all connections before placing the gas cylinder back in its enclosure.
- The gas leak testing procedure should be conducted every time the gas cylinder is refilled and reconnected to the appliance before using the appliance.

LEAK TESTING



WARNING!

Never use a naked flame to check for gas leaks.

Always use the following procedure to check for gas leaks.

- 1. In a small container, mix up a solution of water and detergent or soap.
- 2. Make sure that the gas supply valve on the gas cylinder is turned on.
- 3. Make sure that the gas control valves on the appliance are all turned off.
- 4. Using a brush or spray bottle apply the solution to the gas line and each join in the gas line.
- 5. Bubbling of the solution will indicate that there is a leak present.
- 6. Re-tighten or re-seal any joints that are leaking.
- 7. If a leak persists then contact your distributor or the manufacturer for assistance.

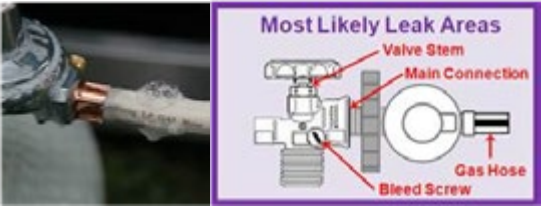
When to Test: The Pizza Oven gas bottle, regulator & hose assembly should be checked for leaks, using the soapy water leak test, every time you reconnect your regulator to the Pizza Oven gas bottle. You should also test after any long period of non-use, such as at the beginning of BBQ season.

What to use: You will need a soapy water solution to check for any leaks. Mixing liquid hand soap with water will work fine (do not use any other household cleaning products).



How to Test: Put some soapy water in a spray bottle or a dish. Turn on the gas bottle but do **not** turn on the Pizza Oven. Next, spray the entire valve, regulator and hose assembly with the soapy water including where the hose connects to the Pizza Oven. Alternatively, you can apply the soapy water with a paint brush, basting brush.

Bubbles will form if there is a gas leak and you may also smell the gas. If you find a leak, turn off the gas bottle immediately!



Do not turn back on or attempt to use the Pizza Oven if a gas leak has been detected, contact your local Pizza Oven Dealer for repair.

OPERATION



WARNING!

DO NOT use the pizza stone directly exposed to the burner on the oven floor. This pizza oven is designed for the pizza stone to sit on the grill. This will leave a gap for air circulation in the oven. Full coverage of the burner area will cause excessive buildup of heat and damage the oven.

- Never leave burners on high for more than 10 minutes unless actually cooking. If the burner makes hissing sounds when lit, it

may be burning inside. Turn burner off, allow it to cool and try again.

- Close the gas cylinder valve after each use.
- Before you start cooking for the first time, clean the Pizza Oven thoroughly with hot soapy water. This is necessary to remove residuals and solvents, oil and grease, which may have remained from the manufacturing process. The hotplate and grill should be thoroughly cleaned in the same manner.
- Clean and maintain the appliance after each use.
- “Burning off” the Pizza Oven after every use (for approx 15 minutes) will keep excessive food residue to a minimum.



NOTE:

Before using the Pizza Oven for the first time, the Pizza Oven must be lit and burning for 30 minutes on the “low” setting. This will “heat clean” the internal parts and dissipate odor from the painted finish. The cooking area may change slightly in colour. It is normal and it is the nature of the material.



IMPORTANT

The regulator supplied with this Pizza Oven may incorporate an Excess Flow Control Safety Device. The Excess Flow Control will activate to prevent gas flow should a regulator malfunction occur. It is important that the Pizza Oven operator understands that all gas valves on the Pizza Oven are closed in the OFF position prior to opening the gas cylinder valve. If the Pizza Oven valves are open prior to opening the cylinder valve, the Excess Flow Control will be activated and prevent the Pizza Oven from being lit. To reset, close the Pizza Oven valves and gas cylinder valve, wait for 1 minute and use correct lighting procedure as detailed below.

SAFETY PRACTICE TO AVOID INJURY

- Inspect the gas supply hose prior to turning on the gas. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use.
- Only the pressure regulator and hose assembly supplied with the appliance should be use. Never substitute regulator for those supplied with the appliance. Contact customer service for proper replacement.
- Leak check the hose and regulator connections with a soap and water solution before operating the appliance.
- DO NOT turn the gas at the LP gas cylinder unless the gas hose is properly connected to the side burner gas pipe system and all burner are in the “OFF” position.
- Keep a spray bottle of soapy water near the appliance and check the connection before each use.

When properly cared for, your appliance will provide safe, reliable service for many years. However, extreme care must be used as the appliance intense heat that can increase accident potential.

When using this appliance basic safety practices must be followed, including following:

- Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.
- The appliance is for outdoor use only.
- The appliance is not intended to be installed in or on recreational vehicles and /ore boats.
- Children should not be left alone or unattended in an area where the appliance is being used.
- DO NOT allow children to sit, stand or play on or around the appliance at any time.
- Do not store items of interest to children around or below the grill or cart. Do not allow children to crawl inside the cart.

- Never let clothing, pot holders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled, the fabric could ignite causing serious personal injury.
- For personal safety, wear proper apparel. Loose fitting garments or sleeves should never been worn while using this appliance. Some synthetic fabrics are highly flammable and should be not worn while cooking.
- Only certain types of glass, ceramic earthenware, or other glazed utensils are suitable for grill use.
- Other types of material may shatter with sudden temperature changes. Use only low or medium heat settings in accordance with the manufacturer's guidelines.
- Do not heat unopened food containers as a built-up of pressure may cause the containers to burst.
- Use a covered band when opening the grid lid.

When lighting a burner, always pay close attention to what you are doing. Make certain you are aware of which burner you are lighting so that your body and clothing remain clear of open flames.



WARNING!

- DO NOT touch the grill, pizza stone or immediate surroundings as these areas become extremely hot and could cause burns.
- Grease is flammable, let hot grease cool before attempting to handle it. DO NOT allow grease deposit to collect in the grease tray. CLEAN THE GREASE TRAY OFTEN.
- DO NOT use aluminum foil to line the grills rack or grill bottom.

For proper lighting and performance of the burner, keep the burner clean. It is necessary to clean it periodically for optimum performance. The burner will only operate in one position and must be mounted correctly for safe operation.

Exercise caution when cleaning the grill. To avoid steam burns, DO NOT use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

NEVER USE A DENTED OR RUSTY PROPANE GAS CYLINDER.

DO NOT use the grill to cook excessively fatty meats or other products which promote flare-ups.

DO NOT operate the grill under unprotected combustible constructions. USE only well ventilated areas. Do not use in buildings, garages, sheds or other such enclosed areas.

This grill is designed for optimum performance without the use of briquettes.

Never use the grill in extremely windy conditions. If located in a consistently windy area, a windbreak will be required.


LIGHTING THE PIZZA OVEN

Lighting the Pizza Oven is easy, but must be done with due care. Make sure that the gas is turned on at the cylinder, or that gas is available to the Pizza Oven. Also ensure that the Pizza Oven door is open.


BURNER LIGHTING INSTRUCTIONS


- 1. Open the oven door before igniting the pizza oven.
- 2. Check the control knob is in the “OFF” position.
- 3. Open the gas control valve at the gas cylinder.
- 4. From the “OFF” position, push in and then turn control knob anticlockwise to the “HIGH” position, hold for 4 seconds. Repeat step 4, 3-4 times until the burner is lit.
- 5. If the burner fails to light, turn off and wait for 5 minutes, then begin from step 4.

FOR MANUAL LIGHTING

**IMPORTANT**
Use a match holder and long match stick or BBQ lighter for lighting the Pizza Oven manually to avoid burning your hand.

1. Open the oven door before igniting the grill.
2. Remove the pizza stone.
3. Open the gas control valve at the gas cylinder.
4. Place a match into the match holder and light the match. Then place the match near the burner inside the fire box.
5. From the “OFF” position, push in and then turn control knob anticlockwise to the “HIGH” position, hold for 4 seconds. Repeat from step 4, 3-4 times until the burner is lit.
6. If the burner fails to light, turn off and wait for 5 minutes, then begin from step 4.

**IMPORTANT**
Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

**WARNING!**

- Do not light the grill if odour of gas is present.
- It is important to ensure that the control valve, including the gas cylinder, are turned off after use.
- **Caution / Danger:** Extreme care is required when cooking with hood in closed position. Frequent checks must be undertaken for the heat and temperature to ensure safe cooking.
- Too much heat can cause fire.

SPARK IGNITION

The Pizza Oven valve has integrated ignition system. Pushing the control knob in and then turning anticlockwise to “HIGH” makes a click sound and creates a spark to light the gas.

DIFFICULTY LIGHTING

If the burner doesn’t light first go, check the gas controls and try a couple more times. If the burner still does not light, wait a few minutes to allow the gas to disperse before trying again. If satisfactory operation cannot be achieved, consult your retailer before proceeding.

Note: Failure to follow the lighting procedures correctly can lead to a hazardous condition.

TURNING OFF A BURNER

Push in then turn the burner control knob clockwise to the “OFF” position.


TURNING OFF YOUR PIZZA OVEN

When you have finished using your Pizza Oven, turn off the gas at the bottle. Push in and then turn the control valve fully clockwise to the “OFF” position. Wait until the Pizza Oven is sufficiently cool before replacing the Pizza Oven door. Once cooled, a protective cover should always be fitted to the Pizza Oven to protect your investment from the weather when not in use.

FLARE-UP CONTROL

The Pizza Oven can also be used as an outdoor oven. Use appropriate oven tray (not supplied with your Pizza Oven) to avoid any fat flare ups. Always protect your hands when handling anything near the cooking surface of the Pizza Oven.

If a fat fire should occur in the oven tray, turn the knob to the off position, turn off the gas at the bottle, and wait for the fire to go out. Do not pull out the oven tray or douse with water. Use baking soda to extinguish flare ups.

**WARNING!**

- **Caution / Danger:** The oven surface can be hot.

PIZZA STONE

1. DO NOT use stone over on an open flame
2. Avoid extreme temperature change to the stone. DO NOT place frozen foods on a hot stone
3. The stone is fragile and can break if bumped or dropped
4. The Pizza Stone gets very hot during use and remains hot for a longtime after use.
5. DO NOT cool the pizza stone with water when the pizza stone is still hot
6. Once the Pizza Stone has cooled down, you may clean it with water, please dry the stone before use

COOKING IN YOUR OVEN

1. Preheat the oven for approx. 20-25 minutes at 180c with the pizza stone inside the oven,
2. Cooking times may vary depending on pizza base thickness and the toppings used.
3. Depending on the above, start with 180c and approx 7-8 minutes as a guide.

TROUBLESHOOTING

BEFORE CALLING FOR SERVICE

If the grill does not function properly, use the following checklist before contacting your dealer for service.

APPLIANCE APPROVED OUTDOOR USE ONLY

USE ONLY THE 5/8” x 18 GAS CONNECTION HOSE AND REGULATOR PROVIDED BY THE MANUFACTURER!
If a replacement is necessary, please contact either our Masport Customer Service Department or your local dealer.

The use of unauthorised parts can create unsafe conditions and environment.
Refer to your Masport warranty card for warranty information.

STORAGE OF THE PIZZA OVEN

1. Clean the Pizza Oven.
2. Store the Pizza Oven outdoors in a dry, well ventilated area and out of reach of children when LP tank is connected to the Pizza Oven.
3. Store the Pizza Oven indoors ONLY after the LP tank is turned off and removed, the LP tank must be stored outdoors, out of reach of children, NEVER store the tank in a building, garage or any other enclosed area.
4. If using a cover for your Pizza Oven, check your Pizza Oven every few weeks.

CHECKLIST

Problems	Possible Cause	Solutions
Ignition When push the knob and turn anticlockwise:		
- Won't light	Orifice blocked	Check the orifice for blockage
- No spark	Dirty contacts of the electrode and or loose contacts	Remove the connecting wire, clean and reconnect firmly
- Still no spark	Electrode terminals are damaged	Inspect electrode and replace if damage
- Weak spark	Due to moisture / food residue on the electrodes	Remove the moisture using paper towel / clean the electrode
- Spark at places other than the tip of electrode	Ignition wire damaged	Replace the ignition wire
Burner can't light by match	No gas	Open the LP tank valve
	Gas flow is not smooth	Clear burner tubes
	Incorrect assembly between burner and valve	Re-assemble
Yellow or orange flames, with gas odour	Incomplete combustion	Check the burner inlet for obstruction such as spiders Check air shutter for correct adjustment Check for the source
Low heat with knob in “high” position	Gas hose bent or kinked	Straighten
	Burner or orifice blocked	Clear
	Low gas pressure	Check Cylinder/ Regulator (refer to pg. 15)
	Grill not preheated	Preheat the grill for 15 minutes
Flare up	Excessive meat fat	Cut off fat before roasting
	Over high temperature	Adjust
	Grease deposit	Clean
Flame out	Over high winds	Find a less windy place
Flame lifting	Over high gas pressure	Call the gas dealer
Flashback	Burner port blocked	Clean
Grease fire	Grease accumulated in food	Turn off knob, LP tank valve, leave lid open, let fire burn out. Clean the grill when cool.

CARE AND MAINTENANCE

Regularly clean your Pizza Oven between uses and especially after extended periods of storage. Ensure the Pizza Oven and its components are sufficiently cool before cleaning. Do not leave the Pizza Oven exposed to outside weather conditions or stored in damp, moist areas.

- Never douse the Pizza Oven with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.

Whilst our products are made to the highest standards and all care is taken to make them as weather proof as possible, we cannot accept responsibility for rust occurring on exposed metal parts unless this is a result of faulty manufacture of parts.

In order to extend the life and maintain the condition of your Pizza Oven, we strongly recommend that the unit is covered when not in use, especially during the winter months.

STAINLESS STEEL CARE AND CLEANING ADVICE

Your Pizza Oven features Stainless Steel components. All Stainless Steel grades require a level of care and protection to retain their appearance. Stainless Steels are not immune to corrosion and neither are they maintenance-free, contrary to popular public perception. Even the highest marine grades of Stainless Steel require frequent cleaning to avoid oxidation and other corrosive issues.

Modern tastes dictate that your Pizza Oven features Stainless Steel with a brushed finish. This brushed finish is attained by running Stainless Steel sheets through an abrasive process that removes the mirror finish and leaves the brushed finish. Brushed-finish Stainless Steel requires frequent cleaning and care, to maintain its quality of appearance. Without adequate care it is realistic to expect that it will show signs of corrosion in time.

Stainless steel is definitely not a maintenance-free material.

Cleanliness and stainless steel are closely related. Stainless steel performs best when clean - cleanliness is essential for maximum resistance to corrosion and to maintain the good looks and life of your Pizza Oven.

TYPES OF SURFACE CONTAMINANTS

Fingerprints and Stains

Fingerprints and mild stains resulting from normal use are the most common surface contaminates. They can be removed with a glass cleaner or with a soft rag. This should be followed by a thorough warm water rinse.

DIRT

Like any surface that is exposed to the environment especially in coastal areas, stainless steel can get dirty. Cleaning with warm water with or without a gentle detergent is sufficient. Next in order are mild non-scratching abrasive powders such as typical household cleaners. These can be used with warm water, nylon bristle brushes, sponges, or clean cloths. Carbon steel brushes or steel wool should be avoided as they may leave particles embedded on the surface which can lead to RUSTING. Cleaning should always be followed by rinsing in clean hot water.

GREASE

Grease may soil stainless steel surfaces in food preparation. These soils may be mildly corrosive if left or may not allow the surface to maintain passivity, and so regular removal is a necessity for the appearance.

TYPES OF CLEANERS AND METHODS

Consider the possibility of scratching and the potential for post-cleaning corrosion caused by incompletely removed cleaners. Avoid using abrasive cleaners unless absolutely necessary.

CLEAN WATER AND WIPE

A soft cloth and clean warm water should always be the first choice

for mild stains and loose dirt and soils. A final rinse with clean water and a dry wipe will complete the process and eliminate the possibility of water stains.

HOUSEHOLD CLEANERS

Household cleaners fall into two categories: detergent (non-abrasive) and abrasive cleaners. Abrasive cleaners are more effective but introduce the possibility of scratching the surface. A neutral cleaner low in chloride is essential. The cleaning method generally employed with these cleaners is to apply them to the stainless surface and follow by cloth wiping in the direction of the grain or polish lines (not across them). The cleaned surface should be thoroughly rinsed with clean water and wiped dry with a soft cloth if water streaking is a consideration.

COOKING GRILL

The easiest way to clean the grill is immediately after cooking is completed and the flames have been turned off.

Wear a barbecue mitt to protect your hand from heat and steam.

Scrub the hot cooking grates by dipping a bristled barbecue brush in tap water. Cleaning will be more difficult if the grill is allowed to cool.

GRILL BURNER

Abnormal Operations:

Any of the following are considered to be abnormal operation and may require service.

- Yellow tipping of the yellow flame
- Sooting up of pizza grill
- Burner not igniting properly
- Burner failing to remain alight
- Gas valves which are difficult to turn on

The stainless steel burner does have a defined operating lifespan, these products are often exposed to cooking marinades and extreme heat in an area of the Pizza Oven which can be neglected during regular cleaning.

Replacement parts are available from your local Pizza Oven dealer.

Extreme care should be taken when removing a burner. It must be correctly centered on the orifice before any attempt is made to relight the grill. Frequency of cleaning with depend on how often you use the grill.

Failure to properly place the burner over the orifice could cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate.

Before cleaning, make sure the gas supply and control knobs are in the ‘OFF’ position and the burners have cooled.

Follow these instructions to clean parts of burner assembly or if you have trouble igniting grill.

1. Turn gas off at control knobs and LPG Tank.
2. Remove pizza stones, cooking grill and smoker box.
3. Remove screw at end of burner using a screwdriver.
4. Carefully lift the burner up and away from valve openings.
5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. Clean any blocked ports with a stiff wire such as an open paper clip.
7. Check burner for damage, due to normal wear and corrosion some.

Inspect burner for any damage (crack or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the Gas valve orifices are correctly positioned and secured inside the burner inlet.

We suggest three ways to clean the burner tubes. Use the one easiest for you.

(A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube and burner

several times.

(B) Use a narrow bottle brush with a flexible handle (DO NOT use a brass wire brush), run the brush through each burner tube and burner several times.

(C) Wear eye protection: use an air hose to force air into the burner tube and out the air ports. Check each port to make sure air comes out each hole.

SPIDER AND INSECT WARNING!

Spiders and insects can nest in the burners of the grill and cause the gas to flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur, thereby damaging the grill and making it unsafe to operate.

WHEN TO LOOK FOR SPIDERS

You should inspect the burners at least once a year or immediately after any of the following conditions occur:

- The smell of gas in conjunction with the burner flames appearing yellow.
- The Pizza Oven does not reach temperature.
- The Pizza Oven heats unevenly.
- The burner make popping noises.



WARNING!

NATURAL HAZARD SPIDERS

FACT: sometimes spiders and other insects climb into the grill tubes to the burners. The spiders spin webs build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas.

Clean burners prior to use after storing, at the beginning of grilling season or after a period of one month not being used.

Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a “flashback” (a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burners.

STAINLESS STEEL

There are many stainless steel cleaners available. Always use the mildest cleaning process first, scrubbing in the direction of the grain. DO NOT use steel wool as it will scratch the surface. To touch up noticeable scratches in the stainless steel, and very lightly with dry 100 grit sand paper in the direction of the grain.

Grease specks can gather and bake onto the surface of the stainless steel, giving the appearance of rust. For removal, use an abrasive pad with s stainless steel cleaner.

WE SUGGEST FOLLOWING WAYS TO CLEAN THE BURNER TUBES

- Bend a stiff wire(a light weight coat hanger works well) into a small hook. Run the hook through each burner tube and burner several times
- Use a narrow bottle brush with a flexible handle (DO NOT use a brass wire brush), run the brush through each burner tube and burner several times.
- Wear eye protection: use an air hose to force air into the burner tube and out the air ports. Check each port to make sure air comes out each hole

PIZZA STONE

1. DO NOT use stone over on an open flame
2. Avoid extreme temperature change to the stone. DO NOT place frozen foods on a hot stone
3. The stone is fragile and can break if bumped or dropped
4. The Pizza Stone gets very hot during use and remains hot for a longtime after use.
5. DO NOT cool the pizza stone with water when the pizza stone is still hot
6. Once the Pizza Stone has cooled down, you may clean it with water, please dry the stone before use

OVEN GRILL BODY



WARNING!

Not cleaning the Pizza Oven can pose a fire risk!

Regularly remove excess grease spill or fat from the grill body with a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Remove cooking surfaces and burners before full cleaning. Do not immerse the gas controls or manifold in water. Check burner operation after carefully refitting into body.

FIXINGS

All screws and bolts, etc. should be checked and tightened on a regular basis.

END OF THE COOKING SESSION

After each cooking session, turn the Pizza Oven burner to the “HIGH” position and burn off for 5 minutes. This procedure will burn off food residue, thus making cleaning easier.

STORAGE

Store your Pizza Oven in a cool dry place. Cover the burner with aluminium foil in order to prevent insects or other debris from collecting in burner holes. A protective cover should always be fitted to the Pizza Oven to protect your investment from the elements when not in use. If the Pizza Oven is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the bottle.

To protect your investment it is recommended that Pizza Ovens are protected by a suitable Pizza Oven cover. But please note that prior to using a protective cover, the Pizza Oven should always be cool, cleaned of any surface contaminant or dirt and be thoroughly dry. Failure to follow this information can lead to a Pizza Oven cover being a corrosion breeder rather than a protective tool.






NOTE:

If leaving your oven grill covered for long periods, occasionally check for corrosion and insect habitation. Oil surfaces for extra protection.

SERIAL NUMBER

The serial number of your Pizza Oven is located on the inside of the door. If you do require any further assistance with your Pizza Oven from your local dealer or Masport, please have this serial number handy as it will quickly allow us to identify the Pizza Oven.

TECHNICAL DATA

Name	Model	IAPMO Approval		Injector (mm)	Pressure (kPa)	Inp/Burn (Mj/h)	Total (Mj/h)
PIZZA OVEN-TABLE TOP	PG04	GMK10324	ULPG:	0.93	2.75	1 x 11.6	11.6
<div>Gas Supply Pressure, ULPG Min: 2.70kPa; Max: 3.45kPA</div> <div>Gas Type: NZ: Universal LPG AUS: LPG</div> <div>Complies to: Standard AS 4557-2004 (AMDT2)</div>							
<div>Minimum Clearance : From Top of Pizza Oven: 1000mm, From Sides: 1000mm, From Rear : 1000mm</div>							
<div>Distributed by MASPORT LIMITED</div>		<div><div> Read the instructions before using the appliance</div><div>USE OUTDOOR ONLY</div><div>WARNING: Parts of this appliance may be very hot, keep young children away</div></div> <div><div> OCEANA™ GasMark</div><div> AUSTRALIA AND NEW ZEALAND GAS SAFETY CERTIFICATION Manufactured by: Zhongshan Suncook Hardware App</div></div>					
<div>MASPORT LIMITED 320 Ti Rakau Drive, East Tamaki, Auckland 2013, New Zealand PO Box 14349, Panmure Auckland 1471, New Zealand</div>							
<div>MASPORT AUSTRALIA PTY LIMITED 1/40 Abbotts Road, Dandenong South, Melbourne, Victoria 3175, Australia PO Box 533, Braeside, Victoria 3195, Australia</div>							
<div>For storage and cylinder exchange, disconnect hose at the cylinder only, do not disconnect hose from the appliance.</div>							

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